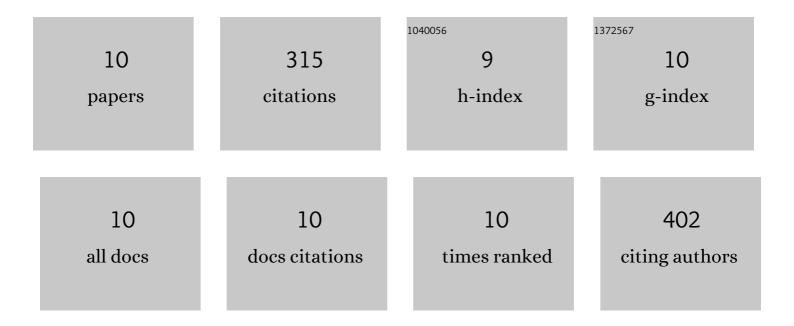
Laila Aldars-GarcÃ-a

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5559210/publications.pdf Version: 2024-02-01



LAHA ALDARS-CARCÃA

#	Article	IF	CITATIONS
1	The Interplay between Immune System and Microbiota in Inflammatory Bowel Disease: A Narrative Review. International Journal of Molecular Sciences, 2021, 22, 3076.	4.1	35
2	Systematic Review: The Gut Microbiome and Its Potential Clinical Application in Inflammatory Bowel Disease. Microorganisms, 2021, 9, 977.	3.6	83
3	Metabolomics Insights into Inflammatory Bowel Disease: A Comprehensive Review. Pharmaceuticals, 2021, 14, 1190.	3.8	25
4	Assessment of intraspecies variability in fungal growth initiation of Aspergillus flavus and aflatoxin B 1 production under static and changing temperature levels using different initial conidial inoculum levels. International Journal of Food Microbiology, 2018, 272, 1-11.	4.7	18
5	Probability models for growth and aflatoxin B 1 production as affected by intraspecies variability in Aspergillus flavus. Food Microbiology, 2018, 72, 166-175.	4.2	17
6	Time-course of germination, initiation of mycelium proliferation and probability of visible growth and detectable AFB1 production of an isolate of Aspergillus flavus on pistachio extract agar. Food Microbiology, 2017, 64, 104-111.	4.2	5
7	Single vs multiple-spore inoculum effect on growth kinetic parameters and modeled probabilities of growth and aflatoxin B1 production of Aspergillus flavus on pistachio extract agar. International Journal of Food Microbiology, 2017, 243, 28-35.	4.7	14
8	An attempt to model the probability of growth and aflatoxin B1 production of Aspergillus flavus under non-isothermal conditions inApistachio nuts. Food Microbiology, 2015, 51, 117-129.	4.2	20
9	Pressurized water extraction of βâ€glucan enriched fractions with bile acidsâ€binding capacities obtained from edible mushrooms. Biotechnology Progress, 2014, 30, 391-400.	2.6	49
10	Sterol enriched fractions obtained from Agaricus bisporus fruiting bodies and by-products by compressed fluid technologies (PLE and SFE). Innovative Food Science and Emerging Technologies, 2013, 18, 101-107.	5.6	49