

# Beatriz Batista Cardoso

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8727391/publications.pdf>

Version: 2024-02-01

9  
papers

136  
citations

1477746

6  
h-index

1473754

9  
g-index

9  
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9  
docs citations

9  
times ranked

186  
citing authors

#	ARTICLE	IF	CITATIONS
1	Î²-galactosidase from <i>Aspergillus laticoffeatus</i> : A promising biocatalyst for the synthesis of novel prebiotics. <i>International Journal of Food Microbiology</i> , 2017, 257, 67-74.	2.1	38
2	In vitro fermentation of raffinose to unravel its potential as prebiotic ingredient. <i>LWT - Food Science and Technology</i> , 2020, 126, 109322.	2.5	28
3	In vitro assessment of prebiotic properties of xylooligosaccharides produced by <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2020, 229, 115460.	5.1	26
4	Novel and emerging prebiotics: Advances and opportunities. <i>Advances in Food and Nutrition Research</i> , 2021, 95, 41-95.	1.5	21
5	<i>Zymomonas mobilis</i> as an emerging biotechnological chassis for the production of industrially relevant compounds. <i>Bioresources and Bioprocessing</i> , 2021, 8, .	2.0	10
6	Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction. <i>Food Bioscience</i> , 2021, 40, 100858.	2.0	6
7	Tailoring fructooligosaccharides composition with engineered <i>Zymomonas mobilis</i> ZM4. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 4617-4626.	1.7	5
8	One-step production of a novel prebiotic mixture using <i>Zymomonas mobilis</i> ZM4. <i>Biochemical Engineering Journal</i> , 2022, 183, 108443.	1.8	1
9	Engineering <i>Saccharomyces cerevisiae</i> for the one-step production of a functional sweetening mixture towards food applications. <i>Food and Bioprocesses Processing</i> , 2022, , .	1.8	1