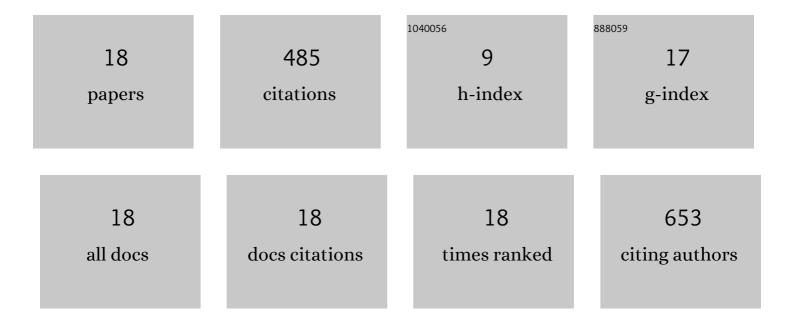
## Claudio Eduardo Dos Santos Cruxen

List of Publications by Year in descending order

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CLAUDIO EDUARDO DOS

#	Article	IF	CITATIONS
1	Evaluation of probiotic potential of <i>Pediococcus pentosaceus</i> isolates and application in Minas Frescal cheese. Journal of Food Processing and Preservation, 2022, 46, e16166.	2.0	0
2	Probiotic fermented oat dairy beverage: viability of Lactobacillus casei, fatty acid profile, phenolic compound content and acceptability. Journal of Food Science and Technology, 2021, 58, 3444-3452.	2.8	7
3	Evaluation of potentially probiotic Lactobacillus casei CSL3 immobilized on oats and applied to yogurt production. Journal of Food Processing and Preservation, 2021, 45, e15803.	2.0	2
4	Developing functional fish pâtés from Oligosarcus robustus and Loricariichythys anus with pre- and pro-biotic potentials. Food Bioscience, 2021, 44, 101449.	4.4	2
5	Characterization, Toxicity, and Optimization for the Growth and Production of Bacteriocin-like Substances by Lactobacillus curvatus. Probiotics and Antimicrobial Proteins, 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. LWT - Food Science and Technology, 2020, 133, 110082.	5.2	1
7	Lactobacillus casei CSL3: Evaluation of supports for cell immobilization, viability during storage in Petit Suisse cheese and passage through gastrointestinal transit in vitro. LWT - Food Science and Technology, 2020, 127, 109381.	5.2	6
8	Evaluation of celery extract (Apium greveolens L.) as a natural curing agent in the production of Italian-type Salami with native starter cultures. Brazilian Journal of Development, 2020, 6, 25685-25702.	0.1	1
9	Probiotic butter: Viability of <i>Lactobacillus casei</i> strains and bixin antioxidant effect ( <i>Bixa) Tj ETQq1 1</i>	0.784314 2.0	rgBT <sub>3</sub> /Overloc
10	Probiotic potential of <i>Lactobacillus curvatus</i> P99 and viability in fermented oat dairy beverage. Journal of Food Processing and Preservation, 2019, 43, e14286.	2.0	15
11	Development of antimicrobial and antioxidant electrospun soluble potato starch nanofibers loaded with carvacrol. International Journal of Biological Macromolecules, 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. Food Research International, 2019, 122, 371-382.	6.2	82
13	Development of fermented sausage produced with mutton and native starter cultures. LWT - Food Science and Technology, 2018, 95, 23-31.	5.2	27
14	Tetracycline resistance transfer from foodborne Listeria monocytogenes to Enterococcus faecalis in Minas Frescal cheese. International Dairy Journal, 2018, 87, 11-15.	3.0	7
15	Bacteriocin-like substances of Lactobacillus curvatus P99: characterization and application in biodegradable films for control of Listeria monocytogenes in cheese. Food Microbiology, 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. LWT - Food Science and Technology, 2017, 81, 314-318.	5.2	66
17	Characterization of Staphylococcus xylosus LQ3 and its application in dried cured sausage. LWT - Food Science and Technology, 2017, 86, 538-543.	5.2	40
18	Probiotic butiá (Butia odorata) ice cream: Development, characterization, stability of bioactive compounds, and viability ofÂBifidobacterium lactis during storage. LWT - Food Science and Technology, 2017, 75, 379-385.	5.2	48