

# Gabriela Vollet Marson

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1308726/publications.pdf>

Version: 2024-02-01

14  
papers

304  
citations

840776

11  
h-index

1058476

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15  
docs citations

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times ranked

270  
citing authors

#	ARTICLE	IF	CITATIONS
1	Serial fractionation of spent brewer's yeast protein hydrolysate by ultrafiltration: A peptide-rich product with low RNA content. <i>Journal of Food Engineering</i> , 2022, 312, 110737.	5.2	15
2	Environmental conditions influence on the physicochemical properties of wild and cultivated <i>Palmaria palmata</i> in the Canadian Atlantic shore. <i>Journal of Applied Phycology</i> , 2022, 34, 2565-2578.	2.8	6
3	Spent brewer's yeast proteins and cell debris as innovative emulsifiers and carrier materials for edible oil microencapsulation. <i>Food Research International</i> , 2021, 140, 109853.	6.2	14
4	Development of mass and heat transfer coupled model of hollow fiber membrane for salt recovery from brine via osmotic membrane distillation. <i>Environmental Sciences Europe</i> , 2021, 33, .	5.5	7
5	Ultrafiltration performance of spent brewer's yeast protein hydrolysate: Impact of pH and membrane material on fouling. <i>Journal of Food Engineering</i> , 2021, 302, 110569.	5.2	15
6	Membrane Fractionation of Protein Hydrolysates from By-Products: Recovery of Valuable Compounds from Spent Yeasts. <i>Membranes</i> , 2021, 11, 23.	3.0	25
7	Proteolytic enzymes positively modulated the physicochemical and antioxidant properties of spent yeast protein hydrolysates. <i>Process Biochemistry</i> , 2020, 91, 34-45.	3.7	29
8	Mass transfer modelling of hollow fiber membrane contactor for apple juice concentration using osmotic membrane distillation. <i>Separation and Purification Technology</i> , 2020, 250, 117209.	7.9	31
9	Concentration of bioactive compounds from grape marc using pressurized liquid extraction followed by integrated membrane processes. <i>Separation and Purification Technology</i> , 2020, 250, 117206.	7.9	20
10	Spent brewer's yeast as a source of high added value molecules: a systematic review on its characteristics, processing and potential applications. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 95.	3.6	45
11	Maillard conjugates from spent brewer's yeast by-product as an innovative encapsulating material. <i>Food Research International</i> , 2020, 136, 109365.	6.2	27
12	Optimization of beef patties produced with vegetable oils: a mixture design approach and sensory evaluation. <i>Food Science and Technology</i> , 2020, 40, 12-20.	1.7	5
13	Sequential hydrolysis of spent brewer's yeast improved its physico-chemical characteristics and antioxidant properties: A strategy to transform waste into added-value biomolecules. <i>Process Biochemistry</i> , 2019, 84, 91-102.	3.7	43
14	Cellulose acetate/cellulose nanofiber membranes for whey and fruit juice microfiltration. <i>Cellulose</i> , 2017, 24, 5593-5604.	4.9	22