

Douglas Xavier dos Santos

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1433430/publications.pdf>

Version: 2024-02-01

12
papers

489
citations

933447

10
h-index

1125743

13
g-index

13
all docs

13
docs citations

13
times ranked

596
citing authors

#	ARTICLE	IF	CITATIONS
1	COVID-19 pandemic sheds light on the importance of food safety practices: risks, global recommendations, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5569-5581.	10.3	25
2	Evidences and perspectives of the use of probiotics, prebiotics, synbiotics, and postbiotics as adjuvants for prevention and treatment of COVID-19: A bibliometric analysis and systematic review. <i>Trends in Food Science and Technology</i> , 2022, 120, 174-192.	15.1	66
3	What are the challenges for ohmic heating in the food industry? Insights of a bibliometric analysis. <i>Food Research International</i> , 2022, 157, 111272.	6.2	12
4	Effects of <i>Lactocaseibacillus rhamnosus</i> GG supplementation, via food and non-food matrices, on children's health promotion: A scoping review. <i>Food Research International</i> , 2022, 158, 111518.	6.2	5
5	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. <i>Current Opinion in Food Science</i> , 2021, 42, 167-186.	8.0	103
6	Impact of probiotics and prebiotics targeting metabolic syndrome. <i>Journal of Functional Foods</i> , 2020, 64, 103666.	3.4	50
7	Potential contribution of beneficial microbes to face the COVID-19 pandemic. <i>Food Research International</i> , 2020, 136, 109577.	6.2	67
8	Response of the Human Milk Microbiota to a Maternal Prebiotic Intervention Is Individual and Influenced by Maternal Age. <i>Nutrients</i> , 2020, 12, 1081.	4.1	10
9	Interactions of probiotics and prebiotics with the gut microbiota. <i>Progress in Molecular Biology and Translational Science</i> , 2020, 171, 265-300.	1.7	40
10	<i>L. acidophilus</i> La-5, fructo-oligosaccharides and inulin may improve sensory acceptance and texture profile of a synbiotic diet mousse. <i>LWT - Food Science and Technology</i> , 2019, 105, 329-335.	5.2	14
11	Improved probiotic survival to in vitro gastrointestinal stress in a mousse containing <i>Lactobacillus acidophilus</i> La-5 microencapsulated with inulin by spray drying. <i>LWT - Food Science and Technology</i> , 2019, 99, 404-410.	5.2	68
12	Effect of the consumption of a synbiotic diet mousse containing <i>Lactobacillus acidophilus</i> La-5 by individuals with metabolic syndrome: A randomized controlled trial. <i>Journal of Functional Foods</i> , 2018, 41, 55-61.	3.4	25