

Awa Fanny Massounga Bora

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

330
citations

1162367

8
h-index

1372195

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.	1.5	13
2	Enhanced <i>In Vitro</i> Functionality and Food Application of <i>Lactobacillus acidophilus</i> Encapsulated in a Whey Protein Isolate and (âˆ™)-Epigallocatechin-3-Gallate Conjugate. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11074-11084.	2.4	12
3	Physicochemical and Functional Characterization of Newly Designed Biopolymeric-Based Encapsulates with Probiotic Culture and Charantin. <i>Foods</i> , 2021, 10, 2677.	1.9	3
4	Novel trends and opportunities for microencapsulation of flaxseed oil in foods: A review. <i>Journal of Functional Foods</i> , 2021, 87, 104812.	1.6	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.	1.5	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.	1.3	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.	1.9	36
8	Effect of exopolysaccharides-producing strain on oxidation stability of DHA micro algae oil microcapsules. <i>Food Bioscience</i> , 2018, 23, 60-66.	2.0	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.	2.9	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.	2.5	34