

Awa Fanny Massounga Bora

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7351288/publications.pdf>

Version: 2024-02-01

10
papers

330
citations

1163117

8
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

470
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of microencapsulation for the safe delivery of green tea polyphenols in food systems: Review and recent advances. Food Research International, 2018, 105, 241-249.	6.2	125
2	Covalent conjugation of whey protein isolate hydrolysates and galactose through Maillard reaction to improve the functional properties and antioxidant activity. International Dairy Journal, 2020, 102, 104584.	3.0	48
3	Improved Viability of Microencapsulated Probiotics in a Freeze-Dried Banana Powder During Storage and Under Simulated Gastrointestinal Tract. Probiotics and Antimicrobial Proteins, 2019, 11, 1330-1339.	3.9	36
4	Effect of microencapsulation with Maillard reaction products of whey proteins and isomaltooligosaccharide on the survival of Lactobacillus rhamnosus. LWT - Food Science and Technology, 2016, 73, 37-43.	5.2	34
5	Novel trends and opportunities for microencapsulation of flaxseed oil in foods: A review. Journal of Functional Foods, 2021, 87, 104812.	3.4	27
6	Antioxidant activity of Cheddar cheese during its ripening time and after simulated gastrointestinal digestion as affected by probiotic bacteria. International Journal of Food Properties, 2019, 22, 218-229.	3.0	25
7	The effects of Lactobacillus plantarum combined with inulin on the physicochemical properties and sensory acceptance of low-fat Cheddar cheese during ripening. International Dairy Journal, 2021, 115, 104947.	3.0	13
8	Enhanced <i>In Vitro</i> Functionality and Food Application of <i>Lactobacillus acidophilus</i> Encapsulated in a Whey Protein Isolate and (â~)-Epigallocatechin-3-Gallate Conjugate. Journal of Agricultural and Food Chemistry, 2021, 69, 11074-11084.	5.2	12
9	Effect of exopolysaccharides-producing strain on oxidation stability of DHA micro algae oil microcapsules. Food Bioscience, 2018, 23, 60-66.	4.4	7
10	Physicochemical and Functional Characterization of Newly Designed Biopolymeric-Based Encapsulates with Probiotic Culture and Charantin. Foods, 2021, 10, 2677.	4.3	3