Carolina Shene

List of Publications by Year
in descending order

26 papers	824 citations	567281 15 h-index	580821 25 g-index
26 all docs	26 docs citations	26 times ranked	1233 citing authors

#	Article	IF	Citations
1	Pathogens and predators impacting commercial production of microalgae and cyanobacteria. Biotechnology Advances, 2022, 55, 107884.	11.7	38
2	Production of Carotenoids and Phospholipids by Thraustochytrium sp. in Batch and Repeated-Batch Culture. Marine Drugs, 2022, 20, 416.	4.6	10
3	Macrocystis pyrifera Extract Residual as Nutrient Source for the Production of Sophorolipids Compounds by Marine Yeast Rhodotorula rubra. Molecules, 2021, 26, 2355.	3.8	5
4	Antarctic Thraustochytrids as Sources of Carotenoids and High-Value Fatty Acids. Marine Drugs, 2021, 19, 386.	4.6	14
5	Antarctic thraustochytrids: Producers of longâ€chain omegaâ€3 polyunsaturated fatty acids. MicrobiologyOpen, 2020, 9, e00950.	3.0	15
6	Probiotics and prebiotics potential for the care of skin, female urogenital tract, and respiratory tract. Folia Microbiologica, 2020, 65, 245-264.	2.3	63
7	Effect of Three Polysaccharides (Inulin, and Mucilage from Chia and Flax Seeds) on the Survival of Probiotic Bacteria Encapsulated by Spray Drying. Applied Sciences (Switzerland), 2020, 10, 4623.	2.5	24
8	Temperature Differentially Affects Gene Expression in Antarctic Thraustochytrid Oblongichytrium sp. RT2316-13. Marine Drugs, 2020, 18, 563.	4.6	9
9	Dynamic flux balance analysis of biomass and lipid production by Antarctic thraustochytrid Oblongichytrium sp. RT2316â€13. Biotechnology and Bioengineering, 2020, 117, 3006-3017.	3.3	17
10	An in vitro digestion study of encapsulated lactoferrin in rapeseed phospholipidâ€“based liposomes. Food Chemistry, 2020, 321, 126717.	8.2	20
11	Encapsulation of lactoferrin into rapeseed phospholipids based liposomes: Optimization and physicochemical characterization. Journal of Food Engineering, 2019, 262, 29-38.	5.2	33
12	Production of Lipids and Proteome Variation in a Chilean Thraustochytrium striatum Strain Cultured under Different Growth Conditions. Marine Biotechnology, 2019, 21, 99-110.	2.4	10
13	Metabolic modelling and simulation of the light and dark metabolism of Chlamydomonas reinhardtii. Plant Journal, 2018, 96, 1076-1088.	5.7	12
14	Effective Lactobacillus plantarum and Bifidobacterium infantis encapsulation with chia seed (Salvia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Chemistry, 2017, 216, 97-105.	8.2	89
15	Naturally occurring proteinâ€“polysaccharide complexes from linseed (Linum usitatissimum) as bioemulsifiers. European Journal of Lipid Science and Technology, 2016, 118, 165-174.	1.5	20
16	High pressure homogenization of Nannochloropsis oculata for the extraction of intracellular components: Effect of process conditions and culture age. European Journal of Lipid Science and Technology, 2016, 118, 631-639.	1.5	41
17	Production of eicosapentaenoic acid by Nannochloropsis oculata: Effects of carbon dioxide and glycerol. Journal of Biotechnology, 2016, 239, 47-56.	3.8	34
18	High carotenoid bioaccessibility through linseed oil nanoemulsions with enhanced physical and oxidative stability. Food Chemistry, 2016, 199, 463-470.	8.2	112

#	Article	IF	Citations
19	Seed meals as source of fractions with different effects on pancreatic lipase activity. European Journal of Lipid Science and Technology, 2014, 116, 291-299.	1.5	0
20	Production of lipids and docosahexasaenoic acid (<scp>DHA</scp>) by a native Thraustochytrium strain. European Journal of Lipid Science and Technology, 2013, 115, 890-900.	1.5	31
21	Pancreatic lipase activity in emulsions containing seed meals: Effect of extrusion. European Journal of Lipid Science and Technology, 2013, 115, 217-223.	1.5	4
22	Polyphenolic fractions improve the oxidative stability of microencapsulated linseed oil. European Journal of Lipid Science and Technology, 2012, 114, 760-771.	1.5	32
23	Development of a soup powder enriched with microencapsulated linseed oil as a source of omegaâ€3 fatty acids. European Journal of Lipid Science and Technology, 2012, 114, 423-433.	1.5	61
24	Optimization of process conditions for the production of a prolylendopeptidase by Aspergillus niger ATCC 11414 in solid state fermentation. Food Science and Biotechnology, 2011, 20, 1323-1330.	2.6	15
25	Docosahexaenoic acid (C22:6nâˆ’3, DHA) and astaxanthin production by Thraustochytriidae sp. AS4-A1 a native strain with high similitude to Ulkenia sp.: Evaluation of liquid residues from food industry as nutrient sources. Enzyme and Microbial Technology, 2010, 47, 24-30.	3.2	72
26	Correlation for pigment content through colour determination using tristimulus values in a green leafy vegetable, swiss chard. Journal of the Science of Food and Agriculture, 1994, 66, 527-531.	3.5	43