Roberto Da silva

List of Publications by Year
in descending order

150	5,026	81434	134545
papers	citations	41 h-index	62 g-index

164	164	164	5688
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of a recombinant GH10 endoxylanase from Thermoascus aurantiacus for xylooligosaccharide production from sugarcane bagasse and probiotic bacterial growth. Journal of Biotechnology, 2022, 347, 1-8.	1.9	14
2	Screening of Novel Bioactive Peptides from Goat Casein: In Silico to In Vitro Validation. International Journal of Molecular Sciences, 2022, 23, 2439.	1.8	17
3	BRS Clara raisins production: Effect of the pre-treatment and the drying process on the phenolic composition. Journal of Food Composition and Analysis, 2022, 114, 104771.	1.9	4
4	Î²-Glucosidase production by Trichoderma reesei and Thermoascus aurantiacus by solid state cultivation and application of enzymatic cocktail for saccharification of sugarcane bagasse. Biomass Conversion and Biorefinery, 2021, 11, 503-513.	2.9	15
5	Enhancing the production of the fermentable sugars from sugarcane straw: A new approach to applying alkaline and ozonolysis pretreatments. Renewable Energy, 2021, 164, 502-508.	4.3	9
6	Antarctic fungus proteases generate bioactive peptides from caseinate. Food Research International, 2021, 139, 109944.	2.9	9
7	Free and Substrate-Immobilised Lipases from Fusarium verticillioides P24 as a Biocatalyst for Hydrolysis and Transesterification Reactions. Applied Biochemistry and Biotechnology, 2021, 193, 33-51.	1.4	1
8	Improving cellulosic ethanol production using ozonolysis and acid as a sugarcane biomass pretreatment in mild conditions. Bioresource Technology Reports, 2021, 13, 100628.	1.5	9
9	Evaluation of the tolerance and biotransformation of ferulic acid by Klebsiella pneumoniae TD 4.7. Brazilian Journal of Microbiology, 2021, 52, 1181-1190.	0.8	0
10	Functional properties and potential application of ethanol tolerant Î²-glucosidases from Pichia ofunaensis and Trichosporon multisporum yeasts. 3 Biotech, 2021, 11, 467.	1.1	3
11	Prospecting for l-arabinose/d-xylose symporters from Pichia guilliermondii and Aureobasidium leucospermi. Brazilian Journal of Microbiology, 2020, 51, 145-150.	0.8	1
12	The improvement of grape juice quality using Thermomucor Indicae-Seudaticae pectinase. Journal of Food Science and Technology, 2020, 57, 1565-1573.	1.4	7
13	Soaking and ozonolysis pretreatment of sugarcane straw for the production of fermentable sugars. Industrial Crops and Products, 2020, 145, 111959.	2.5	9
14	Structural and physicochemical characteristics of taioba starch in comparison with cassava starch and its potential for ethanol production. Industrial Crops and Products, 2020, 157, 112825.	2.5	16
15	Induction of fungal cellulolytic enzymes using sugarcane bagasse and xylose-rich liquor as substrates. Brazilian Journal of Chemical Engineering, 2020, 37, 443-450.	0.7	2
16	Degradation of the Organochlorinated Herbicide Diuron by Rainforest Basidiomycetes. BioMed Research International, 2020, 2020, 1-9.	0.9	8
17	Biodegradation of atrazine and ligninolytic enzyme production by basidiomycete strains. BMC Microbiology, 2020, 20, 266.	1.3	19
18	Biochemical and thermodynamic characteristics of a new serine protease from Mucor subtilissimus URM 4133. Biotechnology Reports (Amsterdam, Netherlands), 2020, 28, e00552.	2.1	7

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19	Ethyl esters production catalyzed by immobilized lipases is influenced by n-hexane and ter-amyl alcohol as organic solvents. Bioprocess and Biosystems Engineering, 2020, 43, 2107-2115.	1.7	6
20	Keratinases from Coriolopsis byrsina as an alternative for feather degradation: applications for cloth cleaning based on commercial detergent compatibility and for the production of collagen hydrolysate. Biotechnology Letters, 2020, 42, 2403-2412.	1.1	7
21	A Collagenolytic Aspartic Protease from Thermomucor indicae-seudaticae Expressed in Escherichia coli and Pichia pastoris. Applied Biochemistry and Biotechnology, 2020, 191, 1258-1270.	1.4	7
22	Citrobacter diversus-derived keratinases and their potential application as detergent-compatible cloth-cleaning agents. Brazilian Journal of Microbiology, 2020, 51, 969-977.	0.8	9
23	Effect of the pre-treatment and the drying process on the phenolic composition of raisins produced with a seedless Brazilian grape cultivar. Food Research International, 2019, 116, 190-199.	2.9	26
24	Production of cellulases by Thermomucor indicae-seudaticae: characterization of a thermophilic Î²-glucosidase. Preparative Biochemistry and Biotechnology, 2019, 49, 830-836.	1.0	7
25	Saccharification of pretreated sugarcane bagasse using enzymes solution from Pycnoporus sanguineus MCA 16 and cellulosic ethanol production. Industrial Crops and Products, 2019, 141, 111795.	2.5	23
26	Milk clotting and storage-tolerant peptidase from Aureobasidium leucospermi LB86. Process Biochemistry, 2019, 85, 206-212.	1.8	6
27	BRS Violeta (BRS RÃºbeaâ€Ã—â€IAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. Food Chemistry, 2019, 298, 124971.	4.2	22
28	Improved Utility of Pentoses from Lignocellulolytic Hydrolysate: Challenges and Perspectives for Enabling Saccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2019, 67, 5919-5921.	2.4	2
29	Production and capture of Î²-glucosidase from Thermoascus aurantiacus using a tailor made anionic cryogel. Process Biochemistry, 2019, 82, 75-83.	1.8	12
30	Biochemical characteristics and potential application of a novel ethanol and glucose-tolerant Î²-glucosidase secreted by Pichia guilliermondii G1.2. Journal of Biotechnology, 2019, 294, 73-80.	1.9	27
31	Purification and Physicochemical Characterization of a Novel Thermostable Xylanase Secreted by the Fungus Myceliophthora heterothallica F.2.1.4. Applied Biochemistry and Biotechnology, 2019, 188, 991-1008.	1.4	19
32	Ultrasound affects the selectivity and activity of immobilized lipases applied to fatty acid ethyl ester synthesis. Acta Scientiarum - Technology, 2019, 42, e46582.	0.4	2
33	Effect of lanthanide ion doping on Mgâ^'Al mixed oxides as active acidâ^'base catalysts for fatty acid ethyl ester synthesis. Renewable Energy, 2019, 133, 367-372.	4.3	19
34	Cellulases and xylanases production by endophytic fungi by solid state fermentation using lignocellulosic substrates and enzymatic saccharification of pretreated sugarcane bagasse. Industrial Crops and Products, 2018, 122, 66-75.	2.5	91
35	Fungal Growth on Solid Substrates. , 2018, , 31-56.		4
36	Influence of ozonolysis time during sugarcane pretreatment: Effects on the fiber and enzymatic saccharification. Bioresource Technology, 2017, 224, 733-737.	4.8	23

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37	Mixed metal oxides from sucrose and cornstarch templated hydrotalcite-like LDHs as catalysts for ethyl biodiesel synthesis. Applied Catalysis A: General, 2017, 532, 32-39.	2.2	38
38	Dehydration of jambolan [Syzygium cumini (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. Food Research International, 2017, 102, 32-42.	2.9	48
39	Diuron degradation by bacteria from soil of sugarcane crops. Heliyon, 2017, 3, e00471.	1.4	38
40	Coalho Cheese Made with Protease from Thermomucor indicaeâ€seudaticae N31: Technological Potential of the New Coagulant for the Production of Highâ€Cooked Cheese. Journal of Food Science, 2016, 81, C563-8.	1.5	8
41	Evaluation of Diuron Tolerance and Biotransformation by Fungi from a Sugar Cane Plantation Sandy-Loam Soil. Journal of Agricultural and Food Chemistry, 2016, 64, 9268-9275.	2.4	15
42	Applications and Benefits of Thermophilic Microorganisms and Their Enzymes for Industrial Biotechnology. Fungal Biology, 2016, , 459-492.	0.3	26
43	Hydrophobic adsorption in ionic medium improves the catalytic properties of lipases applied in the triacylglycerol hydrolysis by synergism. Bioprocess and Biosystems Engineering, 2016, 39, 1933-1943.	1.7	19
44	Engineering increased thermostability in the GH-10 endo-1,4-Î²-xylanase from Thermoascus aurantiacus CBMAI 756. International Journal of Biological Macromolecules, 2016, 93, 20-26.	3.6	38
45	Effect of pretreatment and enzymatic hydrolysis on the physical-chemical composition and morphologic structure of sugarcane bagasse and sugarcane straw. Bioresource Technology, 2016, 219, 773-777.	4.8	47
46	Ozonolysis combined with ultrasound as a pretreatment of sugarcane bagasse: Effect on the enzymatic saccharification and the physical and chemical characteristics of the substrate. Bioresource Technology, 2016, 218, 69-76.	4.8	69
47	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit (Syzygium) Tj ETQq1 1 0.784314 rgBT /Overlo	2.9	77
48	Metabolic Pathways for Degradation of Aromatic Hydrocarbons by Bacteria. Reviews of Environmental Contamination and Toxicology, 2016, 237, 105-121.	0.7	54
49	Thermophilic fungi as new sources for production of cellulases and xylanases with potential use in sugarcane bagasse saccharification. Journal of Applied Microbiology, 2015, 118, 928-939.	1.4	87
50	Evaluation of microwave-assisted pretreatment of lignocellulosic biomass immersed in alkaline glycerol for fermentable sugars production. Bioresource Technology, 2015, 185, 316-323.	4.8	130
51	Production and Characterization of Î²-glucosidase Obtained by the Solid-State Cultivation of the Thermophilic Fungus Thermomucor indicae-seudaticae N31. Applied Biochemistry and Biotechnology, 2015, 175, 723-732.	1.4	18
52	Modulation of the activity and selectivity of the immobilized lipases by surfactants and solvents. Biochemical Engineering Journal, 2015, 93, 274-280.	1.8	43
53	Effect of a Thermoascus aurantiacus thermostable enzyme cocktail on wheat bread qualitiy. Food Chemistry, 2014, 143, 139-146.	4.2	41
54	Pretreatment of sugarcane bagasse with microwaves irradiation and its effects on the structure and on enzymatic hydrolysis. Applied Energy, 2014, 122, 189-195.	5.1	121

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55	Production and Characterization of a Milk-clotting Protease Produced in Submerged Fermentation by the Thermophilic Fungus Thermomucor indicae-seudaticae N31. Applied Biochemistry and Biotechnology, 2014, 172, 1999-2011.	1.4	25
56	Aging of red wines made from hybrid grape cv. BRS Violeta: Effects of accelerated aging conditions on phenolic composition, color and antioxidant activity. Food Research International, 2014, 56, 182-189.	2.9	58
57	Production and characterization of lipases and immobilization of whole cell of the thermophilic Thermomucor indicae seudaticae N31 for transesterification reaction. Journal of Molecular Catalysis B: Enzymatic, 2014, 107, 106-113.	1.8	29
58	Assessment of fungi in soils of sugarcane crops and their potential for production of biomass-degrading enzymes. African Journal of Microbiology Research, 2014, 8, 3751-3760.	0.4	3
59	Yeast Diversity Isolated from Grape Musts During Spontaneous Fermentation from a Brazilian Winery. Current Microbiology, 2013, 67, 356-361.	1.0	39
60	Chromatic characteristics and color-related phenolic composition of Brazilian young red wines made from the hybrid grape cultivar BRS Violeta (â€œBRS RÃºbeaâ€Ã—â€œIAC 1398-21â€). Food Research International, 2013, 54, 33-43.	2.9	35
61	Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (BRS RubeaÃ—IAC 1398-21) using HPLCâ€“DADâ€“ESI-MS/MS. Food Research International, 2013, 54, 354-366.	2.9	91
62	Purification and Characterization of an Ethanol-Tolerant Î²-Glucosidase from Sporidiobolus pararoseus and Its Potential for Hydrolysis of Wine Aroma Precursors. Applied Biochemistry and Biotechnology, 2013, 171, 1681-1691.	1.4	31
63	Chemical composition and antioxidant activity of dried powder formulations of Agaricus blazei and Lentinus edodes. Food Chemistry, 2013, 138, 2168-2173.	4.2	97
64	Yield, changes in proteolysis, and sensory quality of Prato cheese produced with different coagulants. Journal of Dairy Science, 2013, 96, 7490-7499.	1.4	26
65	Wine Aroma Improvement Using a Î²-Glucosidase Preparation from Aureobasidium pullulans. Applied Biochemistry and Biotechnology, 2013, 169, 493-501.	1.4	53
66	Sugarcane bagasse ozonolysis pretreatment: Effect on enzymatic digestibility and inhibitory compound formation. Bioresource Technology, 2013, 133, 332-339.	4.8	142
67	Purification and Properties of Polygalacturonase Produced by Thermophilic Fungus Thermoascus aurantiacus CBMAI-756 on Solid-State Fermentation. Enzyme Research, 2013, 2013, 1-7.	1.8	19
68	Partial purification, immobilization and preliminary biochemical characterization of lipases from Rhizomucor pusillus. Advances in Enzyme Research, 2013, 01, 79-90.	0.7	4
69	Production and characterization of polygalacturonase from thermophilic Thermoascus aurantiacus on submerged fermentation. Annals of Microbiology, 2012, 62, 1199-1205.	1.1	8
70	Evaluation of the use ofSyzygium cuminifruit extract as an antioxidant additive in orange juice and its sensorial impact. International Journal of Food Sciences and Nutrition, 2012, 63, 273-277.	1.3	1
71	Endoglucanase production with the newly isolated Myceliophtora sp. i-1d3b in a packed bed solid state fermentor. Brazilian Journal of Microbiology, 2012, 43, 1536-1544.	0.8	40
72	Selection of thermophilic and thermotolerant fungi for the production of cellulases and xylanases under solid-state fermentation. Brazilian Journal of Microbiology, 2012, 43, 1062-1071.	0.8	77

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73	Use of a new milk-clotting protease from Thermomucor indicae-seudaticae N31 as coagulant and changes during ripening of Prato cheese. Food Chemistry, 2012, 130, 859-865.	4.2	40
74	Selection of thermophilic and thermotolerant fungi for the production of cellulases and xylanases under solid-state fermentation. Brazilian Journal of Microbiology, 2012, 43, 1062-71.	0.8	29
75	Phenolic Composition of the Brazilian Seedless Table Grape Varieties BRS Clara and BRS Morena. Journal of Agricultural and Food Chemistry, 2011, 59, 8314-8323.	2.4	56
76	Phenolic Composition of the Edible Parts (Flesh and Skin) of BordÃ´ Grape (Vitis labrusca) Using HPLCâ€“DADâ€“ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2011, 59, 13136-13146.	2.4	112
77	Physical-chemical, caloric and sensory characterization of light jambolan (Syzygium cumini Lamarck) jelly. Food Science and Technology, 2011, 31, 666-673.	0.8	13
78	ProduÃ§Ã£o, propriedades e aplicaÃ§Ãµes de oligossacarÃdeos. Semina:Ciencias Agrarias, 2011, 32, 683-700.	0.1	9
79	Chemical and sensory characteristics of pulp and peel 'cajÃ¡-manga' (Spondias cytherea Sonn.) jelly. Food Science and Technology, 2011, 31, 398-405.	0.8	36
80	A Novel Î²â€€lucosidase fromâ€,Sporidiobolus pararoseus: Characterization and Application in Winemaking. Journal of Food Science, 2011, 76, C997-1002.	1.5	42
81	Isolation and characterization of latent and active polyphenoloxidase in BRS Clara (CNPUV) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 grapes. Plant Physiology and Biochemistry, 2011, 49, 1251-1258.	2.8	5
82	Purification and characterization of a new alkaline serine protease from the thermophilic fungus Myceliophthora sp.. Process Biochemistry, 2011, 46, 2137-2143.	1.8	50
83	Influence of Different Substrates on the Production of a Mutant Thermostable Glucoamylase in Submerged Fermentation. Applied Biochemistry and Biotechnology, 2011, 163, 14-24.	1.4	11
84	Isolation and molecular identification of wine yeasts from a Brazilian vineyard. Annals of Microbiology, 2011, 61, 75-78.	1.1	37
85	Utilization of by-products: solid phase fermentation of pomace and skin grape for enzyme production. Current Opinion in Biotechnology, 2011, 22, S146-S147.	3.3	0
86	Comparison of Î²-1,3-glucanase production by Botryosphaeria rhodina MAMB-05 and Trichoderma harzianum Rifai and its optimization using a statistical mixture-design. Biochemical Engineering Journal, 2011, 53, 239-243.	1.8	19
87	Effect of pectinolitic enzymes on the physical properties of caja-manga (Spondias cytherea Sonn.) pulp. Food Science and Technology, 2011, 31, 517-526.	0.8	8
88	Production, partial characterization, and immobilization in alginate beads of an alkaline protease from a new thermophilic fungus Myceliophthora sp.. Journal of Microbiology, 2010, 48, 331-336.	1.3	37
89	Purification and characterization of the Î±-glucosidase produced by thermophilic fungus Thermoascus aurantiacus CBMAI 756. Journal of Microbiology, 2010, 48, 452-459.	1.3	8
90	Screening and Production Study of Microbial Xylanase Producers from Brazilian Cerrado. Applied Biochemistry and Biotechnology, 2010, 161, 333-346.	1.4	53

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91	Synergistic action of brute enzymatic extracts of Thermoascus aurantiacus CBMAI756 and Thermomyces lanuginosus on saccharification of sugarcane bagasse. Journal of Biotechnology, 2010, 150, 167-167.	1.9	1
92	Selection of the best source of carbon for production of recombinants enzymes in liquid fermentation. Journal of Biotechnology, 2010, 150, 419-419.	1.9	0
93	Production and characterization of a milk-clotting protease in the crude enzymatic extract from the newly isolated Thermomucor indicae-seudaticae N31. Food Chemistry, 2010, 120, 87-93.	4.2	76
94	Pectinase production by a Brazilian thermophilic fungus Thermomucor indicae-seudaticae N31 in solid-state and submerged fermentation. Microbiology, 2010, 79, 306-313.	0.5	40
95	Production of Crude Xylanase from Thermoascus Aurantiacus CBMAI 756 Aiming the Baking Process. Journal of Food Science, 2010, 75, C588-94.	1.5	14
96	Production of Pectate Lyase byPenicillium viridicatum RFC3in Solid-State and Submerged Fermentation. International Journal of Microbiology, 2010, 2010, 1-8.	0.9	14
97	Ligninases production by Basidiomycetes strains on lignocellulosic agricultural residues and their application in the decolorization of synthetic dyes. Brazilian Journal of Microbiology, 2009, 40, 31-39.	0.8	67
98	Purification of an Exopolygalacturonase fromPenicillium viridicatum RFC3Produced in Submerged Fermentation. International Journal of Microbiology, 2009, 2009, 1-8.	0.9	23
99	Biochemical and Functional Characterization of a Metalloprotease from the Thermophilic FungusThermoascus aurantiacus. Journal of Agricultural and Food Chemistry, 2009, 57, 9210-9217.	2.4	30
100	Evaluation of the Î²-glucanolytic enzyme complex of Trichoderma harzianum Rifai for the production of gluco-oligosaccharide fragments by enzymatic hydrolysis of 1,3;1,6-Î²-D-glucans. , 2009, , .		1
101	Ligninolytic activity from newly isolated basidiomycete strains and effect of these enzymes on the azo dye orange II decolourisation. Annals of Microbiology, 2008, 58, 427-432.	1.1	17
102	Protease Production by Different Thermophilic Fungi. Applied Biochemistry and Biotechnology, 2008, 146, 223-230.	1.4	34
103	Xylanase Production by Bacillus circulans D1 Using Maltose as Carbon Source. Applied Biochemistry and Biotechnology, 2008, 146, 29-37.	1.4	15
104	Production of Cyclodextrins by CGTase from Bacillus clausii Using Different Starches as Substrates. Applied Biochemistry and Biotechnology, 2008, 146, 3-13.	1.4	35
105	Triple helix conformation of botryosphaeran, a (1â†'3;1â†'6)-Î²-d-glucan produced by Botryosphaeria rhodina MAMB-05. Carbohydrate Polymers, 2008, 74, 953-956.	5.1	40
106	Three exopolysaccharides of the Î²-(1â†'6)-d-glucan type and a Î²-(1â†'3;1â†'6)-d-glucan produced by strains of Botryosphaeria rhodina isolated from rotting tropical fruit. Carbohydrate Research, 2008, 343, 2481-2485.	1.1	52
107	Production and characteristics comparison of crude Î²-glucosidases produced by microorganisms Thermoascus aurantiacus e Aureobasidium pullulans in agricultural wastes. Enzyme and Microbial Technology, 2008, 43, 391-395.	1.6	105
108	Enzyme production by solid-state fermentation: Application to animal nutrition. Animal Feed Science and Technology, 2008, 144, 1-22.	1.1	182

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109	Localization and partial characterization of thermostable glucoamylase produced by newly isolated Thermomyces lanuginosus TO3 in submerged fermentation. Brazilian Archives of Biology and Technology, 2008, 51, 657-665.	0.5	1
110	Production and characterization of glucoamylase from fungus Aspergillus awamori expressed in yeast Saccharomyces cerevisiae using different carbon sources. Brazilian Journal of Microbiology, 2008, 39, 108-114.	0.8	35
111	Enzimas termoestÃ¡veis: fontes, produÃ§Ã£o e aplicaÃ§Ã£o industrial. Quimica Nova, 2007, 30, 136-145.	0.3	49
112	Enzymatic production by thermophilic fungi using agricultural wastes and ruminant diet as substrates. Journal of Biotechnology, 2007, 131, S227-S228.	1.9	0
113	Thermostable saccharifying and dextrinizing amylases from a newly isolated Bacillus sp. 13.22. Journal of Biotechnology, 2007, 131, S228.	1.9	0
114	Partial characterization of protease from a thermophilic fungus, Thermoascus aurantiacus, and its hydrolytic activity on bovine casein. Food Chemistry, 2007, 104, 127-131.	4.2	56
115	Characterization and comparison of thermostability of purified Î²-glucosidases from a mesophilic Aureobasidium pullulans and a thermophilic Thermoascus aurantiacus. Process Biochemistry, 2007, 42, 1101-1106.	1.8	52
116	Purification and characterization of an exo-polygalacturonase produced by Penicillium viridicatum RFC3 in solid-state fermentation. Process Biochemistry, 2007, 42, 1237-1243.	1.8	35
117	Purification and characterization of polygalacturonase produced by thermophilic Thermoascus aurantiacus CBMAI-756 in submerged fermentation. Antonie Van Leeuwenhoek, 2007, 91, 291-299.	0.7	47
118	Optimization of cyclodextrin glucanotransferase production from Bacillus clausii E16 in submerged fermentation using response surface methodology. Applied Biochemistry and Biotechnology, 2007, 137-140, 27-40.	1.4	6
119	Purification and characterization of a cyclomaltodextrin glucanotransferase from Paenibacillus campinasensis strain H69-3. Applied Biochemistry and Biotechnology, 2007, 137-140, 41-55.	1.4	7
120	Production of cellulolytic and hemicellulolytic enzymes from Aureobasidium pulluans on solid state fermentation. Applied Biochemistry and Biotechnology, 2007, 137-140, 281-288.	1.4	18
121	Purification and Characterization of a Cyclomaltodextrin Glucanotransferase From Paenibacillus campinasensis Strain H69-3. , 2007, , 41-55.		6
122	ProduÃ§Ã£o de gelÃ©ia de jambolÃ£o (Syzygium cumini Lamarck): processamento, parÂ¢metros fÃsico - quÃmicos e avaliaÃ§Ã£o sensorial. Food Science and Technology, 2006, 26, 847-852.	0.8	34
123	Improvement ofAspergillus niger Glucoamylase Thermostability by Directed Evolution. Starch/Staerke, 2006, 58, 501-508.	1.1	25
124	Purification and Characterization of Two Xylanases From Alkalophilic and Thermophilic Bacillus licheniformis 77-2. Applied Biochemistry and Biotechnology, 2006, 129, 289-302.	1.4	17
125	Evaluation of Solid and Submerged Fermentations for the Production of Cyclodextrin Glycosyltransferase by Paenibacillus campinasensis H69-3 and Characterization of Crude Enzyme. Applied Biochemistry and Biotechnology, 2006, 129, 132-246.	1.4	11
126	Production and partial characterization of polygalacturonases produced by thermophilic Monascus sp N8 and by thermotolerant Aspergillus sp N12 on solid-state fermentation. Brazilian Journal of Microbiology, 2006, 37, 302-306.	0.8	24

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127	Evaluation of Solid and Submerged Fermentations for the Production of Cyclodextrin Glycosyltransferase by Paenibacillus campinasensis H69-3 and Characterization of Crude Enzyme. , 2006, 129-132, 234-246.		2
128	A specific short dextrin-hydrolyzing extracellular glucosidase from the thermophilic fungus Thermoascus aurantiacus 179-5. Journal of Microbiology, 2006, 44, 276-83.	1.3	5
129	Production of pectinase by solid-state fermentation with Penicillium viridicatum RFC3. Process Biochemistry, 2005, 40, 2885-2889.	1.8	97
130	Use of sugarcane bagasse and grass hydrolysates as carbon sources for xylanase production by Bacillus circulans D1 in submerged fermentation. Process Biochemistry, 2005, 40, 3653-3659.	1.8	39
131	Production of xylanase and CMCase on solid state fermentation in different residues by Thermoascus aurantiacus miehe. Brazilian Journal of Microbiology, 2005, 36, 235.	0.8	110
132	Production of thermostable glucoamylase by newly isolated Aspergillus flavus A 1.1 and Thermomyces lanuginosus A 13.37. Brazilian Journal of Microbiology, 2005, 36, 75.	0.8	52
133	Screening for pectinolytic activity of wood-rotting basidiomycetes and characterization of the enzymes. Folia Microbiologica, 2004, 49, 46-52.	1.1	44
134	Pectinase production by fungal strains in solid-state fermentation using agro-industrial bioproduct. Brazilian Archives of Biology and Technology, 2004, 47, 813-819.	0.5	89
135	Effect of Bacillus circulans D1 Thermostable Xylanase on Biobleaching of Eucalyptus Kraft Pulp. Applied Biochemistry and Biotechnology, 2003, 106, 393-402.	1.4	18
136	Title is missing!. World Journal of Microbiology and Biotechnology, 2003, 19, 139-144.	1.7	64
137	Effect of Bacillus circulans D1 Thermostable Xylanase on Biobleaching of Eucalyptus Kraft Pulp. , 2003, , 393-401.		0
138	Pectinase production by Penicillium viridicatum RFC3 by solid state fermentation using agricultural wastes and agro-industrial by-products. Brazilian Journal of Microbiology, 2002, 33, 318.	0.8	100
139	Purification and characterization of two Î²-glucosidases from the thermophilic fungusThermoascus aurantiacus. Folia Microbiologica, 2002, 47, 685-690.	1.1	36
140	Solid state production of thermostable pectinases from thermophilic Thermoascus aurantiacus. Process Biochemistry, 2002, 37, 949-954.	1.8	128
141	Optimization of xylanase production by Bacillus circulans D1 in submerged fermentation using response surface methodology. Process Biochemistry, 2002, 38, 727-731.	1.8	86
142	Title is missing!. Applied Biochemistry and Microbiology, 2002, 38, 549-552.	0.3	24
143	Production, characterization and properties of polysaccharide depolymerizing enzymes from a strain ofCurvularia inaequalis. Folia Microbiologica, 2001, 46, 303-308.	1.1	5
144	Title is missing!. World Journal of Microbiology and Biotechnology, 2001, 17, 79-82.	1.7	45

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145	Screening of bacterial strains for pectinolytic activity: characterization of the polygalacturonase produced by Bacillus sp. Revista De Microbiologia, 1999, 30, 299-303.	0.1	116
146	UtilizaÃ§Ã£o do resÃduo lÃquido de indÃºstria de processamento de suco de laranja como meio de cultura de Penicillium citrinum: depuraÃ§Ã£o biolÃ³gica do resÃduo e produÃ§Ã£o de enzima. Quimica Nova, 1998, 21, 722-725.	0.3	8
147	Ribonuclease Production by Aspergillus species. Revista De Microbiologia, 1998, 29, 187-192.	0.1	9
148	Application of thermostable xylanases from Humicola sp. for pulp improvement. Journal of Bioscience and Bioengineering, 1994, 77, 109-111.	0.9	44
149	Fungal cellulases: production by solid-state cultivation in packed-bed bioreactor using solid agro-industrial by-products as substrates and application for hydrolysis of sugarcane bagasse. Semina:Ciencias Agrarias, 0, , 2097-2116.	0.1	2
150	Adsorption and immobilization of Î²-glucosidase from Thermoascus aurantiacus on macroporous cryogel by hydrophobic interaction. Preparative Biochemistry and Biotechnology, 0, , 1-11.	1.0	1