

Carolina Iraporda

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

625
citations

933447

10
h-index

1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

990
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactate and short chain fatty acids produced by microbial fermentation downregulate proinflammatory responses in intestinal epithelial cells and myeloid cells. <i>Immunobiology</i> , 2015, 220, 1161-1169.	1.9	220
2	Impact of growth temperature on exopolysaccharide production and probiotic properties of <i>Lactobacillus paracasei</i> strains isolated from kefir grains. <i>Food Microbiology</i> , 2018, 69, 212-218.	4.2	85
3	Local Treatment with Lactate Prevents Intestinal Inflammation in the TNBS-Induced Colitis Model. <i>Frontiers in Immunology</i> , 2016, 7, 651.	4.8	63
4	Inulin rich carbohydrates extraction from Jerusalem artichoke (<i>Helianthus tuberosus</i> L.) tubers and application of different drying methods. <i>Food Research International</i> , 2018, 103, 226-233.	6.2	48
5	Influence of inulin rich carbohydrates from Jerusalem artichoke (<i>Helianthus tuberosus</i> L.) tubers on probiotic properties of <i>Lactobacillus</i> strains. <i>LWT - Food Science and Technology</i> , 2019, 101, 738-746.	5.2	47
6	The role of lactate on the immunomodulatory properties of the nonbacterial fraction of kefir. <i>Food Research International</i> , 2014, 62, 247-253.	6.2	38
7	Biological activity of the non-microbial fraction of kefir: antagonism against intestinal pathogens. <i>Journal of Dairy Research</i> , 2017, 84, 339-345.	1.4	30
8	Physicochemical, immunomodulatory and safety aspects of milks fermented with <i>Lactobacillus paracasei</i> isolated from kefir. <i>Food Research International</i> , 2019, 123, 48-55.	6.2	27
9	Cheese whey fermented with kefir microorganisms: Antagonism against <i>Salmonella</i> and immunomodulatory capacity. <i>International Journal of Dairy Technology</i> , 2015, 68, 118-126.	2.8	22
10	Spreadable ricotta cheese with hydrocolloids: Effect on physicochemical and rheological properties. <i>International Dairy Journal</i> , 2019, 94, 7-15.	3.0	21
11	Inulin from Jerusalem artichoke (<i>Helianthus tuberosus</i> L.): From its biosynthesis to its application as bioactive ingredient. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2021, 26, 100281.	2.7	11
12	Jerusalem Artichoke (<i>Helianthus tuberosus</i> L.) inulin as a suitable bioactive ingredient to incorporate into spreadable ricotta cheese for the delivery of probiotic. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 28, 100325.	2.7	7
13	Inulin addition improved probiotic survival in soy-based fermented beverage. <i>World Journal of Microbiology and Biotechnology</i> , 2022, 38, .	3.6	6