

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