

# Wendy Franco

## List of Publications by Year in descending order

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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	Evaluation of Indigenous <i>Candida oleophila</i> and <i>Candida boidinii</i> in Monoculture and Sequential Fermentations: Impact on Ethanol Reduction and Chemical Profile in Chilean Sauvignon Blanc Wines. <i>Journal of Fungi</i> (Basel, Switzerland), 2022, 8, 259.	3.5	1
2	Determination of the Dissolution/Permeation and Apparent Solubility for Microencapsulated Emamectin Benzoate Using In Vitro and Ex Vivo <i>Salmo salar</i> Intestine Membranes. <i>Pharmaceuticals</i> , 2022, 15, 652.	3.8	0
3	Thyme essential oil loaded microspheres for fish fungal infection: microstructure, <i>in vitro</i> dynamic release and antifungal activity. <i>Journal of Microencapsulation</i> , 2021, 38, 11-21.	2.8	4
4	Native Yeasts and Lactic Acid Bacteria Isolated from Spontaneous Fermentation of Seven Grape Cultivars from the Maule Region (Chile). <i>Foods</i> , 2021, 10, 1737.	4.3	10
5	Quinoa Flour, the Germinated Grain Flour, and Sourdough as Alternative Sources for Gluten-Free Bread Formulation: Impact on Chemical, Textural and Sensorial Characteristics. <i>Fermentation</i> , 2021, 7, 115.	3.0	13
6	Recycling and Conversion of Yeasts into Organic Nitrogen Sources for Wine Fermentation: Effects on Molecular and Sensory Attributes. <i>Fermentation</i> , 2021, 7, 313.	3.0	0
7	Isolation of Exopolysaccharide-Producing Yeast and Lactic Acid Bacteria from Quinoa ( <i>Chenopodium</i> ) Tj ETQq1 1 0.784314 rgBT /Ove	4.3	25
8	Technical Feasibility of Glucose Oxidase as a Prefermentation Treatment for Lowering the Alcoholic Degree of Red Wine. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 386-389.	1.7	13
9	Foodborne bacteria in dairy products: Detection by molecular techniques. , 2017, 44, 215-229.		22
10	Bacterial Ecology of Fermented Cucumber Rising pH Spoilage as Determined by Nonculture-Based Methods. <i>Journal of Food Science</i> , 2016, 81, M121-9.	3.1	41
11	Development of alginate microspheres containing thyme essential oil using ionic gelation. <i>Food Chemistry</i> , 2016, 204, 77-83.	8.2	116
12	Microbial interactions associated with secondary cucumber fermentation. <i>Journal of Applied Microbiology</i> , 2013, 114, 161-172.	3.1	25
13	Characterization of Cucumber Fermentation Spoilage Bacteria by Enrichment Culture and 16S rDNA Cloning. <i>Journal of Food Science</i> , 2013, 78, M470-6.	3.1	29
14	Characteristics of Spoilage-Associated Secondary Cucumber Fermentation. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1273-1284.	3.1	62
15	Development of a Model System for the Study of Spoilage Associated Secondary Cucumber Fermentation during Long-Term Storage. <i>Journal of Food Science</i> , 2012, 77, M586-92.	3.1	6
16	Role of selected oxidative yeasts and bacteria in cucumber secondary fermentation associated with spoilage of the fermented fruit. <i>Food Microbiology</i> , 2012, 32, 338-344.	4.2	58
17	Influence of Sodium Chloride, pH, and Lactic Acid Bacteria on Anaerobic Lactic Acid Utilization during Fermented Cucumber Spoilage. <i>Journal of Food Science</i> , 2012, 77, M397-404.	3.1	33
18	Survival of <i>Salmonella</i> and <i>Staphylococcus aureus</i> in Mexican Red Salsa in a Food Service Setting. <i>Journal of Food Protection</i> , 2010, 73, 1116-1120.	1.7	14