

# Greta Faccio

## List of Publications by Year in descending order

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39  
papers

1,346  
citations

430874  
18  
h-index

345221  
36  
g-index

41  
all docs

41  
docs citations

41  
times ranked

2311  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fluorogenic in vitro activity assay for the main protease Mpro from SARS-CoV-2 and its adaptation to the identification of inhibitors. STAR Protocols, 2021, 2, 100793.	1.2	10
2	Plant Complexity and Cosmetic Innovation. IScience, 2020, 23, 101358.	4.1	46
3	Antibacterial, Cytocompatible, Sustainably Sourced: Cellulose Membranes with Bifunctional Peptides for Advanced Wound Dressings. Advanced Healthcare Materials, 2020, 9, e1901850.	7.6	49
4	Proteins as Nanosized Components of Biosensors. , 2019, , 229-255.		0
5	Complete inclusion of bioactive molecules and particles in polydimethylsiloxane: a straightforward process under mild conditions. Scientific Reports, 2019, 9, 17575.	3.3	3
6	Plasma polymer film designs through the eyes of ToF-SIMS. Biointerphases, 2018, 13, 03B417.	1.6	7
7	Enhanced Antimicrobial Activity and Structural Transitions of a Nanofibrillated Celluloseâ€Nisin Biocomposite Suspension. ACS Applied Materials & Interfaces, 2018, 10, 20170-20181.	8.0	39
8	From Protein Features to Sensing Surfaces. Sensors, 2018, 18, 1204.	3.8	35
9	Near-Surface Structure of Plasma Polymer Films Affects Surface Behavior in Water and its Interaction with Proteins. Plasma Chemistry and Plasma Processing, 2018, 38, 851-870.	2.4	6
10	Biosensors: A Proteinâ€Nanocellulose Paper for Sensing Copper Ions at the Nanoâ€to Micromolar Level (Adv. Funct. Mater. 4/2017). Advanced Functional Materials, 2017, 27, .	14.9	0
11	Engineered Bacillus pumilus laccase-like multi-copper oxidase for enhanced oxidation of the lignin model compound guaiacol. Protein Engineering, Design and Selection, 2017, 30, 449-453.	2.1	17
12	A Proteinâ€Nanocellulose Paper for Sensing Copper Ions at the Nanoâ€to Micromolar Level. Advanced Functional Materials, 2017, 27, 1604291.	14.9	54
13	Enzyme-Triggered Dissociation of a FRET-Based Protein Biosensor Monitored by Synchrotron SAXS. Biophysical Journal, 2017, 113, 1731-1737.	0.5	7
14	Flagging gender bias doesn't always work. Nature, 2017, 547, 32-32.	27.8	1
15	Micro-patterned plasma polymer films for bio-sensing. Materials and Design, 2017, 114, 123-128.	7.0	19
16	Simultaneous detection of pH value and glucose concentrations for wound monitoring applications. Biosensors and Bioelectronics, 2017, 87, 312-319.	10.1	75
17	Characterization of sulfhydryl oxidase from Aspergillus tubingensis. BMC Biochemistry, 2017, 18, 15.	4.4	3
18	Affinity-Driven Immobilization of Proteins to Hematite Nanoparticles. ACS Applied Materials & Interfaces, 2016, 8, 20432-20439.	8.0	9

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19	Encapsulation of FRET-based glucose and maltose biosensors to develop functionalized silica nanoparticles. <i>Analyst, The</i> , 2016, 141, 3982-3984.	3.5	13
20	A FRET-based biosensor for the detection of neutrophil elastase. <i>Analyst, The</i> , 2016, 141, 1645-1648.	3.5	24
21	Charge transfer between photosynthetic proteins and hematite in bio-hybrid photoelectrodes for solar water splitting cells. <i>Nano Convergence</i> , 2015, 2, .	12.1	7
22	Biological Components and Bioelectronic Interfaces of Water Splitting Photoelectrodes for Solar Hydrogen Production. <i>Chemistry - A European Journal</i> , 2015, 21, 4188-4199.	3.3	8
23	Enzymatic multi-functionalization of microparticles under aqueous neutral conditions. <i>RSC Advances</i> , 2015, 5, 22319-22325.	3.6	12
24	Novel materials through Nature's catalysts. <i>Materials Today</i> , 2015, 18, 459-467.	14.2	23
25	TEMPO-Oxidized Nanofibrillated Cellulose as a High Density Carrier for Bioactive Molecules. <i>Biomacromolecules</i> , 2015, 16, 3640-3650.	5.4	84
26	Light Harvesting Proteins for Solar Fuel Generation in Bioengineered Photoelectrochemical Cells. <i>Current Protein and Peptide Science</i> , 2014, 15, 374-384.	1.4	40
27	Cloning, expression and biochemical characterization of the cholesterol oxidase CgChoA from <i>Chryseobacterium gleum</i> . <i>BMC Biotechnology</i> , 2014, 14, 46.	3.3	16
28	Tyrosinase-catalyzed site-specific immobilization of engineered C-phycoerythrin to surface. <i>Scientific Reports</i> , 2014, 4, 5370.	3.3	26
29	Discovery of novel secreted fungal sulfhydryl oxidases with a plate test screen. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 9429-9437.	3.6	4
30	Enzyme-catalyzed protein crosslinking. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 461-475.	3.6	233
31	Experimental and bioinformatic investigation of the proteolytic degradation of the C-terminal domain of a fungal tyrosinase. <i>Journal of Inorganic Biochemistry</i> , 2013, 121, 37-45.	3.5	20
32	Bacterial tyrosinases and their applications. <i>Process Biochemistry</i> , 2012, 47, 1749-1760.	3.7	89
33	Sulfhydryl oxidase enhances the effects of ascorbic acid in wheat dough. <i>Journal of Cereal Science</i> , 2012, 55, 37-43.	3.7	17
34	Effect of enzymatic cross-linking of $\beta$ -casein on proteolysis by pepsin. <i>Food Hydrocolloids</i> , 2011, 25, 71-81.	10.7	89
35	Production and characterisation of AoSOX2 from <i>Aspergillus oryzae</i> , a novel flavin-dependent sulfhydryl oxidase with good pH and temperature stability. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 941-949.	3.6	4
36	Sulfhydryl oxidases: sources, properties, production and applications. <i>Applied Microbiology and Biotechnology</i> , 2011, 91, 957-966.	3.6	23

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37	Discovery of a new tyrosinase-like enzyme family lacking a C-terminally processed domain: production and characterization of an <i>Aspergillus oryzae</i> catechol oxidase. <i>Applied Microbiology and Biotechnology</i> , 2010, 86, 213-226.	3.6	41
38	Secreted fungal sulfhydryl oxidases: sequence analysis and characterisation of a representative flavin-dependent enzyme from <i>Aspergillus oryzae</i> . <i>BMC Biochemistry</i> , 2010, 11, 31.	4.4	12
39	Crosslinking Food Proteins for Improved Functionality. <i>Annual Review of Food Science and Technology</i> , 2010, 1, 113-138.	9.9	180