

# Roberto Da silva

## List of Publications by Year in descending order

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150  
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5,026  
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71102

41  
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164  
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164  
docs citations

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times ranked

5285  
citing authors

#	ARTICLE	IF	CITATIONS
1	Enzyme production by solid-state fermentation: Application to animal nutrition. <i>Animal Feed Science and Technology</i> , 2008, 144, 1-22.	2.2	182
2	Sugarcane bagasse ozonolysis pretreatment: Effect on enzymatic digestibility and inhibitory compound formation. <i>Bioresource Technology</i> , 2013, 133, 332-339.	9.6	142
3	Evaluation of microwave-assisted pretreatment of lignocellulosic biomass immersed in alkaline glycerol for fermentable sugars production. <i>Bioresource Technology</i> , 2015, 185, 316-323.	9.6	130
4	Solid state production of thermostable pectinases from thermophilic <i>Thermoascus aurantiacus</i> . <i>Process Biochemistry</i> , 2002, 37, 949-954.	3.7	128
5	Pretreatment of sugarcane bagasse with microwaves irradiation and its effects on the structure and on enzymatic hydrolysis. <i>Applied Energy</i> , 2014, 122, 189-195.	10.1	121
6	Screening of bacterial strains for pectinolytic activity: characterization of the polygalacturonase produced by <i>Bacillus</i> sp. <i>Revista De Microbiologia</i> , 1999, 30, 299-303.	0.1	116
7	Phenolic Composition of the Edible Parts (Flesh and Skin) of Bordão Grape ( <i>Vitis labrusca</i> ) Using HPLC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13136-13146.	5.2	112
8	Production of xylanase and CMCase on solid state fermentation in different residues by <i>Thermoascus aurantiacus</i> miehe. <i>Brazilian Journal of Microbiology</i> , 2005, 36, 235.	2.0	110
9	Production and characteristics comparison of crude $\beta$ -glucosidases produced by microorganisms <i>Thermoascus aurantiacus</i> e <i>Aureobasidium pullulans</i> in agricultural wastes. <i>Enzyme and Microbial Technology</i> , 2008, 43, 391-395.	3.2	105
10	Pectinase production by <i>Penicillium viridicatum</i> RFC3 by solid state fermentation using agricultural wastes and agro-industrial by-products. <i>Brazilian Journal of Microbiology</i> , 2002, 33, 318.	2.0	100
11	Production of pectinase by solid-state fermentation with <i>Penicillium viridicatum</i> RFC3. <i>Process Biochemistry</i> , 2005, 40, 2885-2889.	3.7	97
12	Chemical composition and antioxidant activity of dried powder formulations of <i>Agaricus blazei</i> and <i>Lentinus edodes</i> . <i>Food Chemistry</i> , 2013, 138, 2168-2173.	8.2	97
13	Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (BRS Rubea—IAC 1398-21) using HPLC-ESI-MS/MS. <i>Food Research International</i> , 2013, 54, 354-366.	6.2	91
14	Cellulases and xylanases production by endophytic fungi by solid state fermentation using lignocellulosic substrates and enzymatic saccharification of pretreated sugarcane bagasse. <i>Industrial Crops and Products</i> , 2018, 122, 66-75.	5.2	91
15	Pectinase production by fungal strains in solid-state fermentation using agro-industrial bioproduct. <i>Brazilian Archives of Biology and Technology</i> , 2004, 47, 813-819.	0.5	89
16	Thermophilic fungi as new sources for production of cellulases and xylanases with potential use in sugarcane bagasse saccharification. <i>Journal of Applied Microbiology</i> , 2015, 118, 928-939.	3.1	87
17	Optimization of xylanase production by <i>Bacillus circulans</i> D1 in submerged fermentation using response surface methodology. <i>Process Biochemistry</i> , 2002, 38, 727-731.	3.7	86
18	Selection of thermophilic and thermotolerant fungi for the production of cellulases and xylanases under solid-state fermentation. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 1062-1071.	2.0	77

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19	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit ( <i>Syzygium</i> ) Tj ETQq1 1 0.784314 rgBT/Overlo	6.2	77
20	Production and characterization of a milk-clotting protease in the crude enzymatic extract from the newly isolated <i>Thermomucor indicae-seudaticae</i> N31. <i>Food Chemistry</i> , 2010, 120, 87-93.	8.2	76
21	Ozonolysis combined with ultrasound as a pretreatment of sugarcane bagasse: Effect on the enzymatic saccharification and the physical and chemical characteristics of the substrate. <i>Bioresource Technology</i> , 2016, 218, 69-76.	9.6	69
22	Ligninases production by Basidiomycetes strains on lignocellulosic agricultural residues and their application in the decolorization of synthetic dyes. <i>Brazilian Journal of Microbiology</i> , 2009, 40, 31-39.	2.0	67
23	Title is missing!. <i>World Journal of Microbiology and Biotechnology</i> , 2003, 19, 139-144.	3.6	64
24	Aging of red wines made from hybrid grape cv. BRS Violeta: Effects of accelerated aging conditions on phenolic composition, color and antioxidant activity. <i>Food Research International</i> , 2014, 56, 182-189.	6.2	58
25	Partial characterization of protease from a thermophilic fungus, <i>Thermoascus aurantiacus</i> , and its hydrolytic activity on bovine casein. <i>Food Chemistry</i> , 2007, 104, 127-131.	8.2	56
26	Phenolic Composition of the Brazilian Seedless Table Grape Varieties BRS Clara and BRS Morena. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8314-8323.	5.2	56
27	Metabolic Pathways for Degradation of Aromatic Hydrocarbons by Bacteria. <i>Reviews of Environmental Contamination and Toxicology</i> , 2016, 237, 105-121.	1.3	54
28	Screening and Production Study of Microbial Xylanase Producers from Brazilian Cerrado. <i>Applied Biochemistry and Biotechnology</i> , 2010, 161, 333-346.	2.9	53
29	Wine Aroma Improvement Using a $\beta$ -Glucosidase Preparation from <i>Aureobasidium pullulans</i> . <i>Applied Biochemistry and Biotechnology</i> , 2013, 169, 493-501.	2.9	53
30	Production of thermostable glucoamylase by newly isolated <i>Aspergillus flavus</i> A 1.1 and <i>Thermomyces lanuginosus</i> A 13.37. <i>Brazilian Journal of Microbiology</i> , 2005, 36, 75.	2.0	52
31	Characterization and comparison of thermostability of purified $\beta$ -glucosidases from a mesophilic <i>Aureobasidium pullulans</i> and a thermophilic <i>Thermoascus aurantiacus</i> . <i>Process Biochemistry</i> , 2007, 42, 1101-1106.	3.7	52
32	Three exopolysaccharides of the $\beta$ -D-glucan type and a $\beta$ -D-glucan produced by strains of <i>Botryosphaeria rhodina</i> isolated from rotting tropical fruit. <i>Carbohydrate Research</i> , 2008, 343, 2481-2485.	2.3	52
33	Purification and characterization of a new alkaline serine protease from the thermophilic fungus <i>Myceliophthora</i> sp.. <i>Process Biochemistry</i> , 2011, 46, 2137-2143.	3.7	50
34	Enzimas termoestáveis: fontes, produção e aplicação industrial. <i>Química Nova</i> , 2007, 30, 136-145.	0.3	49
35	Dehydration of jambolan [ <i>Syzygium cumini</i> (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. <i>Food Research International</i> , 2017, 102, 32-42.	6.2	48
36	Purification and characterization of polygalacturonase produced by thermophilic <i>Thermoascus aurantiacus</i> CBMAI-756 in submerged fermentation. <i>Antonie Van Leeuwenhoek</i> , 2007, 91, 291-299.	1.7	47

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37	Effect of pretreatment and enzymatic hydrolysis on the physical-chemical composition and morphologic structure of sugarcane bagasse and sugarcane straw. <i>Bioresource Technology</i> , 2016, 219, 773-777.	9.6	47
38	Title is missing!. <i>World Journal of Microbiology and Biotechnology</i> , 2001, 17, 79-82.	3.6	45
39	Application of thermostable xylanases from <i>Humicola</i> sp. for pulp improvement. <i>Journal of Bioscience and Bioengineering</i> , 1994, 77, 109-111.	0.9	44
40	Screening for pectinolytic activity of wood-rotting basidiomycetes and characterization of the enzymes. <i>Folia Microbiologica</i> , 2004, 49, 46-52.	2.3	44
41	Modulation of the activity and selectivity of the immobilized lipases by surfactants and solvents. <i>Biochemical Engineering Journal</i> , 2015, 93, 274-280.	3.6	43
42	A Novel $\beta$ -Glucosidase from <i>Sporidiobolus pararoseus</i> : Characterization and Application in Winemaking. <i>Journal of Food Science</i> , 2011, 76, C997-1002.	3.1	42
43	Effect of a <i>Thermoascus aurantiacus</i> thermostable enzyme cocktail on wheat bread quality. <i>Food Chemistry</i> , 2014, 143, 139-146.	8.2	41
44	Triple helix conformation of botryosphaeran, a (1 $\rightarrow$ 3;1 $\rightarrow$ 6)- $\beta$ -D-glucan produced by <i>Botryosphaeria rhodina</i> MAMB-05. <i>Carbohydrate Polymers</i> , 2008, 74, 953-956.	10.2	40
45	Pectinase production by a Brazilian thermophilic fungus <i>Thermomucor indicae-seudaticae</i> N31 in solid-state and submerged fermentation. <i>Microbiology</i> , 2010, 79, 306-313.	1.2	40
46	Endoglucanase production with the newly isolated <i>Myceliophthora</i> sp. i-1d3b in a packed bed solid state fermentor. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 1536-1544.	2.0	40
47	Use of a new milk-clotting protease from <i>Thermomucor indicae-seudaticae</i> N31 as coagulant and changes during ripening of Prato cheese. <i>Food Chemistry</i> , 2012, 130, 859-865.	8.2	40
48	Use of sugarcane bagasse and grass hydrolysates as carbon sources for xylanase production by <i>Bacillus circulans</i> D1 in submerged fermentation. <i>Process Biochemistry</i> , 2005, 40, 3653-3659.	3.7	39
49	Yeast Diversity Isolated from Grape Musts During Spontaneous Fermentation from a Brazilian Winery. <i>Current Microbiology</i> , 2013, 67, 356-361.	2.2	39
50	Engineering increased thermostability in the GH-10 endo-1,4- $\beta$ -xylanase from <i>Thermoascus aurantiacus</i> CBMAI 756. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 20-26.	7.5	38
51	Mixed metal oxides from sucrose and cornstarch templated hydrothermal-like LDHs as catalysts for ethyl biodiesel synthesis. <i>Applied Catalysis A: General</i> , 2017, 532, 32-39.	4.3	38
52	Diuron degradation by bacteria from soil of sugarcane crops. <i>Heliyon</i> , 2017, 3, e00471.	3.2	38
53	Production, partial characterization, and immobilization in alginate beads of an alkaline protease from a new thermophilic fungus <i>Myceliophthora</i> sp.. <i>Journal of Microbiology</i> , 2010, 48, 331-336.	2.8	37
54	Isolation and molecular identification of wine yeasts from a Brazilian vineyard. <i>Annals of Microbiology</i> , 2011, 61, 75-78.	2.6	37

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55	Purification and characterization of two $\beta$ -glucosidases from the thermophilic fungus <i>Thermoascus aurantiacus</i> . <i>Folia Microbiologica</i> , 2002, 47, 685-690.	2.3	36
56	Chemical and sensory characteristics of pulp and peel 'cajã-manga' ( <i>Spondias cytherea</i> Sonn.) jelly. <i>Food Science and Technology</i> , 2011, 31, 398-405.	1.7	36
57	Purification and characterization of an exo-polygalacturonase produced by <i>Penicillium viridicatum</i> RFC3 in solid-state fermentation. <i>Process Biochemistry</i> , 2007, 42, 1237-1243.	3.7	35
58	Production of Cyclodextrins by CGTase from <i>Bacillus clausii</i> Using Different Starches as Substrates. <i>Applied Biochemistry and Biotechnology</i> , 2008, 146, 3-13.	2.9	35
59	Chromatic characteristics and color-related phenolic composition of Brazilian young red wines made from the hybrid grape cultivar BRS Violeta (BRS Rãbeã—ãelAC 1398-21ã). <i>Food Research International</i> , 2013, 54, 33-43.	6.2	35
60	Production and characterization of glucoamylase from fungus <i>Aspergillus awamori</i> expressed in yeast <i>Saccharomyces cerevisiae</i> using different carbon sources. <i>Brazilian Journal of Microbiology</i> , 2008, 39, 108-114.	2.0	35
61	Produãõ de gelãia de jambolão ( <i>Syzygium cumini</i> Lamarck): processamento, parãmetros fãsico-quãmicos e avaliaãõ sensorial. <i>Food Science and Technology</i> , 2006, 26, 847-852.	1.7	34
62	Protease Production by Different Thermophilic Fungi. <i>Applied Biochemistry and Biotechnology</i> , 2008, 146, 223-230.	2.9	34
63	Purification and Characterization of an Ethanol-Tolerant $\beta$ -Glucosidase from <i>Sporidiobolus pararoseus</i> and Its Potential for Hydrolysis of Wine Aroma Precursors. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 1681-1691.	2.9	31
64	Biochemical and Functional Characterization of a Metalloprotease from the Thermophilic Fungus <i>Thermoascus aurantiacus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9210-9217.	5.2	30
65	Production and characterization of lipases and immobilization of whole cell of the thermophilic <i>Thermomucor indicae-seudaticae</i> N31 for transesterification reaction. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 107, 106-113.	1.8	29
66	Selection of thermophilic and thermotolerant fungi for the production of cellulases and xylanases under solid-state fermentation. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 1062-71.	2.0	29
67	Biochemical characteristics and potential application of a novel ethanol and glucose-tolerant $\beta$ -glucosidase secreted by <i>Pichia guilliermondii</i> G1.2. <i>Journal of Biotechnology</i> , 2019, 294, 73-80.	3.8	27
68	Yield, changes in proteolysis, and sensory quality of Prato cheese produced with different coagulants. <i>Journal of Dairy Science</i> , 2013, 96, 7490-7499.	3.4	26
69	Applications and Benefits of Thermophilic Microorganisms and Their Enzymes for Industrial Biotechnology. <i>Fungal Biology</i> , 2016, , 459-492.	0.6	26
70	Effect of the pre-treatment and the drying process on the phenolic composition of raisins produced with a seedless Brazilian grape cultivar. <i>Food Research International</i> , 2019, 116, 190-199.	6.2	26
71	Improvement of <i>Aspergillus niger</i> Glucoamylase Thermostability by Directed Evolution. <i>Starch/Staerke</i> , 2006, 58, 501-508.	2.1	25
72	Production and Characterization of a Milk-clotting Protease Produced in Submerged Fermentation by the Thermophilic Fungus <i>Thermomucor indicae-seudaticae</i> N31. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1999-2011.	2.9	25

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73	Title is missing!. Applied Biochemistry and Microbiology, 2002, 38, 549-552.	0.9	24
74	Production and partial characterization of polygalacturonases produced by thermophilic <i>Monascus</i> sp N8 and by thermotolerant <i>Aspergillus</i> sp N12 on solid-state fermentation. Brazilian Journal of Microbiology, 2006, 37, 302-306.	2.0	24
75	Purification of an Exopolygalacturonase from <i>Penicillium viridicatum</i> RFC3 Produced in Submerged Fermentation. International Journal of Microbiology, 2009, 2009, 1-8.	2.3	23
76	Influence of ozonolysis time during sugarcane pretreatment: Effects on the fiber and enzymatic saccharification. Bioresource Technology, 2017, 224, 733-737.	9.6	23
77	Saccharification of pretreated sugarcane bagasse using enzymes solution from <i>Pycnoporus sanguineus</i> MCA 16 and cellulosic ethanol production. Industrial Crops and Products, 2019, 141, 111795.	5.2	23
78	BRS Violeta (BRS Rãbeaã€—ã€“IAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. Food Chemistry, 2019, 298, 124971.	8.2	22
79	Comparison of Î²-1,3-glucanase production by <i>Botryosphaeria rhodina</i> MAMB-05 and <i>Trichoderma harzianum</i> Rifai and its optimization using a statistical mixture-design. Biochemical Engineering Journal, 2011, 53, 239-243.	3.6	19
80	Purification and Properties of Polygalacturonase Produced by Thermophilic Fungus <i>Thermoascus aurantiacus</i> CBMAI-756 on Solid-State Fermentation. Enzyme Research, 2013, 2013, 1-7.	1.8	19
81	Hydrophobic adsorption in ionic medium improves the catalytic properties of lipases applied in the triacylglycerol hydrolysis by synergism. Bioprocess and Biosystems Engineering, 2016, 39, 1933-1943.	3.4	19
82	Purification and Physicochemical Characterization of a Novel Thermostable Xylanase Secreted by the Fungus <i>Myceliophthora heterothallica</i> F.2.1.4. Applied Biochemistry and Biotechnology, 2019, 188, 991-1008.	2.9	19
83	Effect of lanthanide ion doping on Mg <sup>2+</sup> /Al mixed oxides as active acid-base catalysts for fatty acid ethyl ester synthesis. Renewable Energy, 2019, 133, 367-372.	8.9	19
84	Biodegradation of atrazine and ligninolytic enzyme production by basidiomycete strains. BMC Microbiology, 2020, 20, 266.	3.3	19
85	Effect of <i>Bacillus circulans</i> D1 Thermostable Xylanase on Biobleaching of Eucalyptus Kraft Pulp. Applied Biochemistry and Biotechnology, 2003, 106, 393-402.	2.9	18
86	Production of cellulolytic and hemicellulolytic enzymes from <i>Aureobasidium pulluans</i> on solid state fermentation. Applied Biochemistry and Biotechnology, 2007, 137-140, 281-288.	2.9	18
87	Production and Characterization of Î²-glucosidase Obtained by the Solid-State Cultivation of the Thermophilic Fungus <i>Thermomucor indicae-seudaticae</i> N31. Applied Biochemistry and Biotechnology, 2015, 175, 723-732.	2.9	18
88	Purification and Characterization of Two Xylanases From Alkalophilic and Thermophilic <i>Bacillus licheniformis</i> 77-2. Applied Biochemistry and Biotechnology, 2006, 129, 289-302.	2.9	17
89	Ligninolytic activity from newly isolated basidiomycete strains and effect of these enzymes on the azo dye orange II decolourisation. Annals of Microbiology, 2008, 58, 427-432.	2.6	17
90	Screening of Novel Bioactive Peptides from Goat Casein: In Silico to In Vitro Validation. International Journal of Molecular Sciences, 2022, 23, 2439.	4.1	17

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91	Structural and physicochemical characteristics of taioba starch in comparison with cassava starch and its potential for ethanol production. <i>Industrial Crops and Products</i> , 2020, 157, 112825.	5.2	16
92	Xylanase Production by <i>Bacillus circulans</i> D1 Using Maltose as Carbon Source. <i>Applied Biochemistry and Biotechnology</i> , 2008, 146, 29-37.	2.9	15
93	Evaluation of Diuron Tolerance and Biotransformation by Fungi from a Sugar Cane Plantation Sandy-Loam Soil. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9268-9275.	5.2	15
94	Î2-Glucosidase production by <i>Trichoderma reesei</i> and <i>Thermoascus aurantiacus</i> by solid state cultivation and application of enzymatic cocktail for saccharification of sugarcane bagasse. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 503-513.	4.6	15
95	Production of Crude Xylanase from <i>Thermoascus Aurantiacus</i> CBMAI 756 Aiming the Baking Process. <i>Journal of Food Science</i> , 2010, 75, C588-94.	3.1	14
96	Production of Pectate Lyase by <i>Penicillium viridicatum</i> RFC3 in Solid-State and Submerged Fermentation. <i>International Journal of Microbiology</i> , 2010, 2010, 1-8.	2.3	14
97	Application of a recombinant GH10 endoxylanase from <i>Thermoascus aurantiacus</i> for xylooligosaccharide production from sugarcane bagasse and probiotic bacterial growth. <i>Journal of Biotechnology</i> , 2022, 347, 1-8.	3.8	14
98	Physical-chemical, caloric and sensory characterization of light jambolan ( <i>Syzygium cumini</i> Lamarck) jelly. <i>Food Science and Technology</i> , 2011, 31, 666-673.	1.7	13
99	Production and capture of Î2-glucosidase from <i>Thermoascus aurantiacus</i> using a tailor made anionic cryogel. <i>Process Biochemistry</i> , 2019, 82, 75-83.	3.7	12
100	Influence of Different Substrates on the Production of a Mutant Thermostable Glucoamylase in Submerged Fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2011, 163, 14-24.	2.9	11
101	Evaluation of Solid and Submerged Fermentations for the Production of Cyclodextrin Glycosyltransferase by <i>Paenibacillus campinasensis</i> H69-3 and Characterization of Crude Enzyme. <i>Applied Biochemistry and Biotechnology</i> , 2006, 129, 132-246.	2.9	11
102	Produção, propriedades e aplicações de oligossacarídeos. <i>Semina: Ciências Agrárias</i> , 2011, 32, 683-700.	0.3	9
103	Soaking and ozonolysis pretreatment of sugarcane straw for the production of fermentable sugars. <i>Industrial Crops and Products</i> , 2020, 145, 111959.	5.2	9
104	<i>Citrobacter diversus</i> -derived keratinases and their potential application as detergent-compatible cloth-cleaning agents. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 969-977.	2.0	9
105	Enhancing the production of the fermentable sugars from sugarcane straw: A new approach to applying alkaline and ozonolysis pretreatments. <i>Renewable Energy</i> , 2021, 164, 502-508.	8.9	9
106	Antarctic fungus proteases generate bioactive peptides from caseinate. <i>Food Research International</i> , 2021, 139, 109944.	6.2	9
107	Improving cellulosic ethanol production using ozonolysis and acid as a sugarcane biomass pretreatment in mild conditions. <i>Bioresource Technology Reports</i> , 2021, 13, 100628.	2.7	9
108	Ribonuclease Production by <i>Aspergillus</i> species. <i>Revista De Microbiologia</i> , 1998, 29, 187-192.	0.1	9

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109	Utiliza�o do res�duo l�quido de ind�stria de processamento de suco de laranja como meio de cultura de <i>Penicillium citrinum</i> : depura�o biol�gica do res�duo e produ�o de enzima. <i>Quimica Nova</i> , 1998, 21, 722-725.	0.3	8
110	Purification and characterization of the $\alpha$ -glucosidase produced by thermophilic fungus <i>Thermoascus aurantiacus</i> CBMAI 756. <i>Journal of Microbiology</i> , 2010, 48, 452-459.	2.8	8
111	Production and characterization of polygalacturonase from thermophilic <i>Thermoascus aurantiacus</i> on submerged fermentation. <i>Annals of Microbiology</i> , 2012, 62, 1199-1205.	2.6	8
112	Coalho Cheese Made with Protease from <i>Thermomucor indicae-seudaticae</i> N31: Technological Potential of the New Coagulant for the Production of High-Cooked Cheese. <i>Journal of Food Science</i> , 2016, 81, C563-8.	3.1	8
113	Degradation of the Organochlorinated Herbicide Diuron by Rainforest Basidiomycetes. <i>BioMed Research International</i> , 2020, 2020, 1-9.	1.9	8
114	Effect of pectinolytic enzymes on the physical properties of caja-manga ( <i>Spondias cytherea</i> Sonn.) pulp. <i>Food Science and Technology</i> , 2011, 31, 517-526.	1.7	8
115	Purification and characterization of a cyclomaltodextrin glucanotransferase from <i>Paenibacillus campinasensis</i> strain H69-3. <i>Applied Biochemistry and Biotechnology</i> , 2007, 137-140, 41-55.	2.9	7
116	Production of cellulases by <i>Thermomucor indicae-seudaticae</i> : characterization of a thermophilic $\beta$ -glucosidase. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 830-836.	1.9	7
117	The improvement of grape juice quality using <i>Thermomucor Indicae-Seudaticae</i> pectinase. <i>Journal of Food Science and Technology</i> , 2020, 57, 1565-1573.	2.8	7
118	Biochemical and thermodynamic characteristics of a new serine protease from <i>Mucor subtilissimus</i> URM 4133. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020, 28, e00552.	4.4	7
119	Keratinases from <i>Corioloopsis byrsina</i> as an alternative for feather degradation: applications for cloth cleaning based on commercial detergent compatibility and for the production of collagen hydrolysate. <i>Biotechnology Letters</i> , 2020, 42, 2403-2412.	2.2	7
120	A Collagenolytic Aspartic Protease from <i>Thermomucor indicae-seudaticae</i> Expressed in <i>Escherichia coli</i> and <i>Pichia pastoris</i> . <i>Applied Biochemistry and Biotechnology</i> , 2020, 191, 1258-1270.	2.9	7
121	Optimization of cyclodextrin glucanotransferase production from <i>Bacillus clausii</i> E16 in submerged fermentation using response surface methodology. <i>Applied Biochemistry and Biotechnology</i> , 2007, 137-140, 27-40.	2.9	6
122	Milk clotting and storage-tolerant peptidase from <i>Aureobasidium leucospermi</i> LB86. <i>Process Biochemistry</i> , 2019, 85, 206-212.	3.7	6
123	Ethyl esters production catalyzed by immobilized lipases is influenced by n-hexane and ter-amyl alcohol as organic solvents. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 2107-2115.	3.4	6
124	Purification and Characterization of a Cyclomaltodextrin Glucanotransferase From <i>Paenibacillus campinasensis</i> Strain H69-3. , 2007, , 41-55.		6
125	Production, characterization and properties of polysaccharide depolymerizing enzymes from a strain of <i>Curvularia inaequalis</i> . <i>Folia Microbiologica</i> , 2001, 46, 303-308.	2.3	5
126	Isolation and characterization of latent and active polyphenoloxidase in BRS Clara (CNPUV) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td grapes. <i>Plant Physiology and Biochemistry</i> , 2011, 49, 1251-1258.	5.8	5



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127	A specific short dextrin-hydrolyzing extracellular glucosidase from the thermophilic fungus <i>Thermoascus aurantiacus</i> 179-5. <i>Journal of Microbiology</i> , 2006, 44, 276-83.	2.8	5
128	Fungal Growth on Solid Substrates. , 2018, , 31-56.		4
129	Partial purification, immobilization and preliminary biochemical characterization of lipases from <i>Rhizomucor pusillus</i> . <i>Advances in Enzyme Research</i> , 2013, 01, 79-90.	1.6	4
130	BRS Clara raisins production: Effect of the pre-treatment and the drying process on the phenolic composition. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104771.	3.9	4
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