

# Maurício Lopes Martins

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1674171/publications.pdf>

Version: 2024-02-01

36  
papers

605  
citations

567281

15  
h-index

610901

24  
g-index

37  
all docs

37  
docs citations

37  
times ranked

805  
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of acylated homoserine lactones in gram-negative proteolytic psychrotrophic bacteria isolated from cooled raw milk. <i>Food Control</i> , 2007, 18, 1322-1327.	5.5	81
2	Genetic diversity of Gram-negative, proteolytic, psychrotrophic bacteria isolated from refrigerated raw milk. <i>International Journal of Food Microbiology</i> , 2006, 111, 144-148.	4.7	61
3	Detection of the apr gene in proteolytic psychrotrophic bacteria isolated from refrigerated raw milk. <i>International Journal of Food Microbiology</i> , 2005, 102, 203-211.	4.7	40
4	Development of a ju�sara and Ub�; mango juice mixture with added <i>Lactobacillus rhamnosus</i> GG processed by high pressure. <i>LWT - Food Science and Technology</i> , 2017, 77, 259-268.	5.2	38
5	Qualidade microbiol�gica de leite cru refrigerado e isolamento de bact�rias psicrotr�ficas proteol�ticas. <i>Food Science and Technology</i> , 2006, 26, 645-651.	1.7	34
6	Probiotic jelly candies enriched with native Atlantic Forest fruits and <i>Bacillus coagulans</i> GBI-30 6086. <i>LWT - Food Science and Technology</i> , 2020, 126, 109275.	5.2	33
7	Lack of AHL-based quorum sensing in <i>Pseudomonas fluorescens</i> isolated from milk. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 1039-1046.	2.0	32
8	Milk-deteriorating exoenzymes from <i>Pseudomonas fluorescens</i> 041 isolated from refrigerated raw milk. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 207-217.	2.0	29
9	Fruit salad as a new vehicle for probiotic bacteria. <i>Food Science and Technology</i> , 2016, 36, 540-548.	1.7	28
10	In vitro and in vivo resistance of <i>Lactobacillus rhamnosus</i> GG carried by a mixed pineapple ( <i>Ananas</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Research International, 2019, 116, 1247-1257.	6.2	28
11	Application of <i>Lactobacillus paracasei</i> LPC02 and lactulose as a potential symbiotic system in the manufacture of dry-fermented sausage. <i>LWT - Food Science and Technology</i> , 2019, 102, 254-259.	5.2	26
12	Microbiological quality of Brazilian UHT milk: Identification and spoilage potential of spore-forming bacteria. <i>International Journal of Dairy Technology</i> , 2018, 71, 20-26.	2.8	22
13	AiiA Quorum-Sensing Quenching Controls Proteolytic Activity and Biofilm Formation by <i>Enterobacter cloacae</i> . <i>Current Microbiology</i> , 2012, 65, 758-763.	2.2	21
14	Minimally processed yellow melon enriched with probiotic bacteria. <i>Semina: Ciencias Agrarias</i> , 2014, 35, 2415.	0.3	20
15	Mango and carrot mixed juice: a new matrix for the vehicle of probiotic lactobacilli. <i>Journal of Food Science and Technology</i> , 2021, 58, 98-109.	2.8	17
16	Quorum Sensing and Spoilage Potential of Psychrotrophic Enterobacteriaceae Isolated from Milk. <i>BioMed Research International</i> , 2018, 2018, 1-13.	1.9	15
17	Impact of high pressure and thermal processing on probiotic mixed mango and carrot juices. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14530.	2.0	11
18	In vitro gastrointestinal digestion of a peanut, soybean, guava and beet beverage supplemented with <i>Lactobacillus rhamnosus</i> GG. <i>Food Bioscience</i> , 2020, 36, 100623.	4.4	11

#	ARTICLE	IF	CITATIONS
19	Effect of probiotic bacteria in composition of children's saliva. Food Research International, 2019, 116, 1282-1288.	6.2	9
20	Lactobacillus rhamnosus GG in a mixed pineapple (Ananas comosus L. Merrill) and jussara (Euterpe) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Technology, 2020, 134, 110028.	5.2	9
21	Viability of probiotic bacteria in tropical mango juice and the resistance of the strains to gastrointestinal conditions simulated in vitro. Semina:Ciencias Agrarias, 2019, 40, 149.	0.3	7
22	QUALIDADE MICROBIOLÓGICA DE QUEIJO MINAS FRESCAL COMERCIALIZADO NA ZONA DA MATA MINEIRA. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2017, 72, 152-162.	0.3	7
23	Blanching effect on the bioactive compounds and on the viability of Lactobacillus rhamnosus GG before and after in vitro simulation of the digestive system in jabuticaba juice. Semina:Ciencias Agrarias, 2017, 38, 1277.	0.3	5
24	Development of a mixed jussara and mango juice with added Lactobacillus rhamnosus GG submitted to sub-lethal acid and baric stresses. Journal of Food Science and Technology, 2020, 57, 4524-4532.	2.8	5
25	In vitro resistance of Lactobacillus plantarum LP299v or Lactobacillus rhamnosus GG carried by vegetable appetizer. LWT - Food Science and Technology, 2019, 116, 108512.	5.2	4
26	EnumeraÃ§Ã£o de microrganismos causadores da mastite bovina e estudo da aÃ§Ã£o de antimicrobianos. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2014, 69, 45.	0.3	3
27	Raw milk quality of individual and collective expansion tanks of a dairy industry located in Rio Pomba, Minas Gerais, Brazil - a case study. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2013, 68, 24-32.	0.3	2
28	AVALIAÃ§Ã£o DA EFICIÃNCIA DE SANITIZANTES SOBRE BACTÉRIAS ESPORULADAS ISOLADAS DE LEITE UHT INTEGRAL. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2017, 71, 01.	0.3	2
29	Stability of Lactobacillus acidophilus and Lactobacillus rhamnosus in minimally processed cabbage. International Journal of Postharvest Technology and Innovation, 2013, 3, 140.	0.1	1
30	Probiotics in Nondairy Matrixes: A Potential Combination for the Enrichment and Elaboration of Dual Functionality Beverages. , 2019, , 233-263.		1
31	AvaliaÃ§Ã£o do efeito de yacon em kefir sabor morango. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2018, 73, 51-61.	0.3	1
32	QUALIDADE DA ÁGUA UTILIZADA NA LIMPEZA DOS TANQUES DE GRANELIZAÃ§Ã£o DE LEITE CRU: IMPLANTAÃ§Ã£o E AVALIAÃ§Ã£o DA CLORAÃ§Ã£o DA ÁGUA PARA GARANTIA DA QUALIDADE DO PRODUTO. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2015, 70, 239.	0.3	1
33	GESTÃ£o DA QUALIDADE COMO ESTRATÉGIA PARA MELHORIAS NO RENDIMENTO OPERACIONAL DE INDÚSTRIAS QUEIJEIRAS. Revista AdministraÃ§Ã£o Em Diálogo, 2015, 17, .	0.1	0
34	Sensory profile of flavored milk drink green apple and peach using quantitative descriptive analysis. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2012, 67, 55-60.	0.3	0
35	Temperatura de armazenamento e qualidade microbiológica do leite cru granelizado na região de Rio Pomba, Minas Gerais. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2019, 73, 149-161.	0.3	0
36	Identification of the contaminating psychrotrophic bacteria in refrigerated bulked raw milk and the assessment of their deteriorating potential. Semina:Ciencias Agrarias, 2022, 43, 739-750.	0.3	0