

Maurício Lopes Martins

List of Publications by Year in descending order

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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	Identification of the contaminating psychrotrophic bacteria in refrigerated bulked raw milk and the assessment of their deteriorating potential. <i>Semina: Ciências Agrárias</i> , 2022, 43, 739-750.	0.3	0
2	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
3	Lactobacillus rhamnosus GG in a mixed pineapple (Ananas comosus L. Merrill) and jussara (Euterpe Tj ETQq1 1 0.784314 rgBT /Overl... <i>Technology</i> , 2020, 134, 110028.	5.2	9
4	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
5	Development of a mixed jussara and mango juice with added Lactobacillus rhamnosus GG submitted to sub-lethal acid and baric stresses. <i>Journal of Food Science and Technology</i> , 2020, 57, 4524-4532.	2.8	5
6	In vitro gastrointestinal digestion of a peanut, soybean, guava and beet beverage supplemented with Lactobacillus rhamnosus GG. <i>Food Bioscience</i> , 2020, 36, 100623.	4.4	11
7	Probiotic jelly candies enriched with native Atlantic Forest fruits and Bacillus coagulans GBI-30 6086. <i>LWT - Food Science and Technology</i> , 2020, 126, 109275.	5.2	33
8	Probiotics in Nondairy Matrixes: A Potential Combination for the Enrichment and Elaboration of Dual Functionality Beverages. , 2019, , 233-263.		1
9	In vitro resistance of Lactobacillus plantarum LP299v or Lactobacillus rhamnosus GG carried by vegetable appetizer. <i>LWT - Food Science and Technology</i> , 2019, 116, 108512.	5.2	4
10	Viability of probiotic bacteria in tropical mango juice and the resistance of the strains to gastrointestinal conditions simulated in vitro. <i>Semina: Ciências Agrárias</i> , 2019, 40, 149.	0.3	7
11	Application of Lactobacillus paracasei 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	Effect of probiotic bacteria in composition of children's saliva. <i>Food Research International</i> , 2019, 116, 1282-1288.	6.2	9
13	In vitro and in vivo resistance of Lactobacillus rhamnosus GG carried by a mixed pineapple (Ananas) Tj ETQq1 1 0.784314 rgBT /Overl... <i>Research International</i> , 2019, 116, 1247-1257.	6.2	28
14	Temperatura de armazenamento e qualidade microbiológica do leite cru granelizado na região de Rio Pomba, Minas Gerais. <i>Revista Do Instituto De Laticínios Cândido Tostes</i> , 2019, 73, 149-161.	0.3	0
15	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
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	Avaliação do efeito de yacon em kefir sabor morango. <i>Revista Do Instituto De Laticínios Cândido Tostes</i> , 2018, 73, 51-61.	0.3	1
18	Development of a jussara and Ubá mango juice mixture with added Lactobacillus rhamnosus GG processed by high pressure. <i>LWT - Food Science and Technology</i> , 2017, 77, 259-268.	5.2	38

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19	Blanching effect on the bioactive compounds and on the viability of <i>Lactobacillus rhamnosus</i> GG before and after in vitro simulation of the digestive system in jabuticaba juice. <i>Semina: Ciências Agrárias</i> , 2017, 38, 1277.	0.3	5
20	QUALIDADE MICROBIOLÓGICA DE QUEIJO MINAS FRESCAL COMERCIALIZADO NA ZONA DA MATA MINEIRA. <i>Revista Do Instituto De Latácinius Cândido Tostes</i> , 2017, 72, 152-162.	0.3	7
21	AVALIAÇÃO DA EFICIÊNCIA DE SANITIZANTES SOBRE BACTÉRIAS ESPORULADAS ISOLADAS DE LEITE UHT INTEGRAL. <i>Revista Do Instituto De Latácinius Cândido Tostes</i> , 2017, 71, 01.	0.3	2
22	Fruit salad as a new vehicle for probiotic bacteria. <i>Food Science and Technology</i> , 2016, 36, 540-548.	1.7	28
23	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
24	GESTÃO DA QUALIDADE COMO ESTRATÉGIA PARA MELHORIAS NO RENDIMENTO OPERACIONAL DE INDÚSTRIAS QUEIJEIRAS. <i>Revista Administrativa Em Diálogo</i> , 2015, 17, .	0.1	0
25	QUALIDADE DA ÁGUA UTILIZADA NA LIMPEZA DOS TANQUES DE GRANELIZAÇÃO DE LEITE CRU: IMPLANTAÇÃO E AVALIAÇÃO DA CLORINAÇÃO DA ÁGUA PARA GARANTIA DA QUALIDADE DO PRODUTO. <i>Revista Do Instituto De Latácinius Cândido Tostes</i> , 2015, 70, 239.	0.3	1
26	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
27	Minimally processed yellow melon enriched with probiotic bacteria. <i>Semina: Ciências Agrárias</i> , 2014, 35, 2415.	0.3	20
28	Enumeração de microrganismos causadores da mastite bovina e estudo da ação de antimicrobianos. <i>Revista Do Instituto De Latácinius Cândido Tostes</i> , 2014, 69, 45.	0.3	3
29	Stability of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus rhamnosus</i> in minimally processed cabbage. <i>International Journal of Postharvest Technology and Innovation</i> , 2013, 3, 140.	0.1	1
30	Raw milk quality of individual and collective expansion tanks of a dairy industry located in Rio Pomba, Minas Gerais, Brazil - a case study. <i>Revista Do Instituto De Latácinius Cândido Tostes</i> , 2013, 68, 24-32.	0.3	2
31	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
32	Sensory profile of flavored milk drink green apple and peach using quantitative descriptive analysis. <i>Revista Do Instituto De Latácinius Cândido Tostes</i> , 2012, 67, 55-60.	0.3	0
33	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
34	Qualidade microbiológica de leite cru refrigerado e isolamento de bactérias psicrófilas proteolíticas. <i>Food Science and Technology</i> , 2006, 26, 645-651.	1.7	34
35	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
36	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