Juliano Lemos Bicas

List of Publications by Year
in descending order

55 papers	1,554 citations	361296 20 h-index	315616 38 g-index
62 all docs	62 docs citations	62 times ranked	1840 citing authors

#	Article	IF	Citations
1	Relation of shear stress and KLa on bikaverin production by Fusarium oxysporum CCT7620 in a bioreactor. Bioprocess and Biosystems Engineering, 2022, , 1.	1.7	0
2	Lignocellulosic substrates as starting materials for the production of bioactive biopigments. Food Chemistry: X, 2022, 13, 100223.	1.8	9
3	Formulation and physicochemical stability of oil-in-water nanoemulsion loaded with Î±-terpineol as flavor oil using Quillaja saponins as natural emulsifier. Food Research International, 2022, 153, 110894.	2.9	3
4	Structural properties and evaluation of the antiproliferative activity of limoneneâ€1,2â€diol obtained by the fungal biotransformation of R â€(+)â€and S â€(â^')â€limonene. Chirality, 2022, , .	1.3	2
5	Effect of Limonene on Modulation of Palm Stearin Crystallization. Food Biophysics, 2021, 16, 1-14.	1.4	9
6	Skin microbiota as a therapeutic target for psoriasis treatment: Trends and perspectives. Journal of Cosmetic Dermatology, 2021, 20, 1066-1072.	0.8	7
7	Recent advances in the microbial and enzymatic production of aroma compounds. Current Opinion in Food Science, 2021, 37, 98-106.	4.1	40
8	Extraction and purification of limonene-1,2-diol obtained from the fungal biotransformation of limonene. Separation and Purification Technology, 2021, 254, 117683.	3.9	13
9	Encapsulation of Bifidobacterium BB12Â® in alginate-jaboticaba peel blend increases encapsulation efficiency and bacterial survival under adverse conditions. Applied Microbiology and Biotechnology, 2021, 105, 119-127.	1.7	12
10	Natural blue pigments and bikaverin. Microbiological Research, 2021, 244, 126653.	2.5	24
11	Non-nutrients and nutrients from Latin American fruits for the prevention of cardiovascular diseases. Food Research International, 2021, 139, 109844.	2.9	7
12	Lipase production by microorganisms isolated from the Serra de Ouro Branco State Park. Anais Da Academia Brasileira De Ciencias, 2021, 93, e20190672.	0.3	2
13	Pigments from Antarctic bacteria and their biotechnological applications. Critical Reviews in Biotechnology, 2021, 41, 809-826.	5.1	31
14	Delaying crystallization in single fractionated palm olein with limonene addition. Food Research International, 2021, 145, 110387.	2.9	3
15	Current perspectives in the biotechnological production of sweetening syrups and polyols. Current Opinion in Food Science, 2021, 41, 36-43.	4.1	17
16	Biotechnological production of non-volatile flavor compounds. Current Opinion in Food Science, 2021, 41, 26-35.	4.1	8
17	Recovery and purification of bikaverin produced by Fusarium oxysporum CCT7620. Food Chemistry: X, 2021, 12, 100136.	1.8	0
18	Comprehensive study of Î±-terpineol-loaded oil-in-water (O/W) nanoemulsion: interfacial property, formulation, physical and chemical stability. Npj Science of Food, 2021, 5, 31.	2.5	4

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19	Hidden Markov random field models applied to color homogeneity evaluation in dyed textile images. Environmetrics, 2020, 31, e2613.	0.6	1
20	The effect of Î±-terpineol enantiomers on biomarkers of rats fed a high-fat diet. Heliyon, 2020, 6, e03752.	1.4	25
21	Anti-inflammatory effects of monoterpenoids in rats with TNBS-induced colitis. PharmaNutrition, 2020, 14, 100240.	0.8	10
22	The effects of limonene on the crystallization of palm oil. LWT - Food Science and Technology, 2020, 133, 110079.	2.5	6
23	Encapsulated probiotic cells: Relevant techniques, natural sources as encapsulating materials and food applications â€“ A narrative review. Food Research International, 2020, 137, 109682.	2.9	122
24	Comparison of Two Methods for Counting Molds in Fermentations Using the Production of Bikaverin by Fusarium oxysporum CCT7620 as a Model. Current Microbiology, 2020, 77, 3671-3679.	1.0	4
25	Production, Properties, and Applications of Î±-Terpineol. Food and Bioprocess Technology, 2020, 13, 1261-1279.	2.6	66
26	1st International congress bioactive compounds 2018 â€“ Food Design and Health Nutrition. Food Research International, 2020, 134, 109224.	2.9	1
27	Modeling bikaverin production by Fusarium oxysporum CCT7620 in shake flask cultures. Bioresources and Bioprocessing, 2020, 7, .	2.0	17
28	Interplay between food and gut microbiota in health and disease. Food Research International, 2019, 115, 23-31.	2.9	168
29	Optimization of limonene biotransformation to limonene-1,2-diol by Colletotrichum nymphaeae CBMAI 0864. Process Biochemistry, 2019, 86, 25-31.	1.8	9
30	Optimization of limonene biotransformation for the production of bulk amounts of Î±-terpineol. Bioresource Technology, 2019, 294, 122180.	4.8	37
31	Editorial on Food Science and its impact on a Changing World. Food Research International, 2019, 124, 108486.	2.9	0
32	Antarctic Fungi as Producers of Pigments. , 2019, , 305-318.		6
33	Determination of Short Chain Fatty Acids in Mice Feces by Capillary Electrophoresis. Journal of the Brazilian Chemical Society, 2019, , .	0.6	3
34	Establishment of culture conditions for bio-transformation of R-(+)-limonene to limonene-1,2-diol by Colletotrichum nymphaeae CBMAI 0864. Process Biochemistry, 2019, 78, 8-14.	1.8	10
35	Biogeneration of aroma compounds. Current Opinion in Food Science, 2018, 19, 77-84.	4.1	47
36	Monoterpene biotransformation by Colletotrichum species. Biotechnology Letters, 2018, 40, 561-567.	1.1	22

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37	Iridoid blue-based pigments of Genipa americana L. (Rubiaceae) extract: Influence of pH and temperature on color stability and antioxidant capacity during in vitro simulated digestion. Food Chemistry, 2018, 263, 300-306.	4.2	19
38	Bioaromas â€“ Perspectives for sustainable development. Trends in Food Science and Technology, 2017, 62, 141-153.	7.8	72
39	Editorial for SLACA. LWT - Food Science and Technology, 2017, 76, 197.	2.5	0
40	Elaboration and Characterization of Apple Nectars Supplemented with AraÃ§Ã¡-boi (Eugenia stipitata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.8	9
41	Use of methylene blue uptake for assessing cell viability of colony-forming microalgae. Algal Research, 2015, 8, 174-180.	2.4	9
42	Comparative study of the bioconversion process using R-(+)- and S-(â€“)-limonene as substrates for Fusarium oxysporum 152B. Food Chemistry, 2015, 174, 606-613.	4.2	33
43	Production of Aroma Compounds by White Biotechnology. RSC Green Chemistry, 2015, , 310-332.	0.0	1
44	Volatile constituents of exotic fruits from Brazil. Food Research International, 2011, 44, 1843-1855.	2.9	104
45	Evaluation of the antioxidant and antiproliferative potential of bioflavors. Food and Chemical Toxicology, 2011, 49, 1610-1615.	1.8	117
46	Biotechnological production of bioflavors and functional sugars. Food Science and Technology, 2010, 30, .	0.8	60
47	A bioprocess for the production of high concentrations of R-(+)-Î±-terpineol from R-(+)-limonene. Process Biochemistry, 2010, 45, 481-486.	1.8	55
48	Integrated process for co-production of alkaline lipase and R-(+)-Î±-terpineol by Fusarium oxysporum. Food Chemistry, 2010, 120, 452-456.	4.2	21
49	Bio-oxidation of Terpenes: An Approach for the Flavor Industry. Chemical Reviews, 2009, 109, 4518-4531.	23.0	150
50	Optimization of R-(+)-Î±-terpineol production by the biotransformation of R-(+)-limonene. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 1061-1070.	1.4	57
51	Characterization of monoterpene biotransformation in two pseudomonads. Journal of Applied Microbiology, 2008, 105, 1991-2001.	1.4	69
52	Fusarium oxisporum alkaline lipase production using industrial residues as alternative medium components. Journal of Biotechnology, 2007, 131, S172.	1.9	3
53	Production and stability of Bacillus subtilis biosurfactants using cassava wastewater in a pilot scale. Journal of Biotechnology, 2007, 131, S172-S173.	1.9	0
54	Isolation and screening of d-limonene-resistant microorganisms. Brazilian Journal of Microbiology, 2007, 38, 563-567.	0.8	19

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55	Elaboration and Properties of an Oil-in-Water Nanoemulsion Loaded with a Terpene-Enriched Oil Mixture Obtained Biotechnologically. ACS Agricultural Science and Technology, 0, , .	1.0	4