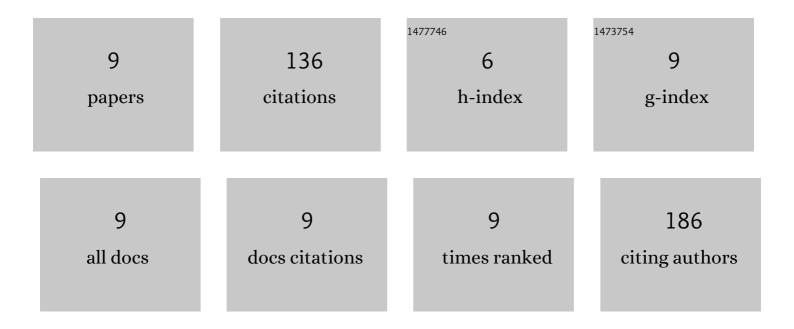
## Beatriz Batista Cardoso

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8727391/publications.pdf Version: 2024-02-01



| # | Article  | IF  | CITATIONS |
|---|--|-----|-----------|
| 1 | β-galactosidase from Aspergillus lacticoffeatus : A promising biocatalyst for the synthesis of novel prebiotics. International Journal of Food Microbiology, 2017, 257, 67-74. | 2.1 | 38        |
| 2 | In vitro fermentation of raffinose to unravel its potential as prebiotic ingredient. LWT - Food Science and Technology, 2020, 126, 109322.                                     | 2.5 | 28        |
| 3 | In vitro assessment of prebiotic properties of xylooligosaccharides produced by Bacillus subtilis 3610.<br>Carbohydrate Polymers, 2020, 229, 115460.                           | 5.1 | 26        |
| 4 | Novel and emerging prebiotics: Advances and opportunities. Advances in Food and Nutrition Research, 2021, 95, 41-95.   | 1.5 | 21        |
| 5 | Zymomonas mobilis as an emerging biotechnological chassis for the production of industrially relevant compounds. Bioresources and Bioprocessing, 2021, 8, .                    | 2.0 | 10        |
| 6 | Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction.<br>Food Bioscience, 2021, 40, 100858.                                       | 2.0 | 6         |
| 7 | Tailoring fructooligosaccharides composition with engineered Zymomonas mobilis ZM4. Applied<br>Microbiology and Biotechnology, 2022, 106, 4617-4626.                           | 1.7 | 5         |
| 8 | One-step production of a novel prebiotic mixture using Zymomonas mobilis ZM4. Biochemical Engineering Journal, 2022, 183, 108443.  | 1.8 | 1         |
| 9 | Engineering Saccharomyces cerevisiae for the one-step production of a functional sweetening mixture towards food applications. Food and Bioproducts Processing, 2022, , .      | 1.8 | 1         |