

# 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

1478280

6  
h-index

1474057

9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

186  
citing authors

| # | ARTICLE  | IF  | CITATIONS |
|---|--|-----|-----------|
| 1 | 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         |
| 2 | Tailoring fructooligosaccharides composition with engineered <i>Zymomonas mobilis</i> ZM4. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 4617-4626.   | 1.7 | 5         |
| 3 | Engineering <i>Saccharomyces cerevisiae</i> for the one-step production of a functional sweetening mixture towards food applications. <i>Food and Bioproducts Processing</i> , 2022, , .                   | 1.8 | 1         |
| 4 | Novel and emerging prebiotics: Advances and opportunities. <i>Advances in Food and Nutrition Research</i> , 2021, 95, 41-95.   | 1.5 | 21        |
| 5 | Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction. <i>Food Bioscience</i> , 2021, 40, 100858.  | 2.0 | 6         |
| 6 | <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        |
| 7 | 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        |
| 8 | 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        |
| 9 | Î <sup>2</sup> -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        |