

Wendy Franco

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/411046/publications.pdf>

Version: 2024-02-01

18
papers

472
citations

840776

11
h-index

996975

15
g-index

18
all docs

18
docs citations

18
times ranked

534
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of alginate microspheres containing thyme essential oil using ionic gelation. Food Chemistry, 2016, 204, 77-83.	8.2	116
2	Characteristics of Spoilage-Associated Secondary Cucumber Fermentation. Applied and Environmental Microbiology, 2012, 78, 1273-1284.	3.1	62
3	Role of selected oxidative yeasts and bacteria in cucumber secondary fermentation associated with spoilage of the fermented fruit. Food Microbiology, 2012, 32, 338-344.	4.2	58
4	Bacterial Ecology of Fermented Cucumber Rising pH Spoilage as Determined by Nonculture-Based Methods. Journal of Food Science, 2016, 81, M121-9.	3.1	41
5	Influence of Sodium Chloride, pH, and Lactic Acid Bacteria on Anaerobic Lactic Acid Utilization during Fermented Cucumber Spoilage. Journal of Food Science, 2012, 77, M397-404.	3.1	33
6	Characterization of Cucumber Fermentation Spoilage Bacteria by Enrichment Culture and 16S rDNA Cloning. Journal of Food Science, 2013, 78, M470-6.	3.1	29
7	Microbial interactions associated with secondary cucumber fermentation. Journal of Applied Microbiology, 2013, 114, 161-172.	3.1	25
8	Isolation of Exopolysaccharide-Producing Yeast and Lactic Acid Bacteria from Quinoa (Chenopodium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.3	25
9	Foodborne bacteria in dairy products: Detection by molecular techniques. , 2017, 44, 215-229.		22
10	Survival of Salmonella and Staphylococcus aureus in Mexican Red Salsa in a Food Service Setting. Journal of Food Protection, 2010, 73, 1116-1120.	1.7	14
11	Technical Feasibility of Glucose Oxidase as a Prefermentation Treatment for Lowering the Alcoholic Degree of Red Wine. American Journal of Enology and Viticulture, 2017, 68, 386-389.	1.7	13
12	Quinoa Flour, the Germinated Grain Flour, and Sourdough as Alternative Sources for Gluten-Free Bread Formulation: Impact on Chemical, Textural and Sensorial Characteristics. Fermentation, 2021, 7, 115.	3.0	13
13	Native Yeasts and Lactic Acid Bacteria Isolated from Spontaneous Fermentation of Seven Grape Cultivars from the Maule Region (Chile). Foods, 2021, 10, 1737.	4.3	10
14	Development of a Model System for the Study of Spoilage Associated Secondary Cucumber Fermentation during Long-Term Storage. Journal of Food Science, 2012, 77, M586-92.	3.1	6
15	Thyme essential oil loaded microspheres for fish fungal infection: microstructure, <i>in vitro</i> dynamic release and antifungal activity. Journal of Microencapsulation, 2021, 38, 11-21.	2.8	4
16	Evaluation of Indigenous Candida oleophila and Candida boidinii in Monoculture and Sequential Fermentations: Impact on Ethanol Reduction and Chemical Profile in Chilean Sauvignon Blanc Wines. Journal of Fungi (Basel, Switzerland), 2022, 8, 259.	3.5	1
17	Recycling and Conversion of Yeasts into Organic Nitrogen Sources for Wine Fermentation: Effects on Molecular and Sensory Attributes. Fermentation, 2021, 7, 313.	3.0	0
18	Determination of the Dissolution/Permeation and Apparent Solubility for Microencapsulated Emamectin Benzoate Using In Vitro and Ex Vivo Salmo salar Intestine Membranes. Pharmaceuticals, 2022, 15, 652.	3.8	0