## Cristiano José de Andrade

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Microbial Peptidase in Food Processing: Current State of the Art and Future Trends. Catalysis Letters, 2023, 153, 114-137.	2.6	9
2	Mannosylerythritol lipids as green pesticides and plant biostimulants. Journal of the Science of Food and Agriculture, 2023, 103, 37-47.	3.5	5
3	Persimmon ( <i>Diospyros Kaki</i> L.): Chemical Properties, Bioactive Compounds and Potential Use in the Development of New Products – A Review. Food Reviews International, 2022, 38, 384-401.	8.4	33
4	Amino acids, fatty acids, and peptides in microalgae biomass harvested from phycoremediation of swine wastewaters. Biomass Conversion and Biorefinery, 2022, 12, 869-880.	4.6	16
5	Phycoremediation of Copper by Chlorella protothecoides (UTEX 256): Proteomics of Protein Biosynthesis and Stress Response. Biomass, 2022, 2, 116-129.	2.8	3
6	Biosurfactants: A Green and Sustainable Remediation Alternative. , 2021, , 49-72.		0
7	Biodegradation of azo dye-containing wastewater by activated sludge: a critical review. World Journal of Microbiology and Biotechnology, 2021, 37, 101.	3.6	17
8	Apoptosis Induction in Murine Melanoma (B16F10) Cells by Mannosylerythritol Lipids-B; a Glycolipid Biosurfactant with Antitumoral Activities. Applied Biochemistry and Biotechnology, 2021, 193, 3855-3866.	2.9	7
9	A prospection on membrane-based strategies for downstream processing of surfactin. Chemical Engineering Journal, 2021, 415, 129067.	12.7	16
10	Filmes biodegradÃįveis e agentes de reforço vegetais: Um enfoque em estudos brasileiros sob a ótica da economia circular. Research, Society and Development, 2021, 10, e49210918278.	0.1	0
11	Perspective on integrated biorefinery for valorization of biomass from the edible insect Tenebrio molitor. Trends in Food Science and Technology, 2021, 116, 480-491.	15.1	14
12	Chlorella vulgaris phycoremediation at low Cu+2 contents: Proteomic profiling of microalgal metabolism related to fatty acids and CO2 fixation. Chemosphere, 2021, 284, 131272.	8.2	12
13	Biosurfactant inducers for enhanced production of surfactin and rhamnolipids: an overview. World Journal of Microbiology and Biotechnology, 2021, 37, 21.	3.6	24
14	Valorization of Agri-Food Wastes. Environmental and Microbial Biotechnology, 2021, , 111-132.	0.7	3
15	Application of Immobilized Laccase on Polyurethane Foam for Ex-Situ Polycyclic Aromatic Hydrocarbons Bioremediation. Journal of Polymers and the Environment, 2021, 29, 2200-2213.	5.0	13
16	Kappaphycus alvarezii macroalgae: An unexplored and valuable biomass for green biorefinery conversion. Trends in Food Science and Technology, 2020, 103, 214-224.	15.1	37
17	Biological activity of mannosylerythritol lipids on the mammalian cells. Applied Microbiology and Biotechnology, 2020, 104, 8595-8605.	3.6	5
18	Fruits and vegetable-processing waste: a case study in two markets at Rio de Janeiro, RJ, Brazil. Environmental Science and Pollution Research, 2020, 27, 18530-18540.	5.3	17

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19	Enhanced textile wastewater treatment by a novel biofilm carrier with adsorbed nutrients. Biocatalysis and Agricultural Biotechnology, 2020, 24, 101527.	3.1	13
20	Mannosylerythritol lipids: antimicrobial and biomedical properties. Applied Microbiology and Biotechnology, 2020, 104, 2297-2318.	3.6	64
21	New sustainable alternatives to reduce the production costs for surfactin 50Âyears after the discovery. Applied Microbiology and Biotechnology, 2019, 103, 8647-8656.	3.6	42
22	Production of active cassava starch films; effect of adding a biosurfactant or synthetic surfactant. Reactive and Functional Polymers, 2019, 144, 104368.	4.1	23
23	Nanoformulations Based on Bacillus subtilis Lipopeptides: The Future of Agriculture. , 2019, , 75-88.		3
24	Chlorella and Spirulina Microalgae as Sources of Functional Foods, Nutraceuticals, and Food Supplements; an Overview. MOJ Food Processing & Technology, 2018, 6, .	0.9	139
25	Microalgae for bioremediation of textile wastewater: An overview. MOJ Food Processing & Technology, 2018, 6, .	0.9	16
26	A novel approach for the production and purification of mannosylerythritol lipids (MEL) by Pseudozyma tsukubaensis using cassava wastewater as substrate. Separation and Purification Technology, 2017, 180, 157-167.	7.9	63
27	An overview on the application of genusÂChlorellaÂin biotechnological processes. Journal of Advanced Research in Biotechnology, 2017, 2, 1-9.	0.4	35
28	Comparative study on microbial enhanced oil recovery using mannosylerithritol lipids and surfactin. International Journal of Scientific World, 2016, 4, 69-77.	3.0	2
29	Comparative study: bench-scale surfactin production from bacillus subtilis using analytical grade and concentrated glycerol from the biodiesel industry. International Journal of Scientific World, 2016, 5, 28-37.	3.0	7
30	Ultrafiltration based purification strategies for surfactin produced by <i>Bacillus subtilis</i> <scp>LB5A</scp> using cassava wastewater as substrate. Journal of Chemical Technology and Biotechnology, 2016, 91, 3018-3027.	3.2	24
31	Optimizing alternative substrate for simultaneous production of surfactin and 2,3-butanediol by Bacillus subtilis LB5a. Biocatalysis and Agricultural Biotechnology, 2016, 6, 209-218.	3.1	38
32	Optimized production of biosurfactant from Pseudozyma tsukubaensis using cassava wastewater and consecutive production of galactooligosaccharides: An integrated process. Biocatalysis and Agricultural Biotechnology, 2015, 4, 535-542.	3.1	23
33	Production of prebiotic galactooligosaccharides from lactose by Pseudozyma tsukubaensis and Pichia kluyveri. Biocatalysis and Agricultural Biotechnology, 2014, 3, 343-350.	3.1	18
34	Production of Enzymes from Agroindustrial Wastes by Biosurfactant-Producing Strains of <i>Bacillus subtilis</i> . Biotechnology Research International, 2013, 2013, 1-9.	1.4	34