

Olga A Glazunova

List of Publications by Year in descending order

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papers

475
citations

623574

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677027

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all docs

26
docs citations

26
times ranked

445
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical and functional properties of Cucurbita maxima pumpkin pectin and commercial citrus and apple pectins: A comparative evaluation. PLoS ONE, 2018, 13, e0204261.	1.1	55
2	Catalytic Efficiency of Basidiomycete Laccases: Redox Potential versus Substrate-Binding Pocket Structure. Catalysts, 2018, 8, 152.	1.6	41
3	The Trametes hirsuta 072 laccase multigene family: Genes identification and transcriptional analysis under copper ions induction. Biochimie, 2015, 116, 154-164.	1.3	39
4	Structural study of the X-ray-induced enzymatic reduction of molecular oxygen to water by <i>Steccherinum murashkinskyi</i> laccase: insights into the reaction mechanism. Acta Crystallographica Section D: Structural Biology, 2017, 73, 388-401.	1.1	32
5	Fungal Laccases: The Forefront of Enzymes for Sustainability. Journal of Fungi (Basel, Switzerland), 2021, 7, 1048.	1.5	32
6	Orchestration of the expression of the laccase multigene family in white-rot basidiomycete Trametes hirsuta 072: Evidences of transcription level subfunctionalization. Fungal Biology, 2018, 122, 353-362.	1.1	29
7	Development of Antioxidant and Antihypertensive Properties during Growth of Lactobacillus helveticus, Lactobacillus rhamnosus and Lactobacillus reuteri on Cow's Milk: Fermentation and Peptidomics Study. Foods, 2021, 10, 17.	1.9	27
8	Elucidation of the crystal structure of <i>Coriopsis caperata</i> laccase: restoration of the structure and activity of the native enzyme from the T2-depleted form by copper ions. Acta Crystallographica Section D: Biological Crystallography, 2015, 71, 854-861.	2.5	21
9	Structure-function study of two new middle-redox potential laccases from basidiomycetes Antrodia faginea and Steccherinum murashkinskyi. International Journal of Biological Macromolecules, 2018, 118, 406-418.	3.6	21
10	White-rot basidiomycetes Junghuhnia nitida and Steccherinum bourdotii: Oxidative potential and laccase properties in comparison with Trametes hirsuta and Coriopsis caperata. PLoS ONE, 2018, 13, e0197667.	1.1	19
11	The subatomic resolution study of laccase inhibition by chloride and fluoride anions using single-crystal serial crystallography: insights into the enzymatic reaction mechanism. Acta Crystallographica Section D: Structural Biology, 2019, 75, 804-816.	1.1	17
12	Whey Protein Hydrolysate and Pumpkin Pectin as Nutraceutical and Prebiotic Components in a Functional Mousse with Antihypertensive and Bifidogenic Properties. Nutrients, 2019, 11, 2930.	1.7	16
13	Laccases with Variable Properties from Different Strains of Steccherinum ochraceum: Does Glycosylation Matter?. International Journal of Molecular Sciences, 2019, 20, 2008.	1.8	14
14	Fungal Adaptation to the Advanced Stages of Wood Decomposition: Insights from the Steccherinum ochraceum. Microorganisms, 2019, 7, 527.	1.6	13
15	Relation between lignin molecular profile and fungal exo-proteome during kraft lignin modification by Trametes hirsuta LE-BIN 072. Bioresource Technology, 2021, 335, 125229.	4.8	13
16	Purification and Characterization of Two Novel Laccases from Peniophora lycii. Journal of Fungi (Basel, Switzerland), 2020, 6, 340.	1.5	12
17	Exoproteome Analysis of Antagonistic Interactions between the Probiotic Bacteria Limosilactobacillus reuteri LR1 and Lactobacillus rhamnosus F and Multidrug Resistant Strain of Klebsiella pneumonia. International Journal of Molecular Sciences, 2021, 22, 10999.	1.8	11
18	Analytical Characterization of the Widely Consumed Commercialized Fermented Beverages from Russia (Kefir and Ryazhenka) and South Africa (Amasi and Mahewu): Potential Functional Properties and Profiles of Volatile Organic Compounds. Foods, 2021, 10, 3082.	1.9	11

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19	Lactic and Propionic Acid Bacteria: the Formation of a Community for the Production of Functional Products with Bifidogenic and Hypotensive Properties. <i>Applied Biochemistry and Microbiology</i> , 2019, 55, 660-669.	0.3	8
20	Fermentation Profile and Probiotic-Related Characteristics of <i>Bifidobacterium longum</i> MC-42. <i>Fermentation</i> , 2021, 7, 101.	1.4	7
21	Hypotensive and Hepatoprotective Properties of the Polysaccharide-Stabilized Foaming Composition Containing Hydrolysate of Whey Proteins. <i>Nutrients</i> , 2021, 13, 1031.	1.7	6
22	Characterization and Functional Properties of Lactobacilli Isolated from Kefir Grains. <i>Applied Biochemistry and Microbiology</i> , 2021, 57, 458-467.	0.3	5
23	Data on the genome analysis of the wood-rotting fungus <i>Steccherinum ochraceum</i> LE-BIN 3174. <i>Data in Brief</i> , 2020, 29, 105169.	0.5	3
24	Optimization of Cultivation Conditions for the <i>Lactobacillus reuteri</i> LR1 Strain to Improve the Biosynthesis of Bacteriocin-Like Substances. <i>Applied Biochemistry and Microbiology</i> , 2020, 56, 920-929.	0.3	0