## Kamila Goderska

## List of Publications by Year in Descending Order

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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.

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

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