

Ailton Cesar Lemes

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

573
citations

759055

12
h-index

752573

20
g-index

28
all docs

28
docs citations

28
times ranked

709
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of nondairy kefir products: their characteristics and potential human health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1536-1552.	5.4	28
2	Zein-based blends and composites. , 2022, , 511-526.		2
3	A Temporal Evolution Perspective of Lipase Production by <i>Yarrowia lipolytica</i> in Solid-State Fermentation. <i>Processes</i> , 2022, 10, 381.	1.3	8
4	Bioactive Properties of Protein Hydrolysate of Cottonseed Byproduct: Antioxidant, Antimicrobial, and Angiotensin-Converting Enzyme (ACE) Inhibitory Activities. <i>Waste and Biomass Valorization</i> , 2021, 12, 1395-1404.	1.8	22
5	Physicochemical, technological, and sensory characteristics of fresh multigrain pasta: A multicomponent mixture experiments approach. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15393.	0.9	2
6	A Narrative Review of the Current Knowledge on Fruit Active Aroma Using Gas Chromatography-Olfactometry (GC-O) Analysis. <i>Molecules</i> , 2021, 26, 5181.	1.7	15
7	Bioactive Phytochemicals from Corn (<i>Zea mays</i>) Germ Oil Processing By-products. <i>Reference Series in Phytochemistry</i> , 2021, , 1-22.	0.2	2
8	Biological Approaches for Extraction of Bioactive Compounds From Agro-industrial By-products: A Review. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 802543.	2.0	39
9	Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. <i>Food Hydrocolloids</i> , 2020, 107, 105939.	5.6	41
10	ReintroduÃ§Ã£o de resÃduos agroindustriais na produÃ§Ã£o de alimentos. , 2020, , 67-79.		1
11	Integrated strategy for purification of esterase from <i>Aureobasidium pullulans</i> . <i>Separation and Purification Technology</i> , 2019, 209, 409-418.	3.9	9
12	Okara flour: its physicochemical, microscopical and functional properties. <i>Nutrition and Food Science</i> , 2019, 49, 1252-1264.	0.4	24
13	AvaliaÃ§Ã£o FÃsico-QuÃmica, MicrobiolÃ³gica e Sensorial de Palmito Pupunha Minimamente Processado por MÃtodos Combinados. <i>UniciÃncias</i> , 2019, 22, 2-6.	0.0	1
14	InfluÃncia do CO2 no Crescimento de <i>Haematococcus Pluvialis</i> e na ProduÃ§Ã£o de Carotenoides. <i>UniciÃncias</i> , 2019, 22, 25-29.	0.0	0
15	ProteÃnas com Propriedades Bioativas ExtraÃdas de FeijÃo-Lima (<i>Phaseolus lunatus</i> L.). <i>UniciÃncias</i> , 2019, 22, 51-60.	0.0	0
16	Potencial Antioxidante de ProteÃnas ExtraÃdas de FeijÃo Comum (<i>Phaseolus vulgaris</i>) cv. BRSMG-MadrepÃrola. <i>UniciÃncias</i> , 2019, 22, 38-42.	0.0	1
17	VerificaÃ§Ã£o de Boas PrÃticas de FabricaÃ§Ã£o e UtilizaÃ§Ã£o de AnÃlise Sensorial em IndÃstria Processadora de Biscoitos. <i>UniciÃncias</i> , 2019, 22, 47-50.	0.0	0
18	Okara: A soybean by-product as an alternative to enrich vegetable paste. <i>LWT - Food Science and Technology</i> , 2018, 92, 593-599.	2.5	62

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19	A Review of the Latest Advances in Encrypted Bioactive Peptides from Protein-Rich Waste. International Journal of Molecular Sciences, 2016, 17, 950.	1.8	168
20	Simultaneous production of proteases and antioxidant compounds from agro-industrial by-products. Bioresource Technology, 2016, 222, 210-216.	4.8	28
21	A new milk-clotting enzyme produced by Bacillus sp. P45 applied in cream cheese development. LWT - Food Science and Technology, 2016, 66, 217-224.	2.5	38
22	Design Strategies for Integrated β -Galactosidase Purification Processes. Chemical Engineering and Technology, 2014, 37, 1805-1812.	0.9	10
23	Single Chromatographic Step for β -Galactosidase Purification: Influence of Salt and Elution Parameters. Separation Science and Technology, 2014, 49, 1817-1824.	1.3	8
24	Development of cassava doughnuts enriched with Spirulina platensis biomass. Brazilian Journal of Food Technology, 2013, 16, 42-51.	0.8	27
25	Extração de B-galactosidase de Kluyveromyces marxianus CCT 7082 por método ultrassônico. BBR - Biochemistry and Biotechnology Reports, 2013, 1, .	0.0	4
26	Fresh pasta production enriched with Spirulina platensis biomass. Brazilian Archives of Biology and Technology, 2012, 55, 741-750.	0.5	32
27	Development of Fresh Pasta with Addition of Spirulina platensis Biomass. Journal of Biotechnology, 2010, 150, 310-310.	1.9	1