

Ana Mazotto

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9507102/publications.pdf>

Version: 2024-02-01

11
papers

396
citations

1162367

8
h-index

1372195

10
g-index

11
all docs

11
docs citations

11
times ranked

560
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradation of feather waste by extracellular keratinases and gelatinases from <i>Bacillus</i> spp.. World Journal of Microbiology and Biotechnology, 2011, 27, 1355-1365.	1.7	73
2	Feather keratin hydrolysates obtained from microbial keratinases: effect on hair fiber. BMC Biotechnology, 2013, 13, 15.	1.7	72
3	Keratinases and sulfide from <i>Bacillus subtilis</i> SLC to recycle feather waste. World Journal of Microbiology and Biotechnology, 2012, 28, 1259-1269.	1.7	66
4	Keratinase Production by Three <i>Bacillus</i> spp. Using Feather Meal and Whole Feather as Substrate in a Submerged Fermentation. Enzyme Research, 2011, 2011, 1-7.	1.8	53
5	Carbonic anhydrases from <i>Trypanosoma</i> and <i>Leishmania</i> as anti-protozoan drug targets. Bioorganic and Medicinal Chemistry, 2017, 25, 1543-1555.	1.4	52
6	Production of feather protein hydrolyzed by <i>B. subtilis</i> AMR and its application in a blend with cornmeal by extrusion. LWT - Food Science and Technology, 2017, 84, 701-709.	2.5	28
7	How can microbiology help to improve sustainability in the fashion industry?. Environmental Technology and Innovation, 2021, 23, 101760.	3.0	23
8	Keratinolytic activity of <i>Bacillus subtilis</i> LFB-FIOCRUZ 1266 enhanced by whole-cell mutagenesis. 3 Biotech, 2019, 9, 2.	1.1	18
9	Enhanced keratinase production by <i>Bacillus subtilis</i> amr using experimental optimization tools to obtain feather protein lysate for industrial applications. 3 Biotech, 2022, 12, 90.	1.1	9
10	Production, concentration and partial characterization of an enzymatic extract produced by an <i>Aspergillus niger</i> mutant in solid state fermentation. Preparative Biochemistry and Biotechnology, 2022, 52, 1109-1118.	1.0	2
11	Hydrolyzed feather keratin obtained by microbial fermentation encapsulated with maltodextrin – A sustainable approach to increase digestible protein in feed. Biocatalysis and Agricultural Biotechnology, 2022, 40, 102297.	1.5	0