

# Edna Johana Bolvar-Monsalve

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

10  
papers

88  
citations

6  
h-index

9  
g-index

10  
ext. papers

130  
ext. citations

6.3  
avg, IF

2.68  
L-index

#	Paper	IF	Citations
10	Using chaotic advection for facile high-throughput fabrication of ordered multilayer micro- and nanostructures: continuous chaotic printing. <i>Biofabrication</i> , <b>2020</b> , 12, 035023	10.5	24
9	Continuous chaotic bioprinting of skeletal muscle-like constructs. <i>Bioprinting</i> , <b>2021</b> , 21, e00125	7	16
8	Mechanisms of action of novel ingredients used in edible films to preserve microbial quality and oxidative stability in sausages - A review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 89, 100-109	15.3	15
7	Reduction in saponin content and production of gluten-free cream soup base using quinoa fermented with <i>Lactobacillus plantarum</i> . <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13495	2.1	12
6	High-Throughput and Continuous Chaotic Bioprinting of Spatially Controlled Bacterial Microcosms. <i>ACS Biomaterials Science and Engineering</i> , <b>2021</b> , 7, 2408-2419	5.5	11
5	Engineering bioactive synthetic polymers for biomedical applications: a review with emphasis on tissue engineering and controlled release. <i>Materials Advances</i> ,	3.3	6
4	Effect of lactic acid fermentation on quinoa dough to prepare gluten-free breads with high nutritional and sensory quality. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13551	2.1	3
3	Micro-biogeography greatly matters for competition: Continuous chaotic bioprinting of spatially-controlled bacterial microcosms		1
2	Advances in the Production of Foods and Food Components by Microbial Fermentation <b>2019</b> , 403-422		
1	Probiotics and Prebiotics <b>2019</b> , 445-466		