

Sara C SilvÃ©rio

List of Publications by Year in descending order

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39
papers

1,094
citations

331538

21
h-index

395590

33
g-index

40
all docs

40
docs citations

40
times ranked

1261
citing authors

#	ARTICLE	IF	CITATIONS
1	Green coconut fiber: a novel carrier for the immobilization of commercial laccase by covalent attachment for textile dyes decolourization. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 2827-2838.	1.7	68
2	One-step process for producing prebiotic arabino-xylooligosaccharides from brewer's spent grain employing <i>Trichoderma</i> species. <i>Food Chemistry</i> , 2019, 270, 86-94.	4.2	66
3	Effect of Aqueous Two-Phase System Constituents in Different Poly(ethylene glycol)â€“Salt Phase Diagrams. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 1203-1208.	1.0	53
4	The Effect of Salts on the Liquidâ€“Liquid Phase Equilibria of PEG600 + Salt Aqueous Two-Phase Systems. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 3528-3535.	1.0	48
5	Physicochemical Characterization of the PEG8000-Na ₂ SO ₄ Aqueous Two-Phase System. <i>Industrial & Engineering Chemistry Research</i> , 2007, 46, 8199-8204.	1.8	45
6	Perspectives on the biotechnological production and potential applications of lactosucrose: A review. <i>Journal of Functional Foods</i> , 2015, 19, 74-90.	1.6	44
7	Î²-galactosidase from <i>Aspergillus laticoffeatus</i> : A promising biocatalyst for the synthesis of novel prebiotics. <i>International Journal of Food Microbiology</i> , 2017, 257, 67-74.	2.1	38
8	Interference of some aqueous two-phase system phase-forming components in protein determination by the Bradford method. <i>Analytical Biochemistry</i> , 2012, 421, 719-724.	1.1	37
9	Liquidâ€“Liquid Equilibria of UCON + (Sodium or Potassium) Phosphate Salt Aqueous Two-Phase Systems at 23 Â°C. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1285-1288.	1.0	36
10	Laccase recovery with aqueous two-phase systems: Enzyme partitioning and stability. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 87, 37-43.	1.8	35
11	Î³_C in PEGâ€“Salt and Uconâ€“Salt Aqueous Two-Phase Systems. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 1622-1625.	1.0	32
12	(Liquid+liquid) equilibria of polymer-salt aqueous two-phase systems for laccase partitioning: UCON 50-HB-5100 with potassium citrate and (sodium or potassium) formate at 23Â°C. <i>Journal of Chemical Thermodynamics</i> , 2012, 55, 166-171.	1.0	32
13	New Î²-galactosidase producers with potential for prebiotic synthesis. <i>Bioresource Technology</i> , 2018, 250, 131-139.	4.8	31
14	Single-step production of arabino-xylooligosaccharides by recombinant <i>Bacillus subtilis</i> 3610 cultivated in brewersâ€™ spent grain. <i>Carbohydrate Polymers</i> , 2018, 199, 546-554.	5.1	31
15	In vitro fermentation of raffinose to unravel its potential as prebiotic ingredient. <i>LWT - Food Science and Technology</i> , 2020, 126, 109322.	2.5	28
16	Recovery of <i>Peniophora cinerea</i> laccase using aqueous two-phase systems composed by ethylene oxide/propylene oxide copolymer and potassium phosphate salts. <i>Journal of Chromatography A</i> , 2013, 1321, 14-20.	1.8	26
17	In vitro assessment of prebiotic properties of xylooligosaccharides produced by <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2020, 229, 115460.	5.1	26
18	Laccase production by free and immobilized mycelia of <i>Peniophora cinerea</i> and <i>Trametes versicolor</i> : a comparative study. <i>Bioprocess and Biosystems Engineering</i> , 2013, 36, 365-373.	1.7	25

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19	Solute partitioning in polymer-salt ATPS: The Collander equation. <i>Fluid Phase Equilibria</i> , 2010, 296, 173-177.	1.4	24
20	Downscale fermentation for xylooligosaccharides production by recombinant <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2019, 205, 176-183.	5.1	22
21	Gibbs free energy of transfer of a methylene group on {UCON+(sodium or potassium) phosphate salts} aqueous two-phase systems: Hydrophobicity effects. <i>Journal of Chemical Thermodynamics</i> , 2010, 42, 1063-1069.	1.0	21
22	Novel and emerging prebiotics: Advances and opportunities. <i>Advances in Food and Nutrition Research</i> , 2021, 95, 41-95.	1.5	21
23	Biocatalytic Approaches Using Lactulose: End Product Compared with Substrate. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 878-896.	5.9	19
24	Sustainable Lipase Production by <i>Diutina rugosa</i> NRRL Y-95 Through a Combined Use of Agro-Industrial Residues as Feedstock. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 589-605.	1.4	14
25	Cation effect on the (PEG 8000 + sodium sulfate) and (PEG 8000 + magnesium sulfate) aqueous two-phase system: Relative hydrophobicity of the equilibrium phases. <i>Journal of Chemical Thermodynamics</i> , 2015, 91, 321-326.	1.0	12
26	Polyethylene glycol 8000+ citrate salts aqueous two-phase systems: Relative hydrophobicity of the equilibrium phases. <i>Fluid Phase Equilibria</i> , 2016, 407, 298-303.	1.4	11
27	<i>Zymomonas mobilis</i> as an emerging biotechnological chassis for the production of industrially relevant compounds. <i>Bioresources and Bioprocessing</i> , 2021, 8, .	2.0	10
28	Integrated strategy for purification of esterase from <i>Aureobasidium pullulans</i> . <i>Separation and Purification Technology</i> , 2019, 209, 409-418.	3.9	9
29	Improved method for the extraction of high-quality DNA from lignocellulosic compost samples for metagenomic studies. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 8881-8893.	1.7	9
30	<i>Penicillium brevicompactum</i> as a novel source of natural pigments with potential for food applications. <i>Food and Bioprocesses Processing</i> , 2022, 132, 188-199.	1.8	9
31	Metagenomic Approaches as a Tool to Unravel Promising Biocatalysts from Natural Resources: Soil and Water. <i>Catalysts</i> , 2022, 12, 385.	1.6	9
32	Hydrolysates containing xylooligosaccharides produced by different strategies: Structural characterization, antioxidant and prebiotic activities. <i>Food Chemistry</i> , 2022, 391, 133231.	4.2	7
33	Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction. <i>Food Bioscience</i> , 2021, 40, 100858.	2.0	6
34	Tailoring fructooligosaccharides composition with engineered <i>Zymomonas mobilis</i> ZM4. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 4617-4626.	1.7	5
35	Epilactose Biosynthesis Using Recombinant Cellobiose 2-Epimerase Produced by <i>Saccharomyces cerevisiae</i> . <i>ACS Food Science & Technology</i> , 2021, 1, 1578-1584.	1.3	4
36	Biotech Green Approaches to Unravel the Potential of Residues into Valuable Products. <i>Nanotechnology in the Life Sciences</i> , 2020, , 97-150.	0.4	3

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37	One-step production of a novel prebiotic mixture using <i>Zymomonas mobilis</i> ZM4. <i>Biochemical Engineering Journal</i> , 2022, 183, 108443.	1.8	1
38	Engineering <i>Saccharomyces cerevisiae</i> for the one-step production of a functional sweetening mixture towards food applications. <i>Food and Bioproducts Processing</i> , 2022, , .	1.8	1
39	Biocatalysis in Ionic Liquids: Enzymatic Synthesis of Sugar Fatty Acid Esters. <i>Nanotechnology in the Life Sciences</i> , 2020, , 51-79.	0.4	0