

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5861355/publications.pdf>

Version: 2024-02-01

8  
papers

241  
citations

1306789

7  
h-index

1588620

8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

366  
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible films as carrier for lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2016, 73, 543-550.	2.5	89
2	Impact of whey protein coating incorporated with <i>Bifidobacterium</i> and <i>Lactobacillus</i> on sliced ham properties. <i>Meat Science</i> , 2018, 139, 125-133.	2.7	45
3	Sweet whey cheese matrices inoculated with the probiotic strain <i>Lactobacillus</i> <i>paracasei</i> LFTI <sup>®</sup> L26. <i>Dairy Science and Technology</i> , 2008, 88, 649-665.	2.2	27
4	In vitro evaluation of "orchata" co-products as carbon source for probiotic bacteria growth. <i>Food and Bioproducts Processing</i> , 2013, 91, 279-286.	1.8	19
5	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and Prebiotics. <i>Coatings</i> , 2019, 9, 493.	1.2	19
6	Growth and Nutritional Responses of Bean and Soybean Genotypes to Elevated CO <sub>2</sub> in a Controlled Environment. <i>Plants</i> , 2019, 8, 465.	1.6	18
7	Cereal bars functionalized through <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and inulin incorporated in edible coatings of whey protein isolate or alginate. <i>Food and Function</i> , 2019, 10, 6892-6902.	2.1	17
8	Genotypic variation in the response of soybean to elevated CO <sub>2</sub> . <i>Plant-Environment Interactions</i> , 2021, 2, 263-276.	0.7	7