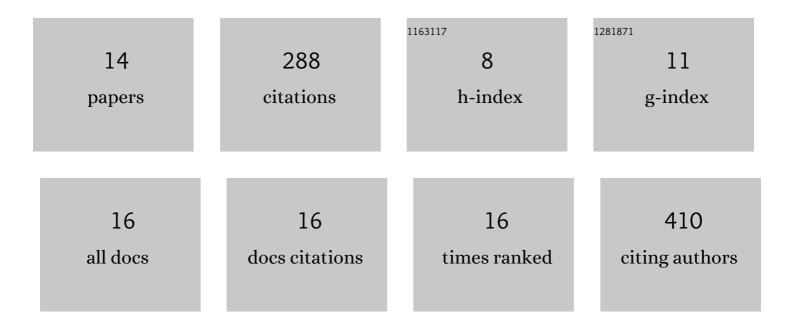
Rwivoo Baruah

List of Publications by Year in descending order

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Ρωίνοο Βλαιλή

#	Article	IF	CITATIONS
1	A food additive with prebiotic properties of an α-d-glucan from Lactobacillus plantarum DM5. International Journal of Biological Macromolecules, 2014, 69, 20-26.	7.5	88
2	Functional food applications of dextran from Weissella cibaria RBA12 from pummelo (Citrus maxima). International Journal of Food Microbiology, 2017, 242, 124-131.	4.7	66
3	Physicochemical, antioxidant and biocompatible properties of chondroitin sulphate isolated from chicken keel bone for potential biomedical applications. Carbohydrate Polymers, 2017, 159, 11-19.	10.2	29
4	Preventive and therapeutic aspects of fermented foods. Journal of Applied Microbiology, 2022, 132, 3476-3489.	3.1	24
5	Prebiotic Chondroitin Sulfate Disaccharide Isolated from Chicken Keel Bone Exhibiting Anticancer Potential Against Human Colon Cancer Cells. Nutrition and Cancer, 2019, 71, 825-839.	2.0	17
6	Immobilization of glucansucrase for the production of gluco-oligosaccharides from Leuconostoc mesenteroides. Biotechnology Letters, 2012, 34, 2101-2106.	2.2	14
7	Heteropolysaccharides from Lactic Acid Bacteria: Current Trends and Applications. Journal of Probiotics & Health, 2016, 04, .	0.6	13
8	Purification and characterization of dextransucrase from Weissella cibaria RBA12 and its application in inÂvitro synthesis of prebiotic oligosaccharides in mango and pineapple juices. LWT - Food Science and Technology, 2017, 84, 449-456.	5.2	11
9	Hyper glucansucrase, glucan and oligosaccharide producing novel Weissella cibaria RBA12 isolated from Pummelo (Citrus maxima). Annals of Microbiology, 2015, 65, 2301-2310.	2.6	7
10	Dextran Utilization During Its Synthesis by Weissella cibaria RBA12 Can Be Overcome by Fed-Batch Fermentation in a Bioreactor. Applied Biochemistry and Biotechnology, 2018, 184, 1-11.	2.9	7
11	Structure modeling and functional analysis of recombinant dextransucrase from Weissella confusa Cab3 expressed in Lactococcus lactis. Preparative Biochemistry and Biotechnology, 2016, 46, 822-832.	1.9	5
12	Exopolysaccharide producing microorganisms for functional food industry. , 2022, , 337-354.		4
13	Exopolysaccharides from Genus Weissella and their Functional Applications. , 2019, , .		0
14	Exopolysaccharides from lactic acid bacteria in fermented foods and beverages. , 2022, , 305-317.		0