

# Alejandra Cardelle Cobas

## List of Publications by Year in descending order

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47  
papers

1,676  
citations

236925

25  
h-index

289244

40  
g-index

47  
all docs

47  
docs citations

47  
times ranked

2157  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and Validation of Multi-Residue Method for Drugs Analysis in Human Feces by Liquid Chromatography-Tandem Mass Spectrometry. <i>Molecules</i> , 2022, 27, 1474.	3.8	0
2	Evaluation of the potential prebiotic effect of <i>Himantalia elongata</i> , an Atlantic brown seaweed, in an in vitro model of the human distal colon. <i>Food Research International</i> , 2022, 156, 111156.	6.2	7
3	Probiotic Effects against Virus Infections: New Weapons for an Old War. <i>Foods</i> , 2021, 10, 130.	4.3	31
4	Potential Use of Marine Seaweeds as Prebiotics: A Review. <i>Molecules</i> , 2020, 25, 1004.	3.8	98
5	Influence of the Intestinal Microbiota on Diabetes Management. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 1603-1615.	1.6	8
6	Low fat goat meat sausage with chitosan-glucose Maillard reaction product: impact on quality and shelf life. <i>Food Science and Technology</i> , 2020, 40, 132-139.	1.7	5
7	Chitosan impregnated gutta-percha points: antimicrobial <i>in vitro</i> evaluation and mechanical properties. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2019, 68, 481-488.	3.4	4
8	Food additives, contaminants and other minor components: effects on human gut microbiota—a review. <i>Journal of Physiology and Biochemistry</i> , 2018, 74, 69-83.	3.0	127
9	Influence of food consumption patterns and Galician lifestyle on human gut microbiota. <i>Journal of Physiology and Biochemistry</i> , 2018, 74, 85-92.	3.0	11
10	In vitro evaluation of the prebiotic effect of red and white grape polyphenolic extracts. <i>Journal of Physiology and Biochemistry</i> , 2018, 74, 101-110.	3.0	18
11	Food patterns and nutritional assessment in Galician university students. <i>Journal of Physiology and Biochemistry</i> , 2018, 74, 119-126.	3.0	15
12	Low-dosage antibiotic intake can disturb gut microbiota in mice. <i>CYTA - Journal of Food</i> , 2018, 16, 672-678.	1.9	11
13	Chitosan-based silver nanoparticles: A study of the antibacterial, antileishmanial and cytotoxic effects. <i>Journal of Bioactive and Compatible Polymers</i> , 2017, 32, 397-410.	2.1	35
14	Topical application of probiotics in skin: adhesion, antimicrobial and antibiofilm <i>in vitro</i> assays. <i>Journal of Applied Microbiology</i> , 2017, 122, 450-461.	3.1	67
15	Synthesis of Oligosaccharides Derived from Lactulose (OsLu) Using Soluble and Immobilized <i>Aspergillus oryzae</i> $\beta$ -Galactosidase. <i>Frontiers in Bioengineering and Biotechnology</i> , 2016, 4, 21.	4.1	26
16	Goat sausages containing chitosan towards a healthier product: microbiological, physico-chemical textural evaluation. <i>Food and Function</i> , 2016, 7, 4020-4029.	4.6	9
17	Synthesis, optimization and structural characterization of a chitosan-glucose derivative obtained by the Maillard reaction. <i>Carbohydrate Polymers</i> , 2016, 137, 382-389.	10.2	66
18	Technological Strategies for the Development of Egg-Derived Products with Reduced Content of Cholesterol. <i>Food and Bioprocess Technology</i> , 2016, 9, 81-90.	4.7	18

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19	Technological development of functional egg products by an addition of <i>n</i> -3 polyunsaturated-fatty-acid-enriched oil. <i>CYTA - Journal of Food</i> , 2016, 14, 289-295.	1.9	13
20	Improving Properties of a Novel $\beta$ -Galactosidase from <i>Lactobacillus plantarum</i> by Covalent Immobilization. <i>Molecules</i> , 2015, 20, 7874-7889.	3.8	19
21	Development of Oral Strips Containing Chitosan as Active Ingredient: A Product for Buccal Health. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015, 64, 906-918.	3.4	7
22	Development of a low fat fresh pork sausage based on chitosan with health claims: impact on the quality, functionality and shelf-life. <i>Food and Function</i> , 2015, 6, 2768-2778.	4.6	45
23	Effects of hemicellulose-derived saccharides on behavior of <i>Lactobacilli</i> under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014, 64, 880-888.	6.2	26
24	Chitosan mouthwash: Toxicity and in vivo validation. <i>Carbohydrate Polymers</i> , 2014, 111, 385-392.	10.2	28
25	Intestinal Anti-inflammatory Effects of Oligosaccharides Derived from Lactulose in the Trinitrobenzenesulfonic Acid Model of Rat Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4285-4297.	5.2	39
26	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. <i>Carbohydrate Polymers</i> , 2014, 101, 1081-1086.	10.2	83
27	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. <i>Journal of Microbiological Methods</i> , 2013, 93, 168-172.	1.6	5
28	Synthesis, characterization and functional properties of galactosylated derivatives of chitosan through amide formation. <i>Food Hydrocolloids</i> , 2013, 33, 245-255.	10.7	44
29	Chitosan in Oral Health: A Proof of Concept. <i>Journal of Chitin and Chitosan Science</i> , 2013, 1, 251-259.	0.3	2
30	In Vitro Fermentation of Lactulose-Derived Oligosaccharides by Mixed Fecal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2024-2032.	5.2	61
31	Evaluation of Oligosaccharide Synthesis from Lactose and Lactulose Using $\beta$ -Galactosidases from <i>Kluyveromyces</i> Isolated from Artisanal Cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5134-5141.	5.2	27
32	Effect of drying methods on the reactivity of chitosan towards Maillard reaction. <i>Food Hydrocolloids</i> , 2012, 29, 27-34.	10.7	16
33	Galactooligosaccharides derived from lactose and lactulose: Influence of structure on <i>Lactobacillus</i> , <i>Streptococcus</i> and <i>Bifidobacterium</i> growth. <i>International Journal of Food Microbiology</i> , 2011, 149, 81-87.	4.7	115
34	Effect of reaction conditions on lactulose-derived trisaccharides obtained by transgalactosylation with $\beta$ -galactosidase of <i>Kluyveromyces lactis</i> . <i>European Food Research and Technology</i> , 2011, 233, 89-94.	3.3	20
35	Detailed kinetic model describing new oligosaccharides synthesis using different $\beta$ -galactosidases. <i>Journal of Biotechnology</i> , 2011, 153, 116-124.	3.8	22
36	Fructooligosaccharide changes during the storage of dehydrated commercial garlic and onion samples. <i>International Journal of Food Science and Technology</i> , 2009, 44, 947-952.	2.7	18

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37	Gas chromatographic-mass spectrometric analysis of galactosyl derivatives obtained by the action of two different $\beta$ -galactosidases. <i>Food Chemistry</i> , 2009, 114, 1099-1105.	8.2	33
38	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. <i>Journal of Dairy Research</i> , 2009, 76, 317-325.	1.4	53
39	Characterization of Galactosyl Derivatives Obtained by Transgalactosylation of Lactose and Different Polyols Using Immobilized $\beta$ -Galactosidase from <i>Aspergillus oryzae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 11302-11307.	5.2	35
40	Study of galactooligosaccharide formation from lactose using Pectinex Ultra SP-L. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 954-961.	3.5	46
41	Study of galactooligosaccharide composition in commercial fermented milks. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 540-544.	3.9	32
42	Optimization of conditions for galactooligosaccharide synthesis during lactose hydrolysis by $\beta$ -galactosidase from <i>Kluyveromyces lactis</i> (Lactozym 3000 L HP G). <i>Food Chemistry</i> , 2008, 107, 258-264.	8.2	135
43	Enzymatic Synthesis and Identification of Two Trisaccharides Produced from Lactulose by Transgalactosylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 557-563.	5.2	77
44	Synthesis of Oligosaccharides Derived from Lactulose and Pectinex Ultra SP-L. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3328-3333.	5.2	47
45	Isomerization of Lactose-Derived Oligosaccharides: A Case Study Using Sodium Aluminate. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10954-10959.	5.2	26
46	Synthesis of galactooligosaccharides with prebiotic potential during hydrolysis of lactose by Lactozym 3000 L HP G. <i>Proceedings of the Nutrition Society</i> , 2008, 67, .	1.0	1
47	Assessment of Initial Stages of Maillard Reaction in Dehydrated Onion and Garlic Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9078-9082.	5.2	45