

# Claudio Eduardo Dos Santos Cruxen

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

485  
citations

1040056

9  
h-index

888059

17  
g-index

18  
all docs

18  
docs citations

18  
times ranked

653  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of probiotic potential of <i>Pediococcus pentosaceus</i> isolates and application in Minas Frescal cheese. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16166.	2.0	0
2	Probiotic fermented oat dairy beverage: viability of <i>Lactobacillus casei</i> , fatty acid profile, phenolic compound content and acceptability. <i>Journal of Food Science and Technology</i> , 2021, 58, 3444-3452.	2.8	7
3	Evaluation of potentially probiotic <i>Lactobacillus casei</i> CSL3 immobilized on oats and applied to yogurt production. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15803.	2.0	2
4	Developing functional fish pectins from <i>Oligosarcus robustus</i> and <i>Loricariichthys anus</i> with pre- and pro-biotic potentials. <i>Food Bioscience</i> , 2021, 44, 101449.	4.4	2
5	Characterization, Toxicity, and Optimization for the Growth and Production of Bacteriocin-like Substances by <i>Lactobacillus curvatus</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 91-101.	3.9	9
6	Temperature variability during the commercialization of probiotic cheeses and other fresh cheeses in retail stores of two Brazilian regions. <i>LWT - Food Science and Technology</i> , 2020, 133, 110082.	5.2	1
7	<i>Lactobacillus casei</i> CSL3: Evaluation of supports for cell immobilization, viability during storage in Petit Suisse cheese and passage through gastrointestinal transit in vitro. <i>LWT - Food Science and Technology</i> , 2020, 127, 109381.	5.2	6
8	Evaluation of celery extract ( <i>Apium graveolens</i> L.) as a natural curing agent in the production of Italian-type Salami with native starter cultures. <i>Brazilian Journal of Development</i> , 2020, 6, 25685-25702.	0.1	1
9	Probiotic butter: Viability of <i>Lactobacillus casei</i> strains and bixin antioxidant effect ( <i>Bixa</i> ) Tj ETQq1 1 0.784314 rgBT <sub>13</sub> /Overlo	2.0	13
10	Probiotic potential of <i>Lactobacillus curvatus</i> P99 and viability in fermented oat dairy beverage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14286.	2.0	15
11	Development of antimicrobial and antioxidant electrospun soluble potato starch nanofibers loaded with carvacrol. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1182-1190.	7.5	100
12	Selection of native bacterial starter culture in the production of fermented meat sausages: Application potential, safety aspects, and emerging technologies. <i>Food Research International</i> , 2019, 122, 371-382.	6.2	82
13	Development of fermented sausage produced with mutton and native starter cultures. <i>LWT - Food Science and Technology</i> , 2018, 95, 23-31.	5.2	27
14	Tetracycline resistance transfer from foodborne <i>Listeria monocytogenes</i> to <i>Enterococcus faecalis</i> in Minas Frescal cheese. <i>International Dairy Journal</i> , 2018, 87, 11-15.	3.0	7
15	Bacteriocin-like substances of <i>Lactobacillus curvatus</i> P99: characterization and application in biodegradable films for control of <i>Listeria monocytogenes</i> in cheese. <i>Food Microbiology</i> , 2017, 63, 159-163.	4.2	59
16	Essential oil from pink pepper as an antimicrobial component in cellulose acetate film: Potential for application as active packaging for sliced cheese. <i>LWT - Food Science and Technology</i> , 2017, 81, 314-318.	5.2	66
17	Characterization of <i>Staphylococcus xylosus</i> LQ3 and its application in dried cured sausage. <i>LWT - Food Science and Technology</i> , 2017, 86, 538-543.	5.2	40
18	Probiotic butiã ( <i>Butia odorata</i> ) ice cream: Development, characterization, stability of bioactive compounds, and viability of <i>Bifidobacterium lactis</i> during storage. <i>LWT - Food Science and Technology</i> , 2017, 75, 379-385.	5.2	48