Albert Ivanov Krastanov

List of Publications by Year
in descending order

81	2,827	218381	182168
papers	citations	26 h-index	51 g-index

82	82	82	4024
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant activity of a ginger extract (Zingiber officinale). Food Chemistry, 2007, 102, 764-770.	4.2	406
2	Chemical Composition and Antioxidant Properties of Clove Leaf Essential Oil. Journal of Agricultural and Food Chemistry, 2006, 54, 6303-6307.	2.4	351
3	Microbial degradation of phenol and phenolic derivatives. Engineering in Life Sciences, 2013, 13, 76-87.	2.0	182
4	Lactic Acid Bacteria: Food Safety and Human Health Applications. Dairy, 2020, 1, 202-232.	0.7	121
5	Chemical Composition and Antioxidant Properties of Juniper Berry (Juniperus communis L.) Essential Oil. Action of the Essential Oil on the Antioxidant Protection of Saccharomyces cerevisiae Model Organism. Antioxidants, 2014, 3, 81-98.	2.2	102
6	Biodegradation of high amounts of phenol, catechol, 2,4-dichlorophenol and 2,6-dimethoxyphenol by Aspergillus awamori cells. Enzyme and Microbial Technology, 2006, 39, 1036-1041.	1.6	101
7	Properties of crude laccase from Trametes versicolor produced by solid-substrate fermentation. Advances in Bioscience and Biotechnology (Print), 2010, 01, 208-215.	0.3	96
8	Chitinase biotechnology: Production, purification, and application. Engineering in Life Sciences, 2015, 15, 30-38.	2.0	82
9	Enzyme based Biosensor for Heavy Metal Ions Determination. Biotechnology and Biotechnological Equipment, 2006, 20, 184-189.	0.5	73
10	Enzymatic Nanoreactors for Environmentally Benign Biotransformations. 1. Formation and Catalytic Activity of Supramolecular Complexes of Laccase and Linearâ^'Dendritic Block Copolymers. Biomacromolecules, 2008, 9, 804-811.	2.6	70
11	Composition and Antioxidant Activities of the Essential Oil of Cinnamon (Cinnamomum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 170-182.	0.7	69
12	Cultivation media for lactic acid bacteria used in dairy products. Journal of Dairy Research, 2019, 86, 490-502.	0.7	59
13	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of Essential Oil from Mentha x piperita. Natural Product Communications, 2009, 4, 1934578X0900400.	0.2	57
14	Progress in enzyme inhibition based detection of pesticides. Engineering in Life Sciences, 2018, 18, 4-19.	2.0	57
15	Metabolomicsâ€"The State of Art. Biotechnology and Biotechnological Equipment, 2010, 24, 1537-1543.	0.5	55
16	Enzyme Based Sensor for Detection of Urea in Milk. Biotechnology and Biotechnological Equipment, 2005, 19, 198-201.	0.5	45
17	Removal of phenols from mixtures by co-immobilized laccase/tyrosinase and Polyclar adsorption. Journal of Industrial Microbiology and Biotechnology, 2000, 24, 383-388.	1.4	43
18	Production of palatinose using Serratia plymuthica cells immobilized in chitosan. Journal of Industrial Microbiology and Biotechnology, 2003, 30, 593-598.	1.4	40

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19	The common lavender (Lavandula angustifolia Mill.) pectic polysaccharides modulate phagocytic leukocytes and intestinal Peyerâ€™s patch cells. Carbohydrate Polymers, 2017, 174, 948-959.	5.1	38
20	Tilia tomentosa pectins exhibit dual mode of action on phagocytes as Î²-glucuronic acid monomers are abundant in their rhamnogalacturonans I. Carbohydrate Polymers, 2017, 175, 178-191.	5.1	37
21	Polymerâ€assisted biocatalysis: Unprecedented enzymatic oxidation of fullerene in aqueous medium. Journal of Polymer Science Part A, 2012, 50, 119-126.	2.5	33
22	Composition and Comprehensive Antioxidant Activity of Ginger (Zingiber officinale) Essential Oil from Ecuador. Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	33
23	Date fruit: a review of the chemical and nutritional compounds, functional effects and food application in nutrition bars for athletes. International Journal of Food Science and Technology, 2021, 56, 1503-1513.	1.3	33
24	Decolorization of Synthetic Dye Reactive Blue 4 by Mycelial Culture of White-Rot FungiTrametes Versicolor1. Biotechnology and Biotechnological Equipment, 2009, 23, 1337-1339.	0.5	31
25	Monitoring of Water Spectral Pattern Reveals Differences in Probiotics Growth When Used for Rapid Bacteria Selection. PLoS ONE, 2015, 10, e0130698.	1.1	30
26	Phenol and cresol mixture degradation by the yeast Trichosporon cutaneum. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 1297-1301.	1.4	29
27	Biosensor to Detect Chromium in Wastewater. Biotechnology and Biotechnological Equipment, 2007, 21, 377-381.	0.5	27
28	Fermented foods and probiotics: An approach to lactose intolerance. Journal of Dairy Research, 2021, 88, 357-365.	0.7	26
29	Continuous sucrose hydrolysis by yeast cells immobilized to wool. Applied Microbiology and Biotechnology, 1997, 47, 476-481.	1.7	25
30	Growth of Trametes versicolor on phenol. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 1309-1312.	1.4	25
31	Study on the antioxidant and antimicrobial activities ofAllium ursinumL. pressurised-liquid extract. Natural Product Research, 2014, 28, 2000-2005.	1.0	25
32	Biodegradation of mixed phenolic compounds by Aspergillus awamori NRRL 3112. International Biodeterioration and Biodegradation, 2007, 60, 342-346.	1.9	24
33	Probiotic StrainLactobacillus PlantarumNBIMCC 2415 with Antioxidant Activity as a Starter Culture in the Production of Dried Fermented Meat Products. Biotechnology and Biotechnological Equipment, 2010, 24, 1624-1630.	0.5	22
34	Carbon Dioxide Fixation byChlorella MinutissimaBatch Cultures in a Stirred Tank Bioreactor. Biotechnology and Biotechnological Equipment, 2011, 25, 2468-2476.	0.5	22
35	Polyphenols as Suitable Control for Obesity and Diabetes. Open Biotechnology Journal, 2018, 12, 219-228.	0.6	21
36	Production of Enzymes by Mixed Culture from Micelial Fungi in Solid-State Fermentation. Biotechnology and Biotechnological Equipment, 2005, 19, 103-108.	0.5	19

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37	Overproduction of Laccase and Pectinase by Microbial Associations in Solid Substrate Fermentation. Applied Biochemistry and Biotechnology, 2008, 149, 45-51.	1.4	17
38	Conversion of sucrose into palatinose in a batch and continuous processes by immobilized Serratia plymuthica cells. Enzyme and Microbial Technology, 2006, 39, 1306-1312.	1.6	16
39	GC-MS Metabolic Profile and Î±-Glucosidase-, Î±-Amylase-, Lipase-, and Acetylcholinesterase-Inhibitory Activities of Eight Peach Varieties. Molecules, 2021, 26, 4183.	1.7	14
40	Renewable mycelium based compositeÂâ€“ sustainable approach for lignocellulose waste recovery and alternative to synthetic materialsÂâ€“ a review. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2021, 76, 431-442.	0.6	14
41	Total phenolic content, antioxidant and antimicrobial activity ofHaberlea rhodopensisextracts obtained by pressurized liquid extraction. Acta Alimentaria, 2015, 44, 326-332.	0.3	14
42	Biodegradation of phenol by immobilized Aspergillus awamori NRRL 3112 on modified polyacrylonitrile membrane. Biodegradation, 2009, 20, 717-726.	1.5	13
43	Rapid identification of Campylobacter jejuni from poultry carcasses and slaughtering environment samples by real-time PCR. Poultry Science, 2014, 93, 1587-1597.	1.5	13
44	Lipase biosynthesis by Aspergillus carbonarius in a nutrient medium containing products and byproducts from the oleochemical industry. Biocatalysis and Agricultural Biotechnology, 2015, 4, 77-82.	1.5	13
45	Monitoring of water spectral patterns of lactobacilli development as a tool for rapid selection of probiotic candidates. Journal of Near Infrared Spectroscopy, 2017, 25, 423-431.	0.8	13
46	Immobilization of Bacteriocins from Lactic Acid Bacteria and Possibilities for Application in Food Biopreservation. Open Biotechnology Journal, 2018, 12, 25-32.	0.6	12
47	Waste Rose Flower and Lavender Straw Biomassâ€”An Innovative Lignocellulose Feedstock for Mycelium Bio-Materials Development Using Newly Isolated Ganoderma resinaceum GA1M. Journal of Fungi (Basel, Switzerland), 2021, 7, 866.	1.5	12
48	Examination of the technological properties of newly isolated strains of the genusLactobacillusand possibilities for their application in the composition of starters. Biotechnology and Biotechnological Equipment, 2014, 28, 487-494.	0.5	10
49	Impact of consumption of cooked red and black Chenopodium quinoa Willd. over blood lipids, oxidative stress, and blood glucose levels in hypertensionâ€induced rats. Cereal Chemistry, 2020, 97, 1254-1262.	1.1	10
50	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of the Essential oil of Origanum Majorana L. from Albania. Natural Product Communications, 2008, 3, 1934578X0800300.	0.2	9
51	Decolorization of Synthetic Dye Reactive Blue 4 by Mycelial Culture of White-Rot Fungi Trametes Versicolor 1. Biotechnology and Biotechnological Equipment, 2009, 23, 230-232.	0.5	9
52	Decolorization of Industrial Dyes by Immobilized Mycelia ofTrametes Versicolor. Biotechnology and Biotechnological Equipment, 2013, 27, 4263-4268.	0.5	9
53	Inulinase immobilization on polyethylene glycol/polypyrrole multiwall carbon nanotubes producing a catalyst with enhanced thermal and operational stability. Engineering in Life Sciences, 2019, 19, 617-630.	2.0	9
54	Immobilized lactic acid bacteria for application as dairy starters and probiotic preparations. Journal of General and Applied Microbiology, 2004, 50, 107-114.	0.4	8

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55	Characterization of Crude Lipase fromRhizopus Arrhizusand Purification of Multiplicity Forms of the Enzyme. Biotechnology and Biotechnological Equipment, 2011, 25, 2295-2300.	0.5	8
56	Purification of bacterial inulinase in aqueous twoâ€phase systems. Engineering in Life Sciences, 2018, 18, 840-850.	2.0	8
57	Microwave-Assisted Isolation and Acetylation of Inulin from Helianthus Tuberosus L Tubers. Journal of Renewable Materials, 2018, 6, 671-679.	1.1	8
58	Preliminary Characterisation of Wastes Generated from the Rapeseed and Sunflower Protein Isolation Process and Their Valorisation in Delaying Oil Oxidation. Food and Bioprocess Technology, 2021, 14, 1962-1971.	2.6	8
59	A comparative study of extraction techniques for maximum recovery of Î²-galactosidase from the yogurt bacterium Lactobacillus delbrueckii ssp. bulgaricus. Journal of Dairy Research, 2020, 87, 123-126.	0.7	8
60	Biosynthesis of invertase by Saccharomyces cerevisiae with sugarcane molasses as substrate. World Journal of Microbiology and Biotechnology, 1993, 9, 662-663.	1.7	6
61	Biodegradation dynamics of high catechol concentrations by Aspergillus awamori. Journal of Hazardous Materials, 2008, 154, 396-402.	6.5	6
62	Green Oxidation of Steroids in Nanoreactors Assembled from Laccase and Linear-Dendritic Copolymers. ACS Symposium Series, 2008, , 110-128.	0.5	6
63	A modified reinforced clostridial medium for the isolation and enumeration of Lactobacillus delbrueckii ssp. bulgaricus in a mixed culture. Journal of Dairy Science, 2020, 103, 5030-5042.	1.4	6
64	Structural characterization of polysaccharides from Geranium sanguineum L. and their immunomodulatory effects in response to inflammatory agents. Journal of Ethnopharmacology, 2022, 294, 115390.	2.0	6
65	Chemical composition and antioxidant activity of ultrasound-assisted extract of the endemic plant Haberlea rhodopensis Friv.. Journal of Food Science and Technology, 2015, 52, 2469-2473.	1.4	5
66	Antioxidant Activity of Some Edible Flowers Water Extracts from Bulgaria. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2020, 77, 54.	0.1	5
67	Nutritive Medium Engineering Enhanced Production of Extracellular Lipase by Trichoderma Longibrachiatum. Biotechnology and Biotechnological Equipment, 2012, 26, 2875-2882.	0.5	4
68	The Efect of the Immobilization of Probiotic Lactobacilli in Chitosan on their Tolerance to a Laboratory Model of Human Gut. Biotechnology and Biotechnological Equipment, 2007, 21, 442-450.	0.5	3
69	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of Essential Oil from Mentha Canadensis. Natural Product Communications, 2009, 4, 1934578X0900400.	0.2	3
70	Inulinase immobilisation in PAA/PEG composite for efficient fructooligosaccharides production. Biocatalysis and Biotransformation, 2022, 40, 50-63.	1.1	3
71	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of the Leaf Essential Oil of Corymbia citriodora (Hook) from China. Natural Product Communications, 2007, 2, 1934578X0700200.	0.2	2
72	Growth ofTrametes Versicolorin Nitro and Hydroxyl Phenol Derivatives. Biotechnology and Biotechnological Equipment, 2012, 26, 2726-2730.	0.5	2

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73	Biosorption of Cu(II) from Aqueous Solutions by Immobilized Mycelium ofTrametes Versicolor. Biotechnology and Biotechnological Equipment, 2012, 26, 3365-3370.	0.5	2
74	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of the Essential Oil of Satureja Montana L. Natural Product Communications, 2008, 3, 1934578X0800300.	0.2	1
75	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of an Essential Oil of Origanum Vulgare L. from Bosnia. Natural Product Communications, 2008, 3, 1934578X0800300.	0.2	1
76	Effect of carbon dioxide on the rheological behavior of submerged cultures of Chlorella minutissima in stirred tank reactors. Engineering in Life Sciences, 2012, 12, 529-533.	2.0	1
77	PARAMETERS OPTIMIZATION FOR INCREASED INTRACELLULAR INULINASE ACTIVITY OF A YEAST STRAIN. , 2019, , 54-61.		1
78	Chemical Composition, Olfactory Evaluation and Antioxidant Effects of an Essential Oil of Thymus Vulgaris L. from Germany. Natural Product Communications, 2008, 3, 1934578X0800300.	0.2	0
79	PARAMETERS OPTIMIZATION FOR INCREASED INTRACELLULAR INULINASE ACTIVITY OF A YEAST STRAIN. , 2019, , 62-70.		0
80	Study on the effect of sublethal concentrations of antimicrobials on the growth and development of probiotic lactobacilli. BIO Web of Conferences, 2022, 45, 02002.	0.1	0
81	In vitro simulation of the gastrointestinal tract environment and its interaction with probiotic lactobacilli. BIO Web of Conferences, 2022, 45, 02003.	0.1	0