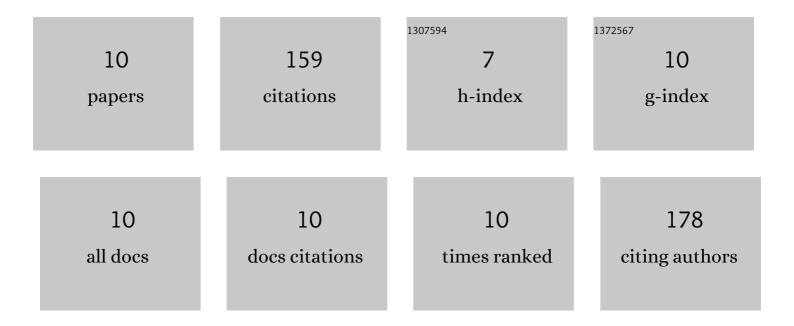
Davide De Simeis

List of Publications by Year in descending order

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DAVIDE DE SIMEIS

#	Article	IF	CITATIONS
1	Actinomycetes: A Never-Ending Source of Bioactive Compounds—An Overview on Antibiotics Production. Antibiotics, 2021, 10, 483.	3.7	62
2	The Fatty-Acid Hydratase Activity of the Most Common Probiotic Microorganisms. Catalysts, 2020, 10, 154.	3.5	16
3	New insights on the baker's yeast-mediated hydration of oleic acid: the bacterial contaminants of yeast are responsible for the stereoselective formation of (<i>R</i>)-10-hydroxystearic acid. Journal of Applied Microbiology, 2018, 124, 719-729.	3.1	15
4	Fungi-Mediated Biotransformation of the Isomeric Forms of the Apocarotenoids Ionone, Damascone and Theaspirane. Molecules, 2019, 24, 19.	3.8	15
5	Two Complementary Synthetic Approaches to the Enantiomeric Forms of the Chiral Building Block (2,6,6-Trimethyltetrahydro-2H-pyran-2-yl)methanol: Application to the Stereospecific Preparation of the Natural Flavor Linaloyl Oxide. Catalysts, 2018, 8, 362.	3.5	14
6	Bacterial Biotransformation of Oleic Acid: New Findings on the Formation of γ-Dodecalactone and 10-Ketostearic Acid in the Culture of Micrococcus luteus. Molecules, 2020, 25, 3024.	3.8	14
7	Oleate Hydratase from Lactobacillus rhamnosus ATCC 53103: A FADH2-Dependent Enzyme with Remarkable Industrial Potential. Catalysts, 2021, 11, 1051.	3.5	10
8	Recombinant Oleate Hydratase from Lactobacillus rhamnosus ATCC 53103: Enzyme Expression and Design of a Reliable Experimental Procedure for the Stereoselective Hydration of Oleic Acid. Catalysts, 2020, 10, 1122.	3.5	7
9	Valorization of Corn Seed Oil Acid Degumming Waste for Phospholipids Preparation by Phospholipase D-Mediated Processes. Catalysts, 2020, 10, 809.	3.5	4
10	Oxidation of Terpenoids to Achieve High-Value Flavor and Fragrances—Questioning Microalgae Oxidative Capabilities in the Biotransformation of the Sesquiterpene Valencene and of Selected Natural Apocarotenoids. Chemistry, 2021, 3, 821-830.	2.2	2