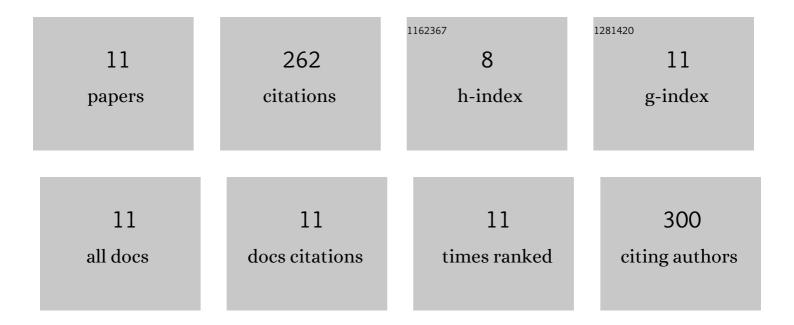
Helena Fernandes

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9440819/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Recent advances in production of lignocellulolytic enzymes by solid-state fermentation of agro-industrial wastes. Current Opinion in Green and Sustainable Chemistry, 2021, 27, 100407.	3.2	60
2	Defatted microalgae (Nannochloropsis sp.) from biorefinery as a potential feed protein source to replace fishmeal in European sea bass diets. Fish Physiology and Biochemistry, 2019, 45, 1067-1081.	0.9	49
3	Improved lignocellulolytic enzyme production and antioxidant extraction using solidâ€state fermentation of olive pomace mixed with winery waste. Biofuels, Bioproducts and Biorefining, 2020, 14, 78-91.	1.9	47
4	Dietary Protein Requirement During Juvenile Growth of Zebrafish (<i>Danio rerio</i>). Zebrafish, 2016, 13, 548-555.	0.5	35
5	Sequential bioprocessing of Ulva rigida to produce lignocellulolytic enzymes and to improve its nutritional value as aquaculture feed. Bioresource Technology, 2019, 281, 277-285.	4.8	26
6	Solid-state fermented brewer's spent grain enzymatic extract increases in vitro and in vivo feed digestibility in European seabass. Scientific Reports, 2021, 11, 22946.	1.6	14
7	Bio-enrichment of oilseed cakes by Mortierella alpina under solid-state fermentation. LWT - Food Science and Technology, 2020, 134, 109981.	2.5	11
8	Valorization of Brewer's Spent Grain Using Biological Treatments and its Application in Feeds for European Seabass (Dicentrarchus labrax). Frontiers in Bioengineering and Biotechnology, 2022, 10, 732948.	2.0	8
9	Polyunsaturated fatty acids production by solidâ€state fermentation on polyurethane foam by <i>Mortierella alpina</i> . Biotechnology Progress, 2021, 37, e3113.	1.3	5
10	Application of fermented brewer's spent grain extract in plant-based diets for European seabass juveniles. Aquaculture, 2022, 552, 738013.	1.7	5
11	Application of Fermented Brewer's Spent Grain Extract in Plant-Based Diets Improves Pre- and Post-mortem Oxidative Status of European Seabass (Dicentrarchus labrax). Aquaculture Nutrition, 2022, 2022, 1-12.	1.1	2