

# Marina de Escalada Pla

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9194451/publications.pdf>

Version: 2024-02-01

9  
papers

146  
citations

1307366

7  
h-index

1474057

9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

170  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chlorella vulgaris cultivation using ricotta cheese whey as substrate for biomass production. Journal of Applied Phycology, 2022, 34, 745-756.	1.5	2
2	Blueberry by-product as a novel food ingredient: physicochemical characterization and study of its application in a bakery product. Journal of the Science of Food and Agriculture, 2022, 102, 4551-4560.	1.7	8
3	Use of different proportions of rice milling fractions as strategy for improving quality parameters and nutritional profile of gluten-free bread. Journal of Food Science and Technology, 2021, 58, 3913-3923.	1.4	14
4	Papaya by-products for providing stability and antioxidant activity to oil in water emulsions. Journal of Food Science and Technology, 2021, 58, 1693-1702.	1.4	5
5	Soybean by-products and modified cassava starch for improving alveolar structure and quality characteristics of gluten-free bread. European Food Research and Technology, 2021, 247, 1477-1488.	1.6	19
6	Chlorella vulgaris biomass production using brewery wastewater with high chemical oxygen demand. Journal of Applied Phycology, 2020, 32, 2773-2783.	1.5	9
7	The functional and organoleptic characterization of a dairy-free dessert containing a novel probiotic food ingredient. Food and Function, 2018, 9, 5697-5706.	2.1	11
8	Antioxidant characterization of new dietary fiber concentrates from papaya pulp and peel ( Carica Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.6	57
9	Effect of Butternut (Cucurbita moschata Duchesne ex Poiret) Fibres on Bread Making, Quality and Staling. Food and Bioprocess Technology, 2013, 6, 828-838.	2.6	21