

# Olga Luisa L Tavano

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

1,204  
citations

623734

14  
h-index

526287

27  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1650  
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein hydrolysis using proteases: An important tool for food biotechnology. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 90, 1-11.	1.8	386
2	Biotechnological Applications of Proteases in Food Technology. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 412-436.	11.7	183
3	Use of Alcalase in the production of bioactive peptides: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 2143-2196.	7.5	160
4	In vitro versus in vivo protein digestibility techniques for calculating PDCAAS (protein) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Td (dig 2016, 89, 756-763.	6.2	57
5	Preparation, functionalization and characterization of rice husk silica for lipase immobilization via adsorption. <i>Enzyme and Microbial Technology</i> , 2019, 128, 9-21.	3.2	54
6	Optimization of the immobilization of sweet potato amylase using glutaraldehyde-agarose support. Characterization of the immobilized enzyme. <i>Process Biochemistry</i> , 2013, 48, 1054-1058.	3.7	53
7	Ficin: A protease extract with relevance in biotechnology and biocatalysis. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 394-404.	7.5	50
8	Whey protein isolate hydrolysates obtained with free and immobilized Alcalase: Characterization and detection of residual allergens. <i>Food Research International</i> , 2016, 83, 112-120.	6.2	46
9	The germination of soybeans increases the water-soluble components and could generate innovations in soy-based foods. <i>LWT - Food Science and Technology</i> , 2020, 117, 108599.	5.2	29
10	In vitro bioaccessibility of amino acids and bioactive amines in 70% cocoa dark chocolate: What you eat and what you get. <i>Food Chemistry</i> , 2021, 343, 128397.	8.2	26
11	Isolation, solubility and in vitro hydrolysis of chickpea vicilin-like protein. <i>LWT - Food Science and Technology</i> , 2008, 41, 1244-1251.	5.2	24
12	Use of Different Spices as Potential Natural Antioxidant Additives on Cooked Beans ( <i>Phaseolus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30 Human Nutrition, 2014, 69, 337-343.	3.2	24
13	Physicochemical characteristics, antioxidant activity, and acceptability of strawberry-enriched ketchup sauces. <i>Food Chemistry</i> , 2021, 340, 127925.	8.2	21
14	Nutritional Responses of Rats to Diets Based on Chickpea ( <i>Cicer arietinum</i> L.) Seed Meal or Its Protein Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11006-11010.	5.2	18
15	Isolation and evaluation of quinoa ( <i>Chenopodium quinoa</i> Willd.) protein fractions. A nutritional and bio-functional approach to the globulin fraction. <i>Current Research in Food Science</i> , 2022, 5, 1028-1037.	5.8	15
16	Effect of chickpea ( <i>Cicer arietinum</i> L.) germination on the major globulin content and in vitro digestibility. <i>Food Science and Technology</i> , 2005, 25, 807-812.	1.7	12
17	Cyclodextrin glycosyltransferase production by new <i>Bacillus</i> sp. strains isolated from brazilian soil. <i>Brazilian Journal of Microbiology</i> , 2008, 39, 682-688.	2.0	11
18	Nutritional evaluation of soy yoghurt in comparison to soymilk and commercial milk yoghurt. Effect of fermentation on soy protein. <i>Acta Alimentaria</i> , 2012, 41, 443-450.	0.7	7

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19	Influência da germinação e do processamento térmico na digestibilidade proteica e atividade de inibição de tripsina de grãos de quinoa. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 52-58.	0.8	6
20	Hydrolysis of casein and $\beta$ -lactoglobulin by immobilized papain after pre-treatment with immobilized trypsin. <i>Acta Alimentaria</i> , 2015, 44, 570-577.	0.7	5
21	Stabilization of an Amylase from <i>Neurospora crassa</i> by Immobilization on Highly Activated Supports. <i>Food Biotechnology</i> , 2008, 22, 262-275.	1.5	4
22	Caracterização física e química de farinha de arroz, farinhas de cascas de abacaxi e banana e farinha de sementes de abóbora. <i>Research, Society and Development</i> , 2020, 9, e436997293.	0.1	4
23	Cyclodextrin glycosyltransferase production by new <i>Bacillus</i> sp. strains isolated from brazilian soil. <i>Brazilian Journal of Microbiology</i> , 2008, 39, 682-8.	2.0	4
24	The impact of laboratory chow for rats in the experiments: Chemical and biological evaluation of nine grain-based diet options. <i>Human and Experimental Toxicology</i> , 2018, 37, 275-284.	2.2	2
25	COMPOSIÇÃO E DIGESTIBILIDADE PROTEICA DE SUPLEMENTOS ALIMENTÍCIOS CONTENDO PROTEÍNA DE SORO DE LEITE (WHEY PROTEIN). <i>Revista Do Instituto De Lactínios Cândido Tostes</i> , 2017, 72, 131-138.	0.3	1
26	Food Proteins as a Tool in Human Longevity: A Mini-Review. <i>Novel Techniques in Nutrition &amp; Food Science</i> , 2019, 4, .	0.1	1
27	Uma reflexão sobre metodologias in vitro para estimativa de índice glicêmico de alimentos. <i>Research, Society and Development</i> , 2020, 9, e1809108572.	0.1	1
28	Baixa digestibilidade proteica e presença de antinutricionais em produtos tipo mix de cereais. <i>Nutrire</i> , 2013, 38, 245-255.	0.7	0
29	Presença de inibidores de proteases em amostras comerciais de $\alpha$ -amylases utilizadas como bloqueadores de carboidratos e os riscos de. <i>Revista Do Instituto Adolfo Lutz</i> , 2013, , .	0.1	0