Maria H L Ribeiro

List of Publications by Year
in descending order

58 papers	1,778 citations	236925 25 h-index	276875 41 g-index
65 all docs	65 docs citations	65 times ranked	2266 citing authors

#	Article	IF	Citations
1	Enzyme Immobilization and Co-Immobilization: Main Framework, Advances and Some Applications. Processes, 2022, 10, 494.	2.8	44
2	Design of a New Gemini Lipoaminoacid with Immobilized Lipases Based on an Eco-Friendly Biosynthetic Process. Catalysts, 2021, 11, 164.	3.5	1
3	Selfâ€Assembly of Lipoaminoacidsâ€DNA Based on Thermodynamic and Aggregation Properties. Journal of Surfactants and Detergents, 2020, 23, 581-593.	2.1	1
4	Anti-inflammatory activity of grapefruit juice in an in vivo model of ulcerative colitis: Comparability studies of unprocessed and bioprocessed juices. Journal of Functional Foods, 2019, 63, 103564.	3.4	8
5	Lipoaminoacids Enzyme-Based Production and Application as Gene Delivery Vectors. Catalysts, 2019, 9, 977.	3.5	8
6	Triacylglycerols accumulation and glycolipids secretion by the oleaginous yeast Rhodotorula babjevae Y-SL7: Structural identification and biotechnological applications. Bioresource Technology, 2019, 273, 326-334.	9.6	36
7	Exploring magnetic and imprinted cross-linked enzyme aggregates of rhamnopyranosidase in microbioreactors. Bioresource Technology, 2018, 249, 704-712.	9.6	21
8	Anti-inflammatory effect of limonin from cyclodextrin (un)processed orange juices in in vivo acute inflammation and chronic rheumatoid arthritis models. Journal of Functional Foods, 2018, 49, 146-153.	3.4	14
9	Can Sophorolipids prevent biofilm formation on silicone catheter tubes?. International Journal of Pharmaceutics, 2016, 513, 697-708.	5.2	47
10	Selective recovery of acidic and lactonic sophorolipids from culture broths towards the improvement of their therapeutic potential. Bioprocess and Biosystems Engineering, 2016, 39, 1825-1837.	3.4	12
11	Boronic acids as efficient cross linkers for PVA: synthesis and application of tunable hollow microspheres in biocatalysis. Tetrahedron, 2016, 72, 7293-7305.	1.9	14
12	Fluid Flow Regulation of Revascularization and Cellular Organization in a Bioengineered Liver Platform. Tissue Engineering - Part C: Methods, 2016, 22, 199-207.	2.1	26
13	Improved thermostable polyvinyl alcohol electrospun nanofibers with entangled naringinase used in a novel mini-packed bed reactor. Bioresource Technology, 2016, 213, 208-215.	9.6	20
14	Development of novel sophorolipids with improved cytotoxic activity toward MDAâ€MBâ€231 breast cancer cells. Journal of Molecular Recognition, 2015, 28, 155-165.	2.1	57
15	Exploring Drug Diffusion through a Membrane: A Physical Chemistry Experiment for Health and Life Sciences Undergraduate Students. Journal of Chemical Education, 2015, 92, 924-927.	2.3	6
16	Binomial effects of high isostatic pressure and time on the microbiological, sensory characteristics and lipid composition stability of vacuum packed dry fermented sausages â€œchouriÃ§oâ€• Innovative Food Science and Emerging Technologies, 2015, 32, 37-44.	5.6	17
17	Operational stability of naringinase PVA lens-shaped microparticles in batch stirred reactors and mini packed bed reactors-one step closer to industry. Bioresource Technology, 2014, 164, 362-370.	9.6	14
18	Exploring the Molecular Basis of Q_obc₁ Complex Inhibitors Activity to Find Novel Antimalarials Hits. Molecular Informatics, 2013, 32, 659-670.	2.5	11

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19	Sophorolipids: improvement of the selective production by Starmerella bombicola through the design of nutritional requirements. Applied Microbiology and Biotechnology, 2013, 97, 1875-1887.	3.6	26
20	Microtiter plates versus stirred mini-bioreactors in biocatalysis: A scalable approach. Bioresource Technology, 2013, 136, 30-40.	9.6	10
21	Design of selective production of sophorolipids by Rhodotorula bogoriensis through nutritional requirements. Journal of Molecular Recognition, 2012, 25, 630-640.	2.1	25
22	Highâ€affinity waterâ€soluble system for efficient naringinase immobilization in polyvinyl alcoholâ€“dimethyl sulfoxide lensâ€shaped particles. Journal of Molecular Recognition, 2012, 25, 580-594.	2.1	19
23	Hesperidinase encapsulation towards hesperitin production targeting improved bioavailability. Journal of Molecular Recognition, 2012, 25, 595-603.	2.1	17
24	Optimization and correlation of HPLC-ELSD and HPLCâ€“MS/MS methods for identification and characterization of sophorolipids. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 899, 72-80.	2.3	35
25	High pressure studies on hesperitin production with hesperidinase free and immobilized in calcium alginate beads. High Pressure Research, 2012, 32, 128-137.	1.2	2
26	High pressure: a tool to improve the enzymatic production of glycosides. High Pressure Research, 2011, 31, 475-487.	1.2	1
27	Naringinases: occurrence, characteristics, and applications. Applied Microbiology and Biotechnology, 2011, 90, 1883-1895.	3.6	89
28	Î±-Rhamnosidase and Î²-glucosidase expressed by naringinase immobilized on new ionic liquid solâ€“gel matrices: Activity and stability studies. Journal of Biotechnology, 2011, 152, 147-158.	3.8	47
29	Cross-Linked Enzyme Aggregates of Naringinase: Novel Biocatalysts for Naringin Hydrolysis. Enzyme Research, 2011, 2011, 1-8.	1.8	27
30	Enzymatic Synthesis of the Flavone Glucosides, Prunin and Isoquercetin, and the Aglycones, Naringenin and Quercetin, with Selective <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mi mathvariant="bold">Î±</mml:mi></mml:math>-L-Rhamnosidase and <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mi mathvariant="bold">Î²</mml:mi></mml:math>-D-Glucosidase Activities of Naringinase. Enzyme Research,	1.8	32
31	Immobilization of Naringinase in PVAâ€“Alginate Matrix Using an Innovative Technique. Applied Biochemistry and Biotechnology, 2010, 160, 2129-2147.	2.9	92
32	Pressure-enhanced activity and stability of Î±-l-rhamnosidase and Î²-d-glucosidase activities expressed by naringinase. Journal of Molecular Catalysis B: Enzymatic, 2010, 65, 102-109.	1.8	11
33	Improvement of activity and stability of soluble and solâ€“gel immobilized naringinase in co-solvent systems. Journal of Molecular Catalysis B: Enzymatic, 2010, 65, 91-101.	1.8	11
34	Production of human milk fat substitutes enriched in omega-3 polyunsaturated fatty acids using immobilized commercial lipases and Candida parapsilosis lipase/acyltransferase. Journal of Molecular Catalysis B: Enzymatic, 2010, 65, 122-127.	1.8	53
35	An innovative solâ€“gel naringinase bioencapsulation process for glycosides hydrolysis. Process Biochemistry, 2010, 45, 841-850.	3.7	31
36	Contribution of response surface methodology to the modeling of naringin hydrolysis by naringinase Ca-alginate beads under high pressure. LWT - Food Science and Technology, 2010, 43, 482-487.	5.2	26

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37	Stimulation of polygalacturonase production in an immobilized system by Aspergillus sp.: effect of pectin and glucose. European Food Research and Technology, 2009, 229, 923-928.	3.3	3
38	Response surface optimization of enzymatic hydrolysis of Cistus ladanifer and Cytisus striatus for bioethanol production. Biochemical Engineering Journal, 2009, 45, 192-200.	3.6	172
39	Anti-inflammatory activity of naringin and the biosynthesised naringenin by naringinase immobilized in microstructured materials in a model of DSS-induced colitis in mice. Food Research International, 2009, 42, 1010-1017.	6.2	98
40	Kinetic modelling of naringin hydrolysis using a bitter sweet alfa-rhamnopyranosidase immobilized in k-carrageenan. Journal of Molecular Catalysis B: Enzymatic, 2008, 51, 10-18.	1.8	44
41	Effect of naringin enzymatic hydrolysis towards naringenin on the anti-inflammatory activity of both compounds. Journal of Molecular Catalysis B: Enzymatic, 2008, 52-53, 13-18.	1.8	73
42	Interesterification of fat blends rich in Ï‰-3 polyunsaturated fatty acids catalysed by immobilized Thermomyces lanuginosa lipase under high pressure. Journal of Molecular Catalysis B: Enzymatic, 2008, 52-53, 58-66.	1.8	17
43	Kinetic properties of glycerophosphate oxidase isolated from dry baker's yeast. Journal of Molecular Catalysis B: Enzymatic, 2008, 52-53, 140-145.	1.8	1
44	Naringin and naringenin determination and control in grapefruit juice by a validated HPLC method. Food Control, 2008, 19, 432-438.	5.5	113
45	Anti-inflammatory activity of naringin and the biosynthesized naringenin in a model of DSS-induced colitis in mice. Journal of Biotechnology, 2008, 136, S373.	3.8	0
46	Design of diglycerylsilane microcapsules for solâ€“gel bioencapsulation of naringinase: Activity and stability studies. Journal of Biotechnology, 2008, 136, S373.	3.8	1
47	Immobilization of naringinase by selective adsorption and covalent binding to microstructured particles. Journal of Biotechnology, 2007, 131, S93.	3.8	2
48	High pressure-temperature effects on enzymatic activity: Naringin bioconversion. Food Chemistry, 2007, 102, 565-570.	8.2	54
49	Design of an immobilized enzyme system for naringin hydrolysis at high-pressure. Enzyme and Microbial Technology, 2007, 40, 442-446.	3.2	51
50	Modelling of the high pressureâ€“temperature effects on naringin hydrolysis based on response surface methodology. Food Chemistry, 2007, 105, 504-510.	8.2	19
51	The effects of salt and pH stress on the growth rates of persistent strains of Listeria monocytogenes collected from specific ecological niches. Food Research International, 2006, 39, 816-822.	6.2	23
52	Recovery of erythromycin from fermentation broth by adsorption onto neutral and ion-exchange resins. Separation and Purification Technology, 2005, 45, 232-239.	7.9	30
53	Modelling the adsorption kinetics of erythromycin onto neutral and anionic resins. Bioprocess and Biosystems Engineering, 2003, 26, 49-55.	3.4	22
54	Response surface modelling of the consumption of bitter compounds from orange juice by Acinetobacter calcoaceticus. Journal of Molecular Catalysis B: Enzymatic, 2003, 21, 81-88.	1.8	14

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55	The use of different adsorbents for selective removal of compounds from olive residue oil miscella. European Food Research and Technology, 2002, 214, 400-404.	3.3	14
56	Selective adsorption of limonin and naringin from orange juice to natural and synthetic adsorbents. European Food Research and Technology, 2002, 215, 462-471.	3.3	66
57	Kinetics of selective adsorption of impurities from a crude vegetable oil in hexane to activated earths and carbons. European Food Research and Technology, 2001, 213, 132-138.	3.3	37
58	Adsorption studies for the separation ofl-tryptophan froml-serine and indole in a bioconversion medium. Bioprocess and Biosystems Engineering, 1995, 12, 95-102.	0.5	10