

Ruann Janser Soares De Castro

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8449666/publications.pdf>

Version: 2024-02-01

61
papers

1,710
citations

270111

25
h-index

355658

38
g-index

63
all docs

63
docs citations

63
times ranked

2009
citing authors

#	ARTICLE	IF	CITATIONS
1	Sonoprocessing of freshly squeezed orange juice: Ascorbic acid content, pectin methylesterase activity, rheological properties and cloud stability. <i>Food Control</i> , 2022, 131, 108391.	2.8	22
2	Production of black cricket protein hydrolysates with $\hat{\text{I}}\pm$ -amylase, $\hat{\text{I}}\pm$ -glucosidase and angiotensin I-converting enzyme inhibitory activities using a mixture of proteases. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 39, 102276.	1.5	17
3	A new system of <i>Erwinia</i> sp. D12 cells immobilized in a matrix of alginate and algaroba gum (<i>Prosopis</i>) Tj ETQq1 1 0,784314 rgBT /Over	1.8	3
4	Immobilization Techniques on Bioprocesses: Current Applications Regarding Enzymes, Microorganisms, and Essential Oils. <i>Food and Bioprocess Technology</i> , 2022, 15, 1449-1476.	2.6	10
5	Sequential optimization strategy for the immobilization of <i>Erwinia</i> sp. D12 cells and the production of isomaltulose with high stability and prebiotic potential. <i>Bioprocess and Biosystems Engineering</i> , 2022, 45, 999-1009.	1.7	4
6	Isomaltulose: From origin to application and its beneficial properties – A bibliometric approach. <i>Food Research International</i> , 2022, 155, 111061.	2.9	8
7	Improving the antioxidant and antidiabetic properties of common bean proteins by enzymatic hydrolysis using a blend of proteases. <i>Biocatalysis and Biotransformation</i> , 2021, 39, 100-108.	1.1	13
8	Enzymatic hydrolysis of black cricket (<i>Gryllus assimilis</i>) proteins positively affects their antioxidant properties. <i>Journal of Food Science</i> , 2021, 86, 571-578.	1.5	22
9	Combined biotransformation processes affect the antioxidant, antidiabetic and protease inhibitory properties of lentils. <i>Process Biochemistry</i> , 2021, 102, 250-260.	1.8	7
10	L-asparaginase from <i>Aspergillus oryzae</i> spp.: effects of production process and biochemical parameters. <i>Preparative Biochemistry and Biotechnology</i> , 2021, , 1-11.	1.0	7
11	Innovative and emerging applications of cannabis in food and beverage products: From an illicit drug to a potential ingredient for health promotion. <i>Trends in Food Science and Technology</i> , 2021, 115, 31-41.	7.8	15
12	Exploiting the chemical composition of essential oils from <i>Psidium cattleianum</i> and <i>Psidium guajava</i> and its antimicrobial and antioxidant properties. <i>Journal of Food Science</i> , 2021, 86, 4637-4649.	1.5	11
13	Influence of edible coatings composed of alginate, galactomannans, cashew gum, and gelatin on the shelf- life of grape cultivar ‘Italia’™: Physicochemical and bioactive properties. <i>LWT - Food Science and Technology</i> , 2021, 152, 112315.	2.5	17
14	Enzymatic Hydrolysis of Chicken Viscera to Obtain Added-Value Protein Hydrolysates with Antioxidant and Antihypertensive Properties. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 717-725.	0.9	13
15	Enzyme-assisted extraction of biocomponents of lentils (<i>Lens culinaris</i> L.): Effect of process parameters on the recovery of compounds with antioxidant properties. <i>Biocatalysis and Biotransformation</i> , 2020, 38, 15-23.	1.1	10
16	Production of Antioxidant Peptides from Pea Protein Using Protease from <i>Bacillus licheniformis</i> LBA 46. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 435-443.	0.9	9
17	Enzymatic Hydrolysis of Proteins from Chicken Viscera in the Presence of an Ionic Liquid Enhanced Their Antioxidant Properties. <i>Waste and Biomass Valorization</i> , 2020, 11, 3183-3193.	1.8	9
18	Proteolytic enzymes positively modulated the physicochemical and antioxidant properties of spent yeast protein hydrolysates. <i>Process Biochemistry</i> , 2020, 91, 34-45.	1.8	29

#	ARTICLE	IF	CITATIONS
19	Effects of solid-state fermentation and extraction solvents on the antioxidant properties of lentils. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 28, 101753.	1.5	15
20	Free and insoluble-bound phenolics: How does the variation of these compounds affect the antioxidant properties of mustard grains during germination?. <i>Food Research International</i> , 2020, 133, 109115.	2.9	18
21	Development of a novel probiotic milk product with enhanced antioxidant properties using mango peel as a fermentation substrate. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 24, 101564.	1.5	31
22	Spent brewer's yeast as a source of high added value molecules: a systematic review on its characteristics, processing and potential applications. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 95.	1.7	45
23	Germinação de grãos: uma revisão sistemática de como os processos bioquímicos envolvidos afetam o conteúdo e o perfil de compostos fenólicos e suas propriedades antioxidantes. <i>Brazilian Journal of Natural Sciences</i> , 2020, 3, 287.	0.3	5
24	Improving antioxidant activity of black bean protein by hydrolysis with protease combinations. <i>International Journal of Food Science and Technology</i> , 2019, 54, 34-41.	1.3	31
25	Fungal L-asparaginase: Strategies for production and food applications. <i>Food Research International</i> , 2019, 126, 108658.	2.9	37
26	Enzymatic treatment improves the antioxidant and antiproliferative activities of <i>Adenanthera pavonina</i> L. seeds. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 18, 101002.	1.5	14
27	Sequential hydrolysis of spent brewer's yeast improved its physico-chemical characteristics and antioxidant properties: A strategy to transform waste into added-value biomolecules. <i>Process Biochemistry</i> , 2019, 84, 91-102.	1.8	43
28	Biologically active compounds from white and black mustard grains: An optimization study for recovery and identification of phenolic antioxidants. <i>Industrial Crops and Products</i> , 2019, 135, 294-300.	2.5	32
29	Bioconversion of Chicken Feather Meal by <i>Aspergillus niger</i> : Simultaneous Enzymes Production Using a Cost-Effective Feedstock Under Solid State Fermentation. <i>Indian Journal of Microbiology</i> , 2019, 59, 209-216.	1.5	17
30	Solid-state fermentation as an efficient strategy for the biotransformation of lentils: enhancing their antioxidant and antidiabetic potentials. <i>Bioresources and Bioprocessing</i> , 2019, 6, .	2.0	42
31	ALKALINE PROTEASE PRODUCTION BY <i>Bacillus licheniformis</i> LBA 46 IN A BENCH REACTOR: EFFECT OF TEMPERATURE AND AGITATION. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 615-625.	0.7	12
32	Nutritional, functional and biological properties of insect proteins: Processes for obtaining, consumption and future challenges. <i>Trends in Food Science and Technology</i> , 2018, 76, 82-89.	7.8	144
33	Biocatalytic action of proteases in ionic liquids: Improvements on their enzymatic activity, thermal stability and kinetic parameters. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 124-129.	3.6	21
34	A multicomponent system based on a blend of agroindustrial wastes for the simultaneous production of industrially applicable enzymes by solid-state fermentation. <i>Food Science and Technology</i> , 2018, 38, 131-137.	0.8	18
35	Using response surface methodology to improve the L-asparaginase production by <i>Aspergillus niger</i> under solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 16, 31-36.	1.5	28
36	Optimization of the enzymatic hydrolysis of rice protein by different enzymes using the response surface methodology. <i>3 Biotech</i> , 2018, 8, 372.	1.1	3

#	ARTICLE	IF	CITATIONS
37	Binary mixture of proteases increases the antioxidant properties of white bean (<i>Phaseolus vulgaris</i> L.) protein-derived peptides obtained by enzymatic hydrolysis. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 10, 291-297.	1.5	22
38	Whey protein as a key component in food systems: Physicochemical properties, production technologies and applications. <i>Food Structure</i> , 2017, 14, 17-29.	2.3	116
39	Simultaneous hydrolysis of proteins from different sources to enhance their antibacterial properties through the synergistic action of bioactive peptides. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 8, 209-212.	1.5	6
40	Statistical optimization of protein hydrolysis using mixture design: Development of efficient systems for suppression of lipid accumulation in 3T3-L1 adipocytes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 5, 17-23.	1.5	4
41	Biochemical characterization of solvent, salt, surfactant and oxidizing agent tolerant proteases from <i>Aspergillus niger</i> produced in different agroindustrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 5, 94-98.	1.5	9
42	Synergistic actions of proteolytic enzymes for production of soy protein hydrolysates with antioxidant activities: An approach based on enzymes specificities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 694-702.	1.5	27
43	A new approach for proteases production by <i>Aspergillus niger</i> based on the kinetic and thermodynamic parameters of the enzymes obtained. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 199-207.	1.5	58
44	Improving the functional properties of milk proteins: focus on the specificities of proteolytic enzymes. <i>Current Opinion in Food Science</i> , 2015, 1, 64-69.	4.1	34
45	Enzyme Production by Solid State Fermentation: General Aspects and an Analysis of the Physicochemical Characteristics of Substrates for Agro-industrial Wastes Valorization. <i>Waste and Biomass Valorization</i> , 2015, 6, 1085-1093.	1.8	46
46	Invertase production by <i>Aspergillus niger</i> under solid state fermentation: Focus on physical-chemical parameters, synergistic and antagonistic effects using agro-industrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 645-652.	1.5	23
47	Biologically active peptides: Processes for their generation, purification and identification and applications as natural additives in the food and pharmaceutical industries. <i>Food Research International</i> , 2015, 74, 185-198.	2.9	171
48	Simplex centroid mixture design to improve l -asparaginase production in solid-state fermentation using agroindustrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 528-534.	1.5	26
49	A versatile system based on substrate formulation using agroindustrial wastes for protease production by <i>Aspergillus niger</i> under solid state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 678-684.	1.5	39
50	A response surface approach on optimization of hydrolysis parameters for the production of egg white protein hydrolysates with antioxidant activities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 55-62.	1.5	43
51	Protease from <i>Aspergillus oryzae</i> : Biochemical Characterization and Application as a Potential Biocatalyst for Production of Protein Hydrolysates with Antioxidant Activities. <i>Journal of Food Processing</i> , 2014, 2014, 1-11.	2.0	28
52	Antioxidant activities and functional properties of soy protein isolate hydrolysates obtained using microbial proteases. <i>International Journal of Food Science and Technology</i> , 2014, 49, 317-328.	1.3	30
53	Advantages of an acid protease from <i>Aspergillus oryzae</i> over commercial preparations for production of whey protein hydrolysates with antioxidant activities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 58-65.	1.5	29
54	Comparison and synergistic effects of intact proteins and their hydrolysates on the functional properties and antioxidant activities in a simultaneous process of enzymatic hydrolysis. <i>Food and Bioproducts Processing</i> , 2014, 92, 80-88.	1.8	36

#	ARTICLE	IF	CITATIONS
55	Production and biochemical characterization of protease from <i>Aspergillus oryzae</i> : An evaluation of the physical-chemical parameters using agroindustrial wastes as supports. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 20-25.	1.5	37
56	Production and biochemical properties of proteases secreted by <i>Aspergillus niger</i> under solid state fermentation in response to different agroindustrial substrates. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 236-245.	1.5	41
57	Functional properties and growth promotion of bifidobacteria and lactic acid bacteria strains by protein hydrolysates using a statistical mixture design. <i>Food Bioscience</i> , 2014, 7, 19-30.	2.0	11
58	Synergistic effects of agroindustrial wastes on simultaneous production of protease and α -amylase under solid state fermentation using a simplex centroid mixture design. <i>Industrial Crops and Products</i> , 2013, 49, 813-821.	2.5	79
59	Caracterização do concentrado proteico de peixe obtido a partir dos resíduos da filetagem de tilápia do Nilo. <i>Semina: Ciências Agrárias</i> , 2012, 33, 697-704.	0.1	10
60	Insetos comestíveis como potenciais fontes de proteínas para obtenção de peptídeos bioativos. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	1
61	Kefir fermentation as a bioprocess to improve lentils antioxidant properties: is it worthwhile?. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	1