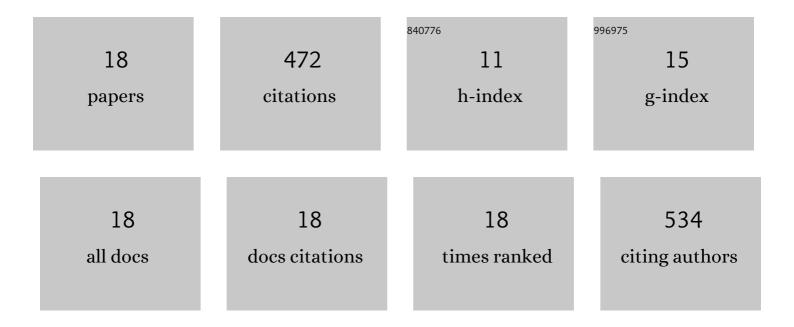
Wendy Franco

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/411046/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	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
2	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
3	Thyme essential oil loaded microspheres for fish fungal infection: microstructure, <i>inÂvitro</i> dynamic release and antifungal activity. Journal of Microencapsulation, 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). Foods, 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. Fermentation, 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. Fermentation, 2021, 7, 313.	3.0	0
7	Isolation of Exopolysaccharide-Producing Yeast and Lactic Acid Bacteria from Quinoa (Chenopodium) Tj ETQq1 1	0.78431 4.3	4 rgBT /Over
8	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
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 Noncultureâ€Based Methods. Journal of Food Science, 2016, 81, M121-9.	3.1	41
11	Development of alginate microspheres containing thyme essential oil using ionic gelation. Food Chemistry, 2016, 204, 77-83.	8.2	116
12	Microbial interactions associated with secondary cucumber fermentation. Journal of Applied Microbiology, 2013, 114, 161-172.	3.1	25
13	Characterization of Cucumber Fermentation Spoilage Bacteria by Enrichment Culture and 16S rDNA Cloning. Journal of Food Science, 2013, 78, M470-6.	3.1	29
14	Characteristics of Spoilage-Associated Secondary Cucumber Fermentation. Applied and Environmental Microbiology, 2012, 78, 1273-1284.	3.1	62
15	Development of a Model System for the Study of Spoilage Associated Secondary Cucumber Fermentation during Longâ€Term Storage. Journal of Food Science, 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. Food Microbiology, 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. Journal of Food Science, 2012, 77, M397-404.	3.1	33
18	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