Kamila Goderska

List of Publications by Citations

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Version: 2024-04-10

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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.

11 papers	239 citations	6 h-index	12 g-index
12 ext. papers	297 ext. citations	3.7 avg, IF	4.01 L-index

#	Paper	IF	Citations
11	Helicobacter pylori treatment: antibiotics or probiotics. *Applied Microbiology and Biotechnology*, **2018**, 102, 1-7	5.7	144
10	Evaluation of the viability of free and encapsulated lactic acid bacteria using in-vitro gastro intestinal model and survivability studies of synbiotic microcapsules in dry food matrix during storage. *LWT - Food Science and Technology*, **2017**, 77, 460-467	5.4	36
9	Influence of microencapsulation and spray drying on the viability of Lactobacillus and Bifidobacterium strains. *Polish Journal of Microbiology*, **2008**, 57, 135-40	1.8	19
8	Lactobionic acid production by glucose-fructose oxidoreductase from Zymomonas mobilis expressed in Escherichia coli. *Biotechnology Letters*, **2015**, 37, 2047-53	3	15
7	The utilization of Pseudomonas taetrolens to produce lactobionic acid. *Applied Biochemistry and Biotechnology*, **2014**, 173, 2189-97	3.2	10
6	The antioxidant and prebiotic properties of lactobionic acid. *Applied Microbiology and Biotechnology* , **2019**, 103, 3737-3751	5.7	8
5	Biosynthesis of Lactobionic Acid in Whey-Containing Medium by Microencapsulated and Free Bacteria of. *Indian Journal of Microbiology*, **2021**, 61, 315-323	3.7	5
4	Evaluation of Microencapsulated Synbiotic Preparations Containing Lactobionic Acid. *Applied Biochemistry and Biotechnology*, **2021**, 193, 3483-3495	3.2	1
3	Evaluation of probiotics in vegetable juices: tomato (Solanum lycopersicum), carrot (Daucus carota subsp. sativus) and beetroot juice (Beta vulgaris).. *Archives of Microbiology*, **2022**, 204, 300	3	1
2	A Practical Approach to Identifying Processed White Meat of Guinea Fowl, Rabbit, and Selected Fish Species Using End-Point PCR. *International Journal of Food Science*, **2021**, 2021, 7710462	3.4	0
1	Properties of bee honeys and respective analytical methods. *Food Analytical Methods*,1	3.4	