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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Recent Advances in Probiotic Encapsulation to Improve Viability under Storage and Gastrointestinal Conditions and Their Impact on Functional Food Formulation. Food Reviews International, 2023, 39, 992-1013.	8.4	22
2	Microencapsulation of Lactobacillus rhamnosus HN001 by spray drying and its evaluation under gastrointestinal and storage conditions. LWT - Food Science and Technology, 2022, 153, 112485.	5.2	26
3	Involvement of the fecal amino acid profile in a clinical and anthropometric study of Mexican patients with insulin resistance and type 2 diabetes mellitus. Amino Acids, 2022, 54, 47-55.	2.7	3
4	Antimicrobial and Antibiofilm Effect of Inulin-Type Fructans, Used in Synbiotic Combination with Lactobacillus spp. Against Candida albicans. Plant Foods for Human Nutrition, 2022, 77, 212-219.	3.2	4
5	Classical methods and perspectives for manipulating the human gut microbial ecosystem. Critical Reviews in Food Science and Nutrition, 2021, 61, 234-258.	10.3	13
6	The intestinal mycobiota and its relationship with overweight, obesity and nutritional aspects. Journal of Human Nutrition and Dietetics, 2021, 34, 645-655.	2.5	29
7	Effect of blueberry extract, carriers, and combinations on the growth rate of probiotic and pathogenic bacteria. International Journal of Food Sciences and Nutrition, 2019, 70, 63-70.	2.8	5
8	Physicochemical Composition and Apparent Degree of Polymerization of Fructans in Five Wild Agave Varieties: Potential Industrial Use. Foods, 2019, 8, 404.	4.3	26
9	Probiotic properties of Weissella cibaria and Leuconostoc citreum isolated from tejuino – A typical Mexican beverage. LWT - Food Science and Technology, 2017, 86, 227-232.	5.2	45
10	Effects of Agave tequilana fructans with different degree of polymerization profiles on the body weight, blood lipids and count of fecal Lactobacilli/Bifidobacteria in obese mice. Food and Function, 2013, 4, 1237.	4.6	55