Andrea Gomez-Zavaglia

List of Publications by Year
in descending order

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155 papers	3,926 citations	109137 35 h-index	189595 50 g-index
165 all docs	165 docs citations	165 times ranked	4024 citing authors

#	Article	IF	Citations
1	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. Antioxidants, 2019, 8, 406.	2.2	147
2	Mitigation of emerging implications of climate change on food production systems. Food Research International, 2020, 134, 109256.	2.9	143
3	Technological Aspects of the Production of Fructo and Galacto-Oligosaccharides. Enzymatic Synthesis and Hydrolysis. Frontiers in Nutrition, 2019, 6, 78.	1.6	116
4	Effect of bile on the lipid composition and surface properties of bifidobacteria. Journal of Applied Microbiology, 2002, 93, 794-799.	1.4	95
5	Role of S-layer proteins in bacteria. World Journal of Microbiology and Biotechnology, 2015, 31, 1877-1887.	1.7	91
6	Isolation and Characterization of Bifidobacterium Strains for Probiotic Formulation. Journal of Food Protection, 1998, 61, 865-873.	0.8	84
7	FTIR spectroscopy structural analysis of the interaction between Lactobacillus kefir S-layers and metal ions. Journal of Molecular Structure, 2011, 987, 186-192.	1.8	80
8	Edible methylcellulose-based films containing fructo-oligosaccharides as vehicles for lactic acid bacteria. Food Research International, 2014, 64, 560-566.	2.9	77
9	Technological strategies ensuring the safe arrival of beneficial microorganisms to the gut: From food processing and storage to their passage through the gastrointestinal tract. Food Research International, 2020, 129, 108852.	2.9	67
10	Self-Aggregation in Pyrrole:Â Matrix Isolation, Solid State Infrared Spectroscopy, and DFT Study. Journal of Physical Chemistry A, 2004, 108, 6953-6967.	1.1	65
11	Fatty acid composition and freezeâ€“thaw resistance in lactobacilli. Journal of Dairy Research, 2000, 67, 241-247.	0.7	64
12	Low-temperature solid-state FTIR study of glycine, sarcosine and N,N-dimethylglycine: observation of neutral forms of simple Î±-amino acids in the solid state. Physical Chemistry Chemical Physics, 2003, 5, 3154-3161.	1.3	62
13	Effect of physical properties on the stability of Lactobacillus bulgaricus in a freeze-dried galacto-oligosaccharides matrix. International Journal of Food Microbiology, 2012, 155, 217-221.	2.1	56
14	Critical water activity for the preservation of Lactobacillus bulgaricus by vacuum drying. International Journal of Food Microbiology, 2008, 128, 342-347.	2.1	54
15	Factors influencing the membrane fluidity and the impact on production of lactic acid bacteria starters. Applied Microbiology and Biotechnology, 2019, 103, 6867-6883.	1.7	54
16	Molecular structure, vibrational spectra and photochemistry of 5-mercapto-1-methyltetrazole. Journal of Molecular Structure, 2006, 786, 182-192.	1.8	53
17	Molecular Structure, Vibrational Spectra and Photochemistry of 2-Methyl-2H-Tetrazol-5-Amine in Solid Argon. Journal of Physical Chemistry A, 2005, 109, 7967-7976.	1.1	52
18	Influence of the growth at high osmolality on the lipid composition, water permeability and osmotic response of Lactobacillus bulgaricus. Archives of Biochemistry and Biophysics, 2005, 443, 66-73.	1.4	52

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19	Galacto-oligosaccharides as protective molecules in the preservation of Lactobacillus delbrueckii subsp. bulgaricus. Cryobiology, 2011, 62, 123-129.	0.3	52
20	Applications of Infrared and Raman Spectroscopies to Probiotic Investigation. Foods, 2015, 4, 283-305.	1.9	52
21	Characterization of S-layer proteins of Lactobacillus by FTIR spectroscopy and differential scanning calorimetry. Vibrational Spectroscopy, 2009, 50, 68-77.	1.2	51
22	Effect of sucrose concentration on the composition of enzymatically synthesized short-chain fructo-oligosaccharides as determined by FTIR and multivariate analysis. Food Chemistry, 2016, 202, 467-475.	4.2	49
23	Effect of sugars and growth media on the dehydration of Lactobacillus delbrueckii ssp. bulgaricus. Journal of Applied Microbiology, 2007, 102, 845-851.	1.4	46
24	Dimer formation in nicotinamide and picolinamide in the gas and condensed phases probed by infrared spectroscopy. Physical Chemistry Chemical Physics, 2008, 10, 7010.	1.3	46
25	Pectin-decorated magnetite nanoparticles as both iron delivery systems and protective matrices for probiotic bacteria. Colloids and Surfaces B: Biointerfaces, 2019, 180, 193-201.	2.5	42
26	Green apple baked snacks functionalized with edible coatings of methylcellulose containing Lactobacillus plantarum. Journal of Functional Foods, 2015, 16, 164-173.	1.6	41
27	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. Food Research International, 2020, 137, 109676.	2.9	41
28	Role of mono- and oligosaccharides from FOS as stabilizing agents during freeze-drying and storage of Lactobacillus delbrueckii subsp. bulgaricus. Food Research International, 2016, 90, 251-258.	2.9	40
29	Matrix isolation FTIR spectroscopic and theoretical study of methyl lactate. Vibrational Spectroscopy, 2004, 36, 79-88.	1.2	39
30	Use of whey permeate containing in situ synthesised galacto-oligosaccharides for the growth and preservation of Lactobacillus plantarum. Journal of Dairy Research, 2013, 80, 374-381.	0.7	39
31	Genesis of rare molecules using light-induced reactions of matrix-isolated tetrazoles. Journal of Photochemistry and Photobiology C: Photochemistry Reviews, 2014, 18, 71-90.	5.6	38
32	Volume recovery, surface properties and membrane integrity of Lactobacillus delbrueckii subsp. bulgaricus dehydrated in the presence of trehalose or sucrose. Journal of Applied Microbiology, 2007, 103, 2410-2419.	1.4	37
33	Effect of Galacto-Oligosaccharides: Maltodextrin Matrices on the Recovery of Lactobacillus plantarum after Spray-Drying. Frontiers in Microbiology, 2016, 7, 584.	1.5	37
34	Okara: A Nutritionally Valuable By-product Able to Stabilize Lactobacillus plantarum during Freeze-drying, Spray-drying, and Storage. Frontiers in Microbiology, 2017, 8, 641.	1.5	37
35	Rotational isomers of lactic acid: first experimental observation of higher energy forms. Physical Chemistry Chemical Physics, 2004, 6, 2101-2108.	1.3	36
36	DNA fingerprinting of thermophilic lactic acid bacteria using repetitive sequence-based polymerase chain reaction. Journal of Dairy Research, 2000, 67, 381-392.	0.7	35

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37	Action of trehalose on the preservation of Lactobacillus delbrueckii ssp. bulgaricus by heat and osmotic dehydration. Journal of Applied Microbiology, 2003, 95, 1315-1320.	1.4	35
38	Prebiotic-alginate edible coating on fresh-cut apple as a new carrier for probiotic lactobacilli and bifidobacteria. LWT - Food Science and Technology, 2021, 137, 110483.	2.5	35
39	Application of Polyacrylamide Gel Electrophoresis and Capillary Gel Electrophoresis to the Analysis of Lactobacillus delbrueckii Whole-Cell Proteins. Journal of Dairy Science, 1999, 82, 870-877.	1.4	34
40	Matrix Isolation FTIR Spectroscopic and Theoretical Study of Dimethyl Sulfite. Journal of Physical Chemistry A, 2005, 109, 3578-3586.	1.1	34
41	Low Temperature Infrared Spectroscopy Study of Pyrazinamide: From the Isolated Monomer to the Stable Low Temperature Crystalline Phase. Journal of Physical Chemistry A, 2010, 114, 151-161.	1.1	34
42	Determination of amorphous/rubbery states in freeze-dried prebiotic sugars using a combined approach of near-infrared spectroscopy and multivariate analysis. Food Research International, 2014, 64, 514-519.	2.9	33
43	Green synthesis of ZnO nanoparticles using polyphenol extracts from pepper waste (Capsicum) Tj ETQq1 1 0.784314 rgBT /Overlock	4.6	32
44	Stability of freeze-dried Lactobacillus delbrueckii subsp. bulgaricus in the presence of galacto-oligosaccharides and lactulose as determined by near infrared spectroscopy. Food Research International, 2014, 59, 53-60.	2.9	31
45	Novel Functional Whey-Based Drinks with Great Potential in the Dairy Industry. Food Technology and Biotechnology, 2015, 53, 307-314.	0.9	31
46	Recent advances in Î²-galactosidase and fructosyltransferase immobilization technology. Critical Reviews in Food Science and Nutrition, 2021, 61, 2659-2690.	5.4	30
47	Matrix-isolation FT-IR spectra and theoretical study of dimethyl sulfate. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2005, 61, 1461-1470.	2.0	28
48	Nutritional and technological properties of a quinoa (Chenopodium quinoa Willd.) spray-dried powdered extract. Food Research International, 2020, 129, 108884.	2.9	28
49	Conformational cooling and conformation selective aggregation in dimethyl sulfite isolated in solid rare gases. Journal of Molecular Structure, 2006, 794, 196-203.	1.8	27
50	Effect of acclimation medium on cell viability, membrane integrity and ability to consume malic acid in synthetic wine by oenological Lactobacillus plantarum strains. Journal of Applied Microbiology, 2014, 116, 360-367.	1.4	27
51	P ectin-iron capsules: Novel system to stabilise and deliver lactic acid bacteria. Journal of Functional Foods, 2017, 39, 299-305.	1.6	27
52	Influence of non-thermal processing and storage conditions on the release of health-related compounds after in vitro gastrointestinal digestion of fiber-enriched strawberry juices. Journal of Functional Foods, 2018, 40, 128-136.	1.6	27
53	Conformers, Infrared Spectrum and UV-Induced Photochemistry of Matrix-Isolated Furfuryl Alcohol. Journal of Physical Chemistry A, 2012, 116, 2352-2365.	1.1	26
54	A Combined Approach of Infrared Spectroscopy and Multivariate Analysis for the Simultaneous Determination of Sugars and Fructans in Strawberry Juices During Storage. Journal of Food Science, 2018, 83, 631-638.	1.5	26

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55	Low temperature FT-IR and molecular orbital study of N,N-dimethylglycine methyl ester: Proof for different ground conformational states in gas phase and in condensed media. Physical Chemistry Chemical Physics, 2003, 5, 52-63.	1.3	25
56	Photochemistry of 1-phenyl-tetrazolone isolated in solid argon. Journal of Photochemistry and Photobiology A: Chemistry, 2006, 179, 243-255.	2.0	25
57	Infrared spectrum and UV-induced photochemistry of matrix-isolated 5-methoxy-1-phenyl-1H-tetrazole. Journal of Photochemistry and Photobiology A: Chemistry, 2006, 180, 175-183.	2.0	25
58	Photochemistry and Vibrational Spectra of Matrix-Isolated 5-Ethoxy-1-Phenyl-1H-Tetrazole. Journal of Physical Chemistry A, 2007, 111, 2879-2888.	1.1	25
59	Role of S-layer proteins in the biosorption capacity of lead by Lactobacillus kefir. World Journal of Microbiology and Biotechnology, 2015, 31, 583-592.	1.7	25
60	Effect of protective agents and previous acclimation on ethanol resistance of frozen and freeze-dried Lactobacillus plantarum strains. Cryobiology, 2015, 71, 522-528.	0.3	25
61	Valorization of okara oil for the encapsulation of Lactobacillus plantarum. Food Research International, 2018, 106, 81-89.	2.9	25
62	Enzyme-Based Most Probable Number Method for the Enumeration of Bifidobacterium in Dairy Products. Journal of Food Protection, 2001, 64, 2001-2006.	0.8	24
63	Use of Raman spectroscopy and chemometrics for the quantification of metal ions attached to Lactobacillus kefir. Journal of Applied Microbiology, 2012, 112, 363-371.	1.4	24
64	Conformational study of sarcosine as probed by matrix-isolation FT-IR spectroscopy and molecular orbital calculations. Vibrational Spectroscopy, 2003, 33, 105-126.	1.2	23
65	Molecular Structure, Infrared Spectra, and Photochemistry of Isoniazid under Cryogenic Conditions. Journal of Physical Chemistry A, 2009, 113, 9220-9230.	1.1	23
66	Layer-by-layer encapsulation of Lactobacillus delbrueckii subsp. Bulgaricus using block-copolymers of poly(acrylic acid) and pluronic for safe release in gastro-intestinal conditions. Journal of Functional Foods, 2017, 35, 408-417.	1.6	23
67	Molecular structure and infrared spectra of the monomeric 3-(methoxy)-1,2-benzisothiazole 1,1-dioxide (methyl pseudosaccharyl ether). Journal of Molecular Structure, 2008, 876, 77-85.	1.8	22
68	Tautomer Selective Photochemistry in 1-(Tetrazol-5-yl)ethanol. Journal of Physical Chemistry A, 2010, 114, 13076-13085.	1.1	22
69	Conformational Landscape, Photochemistry, and Infrared Spectra of Sulfanilamide. Journal of Physical Chemistry A, 2013, 117, 704-717.	1.1	22
70	Microencapsulation of Lactobacillus plantarum in W/O emulsions of okara oil and block-copolymers of poly(acrylic acid) and pluronic using microfluidic devices. Food Research International, 2021, 140, 110053.	2.9	22
71	Molecular Structure, Vibrational Spectra, Quantum Chemical Calculations and Photochemistry of Picolinamide and Isonicotinamide Isolated in Cryogenic Inert Matrixes and in the Neat Low-Temperature Solid Phases. Journal of Physical Chemistry A, 2008, 112, 45-57.	1.1	21
72	Effect of human defensins on lactobacilli and liposomes. Journal of Applied Microbiology, 2012, 113, 1491-1497.	1.4	21

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73	Development and characterization of iron-pectin beads as a novel system for iron delivery to intestinal cells. Colloids and Surfaces B: Biointerfaces, 2018, 170, 538-543.	2.5	21
74	Physico-chemical and structural properties of crystalline inulin explain the stability of Lactobacillus plantarum during spray-drying and storage. Food Research International, 2018, 113, 167-174.	2.9	21
75	In Situ Characterization of Hfq Bacterial Amyloid: A Fourier-Transform Infrared Spectroscopy Study. Pathogens, 2019, 8, 36.	1.2	21
76	Effect of bile components on the surface properties of bifidobacteria. Journal of Dairy Research, 2002, 69, 293-302.	0.7	20
77	Photochemistry and Vibrational Spectra of Matrix-Isolated Methyl 4-Chloro-5-phenylisoxazole-3-carboxylate. Journal of Physical Chemistry A, 2011, 115, 1199-1209.	1.1	20
78	Acerola (Malpighia glabra L.) and guava (Psidium guayaba L.) industrial processing byâ€products stimulate probiotic Lactobacillus and Bifidobacterium growth and induce beneficial changes in colonic microbiota. Journal of Applied Microbiology, 2021, 130, 1323-1336.	1.4	20
79	Valorization of fruit and vegetables agro-wastes for the sustainable production of carotenoid-based colorants with enhanced bioavailability. Food Research International, 2022, 152, 110924.	2.9	20
80	Removal of cadmium by Lactobacillus kefir as a protective tool against toxicity. Journal of Dairy Research, 2014, 81, 280-287.	0.7	19
81	Infrared spectroscopy with multivariate analysis to interrogate the interaction of whole cells and secreted soluble exopolimeric substances of Pseudomonas veronii 2E with Cd(II), Cu(II) and Zn(II). Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 228, 117820.	2.0	19
82	Protective Effects of Tropical Fruit Processing Coproducts on Probiotic Lactobacillus Strains during Freeze-Drying and Storage. Microorganisms, 2020, 8, 96.	1.6	19
83	Characterization of Bifidobacterium Strains Using Box Primers. Anaerobe, 2000, 6, 169-177.	1.0	18
84	Methyl 3-Methyl-2H-azirine-2-carboxylate Photochemistry Studied by Matrix-isolation FTIR and DFT Calculations. Journal of Physical Chemistry A, 2006, 110, 10742-10749.	1.1	18
85	Unusual Photochemical Câ^'N Bond Cleavage in the Novel Methyl 2-Chloro-3-methyl-2H-azirine-2-carboxylate. Journal of Physical Chemistry A, 2006, 110, 8081-8092.	1.1	18
86	UV-induced photochemistry of matrix-isolated 1-phenyl-4-allyl-tetrazolone. Photochemical and Photobiological Sciences, 2007, 6, 1170-1176.	1.6	18
87	Malt sprout, an underused beer by-product with promising potential for the growth and dehydration of lactobacilli strains. Journal of Food Science and Technology, 2017, 54, 4464-4472.	1.4	18
88	Conformational Flexibility, UVâ^'Induced Decarbonylation, and FTIR Spectra of 1-Phenyl-1,2 Propanedione in Solid Xenon and in the Low Temperature Amorphous Phase. Journal of Physical Chemistry A, 2005, 109, 5560-5570.	1.1	17
89	Galactoâ€oligosaccharides and lactulose as protectants against desiccation of Lactobacillus delbrueckii subsp. bulcaricus. Biotechnology Progress, 2014, 30, 1231-1238.	1.3	17
90	Interaction of glycine, lysine, proline and histidine with dipalmitoylphosphatidylcholine lipid bilayers: a theoretical and experimental study. RSC Advances, 2015, 5, 43537-43546.	1.7	17

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91	Matrix-isolation FT-IR spectra and molecular orbital calculations on neutral N,N-dimethylglycine. Physical Chemistry Chemical Physics, 2003, 5, 41-51.	1.3	16
92	Matrix-Isolation FTIR Spectroscopy of Benzil:Â Probing the Flexibility of the Câ”C Torsional Coordinate. Journal of Physical Chemistry A, 2004, 108, 8256-8263.	1.1	16
93	Characterization of Pectins Extracted from Different Varieties of Pink/Red and White Grapefruits [Citrus Paradisi (Macf.)] by Thermal Treatment and Thermosonication. Journal of Food Science, 2018, 83, 1613-1621.	1.5	16
94	Effect of the fatty acid composition of acclimated oenological <scp>L</scp> actobacillus plantarum on the resistance to ethanol. Letters in Applied Microbiology, 2015, 60, 155-161.	1.0	15
95	Endocytosis and intracellular traffic of cholesterol-PDMAEMA liposome complexes in human epithelial-like cells. Colloids and Surfaces B: Biointerfaces, 2017, 156, 38-43.	2.5	15
96	An overview of peroxidation reactions using liposomes as model systems and analytical methods as monitoring tools. Colloids and Surfaces B: Biointerfaces, 2020, 195, 111254.	2.5	15
97	Structural investigation of nitrogen-linked saccharinateâ€“tetrazole. Journal of Molecular Structure, 2011, 1003, 103-110.	1.8	14
98	Effect of cholesterol-poly(N,N-dimethylaminoethyl methacrylate) on the properties of stimuli-responsive polymer liposome complexes. Colloids and Surfaces B: Biointerfaces, 2013, 104, 254-261.	2.5	14
99	Release of health-related compounds during in vitro gastro-intestinal digestion of okara and okara fermented with Lactobacillus plantarum. Journal of Food Science and Technology, 2020, 57, 1061-1070.	1.4	14
100	Matrix-isolation and solid state low temperature FT-IR study of 2,3-butanedione (diacetyl). Journal of Molecular Structure, 2003, 661-662, 195-208.	1.8	13
101	First observation of Chapman rearrangement of a pseudosaccharyl ether in the solid state: the thermal isomerization of 3-(methoxy)-1,2-benzisothiazole 1,1-dioxide revisited. Tetrahedron, 2008, 64, 3296-3305.	1.0	13
102	Structure and photochemical behaviour of 3-azido-acrylophenones: a matrix isolation infrared spectroscopy study. Tetrahedron, 2011, 67, 7794-7804.	1.0	13
103	Flour from mature Prosopis nigra pods as suitable substrate for the synthesis of prebiotic fructo-oligosaccharides and stabilization of dehydrated Lactobacillus delbrueckii subsp. bulgaricus. Food Research International, 2019, 121, 561-567.	2.9	13
104	Aminoâ†'Imino Tautomerization upon in Vacuo Sublimation of 2-Methyltetrazole-Saccharinate as Probed by Matrix Isolation Infrared Spectroscopy. Journal of Physical Chemistry A, 2013, 117, 3190-3197.	1.1	12
105	Incorporation of Lactobacillus plantarum and zeolites in poultry feed can reduce aflatoxin B1 levels. Journal of Food Science and Technology, 2018, 55, 431-436.	1.4	11
106	Infrared spectroscopy as an alternative methodology to evaluate the effect of structural features on the physical-chemical properties of inulins. Food Research International, 2018, 109, 223-231.	2.9	11
107	Pectin Hydrolysates from Different Cultivars of Pink/Red and White Grapefruits (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 of Food Science, 2019, 84, 1776-1783.	1.5	11
108	Thermally Induced Sigmatropic Isomerization of Pseudosaccharyl Allylic Ether. Journal of Physical Chemistry A, 2009, 113, 3517-3522.	1.1	10

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109	Substituent effects on the photolysis of methyl 2-carboxylate substituted aliphatic 2H-azirines. Journal of Molecular Structure, 2007, 834-836, 262-269.	1.8	9
110	Conformational Space of the Pseudosaccharin Allyl Ether 3-(Allyloxy)-1,2-benzisothiazole 1,1-Dioxide in Gas Phase and in Rare Gas Matrices. Journal of Physical Chemistry A, 2008, 112, 1762-1772.	1.1	9
111	Conformational and structural analysis of 2-allyl-1,2-benzisothiazol-3(2H)-one 1,1-dioxide as probed by matrix-isolation spectroscopy and quantum chemical calculations. Journal of Molecular Structure, 2009, 919, 271-276.	1.8	9
112	Structure and photochemistry of a novel tetrazole-saccharyl conjugate isolated in solid argon. Journal of Molecular Structure, 2012, 1025, 105-116.	1.8	9
113	Matrix-isolation FTIR, theoretical structural analysis and reactivity of amino-saccharins: N-(1,1-dioxo-1,2-benzisothiazol-3-yl)-N-methyl amine and -N,N-dimethyl amine. Journal of Molecular Structure, 2009, 938, 198-206.	1.8	8
114	Development of a method based on chemometric analysis of Raman spectra for the discrimination of heterofermentative lactobacilli. Journal of Dairy Research, 2011, 78, 233-241.	0.7	8
115	Fermented dairy products based on ovine cheese whey. Journal of Food Science and Technology, 2015, 52, 7401-7408.	1.4	8
116	Differential activity of lytic Î±-helical peptides on lactobacilli and lactobacilli-derived liposomes. Biochimica Et Biophysica Acta - Biomembranes, 2019, 1861, 1069-1077.	1.4	8
117	The Chapman-type rearrangement in pseudosaccharins: The case of 3-(methoxy)-1,2-benzisothiazole 1,1-dioxide. Journal of Molecular Structure, 2008, 892, 343-352.	1.8	7
118	Prebiotics as Protectants of Lactic Acid Bacteria. , 2016, , 155-163.		7
119	Long term stability and interaction with epithelial cells of freeze-dried pH-responsive liposomes functionalized with cholesterol-poly(acrylic acid). Colloids and Surfaces B: Biointerfaces, 2018, 164, 50-57.	2.5	7
120	Relationship between carbohydrate composition and fungal deterioration of functional strawberry juices preserved using nonâ€thermal treatments. Journal of the Science of Food and Agriculture, 2018, 98, 3271-3279.	1.7	7
121	Synthesis of fructo-oligosaccharides using grape must and sucrose as raw materials. Food Research International, 2019, 123, 166-171.	2.9	7
122	Seaweed bioactive compounds: Promising and safe inputs for the green synthesis of metal nanoparticles in the food industry. Critical Reviews in Food Science and Nutrition, 2023, 63, 1527-1550.	5.4	7
123	Matrix isolation FT-IR spectroscopy and molecular orbital study of sarcosine methyl ester. Journal of Molecular Structure, 2004, 689, 199-212.	1.8	6
124	Stabilization of polymer lipid complexes prepared with lipids of lactic acid bacteria upon preservation and internalization into eukaryotic cells. Colloids and Surfaces B: Biointerfaces, 2014, 123, 446-451.	2.5	6
125	Conformational study of arbutin by quantum chemical calculations and multivariate analysis. Journal of Molecular Structure, 2010, 975, 100-109.	1.8	5
126	Conformational Space and Vibrational Spectra of Methyl 4-Chloro-5-phenyl-1,3-oxazole-2-carboxylate. Journal of Physical Chemistry A, 2010, 114, 9074-9082.	1.1	5

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127	Probiotics, Galacto-oligosaccharides, and zinc antagonize biological effects of enterohaemorrhagic Escherichia coli on cultured cells and brine shrimp model. LWT - Food Science and Technology, 2020, 128, 109435.	2.5	5
128	Fructose derived oligosaccharides prevent lipid membrane destabilization and DNA conformational alterations during vacuum-drying of Lactobacillus delbrueckii subsp. bulgaricus. Food Research International, 2021, 143, 110235.	2.9	5
129	Fortification of water kefir with magnetite nanoparticles. Food Research International, 2021, 149, 110650.	2.9	5
130	Green synthesis, characterization and applications of iron and zinc nanoparticles by probiotics. Food Research International, 2022, 155, 111097.	2.9	5
131	Structure and UV-induced photochemistry of 2-furaldehyde dimethylhydrazone isolated in rare gas matrices. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2012, 97, 830-837.	2.0	4
132	Light induced reactions in cryogenic matrices. Photochemistry, 0, , 37-66.	0.2	4
133	Light induced reactions in cryogenic matrices (highlights 2011â€“2012). Photochemistry, 0, , 12-58.	0.2	4
134	Formulation and Characterization of Stimuli-Responsive Lecithin-Based Liposome Complexes with Poly(acrylic acid)/Poly(N,N-dimethylaminoethyl methacrylate) and PluronicÂ® Copolymers for Controlled Drug Delivery. Pharmaceutics, 2022, 14, 735.	2.0	4
135	Light induced reactions in cryogenic matrices. , 2011, , 1-29.		3
136	Matrix isolation and low temperature solid state FTIR spectroscopic study of Î±-furil. Physical Chemistry Chemical Physics, 2006, 8, 1794-1806.	1.3	3
137	Low temperature IR spectroscopy and photochemistry of matrix-isolated Î±-pyridil. Journal of Photochemistry and Photobiology A: Chemistry, 2008, 200, 169-180.	2.0	3
138	Interaction of galacto-oligosaccharides and lactulose with dipalmitoylphosphatidilcholine lipid membranes as determined by infrared spectroscopy. RSC Advances, 2017, 7, 24298-24304.	1.7	3
139	Influence of different storage conditions on the performance of spray-dried yogurt used as inoculum for milk fermentation. Journal of Dairy Research, 2019, 86, 354-360.	0.7	3
140	Light induced reactions in cryogenic matrices (highlights 2013â€“2014). Photochemistry, 2015, , 20-82.	0.2	3
141	S-Layer Proteins from Lactobacilli: Biogenesis, Structure, Functionality and Biotechnological Applications. , 2019, , .		3
142	Conformers, infrared spectrum, UV-induced photochemistry, and near-IR-induced generation of two rare conformers of matrix-isolated phenylglycine. Journal of Chemical Physics, 2014, 141, 154306.	1.2	2
143	Light induced reactions in cryogenic matrices (highlights 2015â€“2016). Photochemistry, 0, , 22-67.	0.2	1
144	Editorial: Re-valorization of Food Losses and Food Co-products. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	1

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145	State-of-the-Art of Encapsulation Based on the Spray-Drying Technique for Carotenoids from Plant Material: Methods and Mechanism. , 2021, , 79-89.		1
146	Effect of Freezing Wheat Dough Enriched with Calcium Salts with/without Inulin on Bread Quality. Foods, 2022, 11, 1866.	1.9	1
147	Quantum chemical calculations in the structural analysis of phloretin. Journal of Molecular Structure, 2009, 930, 187-194.	1.8	0
148	Chemometric Analysis of Raman Spectra of Lactobacilli Isolated from Kefir. , 2010, , .		0
149	Removal of cadmium by Lactobacillus kefir as a protective tool against toxicity â€“ ERRATUM. Journal of Dairy Research, 2014, 81, 287-287.	0.7	0
150	Preserving bacteria with oligosaccharides and eco-friendly processes (Premium). Cryobiology, 2018, 85, 172-173.	0.3	0
151	A combined approach of electronic spectroscopy and quantum chemical calculations to assess model membrane oxidation pathways. New Journal of Chemistry, 0, , .	1.4	0
152	Fructose oligosaccharides as novel cryoprotectants for mammalian cells. Cryobiology, 2020, 97, 256.	0.3	0
153	Development of Novel Inulin-Based Electrosprayed Microparticles for the Stabilization and Delivery of Phlorotannin Extracts. , 2021, , 103-110.		0
154	Fructosyltransferase Immobilization Via Entrapment. , 2021, , 191-197.		0
155	Stability of Antioxidants Encapsulated in Freeze-Dried Prebiotic Matrices. , 2021, , 161-166.		0