Elisabeth Neumann

List of Publications by Year
in descending order

15 papers	460 citations	840776 11 h-index	996975 15 g-index
15 all docs	15 docs citations	15 times ranked	752 citing authors

#	Article	IF	Citations
1	Selection of lactic acid bacteria from Brazilian kefir grains for potential use as starter or probiotic cultures. Anaerobe, 2015, 32, 70-76.	2.1	107
2	Identification to the species level of Lactobacillus isolated in probiotic prospecting studies of human, animal or food origin by 16S-23S rRNA restriction profiling. BMC Microbiology, 2005, 5, 15.	3.3	63
3	Entamoeba dispar: Could it be pathogenic. Tropical Parasitology, 2015, 5, 9.	0.4	47
4	Selection of new lactic acid bacteria strains bearing probiotic features from mucosal microbiota of healthy calves: Looking for immunobiotics through in vitro and in vivo approaches for immunoprophylaxis applications. Microbiological Research, 2017, 200, 1-13.	5.3	43
5	Genetic transformation of novel isolates of chicken Lactobacillus bearing probiotic features for expression of heterologous proteins: a tool to develop live oral vaccines. BMC Biotechnology, 2006, 6, 2.	3.3	37
6	Biological activity of the non-microbial fraction of kefir: antagonism against intestinal pathogens. Journal of Dairy Research, 2017, 84, 339-345.	1.4	30
7	Lactobacillus kefiranofaciens and Lactobacillus satsumensis isolated from Brazilian kefir grains produce alpha-glucans that are potentially suitable for food applications. LWT - Food Science and Technology, 2016, 72, 390-398.	5.2	29
8	â€œPhysicochemical, immunomodulatory and safety aspects of milks fermented with Lactobacillus paracasei isolated from kefirâ€• Food Research International, 2019, 123, 48-55.	6.2	27
9	Weissella paramesenteroides WpK4 plays an immunobiotic role in gut-brain axis, reducing gut permeability, anxiety-like and depressive-like behaviors in murine models of colitis and chronic stress. Food Research International, 2020, 137, 109741.	6.2	24
10	Safety and Protective Effectiveness of Two Strains of Lactobacillus with Probiotic Features in an Experimental Model of Salmonellosis. International Journal of Environmental Research and Public Health, 2014, 11, 8755-8776.	2.6	19
11	Protective Effect of Lactobacillus diolivorans 1Z, Isolated From Brazilian Kefir, Against Salmonella enterica Serovar Typhimurium in Experimental Murine Models. Frontiers in Microbiology, 2018, 9, 2856.	3.5	16
12	Changes in bovine milk bacterial microbiome from healthy and subclinical mastitis affected animals of the Girolando, Gyr, Guzera, and Holstein breeds. International Microbiology, 2022, 25, 803-815.	2.4	11
13	Antagonistic lactic acid bacteria in association with Saccharomyces cerevisiae as starter cultures for standardization of sour cassava starch production. Journal of Food Science and Technology, 2019, 56, 3969-3979.	2.8	3
14	Cocoa Pulp as Alternative Food Matrix for Probiotic Delivery. Recent Patents on Food, Nutrition & Agriculture, 2020, 11, 82-90.	0.9	3
15	Co-infection by Salmonella enterica subsp. Enterica serovar typhimurium and Entamoeba dispar pathogenic strains enhances colitis and the expression of amoebic virulence factors. Microbial Pathogenesis, 2021, 158, 105010.	2.9	1