

Bernadette-Emoke Teleky

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.

19
papers

344
citations

10
h-index

18
g-index

22
ext. papers

603
ext. citations

4.6
avg, IF

4.33
L-index

#	Paper	IF	Citations
19	Bioactive potential of fruit and vegetable wastes. <i>Advances in Food and Nutrition Research</i> , 2020 , 91, 157-225	6	70
18	Biomass-Derived Production of Itaconic Acid as a Building Block in Specialty Polymers. <i>Polymers</i> , 2019 , 11,	4.5	46
17	Active Packaging Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. <i>Coatings</i> , 2020 , 10, 141	2.9	43
16	Coronavirus Disease (COVID-19) Caused by (SARS-CoV-2) Infections: A Real Challenge for Human Gut Microbiota. <i>Frontiers in Cellular and Infection Microbiology</i> , 2020 , 10, 575559	5.9	29
15	Evaluation of the Bioactive Compounds Found in Tomato Seed Oil and Tomato Peels Influenced by Industrial Heat Treatments. <i>Foods</i> , 2021 , 10,	4.9	24
14	Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products. <i>Polymers</i> , 2020 , 12,	4.5	23
13	Exploitation of Lactic Acid Bacteria and Baker's Yeast as Single or Multiple Starter Cultures of Wheat Flour Dough Enriched with Soy Flour. <i>Biomolecules</i> , 2020 , 10,	5.9	23
12	Quinoa Sourdough Fermented with <i>Lactobacillus plantarum</i> ATCC 8014 Designed for Gluten-Free Muffins: A Powerful Tool to Enhance Bioactive Compounds. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7140	2.6	15
11	Physicochemical Effects of and Cocultures on Soy-Wheat Flour Dough Fermentation. <i>Foods</i> , 2020 , 9,	4.9	13
10	Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112285	5.4	13
9	Guts Imbalance Imbalances the Brain: A Review of Gut Microbiota Association With Neurological and Psychiatric Disorders.. <i>Frontiers in Medicine</i> , 2022 , 9, 813204	4.9	9
8	Recent Advances in Biotechnological Itaconic Acid Production, and Application for a Sustainable Approach. <i>Polymers</i> , 2021 , 13,	4.5	8
7	Apple Pomace as a Sustainable Substrate in Sourdough Fermentation.. <i>Frontiers in Microbiology</i> , 2021 , 12, 742020	5.7	6
6	The physicochemical properties of five vegetable oils exposed at high temperature for a short-time-interval. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104305	4.1	6
5	Microencapsulation and Bioaccessibility of Phenolic Compounds of Leaf Extracts.. <i>Antioxidants</i> , 2022 , 11,	7.1	4
4	Awareness, Knowledge, and Interest about Prebiotics-A Study among Romanian Consumers.. <i>International Journal of Environmental Research and Public Health</i> , 2022 , 19,	4.6	3
3	Mathematical Modeling and Optimization of <i>Lactobacillus</i> Species Single and Co-Culture Fermentation Processes in Wheat and Soy Dough Mixtures. <i>Frontiers in Bioengineering and Biotechnology</i> , 10,	5.8	3

2 Food processing by-products and molecular gastronomy **2021**, 137-163

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1 Hydrogen Production by Anaerobic Digestion of Biomass with High Lignocellulose Content -
References Selection Procedure. *Applied Mechanics and Materials*, **2014**, 659, 475-480

0.3