

# Erika Bujna

## List of Publications by Year in descending order

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13  
papers

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citations

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#	ARTICLE	IF	CITATIONS
1	Probiotic Beverage From Pineapple Juice Fermented With Lactobacillus and Bifidobacterium Strains. <i>Frontiers in Nutrition</i> , 2019, 6, 54.	3.7	91
2	Effects of various polysaccharides (alginate, carrageenan, gums, chitosan) and their combination with prebiotic saccharides (resistant starch, lactosucrose, lactulose) on the encapsulation of probiotic bacteria Lactobacillus casei O1 strain. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1136-1144.	7.5	60
3	Lactic acid fermentation of apricot juice by mono- and mixed cultures of probiotic Lactobacillus and Bifidobacterium strains. <i>Food Science and Biotechnology</i> , 2018, 27, 547-554.	2.6	39
4	Immobilization of $\beta$ -galactosidase on chitosan-coated magnetic nanoparticles and its application for synthesis of lactulose-based galactooligosaccharides. <i>Process Biochemistry</i> , 2019, 84, 30-38.	3.7	29
5	In situ fabrication of electrically conducting bacterial cellulose-polyaniline-titanium-dioxide composites with the immobilization of <i>Shewanella xiamenensis</i> and its application as bioanode in microbial fuel cell. <i>Fuel</i> , 2021, 285, 119259.	6.4	29
6	Electrosprayed mucoadhesive alginate-chitosan microcapsules for gastrointestinal delivery of probiotics. <i>International Journal of Pharmaceutics</i> , 2021, 597, 120342.	5.2	26
7	Enhancement of the enzymatic hydrolysis efficiency of wheat bran using the Bacillus strains and their consortium. <i>Bioresource Technology</i> , 2022, 343, 126092.	9.6	25
8	Formation of novel hydrogel bio-anode by immobilization of biocatalyst in alginate/polyaniline/titanium-dioxide/graphite composites and its electrical performance. <i>Chemosphere</i> , 2017, 174, 58-65.	8.2	23
9	Batch and Fed-Batch Ethanol Fermentation of Cheese-Whey Powder with Mixed Cultures of Different Yeasts. <i>Energies</i> , 2019, 12, 4495.	3.1	11
10	Immobilization and some properties of commercial enzyme preparation for production of lactulose-based oligosaccharides. <i>Food and Bioproducts Processing</i> , 2018, 107, 97-103.	3.6	10
11	Application of chitosan-based particles for deinking of printed paper and its bioethanol fermentation. <i>Fuel</i> , 2020, 280, 118570.	6.4	6
12	Optimization of Fermentation Conditions for Production of Hungarian Sour Cherry Spirit Using Response Surface Methodology. <i>Fermentation</i> , 2021, 7, 209.	3.0	5
13	Synthesis of oligosaccharides with prebiotic potential by crude enzyme preparation from Bifidobacterium. <i>Food Chemistry</i> , 2022, 367, 130696.	8.2	4