Sato, H H

List of Publications by Year
in descending order

86	2,467	218677	223800
papers	citations	26 h-index	46 g-index

87	87	87	3184
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent Progress of Propolis for Its Biological and Chemical Compositions and Its Botanical Origin. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-13.	1.2	297
2	An overview of Bacillus proteases: from production to application. Critical Reviews in Biotechnology, 2018, 38, 321-334.	9.0	227
3	Biologically active peptides: Processes for their generation, purification and identification and applications as natural additives in the food and pharmaceutical industries. Food Research International, 2015, 74, 185-198.	6.2	171
4	Microbial proteases: Production and application in obtaining protein hydrolysates. Food Research International, 2018, 103, 253-262.	6.2	141
5	Whey protein as a key component in food systems: Physicochemical properties, production technologies and applications. Food Structure, 2017, 14, 17-29.	4.5	116
6	Synergistic effects of agroindustrial wastes on simultaneous production of protease and Î±-amylase under solid state fermentation using a simplex centroid mixture design. Industrial Crops and Products, 2013, 49, 813-821.	5.2	79
7	Potential Applications of Carbohydrases Immobilization in the Food Industry. International Journal of Molecular Sciences, 2013, 14, 1335-1369.	4.1	58
8	A new approach for proteases production by Aspergillus niger based on the kinetic and thermodynamic parameters of the enzymes obtained. Biocatalysis and Agricultural Biotechnology, 2015, 4, 199-207.	3.1	58
9	Modification of enzymes by use of high-pressure homogenization. Food Research International, 2018, 109, 120-125.	6.2	50
10	Enzyme Production by Solid State Fermentation: General Aspects and an Analysis of the Physicochemical Characteristics of Substrates for Agro-industrial Wastes Valorization. Waste and Biomass Valorization, 2015, 6, 1085-1093.	3.4	46
11	A response surface approach on optimization of hydrolysis parameters for the production of egg white protein hydrolysates with antioxidant activities. Biocatalysis and Agricultural Biotechnology, 2015, 4, 55-62.	3.1	43
12	Production and biochemical properties of proteases secreted by Aspergillus niger under solid state fermentation in response to different agroindustrial substrates. Biocatalysis and Agricultural Biotechnology, 2014, 3, 236-245.	3.1	41
13	A versatile system based on substrate formulation using agroindustrial wastes for protease production by Aspergillus niger under solid state fermentation. Biocatalysis and Agricultural Biotechnology, 2015, 4, 678-684.	3.1	39
14	Acrylamide mitigation in French fries using native l-asparaginase from Aspergillus oryzae CCT 3940. LWT - Food Science and Technology, 2017, 76, 222-229.	5.2	39
15	New Heterofunctional Supports Based on Glutaraldehyde-Activation: A Tool for Enzyme Immobilization at Neutral pH. Molecules, 2017, 22, 1088.	3.8	39
16	Purification, characterization and antiproliferative activity of l-asparaginase from Aspergillus oryzae CCT 3940 with no glutaminase activity. Asian Pacific Journal of Tropical Biomedicine, 2016, 6, 785-794.	1.2	38
17	Production of isomaltulose using Erwinia sp. D12 cells: Culture medium optimization and cell immobilization in alginate. Biochemical Engineering Journal, 2006, 29, 270-277.	3.6	37
18	Production and biochemical characterization of protease from Aspergillus oryzae: An evaluation of the physicalâ€“chemical parameters using agroindustrial wastes as supports. Biocatalysis and Agricultural Biotechnology, 2014, 3, 20-25.	3.1	37

#	ARTICLE	IF	CITATIONS
19	Fungal L-asparaginase: Strategies for production and food applications. Food Research International, 2019, 126, 108658.	6.2	37
20	Comparison and synergistic effects of intact proteins and their hydrolysates on the functional properties and antioxidant activities in a simultaneous process of enzymatic hydrolysis. Food and Bioproducts Processing, 2014, 92, 80-88.	3.6	36
21	Screening of Supports for the Immobilization of <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mi mathvariant="bold">Î²</mml:mi></mml:math>-Glucosidase. Enzyme Research, 2011, 2011, 1-8.	1.8	34
22	Improving the functional properties of milk proteins: focus on the specificities of proteolytic enzymes. Current Opinion in Food Science, 2015, 1, 64-69.	8.0	34
23	Antioxidant activities and functional properties of soy protein isolate hydrolysates obtained using microbial proteases. International Journal of Food Science and Technology, 2014, 49, 317-328.	2.7	30
24	Advantages of an acid protease from Aspergillus oryzae over commercial preparations for production of whey protein hydrolysates with antioxidant activities. Biocatalysis and Agricultural Biotechnology, 2014, 3, 58-65.	3.1	29
25	Protease fromAspergillus oryzae: Biochemical Characterization and Application as a Potential Biocatalyst for Production of Protein Hydrolysates with Antioxidant Activities. Journal of Food Processing, 2014, 2014, 1-11.	2.0	28
26	Using response surface methodology to improve the L-asparaginase production by Aspergillus niger under solid-state fermentation. Biocatalysis and Agricultural Biotechnology, 2018, 16, 31-36.	3.1	28
27	O-ATRP synthesized poly(Î²-pinene) blended with chitosan for antimicrobial and antioxidant bio-based films production. International Journal of Biological Macromolecules, 2021, 193, 425-432.	7.5	28
28	Synergistic actions of proteolytic enzymes for production of soy protein hydrolysates with antioxidant activities: An approach based on enzymes specificities. Biocatalysis and Agricultural Biotechnology, 2015, 4, 694-702.	3.1	27
29	Simplex centroid mixture design to improve l -asparaginase production in solid-state fermentation using agroindustrial wastes. Biocatalysis and Agricultural Biotechnology, 2015, 4, 528-534.	3.1	26
30	Effect of the additives polyethylenimine and glutaraldehyde on the immobilization of Erwinia sp. D12 cells in calcium alginate for isomaltulose production. Process Biochemistry, 2006, 41, 2035-2040.	3.7	24
31	Purification and Characterization of Extracellular Isoamylase from Flavobacterium sp. Starch/Staerke, 1980, 32, 132-136.	2.1	23
32	Invertase production by Aspergillus niger under solid state fermentation: Focus on physicalâ€“chemical parameters, synergistic and antagonistic effects using agro-industrial wastes. Biocatalysis and Agricultural Biotechnology, 2015, 4, 645-652.	3.1	23
33	Palatinose production by free and Ca-alginate gel immobilized cells of Erwinia sp.. Biochemical Engineering Journal, 2007, 36, 202-208.	3.6	22
34	Binary mixture of proteases increases the antioxidant properties of white bean (Phaseolus vulgaris L.) protein-derived peptides obtained by enzymatic hydrolysis. Biocatalysis and Agricultural Biotechnology, 2017, 10, 291-297.	3.1	22
35	Morphological and structural heterogeneity of solid gliadin food foams modified with transglutaminase and food grade dispersants. Food Hydrocolloids, 2020, 108, 105995.	10.7	20
36	Impact of gluten separation process and transglutaminase source on gluten based dough properties. Food Hydrocolloids, 2019, 87, 661-669.	10.7	19

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37	Effect of Concentration and Substrate Flow Rate on Isomaltulose Production from Sucrose by Erwinia sp. Cells Immobilized in Calcium-Alginate Using Packed Bed Reactor. Applied Biochemistry and Biotechnology, 2010, 162, 89-102.	2.9	18
38	A multicomponent system based on a blend of agroindustrial wastes for the simultaneous production of industrially applicable enzymes by solid-state fermentation. Food Science and Technology, 2018, 38, 131-137.	1.7	18
39	The effect of transglutaminase from Streptomyces sp. CBMAI 837 on the gelation of acidified sodium caseinate. International Dairy Journal, 2010, 20, 673-679.	3.0	17
40	Sugarcane starch: quantitative determination and characterization. Food Science and Technology, 2011, 31, 806-815.	1.7	17
41	Influence of edible coatings composed of alginate, galactomannans, cashew gum, and gelatin on the shelf- life of grape cultivar â€˜Italiaâ€™: Physicochemical and bioactive properties. LWT - Food Science and Technology, 2021, 152, 112315.	5.2	17
42	ProduÃ§Ã£o, purificaÃ§Ã£o, clonagem e aplicaÃ§Ã£o de enzimas lÃticas. Quimica Nova, 2005, 28, 871-879.	0.3	16
43	PURIFICATION AND CHARACTERIZATION OF A NEW TRANSGLUTAMINASE FROM STREPTOMYCES SP. ISOLATED IN BRAZILIAN SOIL. Journal of Food Biochemistry, 2011, 35, 1361-1372.	2.9	16
44	ProduÃ§Ã£o de isomaltulose a partir da transformaÃ§Ã£o enzimÃ¡tica da sacarose, utilizando-se Erwinia sp D12 imobilizada com alginato de cÃ¡lcio. Food Science and Technology, 2005, 25, 95-102.	1.7	13
45	Isomaltulose production by free cells of Serratia plymuthica in a batch process. Food Chemistry, 2010, 120, 789-793.	8.2	13
46	Immobilization ofErwiniasp. D12 Cells in Alginate-Gelatin Matrix and Conversion of Sucrose into Isomaltulose Using Response Surface Methodology. Enzyme Research, 2011, 2011, 1-8.	1.8	13
47	Î²-1,3 Glucanases e quitinases: aplicaÃ§Ã£o na lise de leveduras e inibiÃ§Ã£o de fungos. Ciencia E Agrotecnologia, 2008, 32, 1224-1231.	1.5	13
48	Immobilization of glucosyltransferase from Erwinia sp. using two different techniques. Journal of Biotechnology, 2012, 158, 137-143.	3.8	12
49	ALKALINE PROTEASE PRODUCTION BY Bacillus licheniformis LBA 46 IN A BENCH REACTOR: EFFECT OF TEMPERATURE AND AGITATION. Brazilian Journal of Chemical Engineering, 2019, 36, 615-625.	1.3	12
50	Production of glucosyltransferase by Erwinia sp. using experimental design and response surface methodology. Brazilian Journal of Microbiology, 2005, 36, 227.	2.0	11
51	Effects of modified atmosphere packaging on ripening of 'DouradÃ£o' peach related to pectolytic enzymes activities and chilling injury symptoms. Revista Brasileira De Fruticultura, 2011, 33, 1084-1094.	0.5	11
52	Functional properties and growth promotion of bifidobacteria and lactic acid bacteria strains by protein hydrolysates using a statistical mixture design. Food Bioscience, 2014, 7, 19-30.	4.4	11
53	GH53 Endo-Beta-1,4-Galactanase from a Newly Isolated Bacillus licheniformis CBMAI 1609 as an Enzymatic Cocktail Supplement for Biomass Saccharification. Applied Biochemistry and Biotechnology, 2016, 179, 415-426.	2.9	11
54	Immobilization Techniques on Bioprocesses: Current Applications Regarding Enzymes, Microorganisms, and Essential Oils. Food and Bioprocess Technology, 2022, 15, 1449-1476.	4.7	10

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55	Biochemical characterization of solvent, salt, surfactant and oxidizing agent tolerant proteases from Aspergillus niger produced in different agroindustrial wastes. Biocatalysis and Agricultural Biotechnology, 2016, 5, 94-98.	3.1	9
56	l-Asparaginase from Aspergillus spp.: production based on kinetics, thermal stability and biochemical characterization. 3 Biotech, 2019, 9, 289.	2.2	9
57	Production of Antioxidant Peptides from Pea Protein Using Protease from Bacillus licheniformis LBA 46. International Journal of Peptide Research and Therapeutics, 2020, 26, 435-443.	1.9	9
58	Processing conditions and transglutaminase sources to â€œdriveâ€•the wheat gluten dough quality. Innovative Food Science and Emerging Technologies, 2020, 65, 102439.	5.6	9
59	Green Propolis: Thirteen Constituents of Polar Extract and Total Flavonoids Evaluated During Six Years through RP-HPLC. Current Drug Discovery Technologies, 2016, 12, 229-239.	1.2	9
60	Effect of controlled atmosphere on postharvest quality of 'DouradÃ£o' peaches. Food Science and Technology, 2011, 31, 231-237.	1.7	8
61	Immobilization of Serratia plymuthica by ionic gelation and cross-linking with transglutaminase for the conversion of sucrose into isomaltulose. Bioprocess and Biosystems Engineering, 2021, 44, 1109-1118.	3.4	8
62	Application of response surface methodology for glucosyltransferase production and conversion of sucrose into isomaltulose using free Erwinia sp. Cells. Electronic Journal of Biotechnology, 2006, 9, 0-0.	2.2	8
63	Isomaltulose: From origin to application and its beneficial properties â€“ A bibliometric approach. Food Research International, 2022, 155, 111061.	6.2	8
64	ProduÃ§Ã£o de protoplastos e lise da parede celular de leveduras utilizando Î²-1,3 glucanase. Food Science and Technology, 2010, 30, 471-476.	1.7	7
65	Production of isomaltulose obtained by Erwinia sp. cells submitted to different treatments and immobilized in calcium alginate. Food Science and Technology, 2011, 31, 257-263.	1.7	7
66	Single-step purification, characterization and immobilization of a sucrose isomerase from Erwinia sp.. Biocatalysis and Agricultural Biotechnology, 2013, 2, 322-327.	3.1	7
67	L-asparaginase from Aspergillus oryzae spp.: effects of production process and biochemical parameters. Preparative Biochemistry and Biotechnology, 2021, , 1-11.	1.9	7
68	Influence of the fermentation parameters and optimisation of isomaltulose production from free Erwinia sp. D12 cells using response surface methodology. Process Biochemistry, 2007, 42, 472-479.	3.7	6
69	A Comparative Biochemical Characterization of Microbial Transglutaminases: Commercial vs. a Newly Isolated Enzyme from Streptomyces Sp.. Food and Bioprocess Technology, 2010, 3, 308-314.	4.7	6
70	Simultaneous hydrolysis of proteins from different sources to enhance their antibacterial properties through the synergistic action of bioactive peptides. Biocatalysis and Agricultural Biotechnology, 2016, 8, 209-212.	3.1	6
71	Cross-Linking with Polyethylenimine Confers Better Functional Characteristics to an Immobilized Î²-glucosidase from Exiguobacterium antarcticum B7. Catalysts, 2019, 9, 223.	3.5	6
72	Unraveling the cellulolytic and hemicellulolytic potential of two novel Streptomyces strains. Annals of Microbiology, 2018, 68, 677-688.	2.6	5

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73	Statistical optimization of protein hydrolysis using mixture design: Development of efficient systems for suppression of lipid accumulation in 3T3-L1 adipocytes. Biocatalysis and Agricultural Biotechnology, 2016, 5, 17-23.	3.1	4
74	Lupin Protein Isolate Structure Diversity in Frozen-Cast Foams: Effects of Transglutaminases and Edible Fats. Molecules, 2021, 26, 1717.	3.8	4
75	ProduÃ§Ã£o de isomaltulose, um substituto da sacarose, utilizando glicosiltransferase microbiana. Quimica Nova, 2008, 31, 134-143.	0.3	4
76	Estudo da influÃªncia de diferentes parÂ¢metros na produÃ§Ã£o de enzimas lÃ‡ticas. Food Science and Technology, 2008, 28, 299-310.	1.7	4
77	Optimization of medium composition for transglutaminase activity by a Brazilian soil Streptomyces sp.. Electronic Journal of Biotechnology, 2007, 10, 0-0.	2.2	4
78	Sequential optimization strategy for the immobilization of Erwinia sp. D12 cells and the production of isomaltulose with high stability and prebiotic potential. Bioprocess and Biosystems Engineering, 2022, 45, 999-1009.	3.4	4
79	Optimization of the enzymatic hydrolysis of rice protein by different enzymes using the response surface methodology. 3 Biotech, 2018, 8, 372.	2.2	3
80	A new system of Erwinia sp. D12 cells immobilized in a matrix of alginate and algaroba gum (Prosopis) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.7	3
81	Two-Staged Temperature and Agitation Strategy for the Production of Transglutaminase from a Streptomyces sp. Isolated from Brazilian Soils. Applied Biochemistry and Biotechnology, 2013, 170, 1057-1065.	2.9	2
82	Isolamento de polÃmeros da parede celular de Saccharomyces cerevisiae e avaliaÃ§Ã£o da atividade antioxidante da manana-proteÃna isolada. Quimica Nova, 2009, 32, 322-326.	0.3	2
83	Molecular cloning, overexpression, purification and crystallographic analysis of a GH43 Î²-xylosidase fromBacillus licheniformis. Acta Crystallographica Section F, Structural Biology Communications, 2015, 71, 962-965.	0.8	1
84	Draft genome sequence of Streptomyces sp. strain F1, a potential source for glycoside hydrolases isolated from Brazilian soil. Brazilian Journal of Microbiology, 2017, 48, 612-614.	2.0	1
85	Characterization of magnetic particles of azocasein-iron composite for protease purification. Journal of Magnetism and Magnetic Materials, 2019, 486, 165288.	2.3	1
86	AplicaÃ§Ãµes de enzimas em alimentos e estudo da produÃ§Ã£o de enzimas amilolÃticas e proteolÃticas por micro-organismos. , 0, , .		0