## Leticia Celia de Lencastre Novaes

List of Publications by Year in descending order

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623188 839053 19 805 14 18 citations g-index h-index papers 19 19 19 1373 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	A peptideâ€based coating toolbox to enable click chemistry on polymers, metals, and silicon through sortagging. Biotechnology and Bioengineering, 2021, 118, 1520-1530.	1.7	10
2	Rapid and Robust Coating Method to Render Polydimethylsiloxane Surfaces Cell-Adhesive. ACS Applied Materials & Samp; Interfaces, 2019, 11, 41091-41099.	4.0	26
3	Evaluation of the enzymatic activity and stability of commercial bromelain incorporated in topical formulations. International Journal of Cosmetic Science, 2016, 38, 535-540.	1.2	14
4	Natural colorants from filamentous fungi. Applied Microbiology and Biotechnology, 2016, 100, 2511-2521.	1.7	56
5	Bacterial nanocellulose production and application: a 10-year overview. Applied Microbiology and Biotechnology, 2016, 100, 2063-2072.	1.7	317
6	Stability, purification, and applications of bromelain: A review. Biotechnology Progress, 2016, 32, 5-13.	1.3	106
7	Application of an aqueous twoâ€phase micellar system to extract bromelain from pineapple ( <i><scp>A</scp>nanas comosus</i> ) peel waste and analysis of bromelain stability in cosmetic formulations. Biotechnology Progress, 2015, 31, 937-945.	1.3	20
8	Low-cost purification of nisin from milk whey to a highly active product. Food and Bioproducts Processing, 2015, 93, 115-121.	1.8	15
9	The influence of pH, polyethylene glycol and polyacrylic acid on the stability of stem bromelain. Brazilian Journal of Pharmaceutical Sciences, 2014, 50, 371-380.	1.2	16
10	Aqueous Two-Phase Micellar System for Nisin Extraction in the Presence of Electrolytes. Food and Bioprocess Technology, 2013, 6, 3456-3461.	2.6	23
11	LPS–protein aggregation influences protein partitioning in aqueous two-phase micellar systems. Applied Microbiology and Biotechnology, 2013, 97, 6201-6209.	1.7	17
12	Polymerâ€based alternative method to extract bromelain from pineapple peel waste. Biotechnology and Applied Biochemistry, 2013, 60, 527-535.	1.4	16
13	Citrate and phosphate influence on green fluorescent protein thermal stability. Biotechnology Progress, 2011, 27, 269-272.	1.3	16
14	Investigation of charged polymer influence on green fluorescent protein thermal stability. New Biotechnology, 2011, 28, 391-395.	2.4	3
15	Effect of polyethylene glycol on the thermal stability of green fluorescent protein. Biotechnology Progress, 2010, 26, 252-256.	1.3	17
16	Choice of sterilizing/disinfecting agent: determination of the Decimal ReductionTime (D-Value). Brazilian Journal of Pharmaceutical Sciences, 2009, 45, 701-708.	1.2	4
17	Minimal inhibitory concentration (MIC) determination of disinfectant and/or sterilizing agents. Brazilian Journal of Pharmaceutical Sciences, 2009, 45, 241-248.	1.2	93
18	Production of Nisin by <1>Lactococcus lactis 1 in Media with Skimmed Milk. Applied Biochemistry and Biotechnology, 2005, 122, 0619-0638.	1.4	34

# ARTICLE IF CITATIONS

19 Production of Nisin by Lactococcus lactis in Media with Skimmed Milk., 2005,, 619-637. 2