CITATION REPORT List of articles citing

Dynamics of ethanol production from whey and whey permeate by immobilized strains of Kluyveromyces marxianus in batch and continuous bioreactors

DOI: 10.1016/j.renene.2014.03.023 Renewable Energy, 2014, 69, 89-96.

Source: https://exaly.com/paper-pdf/59474363/citation-report.pdf

Version: 2024-04-28

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
34	Potential and Prospects of Continuous Polyhydroxyalkanoate (PHA) Production. <i>Bioengineering</i> , 2015 , 2, 94-121	5.3	36
33	Whey-derived valuable products obtained by microbial fermentation. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 6183-96	5.7	50
32	Production of carotenoids and lipids by Dunaliella tertiolecta using CO2 from beer fermentation. <i>Process Biochemistry</i> , 2015 , 50, 981-988	4.8	37
31	The modeling of ethanol production by Kluyveromyces marxianus using whey as substrate in continuous A-Stat bioreactors. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015 , 42, 1243-53	4.2	12
30	Evaluation of whey, milk, and delactosed permeates as salt substitutes. <i>Journal of Dairy Science</i> , 2016 , 99, 8687-8698	4	20
29	The biotechnological potential of whey. <i>Reviews in Environmental Science and Biotechnology</i> , 2016 , 15, 479-498	13.9	70
28	Supply Chain of Bioethanol Production from Whey: A Review. <i>Procedia Environmental Sciences</i> , 2016 , 35, 833-846		19
27	Lignocellulosic ethanol production employing immobilized Saccharomyces cerevisiae in packed bed reactor. <i>Renewable Energy</i> , 2016 , 98, 57-63	8.1	24
26	Dynamics of yeast immobilized-cell fluidized-bed bioreactors systems in ethanol fermentation from lactose-hydrolyzed whey and whey permeate. <i>Bioprocess and Biosystems Engineering</i> , 2016 , 39, 141-50	3.7	6
25	Development of a novel integrated process for co-production of Balactosidase and ethanol using lactose as substrate. <i>Bioresource Technology</i> , 2017 , 230, 15-23	11	15
24	Calcium alginate beads motion in a foaming three-phase bubble column. <i>Chemical Engineering Journal</i> , 2017 , 324, 358-369	14.7	5
23	A biorefinery approach for dairy wastewater treatment and product recovery towards establishing a biorefinery complexity index. <i>Journal of Cleaner Production</i> , 2018 , 183, 1184-1196	10.3	53
22	Oligosaccharide biotechnology: an approach of prebiotic revolution on the industry. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 17-37	5.7	120
21	Ethanol Production Using Agroindustrial Residues as Fermentation Substrates byKluyveromyces marxianus. <i>Industrial Biotechnology</i> , 2018 , 14, 308-314	1.3	6
20	Yeast screening and cell immobilization on inert supports for ethanol production from cheese whey permeate with high lactose loads. <i>PLoS ONE</i> , 2018 , 13, e0210002	3.7	9
19	Oleaginous yeast Meyerozyma guilliermondii shows fermentative metabolism of sugars in the biosynthesis of ethanol and converts raw glycerol and cheese whey permeate into polyunsaturated fatty acids. <i>Biotechnology Progress</i> , 2019 , 35, e2895	2.8	2
18	Lignocellulosic ethanol production: Evaluation of new approaches, cell immobilization and reactor configurations. <i>Renewable Energy</i> , 2019 , 143, 741-752	8.1	50

CITATION REPORT

17	Advanced Intelligent Systems for Sustainable Development (AI2SD 2 018). <i>Advances in Intelligent Systems and Computing</i> , 2019 ,	0.4	O
16	Integrated Process for Bioenergy Production and Water Recycling in the Dairy Industry: Selection of Strains for Direct Conversion of Concentrated Lactose-Rich Streams into Bioethanol. <i>Microorganisms</i> , 2019 , 7,	4.9	5
15	Volatile aroma composition of distillates produced from fermented sweet and acid whey. <i>Journal of Dairy Science</i> , 2019 , 102, 202-210	4	11
14	Exopolysaccharides production by Lactobacillus acidophilus LA5 and Bifidobacterium animalis subsp. lactis BB12: Optimization of fermentation variables and characterization of structure and bioactivities. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 752-765	7.9	51
13	The dairy biorefinery: Integrating treatment processes for cheese whey valorisation. <i>Journal of Environmental Management</i> , 2020 , 276, 111240	7.9	36
12	In situ production of conjugated linoleic acid by Bifidobacterium lactis BB12 and Lactobacillus acidophilus LA5 in milk model medium. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109933	5.4	16
11	Technical integrative approaches to cheese whey valorization towards sustainable environment. <i>Food and Function</i> , 2020 , 11, 8407-8423	6.1	10
10	Evaluating crude whey for bioethanol production using non-Saccharomyces yeast, Kluyveromyces marxianus. <i>SN Applied Sciences</i> , 2021 , 3, 1	1.8	6
9	Porungo cheese whey: Egalactosidase production, characterization and lactose hydrolysis. <i>Brazilian Journal of Food Technology</i> , 24,	1.5	O
8	Biotechnological production of galactooligosaccharides (GOS) using porungo cheese whey. <i>Food Science and Technology</i> ,	2	3
7	A biorefinery concept for the production of fuel ethanol, probiotic yeast, and whey protein from a by-product of the cheese industry. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 3859-3871	5.7	
6	Valorization of cheese whey using microbial fermentations. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 2749-2764	5.7	41
5	Toxicology and the biological role of methanol and ethanol: Current view. <i>Biomedical Papers of the Medical Faculty of the University Palacky&#x0301;, Olomouc, Czechoslovakia</i> , 2016 , 160, 54-63	1.7	26
4	Performance of Aspergillus niger and Kluyveromyces marxianus for Optimized Bioethanol Production from Dairy Waste. <i>Advances in Intelligent Systems and Computing</i> , 2019 , 162-175	0.4	
3	Biosynthesis of 1,3-propanodiol and 2,3-butanodiol from residual glycerol in continuous cell-immobilized Klebsiella pneumoniae bioreactors <i>Biotechnology Progress</i> , 2022 , e3265	2.8	0
2	Dairy bioactives and functional ingredients with skin health benefits. 2023 , 104, 105528		O
1	Cheese-whey permeate improves the fitness of Escherichia coli cells during recombinant protein production. 2023 , 16,		O