

Rebecca Gmoser

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2837062/publications.pdf>

Version: 2024-02-01

10
papers

354
citations

1163117

8
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

390
citing authors

#	ARTICLE	IF	CITATIONS
1	Filamentous ascomycetes fungi as a source of natural pigments. Fungal Biology and Biotechnology, 2017, 4, 4.	5.1	111
2	From stale bread and brewers spent grain to a new food source using edible filamentous fungi. Bioengineered, 2020, 11, 582-598.	3.2	67
3	Combining submerged and solid state fermentation to convert waste bread into protein and pigment using the edible filamentous fungus <i>N. intermedia</i> . Waste Management, 2019, 97, 63-70.	7.4	59
4	Fungi Burger from Stale Bread? A Case Study on Perceptions of a Novel Protein-Rich Food Product Made from an Edible Fungus. Foods, 2020, 9, 1112.	4.3	34
5	Pigment Production by the Edible Filamentous Fungus <i>Neurospora Intermedia</i> . Fermentation, 2018, 4, 11.	3.0	27
6	Effect of viscoelasticity on foam development in zein-starch dough. LWT - Food Science and Technology, 2015, 63, 1229-1235.	5.2	17
7	Post-treatment of Fungal Biomass to Enhance Pigment Production. Applied Biochemistry and Biotechnology, 2019, 189, 160-174.	2.9	14
8	The Use of Life Cycle Assessment in the Support of the Development of Fungal Food Products from Surplus Bread. Fermentation, 2021, 7, 173.	3.0	12
9	Solid-state fermentation of stale bread by an edible fungus in a semi-continuous plug-flow bioreactor. Biochemical Engineering Journal, 2021, 169, 107959.	3.6	9
10	From surplus bread to burger using filamentous fungi at bakeries: Techno-economical evaluation. Cleaner Environmental Systems, 2021, 2, 100020.	4.2	4