

# Maria T Dueas

## List of Publications by Year in Descending Order

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

56

papers

2,334

citations

27

h-index

48

g-index

59

ext. papers

2,679

ext. citations

5.2

avg, IF

4.67

L-index

#	Paper	IF	Citations
56	Antioxidant activity and phenolic profiles of ciders from the Basque Country. <i>Food Bioscience</i> , <b>2021</b> , 41, 100887	4.9	1
55	Lactic Acid Bacteria Isolated from Fermented Doughs in Spain Produce Dextrans and Riboflavin. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
54	Quantitative Determination of Acrolein in Cider by H NMR Spectrometry. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
53	Assessment of active chitosan films incorporated with gallic acid. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105486	10.6	26
52	Heteropolysaccharide-producing bifidobacteria for the development of functional dairy products. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 102, 295-303	5.4	4
51	Characterization of dextrans produced by <i>Lactobacillus mali</i> CUPV271 and <i>Leuconostoc carnosum</i> CUPV411. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 613-622	10.6	14
50	Citric acid-incorporated fish gelatin/chitosan composite films. <i>Food Hydrocolloids</i> , <b>2019</b> , 86, 95-103	10.6	96
49	Disclosing diversity of exopolysaccharide-producing lactobacilli from Spanish natural ciders. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 469-474	5.4	6
48	Impact of growth temperature on exopolysaccharide production and probiotic properties of <i>Lactobacillus paracasei</i> strains isolated from kefir grains. <i>Food Microbiology</i> , <b>2018</b> , 69, 212-218	6	57
47	Characterization of CUPV141: A D-glucan- and Heteropolysaccharide-Producing Bacterium. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2041	5.7	5
46	<i>Lactobacillus plantarum</i> CIDCA 8327: An D-glucan producing-strain isolated from kefir grains. <i>Carbohydrate Polymers</i> , <b>2017</b> , 170, 52-59	10.3	25
45	Rheology and bioactivity of high molecular weight dextrans synthesised by lactic acid bacteria. <i>Carbohydrate Polymers</i> , <b>2017</b> , 174, 646-657	10.3	38
44	Draft Genome Sequence of <i>Lactobacillus collinoides</i> CUPV237, an Exopolysaccharide and Riboflavin Producer Isolated from Cider. <i>Genome Announcements</i> , <b>2016</b> , 4,		2
43	<i>Lactobacillus plantarum</i> strains for multifunctional oat-based foods. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 68, 288-294	5.4	54
42	Polyphenolic profile in cider and antioxidant power. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 2931-43	4.3	7
41	Production and partial characterization of exopolysaccharides produced by two <i>Lactobacillus suebicus</i> strains isolated from cider. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 214, 54-62	5.8	48
40	Quantitative determination of lactic and acetic acids in cider by 1 H NMR spectrometry. <i>Food Control</i> , <b>2015</b> , 52, 49-53	6.2	10

39	A specific immunological method to detect and quantify bacterial 2-substituted (1,3)- $\beta$ -D-glucan. <i>Carbohydrate Polymers</i> , <b>2014</b> , 113, 39-45	10.3	11
38	Supramolecular Structure and Renaturation of a (1 $\rightarrow$ 3)- $\beta$ -D-Glucan Compared with Curdlan and Scleroglucan. <i>Fibers</i> , <b>2014</b> , 2, 255-263	3.7	5
37	<i>Lactobacillus sicerae</i> sp. nov., a lactic acid bacterium isolated from Spanish natural cider. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2014</b> , 64, 2949-2955	2.2	12
36	Riboflavin-overproducing strains of <i>Lactobacillus fermentum</i> for riboflavin-enriched bread. <i>Applied Microbiology and Biotechnology</i> , <b>2014</b> , 98, 3691-700	5.7	90
35	Evolution of amino acids and biogenic amines in natural ciders as a function of the year and the manufacture steps. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 375-381	3.8	12
34	Characterization and antimicrobial analysis of chitosan-based films. <i>Journal of Food Engineering</i> , <b>2013</b> , 116, 889-899	6	204
33	Comparative analysis of production and purification of homo- and hetero-polysaccharides produced by lactic acid bacteria. <i>Carbohydrate Polymers</i> , <b>2013</b> , 93, 57-64	10.3	71
32	Lactic acid bacteria producing B-group vitamins: a great potential for functional cereals products. <i>Applied Microbiology and Biotechnology</i> , <b>2012</b> , 96, 1383-94	5.7	161
31	Beta-glucans improve growth, viability and colonization of probiotic microorganisms. <i>International Journal of Molecular Sciences</i> , <b>2012</b> , 13, 6026-39	6.3	107
30	Evaluation of yogurt and various beverages as carriers of lactic acid bacteria producing 2-branched (1,3)- $\beta$ -D-glucan. <i>Journal of Dairy Science</i> , <b>2011</b> , 94, 3271-8	4	32
29	Screening and selection of 2-branched (1,3)-beta-D-glucan producing lactic acid bacteria and exopolysaccharide characterization. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6149-56	5.7	26
28	Naturally occurring 2-substituted (1,3)-beta-D-glucan producing <i>Lactobacillus suebicus</i> and <i>Pediococcus parvulus</i> strains with potential utility in the production of functional foods. <i>Bioresource Technology</i> , <b>2010</b> , 101, 9254-63	11	75
27	A real-time PCR assay for detection and quantification of 2-branched (1,3)-beta-D-glucan producing lactic acid bacteria in cider. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 143, 26-31	5.8	15
26	Probiotic properties of the 2-substituted (1,3)-beta-D-glucan-producing bacterium <i>Pediococcus parvulus</i> 2.6. <i>Applied and Environmental Microbiology</i> , <b>2009</b> , 75, 4887-91	4.8	76
25	Bicarbonate gradients modulate growth and colony morphology in <i>Aspergillus nidulans</i> . <i>FEMS Microbiology Letters</i> , <b>2009</b> , 300, 216-21	2.9	10
24	Chemical and rheological properties of the beta-glucan produced by <i>Pediococcus parvulus</i> 2.6. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1827-34	5.7	39
23	Supramolecular structure and conformation of a (1 $\rightarrow$ 3)(1 $\rightarrow$ 2)-beta-D-glucan from <i>Lactobacillus suebicus</i> CUPV221 as observed by tapping mode atomic force microscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 6183-8	5.7	10
22	Glycerol metabolism and bitterness producing lactic acid bacteria in cidermaking. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 121, 253-61	5.8	75

21	Development of alcoholic and malolactic fermentations in highly acidic and phenolic apple musts. <i>Bioresource Technology</i> , <b>2008</b> , 99, 2857-63	11	21
20	Growth and exopolysaccharide (EPS) production by <i>Oenococcus oeni</i> I4 and structural characterization of their EPSs. <i>Journal of Applied Microbiology</i> , <b>2007</b> , 103, 477-86	4.7	51
19	Biogenic amine production by lactic acid bacteria isolated from cider. <i>Letters in Applied Microbiology</i> , <b>2007</b> , 45, 473-8	2.9	51
18	Influence of the carbohydrate source on beta-glucan production and enzyme activities involved in sugar metabolism in <i>Pediococcus parvulus</i> 2.6. <i>International Journal of Food Microbiology</i> , <b>2007</b> , 115, 325-34	5.8	27
17	<i>Pediococcus parvulus</i> gtf gene encoding the GTF glycosyltransferase and its application for specific PCR detection of beta-D-glucan-producing bacteria in foods and beverages. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 161-9	2.5	84
16	Biogenic amines in natural ciders. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 3006-12	2.5	36
15	Fermented, ropy, oat-based products reduce cholesterol levels and stimulate the bifidobacteria flora in humans. <i>Nutrition Research</i> , <b>2005</b> , 25, 429-442	4	88
14	Exopolysaccharide production by <i>Pediococcus damnosus</i> 2.6 in a semidefined medium under different growth conditions. <i>International Journal of Food Microbiology</i> , <b>2003</b> , 87, 113-20	5.8	42
13	Comparison of growth characteristics and exopolysaccharide formation of two lactic acid bacteria strains, <i>Pediococcus damnosus</i> 2.6 and <i>Lactobacillus brevis</i> G-77, in an oat-based, nondairy medium. <i>LWT - Food Science and Technology</i> , <b>2003</b> , 36, 353-357	5.4	22
12	Ciders Produced by Two Types of Presses and Fermented in Stainless Steel and Wooden Vats. <i>Journal of the Institute of Brewing</i> , <b>2003</b> , 109, 342-348	2	29
11	Influence of Enzymatic Clarification with a Pectin Methylesterase on Cider Fermentation. <i>Journal of the Institute of Brewing</i> , <b>2002</b> , 108, 243-247	2	4
10	Thermodegradation and thermal transitions of an exopolysaccharide produced by <i>Pediococcus damnosus</i> 2.6. <i>Journal of Macromolecular Science - Physics</i> , <b>2002</b> , 41, 473-486	1.4	24
9	Effects of fermented, ropy, non-dairy, oat-based products on serum lipids and the faecal excretion of cholesterol and short chain fatty acids in germfree and conventional rats. <i>Nutrition Research</i> , <b>2002</b> , 22, 1461-1473	4	16
8	Note. Histamine production by some lactic acid bacteria isolated from ciders / Nota. Producció de histamina por algunas bacterias lácticas aisladas a partir de sidras. <i>Food Science and Technology International</i> , <b>2000</b> , 6, 117-121	2.6	10
7	Structural analysis of the exopolysaccharides produced by <i>Lactobacillus</i> spp. G-77. <i>Carbohydrate Research</i> , <b>1998</b> , 307, 125-33	2.9	75
6	INFLUENCE OF APPLE JUICE TREATMENTS ON THE CIDER MAKING PROCESS. <i>Journal of the Institute of Brewing</i> , <b>1997</b> , 103, 251-255	2	7
5	The effect of temperature on the growth of strains of <i>Kloeckera apiculata</i> and <i>Saccharomyces cerevisiae</i> in apple juice fermentation. <i>Letters in Applied Microbiology</i> , <b>1997</b> , 24, 37-9	2.9	21
4	Structural analysis of the exopolysaccharide produced by <i>Pediococcus damnosus</i> 2.6. <i>Carbohydrate Research</i> , <b>1997</b> , 303, 453-8	2.9	183

3	Characterization and DNA Plasmid Analysis of Ropy <i>Pediococcus</i> spp. Strains Isolated from Basque Country Ciders. <i>Journal of Food Protection</i> , <b>1996</b> , 59, 35-40	2.5	35
2	Heterofermentative Lactobacilli Causing Ropiness in Basque Country Ciders. <i>Journal of Food Protection</i> , <b>1995</b> , 58, 76-80	2.5	36
1	Microbial Populations and Malolactic Fermentation of Apple Cider using Traditional and Modified Methods. <i>Journal of Food Science</i> , <b>1994</b> , 59, 1060-1064	3.4	39