

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	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
2	Physicochemical characteristics, antioxidant activity, and acceptability of strawberry-enriched ketchup sauces. <i>Food Chemistry</i> , 2021, 340, 127925.	8.2	21
3	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
4	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
5	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
6	Ficin: A protease extract with relevance in biotechnology and biocatalysis. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 394-404.	7.5	50
7	Caracterizaç�o f�sica e qu�mica de farinha de arroz, farinhas de cascas de abacaxi e banana e farinha de sementes de abacaxi. <i>Research, Society and Development</i> , 2020, 9, e436997293.	0.1	4
8	Uma reflex�o sobre metodologias in vitro para estimativa de �ndice glic�mico de alimentos. <i>Research, Society and Development</i> , 2020, 9, e1809108572.	0.1	1
9	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
10	Food Proteins as a Tool in Human Longevity: A Mini-Review. <i>Novel Techniques in Nutrition & Food Science</i> , 2019, 4, .	0.1	1
11	Biotechnological Applications of Proteases in Food Technology. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 412-436.	11.7	183
12	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
13	COMPOSI�O E DIGESTIBILIDADE PROTEICA DE SUPLEMENTOS ALIMENT�CIOS CONTENDO PROTE�NA DE SORO DE LEITE (WHEY PROTEIN). <i>Revista Do Instituto De Lat�cinios C�ndido Tostes</i> , 2017, 72, 131-138.	0.3	1
14	In vitro versus in vivo protein digestibility techniques for calculating PDCAAS (protein) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Td (dig 2016, 89, 756-763.	6.2	57
15	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
16	Hydrolysis of casein and �2-lactoglobulin by immobilized papain after pre-treatment with immobilized trypsin. <i>Acta Alimentaria</i> , 2015, 44, 570-577.	0.7	5
17	Use of Different Spices as Potential Natural Antioxidant Additives on Cooked Beans (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 227 Td (dig Human Nutrition, 2014, 69, 337-343.	3.2	24
18	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

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19	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
20	Influência da germinação e do processamento térmico na digestibilidade proteica e atividade de inibidores de tripsina de grãos de quinoa. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 52-58.	0.8	6
21	Baixa digestibilidade proteica e presença de antinutricionais em produtos tipo mix de cereais. <i>Nutrire</i> , 2013, 38, 245-255.	0.7	0
22	Presença de inibidores de proteases em amostras comerciais de α-amylases utilizadas como bloqueadores de carboidratos e os riscos à saúde. <i>Revista Do Instituto Adolfo Lutz</i> , 2013, , .	0.1	0
23	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
24	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
25	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
26	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
27	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
28	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
29	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