

Sato, H H

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6305468/publications.pdf>

Version: 2024-02-01

86
papers

2,467
citations

218381

26
h-index

223531

46
g-index

87
all docs

87
docs citations

87
times ranked

3184
citing authors

#	ARTICLE	IF	CITATIONS
1	A new system of <i>Erwinia</i> sp. D12 cells immobilized in a matrix of alginate and algaroba gum (Prosopis) Tj ETQq1 1 0,784314 rgBT /Ove	1.8	10
2	Immobilization Techniques on Bioprocesses: Current Applications Regarding Enzymes, Microorganisms, and Essential Oils. <i>Food and Bioprocess Technology</i> , 2022, 15, 1449-1476.	2.6	10
3	Sequential optimization strategy for the immobilization of <i>Erwinia</i> sp. D12 cells and the production of isomaltulose with high stability and prebiotic potential. <i>Bioprocess and Biosystems Engineering</i> , 2022, 45, 999-1009.	1.7	4
4	Isomaltulose: From origin to application and its beneficial properties – A bibliometric approach. <i>Food Research International</i> , 2022, 155, 111061.	2.9	8
5	Immobilization of <i>Serratia plymuthica</i> by ionic gelation and cross-linking with transglutaminase for the conversion of sucrose into isomaltulose. <i>Bioprocess and Biosystems Engineering</i> , 2021, 44, 1109-1118.	1.7	8
6	Lupin Protein Isolate Structure Diversity in Frozen-Cast Foams: Effects of Transglutaminases and Edible Fats. <i>Molecules</i> , 2021, 26, 1717.	1.7	4
7	L-asparaginase from <i>Aspergillus oryzae</i> spp.: effects of production process and biochemical parameters. <i>Preparative Biochemistry and Biotechnology</i> , 2021, , 1-11.	1.0	7
8	Influence of edible coatings composed of alginate, galactomannans, cashew gum, and gelatin on the shelf- life of grape cultivar ‘Italia’™: Physicochemical and bioactive properties. <i>LWT - Food Science and Technology</i> , 2021, 152, 112315.	2.5	17
9	O-ATRP synthesized poly(β -pinene) blended with chitosan for antimicrobial and antioxidant bio-based films production. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 425-432.	3.6	28
10	Production of Antioxidant Peptides from Pea Protein Using Protease from <i>Bacillus licheniformis</i> LBA 46. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 435-443.	0.9	9
11	Morphological and structural heterogeneity of solid gliadin food foams modified with transglutaminase and food grade dispersants. <i>Food Hydrocolloids</i> , 2020, 108, 105995.	5.6	20
12	Processing conditions and transglutaminase sources to drive the wheat gluten dough quality. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102439.	2.7	9
13	Impact of gluten separation process and transglutaminase source on gluten based dough properties. <i>Food Hydrocolloids</i> , 2019, 87, 661-669.	5.6	19
14	Fungal L-asparaginase: Strategies for production and food applications. <i>Food Research International</i> , 2019, 126, 108658.	2.9	37
15	L-Asparaginase from <i>Aspergillus</i> spp.: production based on kinetics, thermal stability and biochemical characterization. <i>3 Biotech</i> , 2019, 9, 289.	1.1	9
16	Characterization of magnetic particles of azocasein-iron composite for protease purification. <i>Journal of Magnetism and Magnetic Materials</i> , 2019, 486, 165288.	1.0	1
17	Cross-Linking with Polyethylenimine Confers Better Functional Characteristics to an Immobilized β -glucosidase from <i>Exiguobacterium antarcticum</i> B7. <i>Catalysts</i> , 2019, 9, 223.	1.6	6
18	ALKALINE PROTEASE PRODUCTION BY <i>Bacillus licheniformis</i> LBA 46 IN A BENCH REACTOR: EFFECT OF TEMPERATURE AND AGITATION. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 615-625.	0.7	12

#	ARTICLE	IF	CITATIONS
19	Modification of enzymes by use of high-pressure homogenization. Food Research International, 2018, 109, 120-125.	2.9	50
20	Microbial proteases: Production and application in obtaining protein hydrolysates. Food Research International, 2018, 103, 253-262.	2.9	141
21	An overview of <i>Bacillus</i> proteases: from production to application. Critical Reviews in Biotechnology, 2018, 38, 321-334.	5.1	227
22	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.	0.8	18
23	Unraveling the cellulolytic and hemicellulolytic potential of two novel <i>Streptomyces</i> strains. Annals of Microbiology, 2018, 68, 677-688.	1.1	5
24	Using response surface methodology to improve the L-asparaginase production by <i>Aspergillus niger</i> under solid-state fermentation. Biocatalysis and Agricultural Biotechnology, 2018, 16, 31-36.	1.5	28
25	Optimization of the enzymatic hydrolysis of rice protein by different enzymes using the response surface methodology. 3 Biotech, 2018, 8, 372.	1.1	3
26	Acrylamide mitigation in French fries using native l-asparaginase from <i>Aspergillus oryzae</i> CCT 3940. LWT - Food Science and Technology, 2017, 76, 222-229.	2.5	39
27	Draft genome sequence of <i>Streptomyces</i> sp. strain F1, a potential source for glycoside hydrolases isolated from Brazilian soil. Brazilian Journal of Microbiology, 2017, 48, 612-614.	0.8	1
28	Binary mixture of proteases increases the antioxidant properties of white bean (<i>Phaseolus vulgaris</i> L.) protein-derived peptides obtained by enzymatic hydrolysis. Biocatalysis and Agricultural Biotechnology, 2017, 10, 291-297.	1.5	22
29	Whey protein as a key component in food systems: Physicochemical properties, production technologies and applications. Food Structure, 2017, 14, 17-29.	2.3	116
30	New Heterofunctional Supports Based on Glutaraldehyde-Activation: A Tool for Enzyme Immobilization at Neutral pH. Molecules, 2017, 22, 1088.	1.7	39
31	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.	1.5	6
32	Purification, characterization and antiproliferative activity of l-asparaginase from <i>Aspergillus oryzae</i> CCT 3940 with no glutaminase activity. Asian Pacific Journal of Tropical Biomedicine, 2016, 6, 785-794.	0.5	38
33	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.	1.5	4
34	GH53 Endo-Beta-1,4-Galactanase from a Newly Isolated <i>Bacillus licheniformis</i> CBMAI 1609 as an Enzymatic Cocktail Supplement for Biomass Saccharification. Applied Biochemistry and Biotechnology, 2016, 179, 415-426.	1.4	11
35	Biochemical characterization of solvent, salt, surfactant and oxidizing agent tolerant proteases from <i>Aspergillus niger</i> produced in different agroindustrial wastes. Biocatalysis and Agricultural Biotechnology, 2016, 5, 94-98.	1.5	9
36	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.	0.6	9

#	ARTICLE	IF	CITATIONS
37	Synergistic actions of proteolytic enzymes for production of soy protein hydrolysates with antioxidant activities: An approach based on enzymes specificities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 694-702.	1.5	27
38	A new approach for proteases production by <i>Aspergillus niger</i> based on the kinetic and thermodynamic parameters of the enzymes obtained. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 199-207.	1.5	58
39	Improving the functional properties of milk proteins: focus on the specificities of proteolytic enzymes. <i>Current Opinion in Food Science</i> , 2015, 1, 64-69.	4.1	34
40	Enzyme Production by Solid State Fermentation: General Aspects and an Analysis of the Physicochemical Characteristics of Substrates for Agro-industrial Wastes Valorization. <i>Waste and Biomass Valorization</i> , 2015, 6, 1085-1093.	1.8	46
41	Invertase production by <i>Aspergillus niger</i> under solid state fermentation: Focus on physical-chemical parameters, synergistic and antagonistic effects using agro-industrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 645-652.	1.5	23
42	Biologically active peptides: Processes for their generation, purification and identification and applications as natural additives in the food and pharmaceutical industries. <i>Food Research International</i> , 2015, 74, 185-198.	2.9	171
43	Molecular cloning, overexpression, purification and crystallographic analysis of a GH43 β -xylosidase from <i>Bacillus licheniformis</i> . <i>Acta Crystallographica Section F, Structural Biology Communications</i> , 2015, 71, 962-965.	0.4	1
44	Simplex centroid mixture design to improve L-asparaginase production in solid-state fermentation using agroindustrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 528-534.	1.5	26
45	A versatile system based on substrate formulation using agroindustrial wastes for protease production by <i>Aspergillus niger</i> under solid state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 678-684.	1.5	39
46	A response surface approach on optimization of hydrolysis parameters for the production of egg white protein hydrolysates with antioxidant activities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 55-62.	1.5	43
47	Protease from <i>Aspergillus oryzae</i> : Biochemical Characterization and Application as a Potential Biocatalyst for Production of Protein Hydrolysates with Antioxidant Activities. <i>Journal of Food Processing</i> , 2014, 2014, 1-11.	2.0	28
48	Antioxidant activities and functional properties of soy protein isolate hydrolysates obtained using microbial proteases. <i>International Journal of Food Science and Technology</i> , 2014, 49, 317-328.	1.3	30
49	Advantages of an acid protease from <i>Aspergillus oryzae</i> over commercial preparations for production of whey protein hydrolysates with antioxidant activities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 58-65.	1.5	29
50	Comparison and synergistic effects of intact proteins and their hydrolysates on the functional properties and antioxidant activities in a simultaneous process of enzymatic hydrolysis. <i>Food and Bioproducts Processing</i> , 2014, 92, 80-88.	1.8	36
51	Production and biochemical characterization of protease from <i>Aspergillus oryzae</i> : An evaluation of the physical-chemical parameters using agroindustrial wastes as supports. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 20-25.	1.5	37
52	Production and biochemical properties of proteases secreted by <i>Aspergillus niger</i> under solid state fermentation in response to different agroindustrial substrates. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 236-245.	1.5	41
53	Functional properties and growth promotion of bifidobacteria and lactic acid bacteria strains by protein hydrolysates using a statistical mixture design. <i>Food Bioscience</i> , 2014, 7, 19-30.	2.0	11
54	Two-Stage Temperature and Agitation Strategy for the Production of Transglutaminase from a <i>Streptomyces</i> sp. Isolated from Brazilian Soils. <i>Applied Biochemistry and Biotechnology</i> , 2013, 170, 1057-1065.	1.4	2

#	ARTICLE	IF	CITATIONS
55	Synergistic effects of agroindustrial wastes on simultaneous production of protease and α -amylase under solid state fermentation using a simplex centroid mixture design. <i>Industrial Crops and Products</i> , 2013, 49, 813-821.	2.5	79
56	Single-step purification, characterization and immobilization of a sucrose isomerase from <i>Erwinia</i> sp.. <i>Biocatalysis and Agricultural Biotechnology</i> , 2013, 2, 322-327.	1.5	7
57	Recent Progress of Propolis for Its Biological and Chemical Compositions and Its Botanical Origin. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-13.	0.5	297
58	Potential Applications of Carbohydrases Immobilization in the Food Industry. <i>International Journal of Molecular Sciences</i> , 2013, 14, 1335-1369.	1.8	58
59	Immobilization of glucosyltransferase from <i>Erwinia</i> sp. using two different techniques. <i>Journal of Biotechnology</i> , 2012, 158, 137-143.	1.9	12
60	Effects of modified atmosphere packaging on ripening of 'Douradão' peach related to pectolytic enzymes activities and chilling injury symptoms. <i>Revista Brasileira De Fruticultura</i> , 2011, 33, 1084-1094.	0.2	11
61	Production of isomaltulose obtained by <i>Erwinia</i> sp. cells submitted to different treatments and immobilized in calcium alginate. <i>Food Science and Technology</i> , 2011, 31, 257-263.	0.8	7
62	Effect of controlled atmosphere on postharvest quality of 'Douradão' peaches. <i>Food Science and Technology</i> , 2011, 31, 231-237.	0.8	8
63	Sugarcane starch: quantitative determination and characterization. <i>Food Science and Technology</i> , 2011, 31, 806-815.	0.8	17
64	PURIFICATION AND CHARACTERIZATION OF A NEW TRANSGLUTAMINASE FROM STREPTOMYCES SP. ISOLATED IN BRAZILIAN SOIL. <i>Journal of Food Biochemistry</i> , 2011, 35, 1361-1372.	1.2	16
65	Screening of Supports for the Immobilization of α -Glucosidase. <i>Enzyme Research</i> , 2011, 2011, 1-8.	1.8	34
66	Immobilization of <i>Erwinia</i> sp. D12 Cells in Alginate-Gelatin Matrix and Conversion of Sucrose into Isomaltulose Using Response Surface Methodology. <i>Enzyme Research</i> , 2011, 2011, 1-8.	1.8	13
67	A Comparative Biochemical Characterization of Microbial Transglutaminases: Commercial vs. a Newly Isolated Enzyme from <i>Streptomyces</i> Sp.. <i>Food and Bioprocess Technology</i> , 2010, 3, 308-314.	2.6	6
68	Effect of Concentration and Substrate Flow Rate on Isomaltulose Production from Sucrose by <i>Erwinia</i> sp. Cells Immobilized in Calcium-Alginate Using Packed Bed Reactor. <i>Applied Biochemistry and Biotechnology</i> , 2010, 162, 89-102.	1.4	18
69	Isomaltulose production by free cells of <i>Serratia plymuthica</i> in a batch process. <i>Food Chemistry</i> , 2010, 120, 789-793.	4.2	13
70	Produção de protoplastos e lise da parede celular de leveduras utilizando α -1,3 glucanase. <i>Food Science and Technology</i> , 2010, 30, 471-476.	0.8	7
71	The effect of transglutaminase from <i>Streptomyces</i> sp. CBMAI 837 on the gelation of acidified sodium caseinate. <i>International Dairy Journal</i> , 2010, 20, 673-679.	1.5	17
72	Isolamento de polímeros da parede celular de <i>Saccharomyces cerevisiae</i> e avaliação da atividade antioxidante da manana-proteína isolada. <i>Química Nova</i> , 2009, 32, 322-326.	0.3	2

#	ARTICLE	IF	CITATIONS
73	Produção de isomaltulose, um substituto da sacarose, utilizando glicosiltransferase microbiana. <i>Quimica Nova</i> , 2008, 31, 134-143.	0.3	4
74	Estudo da influência de diferentes parâmetros na produção de enzimas lácticas. <i>Food Science and Technology</i> , 2008, 28, 299-310.	0.8	4
75	Î2-1,3 Glucanases e quitinases: aplicação na lise de leveduras e inibição de fungos. <i>Ciencia E Agrotecnologia</i> , 2008, 32, 1224-1231.	1.5	13
76	Palatinose production by free and Ca-alginate gel immobilized cells of <i>Erwinia</i> sp.. <i>Biochemical Engineering Journal</i> , 2007, 36, 202-208.	1.8	22
77	Influence of the fermentation parameters and optimisation of isomaltulose production from free <i>Erwinia</i> sp. D12 cells using response surface methodology. <i>Process Biochemistry</i> , 2007, 42, 472-479.	1.8	6
78	Optimization of medium composition for transglutaminase activity by a Brazilian soil <i>Streptomyces</i> sp.. <i>Electronic Journal of Biotechnology</i> , 2007, 10, 0-0.	1.2	4
79	Production of isomaltulose using <i>Erwinia</i> sp. D12 cells: Culture medium optimization and cell immobilization in alginate. <i>Biochemical Engineering Journal</i> , 2006, 29, 270-277.	1.8	37
80	Effect of the additives polyethylenimine and glutaraldehyde on the immobilization of <i>Erwinia</i> sp. D12 cells in calcium alginate for isomaltulose production. <i>Process Biochemistry</i> , 2006, 41, 2035-2040.	1.8	24
81	Application of response surface methodology for glucosyltransferase production and conversion of sucrose into isomaltulose using free <i>Erwinia</i> sp. Cells. <i>Electronic Journal of Biotechnology</i> , 2006, 9, 0-0.	1.2	8
82	Produção, purificação, clonagem e aplicação de enzimas lácticas. <i>Quimica Nova</i> , 2005, 28, 871-879.	0.3	16
83	Production of glucosyltransferase by <i>Erwinia</i> sp. using experimental design and response surface methodology. <i>Brazilian Journal of Microbiology</i> , 2005, 36, 227.	0.8	11
84	Produção de isomaltulose a partir da transformação enzimática da sacarose, utilizando-se <i>Erwinia</i> sp D12 imobilizada com alginato de cálcio. <i>Food Science and Technology</i> , 2005, 25, 95-102.	0.8	13
85	Purification and Characterization of Extracellular Isoamylase from <i>Flavobacterium</i> sp. <i>Starch/Staerke</i> , 1980, 32, 132-136.	1.1	23
86	Aplicações de enzimas em alimentos e estudo da produção de enzimas amilolíticas e proteolíticas por micro-organismos. , 0, , .		0