

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