Gustavo Graciano Fonseca

List of Publications by Year
in descending order

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102 papers	1,673 citations	430843 18 h-index	330122 37 g-index
104 all docs	104 docs citations	104 times ranked	1983 citing authors

#	Article	IF	Citations
1	Evaluation of the yield, productivity, and composition of fatty acids methyl esters (FAME) obtained from the lipidic fractions extracted fromChlorella sorokinianaby using ultrasound and agitation combined with solvents. Biofuels, 2022, 13, 519-526.	2.4	4
2	Preparation of a sustainable Zeolite A using an agroindustry solid waste loaded with silver nanoparticles: Antimicrobial activity study. Materials Letters, 2022, 308, 131194.	2.6	3
3	Clarification of sugarcane (Saccharum officinarum) vinasse for microalgae cultivation. Bioresource Technology Reports, 2022, 19, 101125.	2.7	5
4	Remediation Capacity of Different Microalgae in Effluents Derived from the Cigarette Butt Cleaning Process. Plants, 2022, 11, 1770.	3.5	5
5	Feasibility of Using Fillet and Mechanically Separated Meat of Hybrid Sorubim in Inlaid Ham Type Products. Journal of Aquatic Food Product Technology, 2021, 30, 76-84.	1.4	1
6	Biofuel production. , 2021, , 145-171.		1
7	Nile tilapia (Oreochromis niloticus) waste protein-based films. International Journal of Biobased Plastics, 2021, 3, 85-97.	5.6	2
8	INDÃšSTRIAS PRODUTORAS DE BIODIESEL: DESTINAÃ‡ÃƒO CORRETA AOS EFLUENTES ATRAVÃ‰S DE IMPLANTAÃ‡ÃƒO DE POLÃTICAS DE PRODUÃ‡ÃƒO MAIS LIMPA (P+L). Recima21: Revista CientÃfica Multidisciplinar, 2021, 2, e24265.	0.0	0
9	Chemical, physical, microbiological and sensory analyzes of fillets of hybrid sorubins. Research, Society and Development, 2021, 10, e15101117579.	0.1	0
10	Î²-glucosidase from thermophilic fungus Thermoascus crustaceus: production and industrial potential. Anais Da Academia Brasileira De Ciencias, 2021, 93, e20191349.	0.8	18
11	Influence of luminosity, carbon source and concentration of salts in the physiology of Chlorella sorokiniana. Environmental Technology (United Kingdom), 2020, 41, 719-729.	2.2	2
12	Development and characterization of biopolymer films based on bocaiuva (Acromonia aculeata) flour. International Journal of Biological Macromolecules, 2020, 155, 1157-1168.	7.5	26
13	Effects of the carbon source and the interaction between carbon sources on the physiology of the industrial Saccharomyces cerevisiae CAT-1. Preparative Biochemistry and Biotechnology, 2020, 50, 349-356.	1.9	4
14	Analysis of Hybrid Sorubim Protein Films Incorporated with Glycerol and Clove Essential Oil for Packaging Applications. Journal of Polymers and the Environment, 2020, 28, 421-432.	5.0	15
15	Effects of the carbon source on the physiology and invertase activity of the yeast Saccharomyces cerevisiae FT858. 3 Biotech, 2020, 10, 348.	2.2	3
16	Changes in biochemical composition of cassava and beet residues during solid state bioprocess with Pleurotus ostreatus. Biocatalysis and Agricultural Biotechnology, 2020, 26, 101641.	3.1	2
17	Evaluation of the Fermentative Capacity of Saccharomyces cerevisiae CAT-1 and BB9 Strains and Pichia kudriavzevii BB2 at Simulated Industrial Conditions. Indian Journal of Microbiology, 2020, 60, 494-504.	2.7	4
18	Development and characterization of Nile tilapia (Oreochromis niloticus) protein isolate-based biopolymer films incorporated with essential oils and nanoclay. Food Packaging and Shelf Life, 2020, 25, 100542.	7.5	24

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19	Biotransformation of fruit residues via solid state bioprocess using Lichtheimia ramosa. SN Applied Sciences, 2020, 2, 1.	2.9	8
20	Catalytic properties of xylanases produced by Trichoderma piluliferum and Trichoderma viride and their application as additives in bovine feeding. Biocatalysis and Agricultural Biotechnology, 2019, 19, 101161.	3.1	17
21	Characterization of different microalgae cultivated in open ponds. Acta Scientiarum - Technology, 2019, 41, 37723.	0.4	7
22	Physiology of yeast strains isolated from Brazilian biomes in a minimal medium using fructose as the sole carbon source reveals potential biotechnological applications. 3 Biotech, 2019, 9, 191.	2.2	5
23	Biomass recovery and lipid extraction processes for microalgae biofuels production: A review. Renewable and Sustainable Energy Reviews, 2019, 107, 87-107.	16.4	140
24	Exploiting Cheese Whey as Co-substrate for Polyhydroxyalkanoates Synthesis from Burkholderia sacchari and as Raw Material for the Development of Biofilms. Waste and Biomass Valorization, 2019, 10, 1609-1616.	3.4	9
25	From food waste to by-product: Effect of chemical refining on quality of roasted pork greasy residue. Journal of Cleaner Production, 2018, 177, 254-261.	9.3	1
26	Development of Multilayer Films Obtained From Epoxidized Methyl Esters, Polyhydroxyalkanoates and Their Combinations. Journal of Polymers and the Environment, 2018, 26, 1661-1672.	5.0	7
27	Mechanical recycling simulation of polylactide using a chain extender. Advances in Polymer Technology, 2018, 37, 2053-2060.	1.7	23
28	Catalytic and thermodynamic properties of Î²-glucosidases produced byLichtheimia corymbiferaandByssochlamys spectabilis. Preparative Biochemistry and Biotechnology, 2018, 48, 777-786.	1.9	12
29	<b>Screening of an adapted culture medium composed by different carbon sources for heterotrophic cultivation of Chlorella vulgaris using a microplate assay. Acta Scientiarum - Biological Sciences, 2018, 40, 39401.	0.3	2
30	Bioprospection of freshwater microalgae from Bonito, MS, Brazil. International Journal of Biodiversity and Conservation, 2018, 10, 117-121.	0.8	3
31	Biochemical evaluation, molecular characterization and identification of novel yeast strains isolated from Brazilian savannah fruits, chicken litter and a sugar and alcohol mill with biotechnological potential for biofuel and food industries. Biocatalysis and Agricultural Biotechnology, 2018, 16, 390-399.	3.1	11
32	Catalytic properties of cellulases and hemicellulases produced by Lichtheimia ramosa: Potential for sugarcane bagasse saccharification. Industrial Crops and Products, 2018, 122, 49-56.	5.2	33
33	Biochemical characterization and evaluation of invertases produced from Saccharomyces cerevisiae CAT-1 and Rhodotorula mucilaginosa for the production of fructooligosaccharides. Preparative Biochemistry and Biotechnology, 2018, 48, 506-513.	1.9	26
34	Evaluation of protein isolate obtained from byproducts of hybrid sorubim (Pseudoplatystoma) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	0.6	4
35	Effect of washing cycles on the quality of surimi-like material obtained from mechanically deboned chicken meat. Acta Alimentaria, 2017, 46, 172-180.	0.7	0
36	Development and characterization of multilayer films based on polyhydroxyalkanoates and hydrocolloids. Journal of Applied Polymer Science, 2017, 134, .	2.6	12

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37	Production, characterization, and evaluation of the stability of biodiesel obtained from greasy agroindustrial waste during storage. Environmental Technology (United Kingdom), 2017, 38, 1255-1262.	2.2	3
38	Catalytic Properties of Amylolytic Enzymes Produced by Gongronella butleri Using Agroindustrial Residues on Solid-State Fermentation. BioMed Research International, 2017, 2017, 1-8.	1.9	12
39	Influence of Adding Recovered Protein from Processing Wastewater on the Quality of Mechanically Separated Chicken Meat Surimi Like-Material. Korean Journal for Food Science of Animal Resources, 2017, 37, 162-167.	1.5	0
40	Growth of Burkholderia sacchari LFM 101 cultivated in glucose, sucrose and glycerol at different temperatures. Scientia Agricola, 2016, 73, 429-433.	1.2	12
41	Production and characterization of -glucosidase from Gongronella butleri by solid-state fermentation. African Journal of Biotechnology, 2016, 15, 633-641.	0.6	25
42	Production and Catalytic Properties of Amylases fromLichtheimia ramosaandThermoascus aurantiacusby Solid-State Fermentation. Scientific World Journal, The, 2016, 2016, 1-10.	2.1	19
43	Quality assessment of Nile tilapia and hybrid sorubim oils during low temperature storage. Food Bioscience, 2016, 16, 1-4.	4.4	5
44	Brazilian savannah fruits: Characteristics, properties, and potential applications. Food Science and Biotechnology, 2016, 25, 1225-1232.	2.6	31
45	Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 2016, 22, 461-474.	2.2	12
46	Alkali process for chitin extraction and chitosan production from Nile tilapia (Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td	0.6	17
47	Bioprospecting of yeasts for amylase production in solid state fermentation and evaluation of the catalytic properties of enzymatic extracts. African Journal of Biotechnology, 2015, 14, 1215-1223.	0.6	20
48	Turning pork processing waste into value-added chemicals for the food industry. Sustainable Materials and Technologies, 2015, 6, 1-5.	3.3	4
49	Production of biodiesel via methyl and ethyl routes from Nile tilapia and hybrid Sorubim crude oils. Journal of Environmental Chemical Engineering, 2015, 3, 150-154.	6.7	8
50	Characterization and Monitoring of the Oxidative Stability of Pork Grease. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 167-173.	1.9	2
51	Production of Î²-glucosidase on solid-state fermentation by Lichtheimia ramosa in agroindustrial residues: Characterization and catalytic properties of the enzymatic extract. Electronic Journal of Biotechnology, 2015, 18, 314-319.	2.2	57
52	Optimization of parameters for obtaining surimi-like material from mechanically separated chicken meat using response surface methodology. Journal of Food Science and Technology, 2015, 52, 763-772.	2.8	9
53	Characterization of wami tilapia (Oreochromis urolepis hornorum) skin gelatin: microbiological, rheological and structural properties. Food Science and Technology International, 2014, 20, 373-381.	2.2	8
54	Production and characterization of crude and refined oils obtained from the co-products of Nile tilapia and hybrid sorubim processing. Food Chemistry, 2014, 157, 100-104.	8.2	53

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55	Physiology of Lichtheimia ramosa obtained by solid-state bioprocess using fruit wastes as substrate. Bioprocess and Biosystems Engineering, 2014, 37, 727-734.	3.4	12
56	Yield, viscosity, and gel strength of wami tilapia (Oreochromis urolepis hornorum) skin gelatin: Optimization of the extraction process. Food Science and Biotechnology, 2014, 23, 765-773.	2.6	13
57	Fundamentals and Biotechnological Applications of Downstream Processing Technologies. RSC Green Chemistry, 2014, , 29-63.	0.1	0
58	Enhancement of Functional Properties of Wami Tilapia (Oreochromis urolepis hornorum) Skin Gelatin at Different pH Values. Food and Bioprocess Technology, 2013, 6, 2118-2127.	4.7	13
59	Evaluation of frankfurters obtained from croaker (Micropogonias furnieri) surimi and mechanically deboned chicken meat surimi-like material. CYTA - Journal of Food, 2013, 11, 27-36.	1.9	15
60	Growth of the yeast Kluyveromyces marxianus CBS 6556 on different sugar combinations as sole carbon and energy source. Applied Microbiology and Biotechnology, 2013, 97, 5055-5067.	3.6	64
61	Isolation, identification and characterization of a novel high level Î²-glucosidase-producing Lichtheimia ramosa strain. Biocatalysis and Agricultural Biotechnology, 2013, 2, 377-384.	3.1	29
62	Production of enzymes from Lichtheimia ramosa using Brazilian savannah fruit wastes as substrate on solid state bioprocesses. Electronic Journal of Biotechnology, 2013, 16, .	2.2	11
63	Effects of soybean protein, potato starch and pig lard on the properties of frankfurters formulated from mechanically separated chicken meat surimi-like material. Food Science and Technology International, 2013, 19, 461-471.	2.2	1
64	Lowâ€fat frankfurters from protein concentrates of tilapia viscera and mechanically separated tilapia meat. Food Science and Nutrition, 2013, 1, 445-451.	3.4	13
65	Influence of treatments in the quality of Nile tilapia (Oreochromis niloticus) fillets. Food Science and Nutrition, 2013, 1, 246-253.	3.4	11
66	Physical and chemical properties of wami tilapia skin gelatin. Food Science and Technology, 2013, 33, 592-595.	1.7	20
67	Cellulosic ethanol and its co-products from different substrates, pretreatments, microorganisms and bioprocesses: A review. Natural Science, 2013, 05, 624-630.	0.4	5
68	Biotransformation of Pequi and Guavira Fruit Wastes via Solid State Bioprocess Using Pleurotus Sajor-Caju. International Journal of Bioscience, Biochemistry, Bioinformatics (IJBBB), 2013, , 88-92.	0.2	4
69	Comparisons of the Properties of Whitemouth Croaker (<i>Micropogonias) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 and Nutrition Sciences (Print), 2012, 03, 1480-1483.	0.4	11
70	Utilization of Agro-Industrial Residues and Municipal Waste of Plant Origin for Cellulosic Ethanol Production. Journal of Environmental Protection, 2011, 02, 1303-1309.	0.7	10
71	Crescimento microbiano em produtos Ã base de peito de frango durante simulaÃ§Ã£o da cadeia de abastecimento. Food Science and Technology, 2010, 30, 870-877.	1.7	6
72	Protein enrichment and digestibility of soft rush (Juncus effusus) and rice residues using edible mushrooms Pleurotus ostreatus and Pleurotus sajor-caju. World Journal of Microbiology and Biotechnology, 2009, 25, 449-456.	3.6	11

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73	Effect of Extraction Parameters on the Properties of Gelatin from King Weakfish (Macrodon) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.2	21
74	The yeast Kluyveromyces marxianus and its biotechnological potential. Applied Microbiology and Biotechnology, 2008, 79, 339-354.	3.6	440
75	Production and characterization of poly-(3-hydroxybutyrate) from recombinant Escherichia coli grown on cheap renewable carbon substrates. Waste Management and Research, 2008, 26, 546-552.	3.9	15
76	Effect of L-Ascorbic Acid and Sodium Metabisulfite in the Inhibition of the Enzymatic Browning of Minimally Processed Apple. International Journal of Agricultural Research, 2008, 3, 196-201.	0.1	24
77	Physiology of the yeastKluyveromyces marxianusduring batch and chemostat cultures with glucose as the sole carbon source. FEMS Yeast Research, 2007, 7, 422-435.	2.3	118
78	Oyster Mushrooms Species Differentiation Through Molecular Markers RAPD. International Journal of Plant Breeding and Genetics, 2007, 2, 13-18.	0.3	7
79	Production of Hog Meat under the Concepts of Clean Technology. Research Journal of Environmental Sciences, 2007, , 1-10.	0.5	0
80	Polyhydroxyalkanoates Production by Recombinant Escherichia coli Using Low Cost Substrate. American Journal of Food Technology, 2006, 2, 12-20.	0.2	6
81	Use of Vegetable Oils as Substrates for Medium-chain-length Polyhydroxyalkanoates Production by Recombinant Escherichia coli. Biotechnology, 2006, 5, 277-279.	0.1	5
82	Polyhydroxyalkanoates Production by Recombinant Escherichia coli Harboring the Structural Genes of the Polyhydroxyalkanoate Synthases of Ralstonia eutropha and Pseudomonas aeruginosa Using Low Cost Substrate. Journal of Applied Sciences, 2006, 6, 1745-1750.	0.3	11
83	Reduction of Drying and Ripening Times During the Italian Type Salami Production. Trends in Applied Sciences Research, 2006, 1, 504-510.	0.4	2
84	Application of Factorial Design to Polyhydroxyalkanoate Production by Recombinant Escherichia coli. Research Journal of Microbiology, 2006, 1, 234-242.	0.2	0
85	Plasmid Stability in PHA-Producing Recombinant Escherichia coli Strains. Journal of Biological Sciences, 2006, 6, 893-898.	0.3	1
86	ECB12: 12th European Congess on Biotechnology. Journal of Biotechnology, 2005, 118, 1-189.	3.8	11
87	Development and Evaluation of Low-Carb Cakes Produced from Green Bocaiuva Pulp Enriched with Pleurotus Ostreatus. Journal of Culinary Science and Technology, 0, , 1-13.	1.4	1
88	AVALIAÃ‡ÃƒO DE TÃ‰CNICAS DE REFINO DE Ã“LEO RECICLADO PARA A PRODUÃ‡ÃƒO BIODIESEL. Brazilian Journal of Production Engineering, 0, , 169-176.	0.2	0
89	Production of xylanase by a new strain of Thermoascus aurantiacus: obtainment of enzymatic extract with reduced cellulolytic activity for application in pulp and paper industries. Bioscience Journal, 0, , 1040-1048.	0.4	8
90	Growth Performance of Microalgae Exposed to CO2. Journal of Clean Energy Technologies, 0, , 110-114.	0.1	7

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91	Atividade Antimicrobiana de Filmes Ã€ Base de Amido Adicionados de Ã“leos Essenciais. , 0, , .		0
92	Evaluation of toxicity of Bordeaux Mixture in Aedes aegypti larvae (L. 1672) (Diptera: Culicidae) and Gram-negative and Gram-positive bacteria. Journal of Mosquito Research, 0, , .	1.0	0
93	AVALIAÃ‡ÃƒO FISIOLÃ“GICA DO CRESCIMENTO DA Saccharomyces cerevisiae CAT-1 EM DIFERENTES FONTES DE CARBONO Ã€ 30 E 37Â°C. , 0, , .		0
94	ESTUDO CINÃ‰TICO DE LEVEDURAS ISOLADAS DE FRUTAS DA REGIÃƒO CENTRO-OESTE UTILIZANDO FRUTOSE COMO FONTE DE CARBONO. , 0, , .		0
95	CARACTERIZAÃ‡ÃƒO FISIOLÃ“GICA E DO PERFIL DE ÃCIDOS GRAXOS DAS MICROALGAS Pseudokirchneriella subcapitata, Scenedesmus spinosus e Scenedesmus acuminatus. , 0, , .		0
96	CINÃ‰TICAS DE CRESCIMENTO, CONSUMO DE AÃ‡ÃšCAR E FORMAÃ‡ÃƒO DE METABÃ“LITOS DE LEVEDURAS ISOLADAS EM USINA DA REGIÃƒO CENTRO-OESTE UTILIZANDO FRUTOSE COMO FONTE DE CARBONO. , 0, , .		0
97	BIOCONVERSÃƒO DE RESÃDUOS DE LARANJA, MARACUJÃ•E UVA POR Lichtheimia ramosa VIA BIOPROCESSO EM ESTADO SÃ“LIDO. , 0, , .		0
98	Transglutaminase addition increases quality and acceptation of sausages obtained from mechanically separated meat of hybrid sorubins. Emirates Journal of Food and Agriculture, 0, , .	1.0	2
99	Evaluation of Chlorella sorokiniana cultivated in outdoor photobioreactors for biodiesel production. Biofuels, 0, , 1-6.	2.4	7
100	Growth and proximate composition of Pleurotus ostreatus cultivated on green bocaiuva pulp substrates with different nitrogen sources. Acta Scientiarum - Biological Sciences, 0, 43, e56198.	0.3	0
101	Development and Evaluation of fish-based Sauce Prepared with Mechanically Separated Meat of Hybrid Sorubim. Journal of Culinary Science and Technology, 0, , 1-15.	1.4	1
102	Development of highly biodegradable and sustainable films based on pequi pulp. Biomass Conversion and Biorefinery, 0, , .	4.6	1