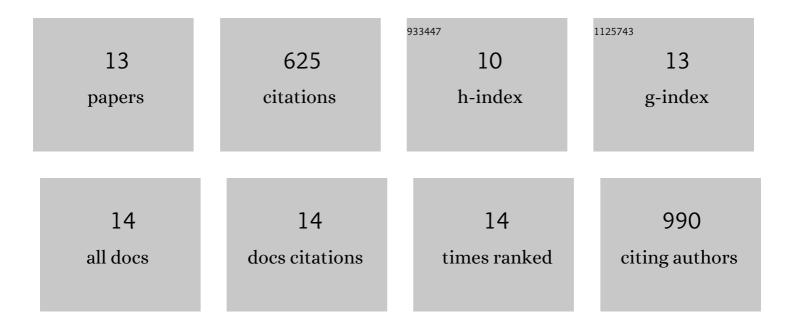
Carolina Iraporda

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4843776/publications.pdf Version: 2024-02-01



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