

K Madhavan Nampoothiri

List of Publications by Year in descending order

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131
papers

8,950
citations

66343

42
h-index

42399

92
g-index

133
all docs

133
docs citations

133
times ranked

10224
citing authors

#	ARTICLE	IF	CITATIONS
1	Integrated bioprocess for structured lipids, emulsifiers and biodiesel production using crude acidic olive pomace oils. <i>Bioresource Technology</i> , 2022, 346, 126646.	9.6	7
2	An overview of the metabolically engineered strains and innovative processes used for the value addition of biomass derived xylose to xylitol and xylonic acid. <i>Bioresource Technology</i> , 2022, 345, 126548.	9.6	15
3	Metabolic Engineering for Valorization of Agri- and Aqua-Culture Sidestreams for Production of Nitrogenous Compounds by <i>Corynebacterium glutamicum</i> . <i>Frontiers in Microbiology</i> , 2022, 13, 835131.	3.5	11
4	In silico analysis of nitrilase-3 protein from <i>Corynebacterium glutamicum</i> for bioremediation of nitrile herbicides. <i>Journal of Genetic Engineering and Biotechnology</i> , 2022, 20, 51.	3.3	5
5	Xylose Dehydrogenase Immobilized on Ferromagnetic Nanoparticles for Bioconversion of Xylose to Xylonic Acid. <i>Bioconjugate Chemistry</i> , 2022, 33, 948-955.	3.6	1
6	Star-Shaped Polylactide Dipyrindamole Conjugated to 5-Fluorouracil and 4-Piperidinopiperidine Nanocarriers for Bioimaging and Dual Drug Delivery in Cancer Cells. <i>ACS Applied Polymer Materials</i> , 2021, 3, 737-756.	4.4	10
7	Antimicrobial activity and cytotoxicity trait of a bioactive peptide purified from <i>Lactococcus garvieae</i> subsp. <i>bovis</i> BSN307 T. <i>Letters in Applied Microbiology</i> , 2021, 72, 706-713.	2.2	2
8	Synthesis and Characterization of Transparent Biodegradable Chitosan: Exopolysaccharide Composite Films Plasticized by Bio-Derived 1,3-Propanediol. <i>Sustainable Chemistry</i> , 2021, 2, 49-62.	4.7	2
9	Production of Biopolyamide Precursors 5-Amino Valeric Acid and Putrescine From Rice Straw Hydrolysate by Engineered <i>Corynebacterium glutamicum</i> . <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 635509.	4.1	15
10	Development and characterization of corn starch-gelatin based edible films incorporated with mango and pineapple for active packaging. <i>Food Bioscience</i> , 2021, 41, 100977.	4.4	51
11	Accomplishment of probiotics in human health pertaining to immunoregulation and disease control. <i>Clinical Nutrition ESPEN</i> , 2021, 44, 26-37.	1.2	10
12	An overview of functional genomics and relevance of glycosyltransferases in exopolysaccharide production by lactic acid bacteria. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 1014-1025.	7.5	34
13	Valorization of paper industry rejects by combined thermo-chemical pretreatment and biological conversion to L-lysine. <i>Environmental Technology and Innovation</i> , 2021, 24, 101882.	6.1	4
14	The divergent roles of sortase in the biology of Gram-positive bacteria. <i>Cell Surface</i> , 2021, 7, 100055.	3.0	13
15	Lipase of <i>Pseudomonas guariconesis</i> as an additive in laundry detergents and transesterification biocatalysts. <i>Journal of Basic Microbiology</i> , 2020, 60, 112-125.	3.3	12
16	Heterologous expression of genes for bioconversion of xylose to xylonic acid in <i>Corynebacterium glutamicum</i> and optimization of the bioprocess. <i>AMB Express</i> , 2020, 10, 68.	3.0	16
17	Therapeutic and biotechnological applications of substrate specific microbial aminopeptidases. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 5243-5257.	3.6	37
18	Production of low-calorie structured lipids from spent coffee grounds or olive pomace crude oils catalyzed by immobilized lipase in magnetic nanoparticles. <i>Bioresource Technology</i> , 2020, 307, 123223.	9.6	22

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19	Engineering bio-mimicking functional vesicles with multiple compartments for quantifying molecular transport. <i>Chemical Science</i> , 2020, 11, 4669-4679.	7.4	20
20	Recapitulation of stability diversity of microbial α -amylases. <i>Amylase</i> , 2020, 4, 11-23.	1.6	3
21	Valorization of lignocellulosic residues from the olive oil industry by production of lignin, glucose and functional sugars. <i>Bioresource Technology</i> , 2019, 292, 121936.	9.6	53
22	Fermentative Production of N-Alkylated Glycine Derivatives by Recombinant <i>Corynebacterium glutamicum</i> Using a Mutant of Imine Reductase DpkA From <i>Pseudomonas putida</i> . <i>Frontiers in Bioengineering and Biotechnology</i> , 2019, 7, 232.	4.1	22
23	Detecting the structural assembly pathway of human antimicrobial peptide pores at single-channel level. <i>Biomaterials Science</i> , 2019, 7, 3226-3237.	5.4	9
24	Cassava starch hydrolysate as sustainable carbon source for exopolysaccharide production by <i>Lactobacillus plantarum</i> . <i>Bioresource Technology Reports</i> , 2019, 6, 85-88.	2.7	12
25	Insights into the biochemical and functional characterization of sortase E transpeptidase of <i>Corynebacterium glutamicum</i> . <i>Biochemical Journal</i> , 2019, 476, 3835-3847.	3.7	4
26	Biorefining of wheat bran for the purification of ferulic acid. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 15, 304-310.	3.1	19
27	An exopolysaccharide (EPS) from a <i>Lactobacillus plantarum</i> BR2 with potential benefits for making functional foods. <i>Bioresource Technology</i> , 2017, 241, 1152-1156.	9.6	116
28	Molecular advances in microbial aminopeptidases. <i>Bioresource Technology</i> , 2017, 245, 1757-1765.	9.6	24
29	Biodegradation of Biopolymers. , 2017, , 739-755.		45
30	Health Benefits of Exopolysaccharides in Fermented Foods. , 2017, , 49-62.		15
31	Microbial Aminopeptidases. , 2017, , 491-507.		4
32	Facile strategy for the development of polyglucopyranose-silver hydrogel/films for antimicrobial applications. <i>RSC Advances</i> , 2016, 6, 113648-113656.	3.6	6
33	Antifungal, Anticancer and Aminopeptidase Inhibitory Potential of a Phenazine Compound Produced by <i>Lactococcus BSN307</i> . <i>Indian Journal of Microbiology</i> , 2016, 56, 411-416.	2.7	31
34	Appraisal of lactic acid bacteria as protective cultures. <i>Food Control</i> , 2016, 69, 61-64.	5.5	47
35	Microbial degradation of high impact polystyrene (HIPS), an e-plastic with decabromodiphenyl oxide and antimony trioxide. <i>Journal of Hazardous Materials</i> , 2016, 318, 347-354.	12.4	123
36	Biotechnological Production of Enzymes Using Agro-Industrial Wastes. , 2016, , 313-330.		6

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37	New Horizons in Biotechnology “ NHBT 2015. Bioresource Technology, 2016, 213, 1.	9.6	1
38	Solid-state fermentation for the production of biomass valorizing feruloyl esterase. Biocatalysis and Agricultural Biotechnology, 2016, 7, 7-13.	3.1	7
39	Engineering of <i>Corynebacterium glutamicum</i> for xylitol production from lignocellulosic pentose sugars. Journal of Biotechnology, 2016, 230, 63-71.	3.8	45
40	Detoxification of acidic biorefinery waste liquor for production of high value amino acid. Bioresource Technology, 2016, 213, 270-275.	9.6	25
41	Co-expression of endoglucanase and β -glucosidase in <i>Corynebacterium glutamicum</i> DM1729 towards direct lysine fermentation from cellulose. Bioresource Technology, 2016, 213, 239-244.	9.6	30
42	Simultaneous saccharification and fermentation (SSF) of jackfruit seed powder (JFSP) to L-lactic acid and to polylactide polymer. Bioresource Technology, 2016, 213, 283-288.	9.6	19
43	Microbial assisted High Impact Polystyrene (HIPS) degradation. Bioresource Technology, 2016, 213, 204-207.	9.6	151
44	Augmentation of a Microbial Consortium for Enhanced Polylactide (PLA) Degradation. Indian Journal of Microbiology, 2016, 56, 59-63.	2.7	27
45	Production and characterization of poly(3-hydroxy butyrate-co-3 hydroxyvalerate) (PHBV) by a novel halotolerant mangrove isolate. Bioresource Technology, 2016, 201, 253-260.	9.6	61
46	<i>Lactococcus garvieae</i> subsp. <i>bovis</i> subsp. nov., lactic acid bacteria isolated from wild gaur (<i>Bos</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 Journal of Systematic and Evolutionary Microbiology, 2016, 66, 3805-3809.	1.7	29
47	White Biotechnology for Amino Acids. , 2015, , 445-471.		3
48	Encapsulated <i>Lactococcus lactis</i> with enhanced gastrointestinal survival for the development of folate enriched functional foods. Bioresource Technology, 2015, 188, 226-230.	9.6	27
49	2,4-Di-tert-butyl phenol as the antifungal, antioxidant bioactive purified from a newly isolated <i>Lactococcus</i> sp.. International Journal of Food Microbiology, 2015, 211, 44-50.	4.7	168
50	Review on technological and scientific aspects of feruloyl esterases: A versatile enzyme for biorefining of biomass. Bioresource Technology, 2015, 193, 534-544.	9.6	72
51	Characterization of an exopolysaccharide with potential health-benefit properties from a probiotic <i>Lactobacillus plantarum</i> RJF4. LWT - Food Science and Technology, 2015, 64, 1179-1186.	5.2	175
52	Physicochemical Characterization of an Exopolysaccharide Produced by a Newly Isolated <i>Weissella cibaria</i> . Applied Biochemistry and Biotechnology, 2015, 176, 440-453.	2.9	30
53	Biosynthesis, recovery and purification of L-lysine from jackfruit seed (JFS) hydrolysate by <i>Corynebacterium glutamicum</i> DM 1729. Biocatalysis and Agricultural Biotechnology, 2015, 4, 506-513.	3.1	4
54	<i>Corynebacterium glutamicum</i> . , 2014, , 504-517.		4

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55	Unveiling aminopeptidase P from <i>Streptomyces lavendulae</i> : Molecular cloning, expression and biochemical characterization. <i>Enzyme and Microbial Technology</i> , 2014, 55, 7-13.	3.2	7
56	Molecular characterization of an exopolysaccharide from a probiotic <i>Lactobacillus plantarum</i> MTCC 9510 and its efficacy to improve the texture of starchy food. <i>Journal of Food Science and Technology</i> , 2014, 51, 4012-4018.	2.8	34
57	Control of Spoilage Fungi by Protective Lactic Acid Bacteria Displaying Probiotic Properties. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 3402-3413.	2.9	51
58	Amino-Based Products from Biomass and Microbial Amino Acid Production. , 2014, , 337-352.		2
59	Synthesis, Colloidal Properties and Cytotoxicity of Biopolymer Nanoparticles. <i>Applied Biochemistry and Biotechnology</i> , 2014, 174, 2181-2194.	2.9	19
60	Folate fortification of skim milk by a probiotic <i>Lactococcus lactis</i> CM28 and evaluation of its stability in fermented milk on cold storage. <i>Journal of Food Science and Technology</i> , 2014, 52, 3513-9.	2.8	11
61	Soluble and Bound Hydroxycinnamates in Coffee Pulp (<i>Coffea arabica</i>) from Seven Cultivars at Three Ripening Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7869-7876.	5.2	30
62	Extracellular methionine amino peptidase (MAP) production by <i>Streptomyces gedanensis</i> in solid-state fermentation. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 187-193.	0.5	2
63	Exposition of antitumour activity of a chemically characterized exopolysaccharide from a probiotic <i>Lactobacillus plantarum</i> MTCC 9510. <i>Biologia (Poland)</i> , 2013, 68, 1041-1047.	1.5	41
64	Accelerated pentose utilization by <i>Corynebacterium glutamicum</i> for accelerated production of lysine, glutamate, ornithine and putrescine. <i>Microbial Biotechnology</i> , 2013, 6, 131-140.	4.2	143
65	Preparation of poly(L-lactide) blends and biodegradation by <i>Lentzea waywayandensis</i> . <i>Biotechnology Letters</i> , 2012, 34, 2031-2035.	2.2	20
66	Newly Isolated Lactic Acid Bacteria with Probiotic Features for Potential Application in Food Industry. <i>Applied Biochemistry and Biotechnology</i> , 2012, 167, 1314-1324.	2.9	54
67	SERS and Antibacterial Active Green Synthesized Gold Nanoparticles. <i>Plasmonics</i> , 2012, 7, 515-524.	3.4	14
68	Bioactives of Microbes Isolated from Western Ghat Belt of Kerala Show β -Lactamase Inhibition along with Wide Spectrum Antimicrobial Activity. <i>Applied Biochemistry and Biotechnology</i> , 2012, 167, 1753-1762.	2.9	9
69	Probiotic fermented foods for health benefits. <i>Engineering in Life Sciences</i> , 2012, 12, 377-390.	3.6	81
70	Multifunctional ZnO-biopolymer nanocomposite coatings for health-care polymer foams and fabrics. <i>Journal of Applied Polymer Science</i> , 2012, 126, E233.	2.6	23
71	Biochemical characterization of recombinant methionine aminopeptidases (MAPs) from <i>Mycobacterium tuberculosis</i> H37Rv. <i>Molecular and Cellular Biochemistry</i> , 2012, 365, 191-202.	3.1	9
72	Aminopeptidase from <i>Streptomyces gedanensis</i> as a useful Tool for Protein Hydrolysate Preparations with Improved Functional Properties. <i>Journal of Food Science</i> , 2012, 77, C791-7.	3.1	19

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73	Characterization of leucine amino peptidase from <i>Streptomyces gedanensis</i> and its applications for protein hydrolysis. <i>Process Biochemistry</i> , 2012, 47, 234-242.	3.7	10
74	<i>Corynebacterium glutamicum</i> as a potent biocatalyst for the bioconversion of pentose sugars to value-added products. <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 95-106.	3.6	35
75	Folate production using <i>Lactococcus lactis</i> ssp <i>cremoris</i> with implications for fortification of skim milk and fruit juices. <i>LWT - Food Science and Technology</i> , 2011, 44, 1859-1864.	5.2	28
76	Glycine in the conserved motif III modulates the thermostability and oxidative stress resistance of peptide deformylase in <i>Mycobacterium tuberculosis</i> . <i>FEMS Microbiology Letters</i> , 2011, 320, 40-47.	1.8	3
77	Production of leucine amino peptidase in lab scale bioreactors using <i>Streptomyces gedanensis</i> . <i>Bioresource Technology</i> , 2011, 102, 8171-8178.	9.6	12
78	Co-culturing of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> with a <i>Lactobacillus delbrueckii</i> subsp. <i>delbrueckii</i> Mutant to Make High Cell Density for Increased Lactate Productivity from Cassava Bagasse Hydrolysate. <i>Current Microbiology</i> , 2011, 62, 790-794.	2.2	13
79	An Improved Bioprocess for Extracellular L-Leucine Amino Peptidase Production Using <i>Streptomyces gedanensis</i> . <i>Current Microbiology</i> , 2011, 62, 1009-1016.	2.2	6
80	Amino acid production from rice straw and wheat bran hydrolysates by recombinant pentose-utilizing <i>Corynebacterium glutamicum</i> . <i>Applied Microbiology and Biotechnology</i> , 2011, 92, 985-996.	3.6	108
81	Proline-Specific Extracellular Aminopeptidase Purified from <i>Streptomyces lavendulae</i> . <i>Applied Biochemistry and Biotechnology</i> , 2011, 163, 994-1001.	2.9	12
82	Micro and macroalgal biomass: A renewable source for bioethanol. <i>Bioresource Technology</i> , 2011, 102, 186-193.	9.6	931
83	Lipoglycans Contribute to Innate Immune Detection of <i>Mycobacteria</i> . <i>PLoS ONE</i> , 2011, 6, e28476.	2.5	13
84	Arginine Specific Aminopeptidase from <i>Lactobacillus brevis</i> . <i>Brazilian Archives of Biology and Technology</i> , 2011, 54, 133-133.	0.5	0
85	Molecular cloning, overexpression and characterization of the raw-starch-digesting α -amylase of <i>Bacillus amyloliquefaciens</i> . <i>Biologia (Poland)</i> , 2010, 65, 392-398.	1.5	4
86	Production, purification and structural characterization of an exopolysaccharide produced by a probiotic <i>Lactobacillus plantarum</i> MTCC 9510. <i>Archives of Microbiology</i> , 2010, 192, 1049-1057.	2.2	176
87	An overview of the recent developments in polylactide (PLA) research. <i>Bioresource Technology</i> , 2010, 101, 8493-8501.	9.6	1,943
88	Folate-producing lactic acid bacteria from cow's milk with probiotic characteristics. <i>International Journal of Dairy Technology</i> , 2010, 63, 339-348.	2.8	31
89	Arginine specific aminopeptidase from <i>Lactobacillus brevis</i> . <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 1443-1450.	0.5	11
90	REVIEW: Genome shuffling: A new trend in improved bacterial production of lactic acid. <i>Industrial Biotechnology</i> , 2010, 6, 164-169.	0.8	6

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91	Direct lactic acid fermentation: Focus on simultaneous saccharification and lactic acid production. <i>Biotechnology Advances</i> , 2009, 27, 145-152.	11.7	232
92	Biochemical Characterization of Raw-starch-digesting Alpha Amylase Purified from <i>Bacillus amyloliquefaciens</i> . <i>Applied Biochemistry and Biotechnology</i> , 2009, 158, 653-662.	2.9	55
93	Statistical optimization of L-leucine amino peptidase production from <i>Streptomyces gedanensis</i> IFO 13427 under submerged fermentation using response surface methodology. <i>Biochemical Engineering Journal</i> , 2009, 43, 64-71.	3.6	25
94	Immobilized bacterial α -amylase for effective hydrolysis of raw and soluble starch. <i>Food Research International</i> , 2009, 42, 436-442.	6.2	48
95	Strain improvement of <i>Lactobacillus delbrueckii</i> using nitrous acid mutation for L-lactic acid production. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 3105-3109.	3.6	12
96	Evaluation of the Probiotic Characteristics of Newly Isolated Lactic Acid Bacteria. <i>Applied Biochemistry and Biotechnology</i> , 2008, 151, 244-255.	2.9	46
97	Purification and Biochemical Characterization of Methionine Aminopeptidase (MetAP) from <i>Mycobacterium smegmatis</i> mc2155. <i>Applied Biochemistry and Biotechnology</i> , 2008, 151, 512-521.	2.9	10
98	Genome shuffling of <i>Lactobacillus delbrueckii</i> mutant and <i>Bacillus amyloliquefaciens</i> through protoplasmic fusion for L-lactic acid production from starchy wastes. <i>Bioresource Technology</i> , 2008, 99, 8008-8015.	9.6	81
99	Response surface methodology for the optimization of alpha amylase production by <i>Bacillus amyloliquefaciens</i> . <i>Bioresource Technology</i> , 2008, 99, 4597-4602.	9.6	211
100	Molecular cloning, overexpression and biochemical characterization of hypothetical β -lactamases of <i>Mycobacterium tuberculosis</i> H37Rv. <i>Journal of Applied Microbiology</i> , 2008, 105, 59-67.	3.1	26
101	L(+)-Lactic acid recovery from cassava bagasse based fermented medium using anion exchange resins. <i>Brazilian Archives of Biology and Technology</i> , 2008, 51, 1241-1248.	0.5	29
102	Production of L(+) lactic acid from cassava starch hydrolyzate by immobilized <i>Lactobacillus delbrueckii</i> . <i>Journal of Basic Microbiology</i> , 2007, 47, 25-30.	3.3	21
103	Statistical optimization of simultaneous saccharification and L(+)-lactic acid fermentation from cassava bagasse using mixed culture of lactobacilli by response surface methodology. <i>Biochemical Engineering Journal</i> , 2007, 36, 262-267.	3.6	60
104	Production of L-leucine aminopeptidase by selected <i>Streptomyces</i> isolates. <i>Journal of Applied Microbiology</i> , 2007, 104, 071003000434005-???	3.1	7
105	Polyurethane foam as an inert carrier for the production of L(+)-lactic acid by <i>Lactobacillus casei</i> under solid-state fermentation. <i>Letters in Applied Microbiology</i> , 2007, 44, 582-587.	2.2	21
106	Fermentative production of lactic acid from biomass: an overview on process developments and future perspectives. <i>Applied Microbiology and Biotechnology</i> , 2007, 74, 524-534.	3.6	499
107	Comparison of phytase production on wheat bran and oilcakes in solid-state fermentation by <i>Mucor racemosus</i> . <i>Bioresource Technology</i> , 2006, 97, 506-511.	9.6	106
108	Solid-state fermentation for L-lactic acid production from agro wastes using <i>Lactobacillus delbrueckii</i> . <i>Process Biochemistry</i> , 2006, 41, 759-763.	3.7	178

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109	Simultaneous Saccharification and Fermentation of Cassava Bagasse for L-(+)-Lactic Acid Production Using Lactobacilli. Applied Biochemistry and Biotechnology, 2006, 134, 263-272.	2.9	67
110	Simultaneous saccharification and L-(+)-lactic acid fermentation of protease-treated wheat bran using mixed culture of lactobacilli. Biotechnology Letters, 2006, 28, 1823-1826.	2.2	38
111	Phytase. , 2006, , 359-380.		0
112	Mixed substrate fermentation for the production of phytase by Rhizopus spp. using oilcakes as substrates. Process Biochemistry, 2005, 40, 1749-1754.	3.7	93
113	Comparative Study of Amidase Production by Free and Immobilized <i>Escherichia coli</i> Cells. Applied Biochemistry and Biotechnology, 2005, 120, 097-108.	2.9	10
114	Microbial Synthesis of Chitinase in Solid Cultures and Its Potential as a Biocontrol Agent Against Phytopathogenic Fungus <i>Colletotrichum gloeosporioides</i> . Applied Biochemistry and Biotechnology, 2005, 127, 001-016.	2.9	18
115	L-leucine aminopeptidase production by filamentous <i>Aspergillus</i> fungi. Letters in Applied Microbiology, 2005, 41, 498-504.	2.2	37
116	L-(+)-Lactic Acid Production Using <i>Lactobacillus Casei</i> in Solid-State Fermentation. Biotechnology Letters, 2005, 27, 1685-1688.	2.2	56
117	Alpha amylase from a fungal culture grown on oil cakes and its properties. Brazilian Archives of Biology and Technology, 2004, 47, 309-317.	0.5	74
118	Thermostable Phytase Production by <i>Thermoascus aurantiacus</i> in Submerged Fermentation. Applied Biochemistry and Biotechnology, 2004, 118, 205-214.	2.9	71
119	Process optimization for antifungal chitinase production by <i>Trichoderma harzianum</i> . Process Biochemistry, 2004, 39, 1583-1590.	3.7	116
120	Extracellular chitinase production by <i>Trichoderma harzianum</i> in submerged fermentation. Journal of Basic Microbiology, 2004, 44, 49-58.	3.3	81
121	Coconut oil cake "a potential raw material for the production of α -amylase. Bioresource Technology, 2004, 93, 169-174.	9.6	194
122	Fermentative production of gellan using <i>Sphingomonas paucimobilis</i> . Process Biochemistry, 2003, 38, 1513-1519.	3.7	87
123	Use of response surface methodology for optimizing process parameters for the production of α -amylase by <i>Aspergillus oryzae</i> . Biochemical Engineering Journal, 2003, 15, 107-115.	3.6	307
124	Mycolic acid biosynthesis and enzymic characterization of the β^2 -ketoacyl-ACP synthase A-condensing enzyme from <i>Mycobacterium tuberculosis</i> . Biochemical Journal, 2002, 364, 423-430.	3.7	112
125	Synthesis of α -amylase by <i>Aspergillus oryzae</i> in solid-state fermentation. Journal of Basic Microbiology, 2002, 42, 320-326.	3.3	36
126	Expression of genes of lipid synthesis and altered lipid composition modulates L-glutamate efflux of <i>Corynebacterium glutamicum</i> . Applied Microbiology and Biotechnology, 2002, 58, 89-96.	3.6	61

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127	Biochemical Characterization of Acyl Carrier Protein (AcpM) and Malonyl-CoA:AcpM Transacylase (mtFabD), Two Major Components of Mycobacterium tuberculosis Fatty Acid Synthase II. Journal of Biological Chemistry, 2001, 276, 27967-27974.	3.4	113
128	Fermentation and recovery of L-glutamic acid from cassava starch hydrolysate by ion-exchange resin column. Revista De Microbiologia, 1999, 30, 258-264.	0.1	15
129	Urease activity in a glutamate producing Brevibacterium sp.. Process Biochemistry, 1996, 31, 471-475.	3.7	7
130	Solid state fermentation for L-glutamic acid production using Brevibacterium sp.. Biotechnology Letters, 1996, 18, 199-204.	2.2	62
131	Effect of different carbon sources on growth and glutamic acid fermentation by Brevibacterium sp.. Journal of Basic Microbiology, 1995, 35, 249-254.	3.3	11