

Olga A Glazunova

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6702940/publications.pdf>

Version: 2024-02-01

24
papers

475
citations

623574

14
h-index

677027

22
g-index

26
all docs

26
docs citations

26
times ranked

445
citing authors

#	ARTICLE	IF	CITATIONS
1	Hypotensive and Hepatoprotective Properties of the Polysaccharide-Stabilized Foaming Composition Containing Hydrolysate of Whey Proteins. <i>Nutrients</i> , 2021, 13, 1031.	1.7	6
2	Fermentation Profile and Probiotic-Related Characteristics of <i>Bifidobacterium longum</i> MC-42. <i>Fermentation</i> , 2021, 7, 101.	1.4	7
3	Characterization and Functional Properties of Lactobacilli Isolated from Kefir Grains. <i>Applied Biochemistry and Microbiology</i> , 2021, 57, 458-467.	0.3	5
4	Relation between lignin molecular profile and fungal exo-proteome during kraft lignin modification by <i>Trametes hirsuta</i> LE-BIN 072. <i>Bioresource Technology</i> , 2021, 335, 125229.	4.8	13
5	Development of Antioxidant and Antihypertensive Properties during Growth of <i>Lactobacillus helveticus</i> , <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus reuteri</i> on Cow's Milk: Fermentation and Peptidomics Study. <i>Foods</i> , 2021, 10, 17.	1.9	27
6	Exoproteome Analysis of Antagonistic Interactions between the Probiotic Bacteria <i>Limosilactobacillus reuteri</i> LR1 and <i>Lactocaseibacillus rhamnosus</i> F and Multidrug Resistant Strain of <i>Klebsiella pneumonia</i> . <i>International Journal of Molecular Sciences</i> , 2021, 22, 10999.	1.8	11
7	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. <i>Foods</i> , 2021, 10, 3082.	1.9	11
8	Fungal Laccases: The Forefront of Enzymes for Sustainability. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 1048.	1.5	32
9	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
10	Purification and Characterization of Two Novel Laccases from <i>Peniophora lycii</i> . <i>Journal of Fungi</i> (Basel, Switzerland), 2020, 6, 340.	1.5	12
11	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
12	The subatomic resolution study of laccase inhibition by chloride and fluoride anions using single-crystal serial crystallography: insights into the enzymatic reaction mechanism. <i>Acta Crystallographica Section D: Structural Biology</i> , 2019, 75, 804-816.	1.1	17
13	Laccases with Variable Properties from Different Strains of <i>Steccherinum ochraceum</i> : Does Glycosylation Matter?. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2008.	1.8	14
14	Fungal Adaptation to the Advanced Stages of Wood Decomposition: Insights from the <i>Steccherinum ochraceum</i> . <i>Microorganisms</i> , 2019, 7, 527.	1.6	13
15	Whey Protein Hydrolysate and Pumpkin Pectin as Nutraceutical and Prebiotic Components in a Functional Mousse with Antihypertensive and Bifidogenic Properties. <i>Nutrients</i> , 2019, 11, 2930.	1.7	16
16	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
17	Orchestration of the expression of the laccase multigene family in white-rot basidiomycete <i>Trametes hirsuta</i> 072: Evidences of transcription level subfunctionalization. <i>Fungal Biology</i> , 2018, 122, 353-362.	1.1	29
18	Physicochemical and functional properties of <i>Cucurbita maxima</i> pumpkin pectin and commercial citrus and apple pectins: A comparative evaluation. <i>PLoS ONE</i> , 2018, 13, e0204261.	1.1	55

#	ARTICLE	IF	CITATIONS
19	White-rot basidiomycetes <i>Junghuhnia nitida</i> and <i>Steccherinum bourdotii</i> : Oxidative potential and laccase properties in comparison with <i>Trametes hirsuta</i> and <i>Coriolopsis caperata</i> . PLoS ONE, 2018, 13, e0197667.	1.1	19
20	Catalytic Efficiency of Basidiomycete Laccases: Redox Potential versus Substrate-Binding Pocket Structure. Catalysts, 2018, 8, 152.	1.6	41
21	Structure-function study of two new middle-redox potential laccases from basidiomycetes <i>Antrodia faginea</i> and <i>Steccherinum murashkinskyi</i> . International Journal of Biological Macromolecules, 2018, 118, 406-418.	3.6	21
22	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
23	The <i>Trametes hirsuta</i> 072 laccase multigene family: Genes identification and transcriptional analysis under copper ions induction. Biochimie, 2015, 116, 154-164.	1.3	39
24	Elucidation of the crystal structure of <i>Coriolopsis 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