

# Claudia Amorim

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2873413/publications.pdf>

Version: 2024-02-01

13  
papers

403  
citations

1162889

8  
h-index

1058333

14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

484  
citing authors

#	ARTICLE	IF	CITATIONS
1	One-step process for producing prebiotic arabino-xylooligosaccharides from brewer's spent grain employing <i>Trichoderma</i> species. <i>Food Chemistry</i> , 2019, 270, 86-94.	4.2	66
2	Single-step production of arabino-xylooligosaccharides by recombinant <i>Bacillus subtilis</i> 3610 cultivated in brewers' spent grain. <i>Carbohydrate Polymers</i> , 2018, 199, 546-554.	5.1	31
3	In vitro fermentation of raffinose to unravel its potential as prebiotic ingredient. <i>LWT - Food Science and Technology</i> , 2020, 126, 109322.	2.5	28
4	In vitro assessment of prebiotic properties of xylooligosaccharides produced by <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2020, 229, 115460.	5.1	26
5	Downscale fermentation for xylooligosaccharides production by recombinant <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2019, 205, 176-183.	5.1	22
6	Novel and emerging prebiotics: Advances and opportunities. <i>Advances in Food and Nutrition Research</i> , 2021, 95, 41-95.	1.5	21
7	<i>Zymomonas mobilis</i> as an emerging biotechnological chassis for the production of industrially relevant compounds. <i>Bioresources and Bioprocessing</i> , 2021, 8, .	2.0	10
8	Hydrolysates containing xylooligosaccharides produced by different strategies: Structural characterization, antioxidant and prebiotic activities. <i>Food Chemistry</i> , 2022, 391, 133231.	4.2	7
9	Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction. <i>Food Bioscience</i> , 2021, 40, 100858.	2.0	6
10	Tailoring fructooligosaccharides composition with engineered <i>Zymomonas mobilis</i> ZM4. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 4617-4626.	1.7	5
11	Biotech Green Approaches to Unravel the Potential of Residues into Valuable Products. <i>Nanotechnology in the Life Sciences</i> , 2020, , 97-150.	0.4	3
12	One-step production of a novel prebiotic mixture using <i>Zymomonas mobilis</i> ZM4. <i>Biochemical Engineering Journal</i> , 2022, 183, 108443.	1.8	1
13	Engineering <i>Saccharomyces cerevisiae</i> for the one-step production of a functional sweetening mixture towards food applications. <i>Food and Bioprocesses Processing</i> , 2022, , .	1.8	1