

Ruth Belmares

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7833082/publications.pdf>

Version: 2024-02-01

15
papers

443
citations

1039880

9
h-index

1058333

14
g-index

15
all docs

15
docs citations

15
times ranked

502
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbial production of tannase: an enzyme with potential use in food industry. <i>LWT - Food Science and Technology</i> , 2004, 37, 857-864.	2.5	156
2	Edible mushrooms as a novel protein source for functional foods. <i>Food and Function</i> , 2020, 11, 7400-7414.	2.1	90
3	Evaluation of functional and nutritional potential of a protein concentrate from <i>Pleurotus ostreatus</i> mushroom. <i>Food Chemistry</i> , 2021, 346, 128884.	4.2	43
4	Potential functional bakery products as delivery systems for prebiotics and probiotics health enhancers. <i>Journal of Food Science and Technology</i> , 2018, 55, 833-845.	1.4	30
5	Gallic acid production under anaerobic submerged fermentation by two bacilli strains. <i>Microbial Cell Factories</i> , 2015, 14, 209.	1.9	29
6	Subcritical water pretreatment for agave bagasse fractionation from tequila production and enzymatic susceptibility. <i>Bioresource Technology</i> , 2021, 338, 125536.	4.8	24
7	Spontaneously fermented traditional beverages as a source of bioactive compounds: an overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2984-3006.	5.4	22
8	Novel Bio-Functional Aloe vera Beverages Fermented by Probiotic <i>Enterococcus faecium</i> and <i>Lactobacillus lactis</i> . <i>Molecules</i> , 2022, 27, 2473.	1.7	11
9	Rheological effects of high substitution levels of fats by inulin in whole cassava dough: chemical and physical characterization of produced biscuits. <i>Journal of Food Science and Technology</i> , 2020, 57, 1517-1522.	1.4	10
10	Fungal Proteins from <i>Sargassum</i> spp. Using Solid-State Fermentation as a Green Bioprocess Strategy. <i>Molecules</i> , 2022, 27, 3887.	1.7	9
11	Effect of Ohmic Heating on Sensory, Physicochemical, and Microbiological Properties of "Aguamiel" of <i>Agave salmiana</i> . <i>Foods</i> , 2020, 9, 1834.	1.9	5
12	Discussion between alternative processing and preservation technologies and their application in beverages: A review. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13322.	0.9	4
13	Effect of Short Fermentation Times with <i>Lactobacillus paracasei</i> in Rheological, Physical and Chemical Composition Parameters in Cassava Dough and Biscuits. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 1383.	1.3	4
14	Development and Characterization of <i>Pleurotus ostreatus</i> Mushroom "Wheat Bread". <i>Starch/Staerke</i> , 0, , 2100126.	1.1	3
15	Detoxification of ochratoxin A and zearalenone by <i>Pleurotus ostreatus</i> during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2022, 384, 132525.	4.2	3