

# Susana Mi Saad

## List of Publications by Year in descending order

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95  
papers

4,148  
citations

109321

35  
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123424

61  
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99  
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99  
docs citations

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times ranked

4363  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of inulin and okara on <i>Lactobacillus acidophilus</i> La-5 and <i>Bifidobacterium animalis</i> Bb-12 viability in a fermented soy product and probiotic survival under in vitro simulated gastrointestinal conditions. <i>Food Microbiology</i> , 2013, 34, 382-389.	4.2	388
2	Ice-cream as a probiotic food carrier. <i>Food Research International</i> , 2009, 42, 1233-1239.	6.2	264
3	Probiotic cheese: Health benefits, technological and stability aspects. <i>Trends in Food Science and Technology</i> , 2009, 20, 344-354.	15.1	243
4	Scientific evidence for health effects attributed to the consumption of probiotics and prebiotics: an update for current perspectives and future challenges. <i>British Journal of Nutrition</i> , 2015, 114, 1993-2015.	2.3	150
5	Incorporation of <i>Lactobacillus acidophilus</i> in Minas fresh cheese and its implications for textural and sensorial properties during storage. <i>International Dairy Journal</i> , 2005, 15, 1279-1288.	3.0	132
6	Inulin and oligofructose improve sensory quality and increase the probiotic viable count in potentially synbiotic petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2008, 41, 1037-1046.	5.2	126
7	Viability of <i>Lactobacillus acidophilus</i> in synbiotic guava mousses and its survival under in vitro simulated gastrointestinal conditions. <i>International Journal of Food Microbiology</i> , 2010, 137, 121-129.	4.7	125
8	Potentially probiotic and synbiotic chocolate mousse. <i>LWT - Food Science and Technology</i> , 2007, 40, 669-675.	5.2	118
9	Probiotic potential of Minas fresh cheese prepared with the addition of <i>Lactobacillus paracasei</i> . <i>LWT - Food Science and Technology</i> , 2005, 38, 173-180.	5.2	100
10	Probióticos e prebióticos: o estado da arte. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2006, 42, 1-16.	0.5	92
11	Viability of <i>Lactobacillus acidophilus</i> La-5 added solely or in co-culture with a yoghurt starter culture and implications on physico-chemical and related properties of Minas fresh cheese during storage. <i>LWT - Food Science and Technology</i> , 2009, 42, 633-640.	5.2	83
12	Synbiotic potential of fresh cream cheese supplemented with inulin and <i>Lactobacillus paracasei</i> in co-culture with <i>Streptococcus thermophilus</i> . <i>Food Chemistry</i> , 2007, 104, 1605-1610.	8.2	77
13	Vitamin D Modulates Intestinal Microbiota in Inflammatory Bowel Diseases. <i>International Journal of Molecular Sciences</i> , 2021, 22, 362.	4.1	76
14	Tropical fruit by-products water extracts as sources of soluble fibres and phenolic compounds with potential antioxidant, anti-inflammatory, and functional properties. <i>Journal of Functional Foods</i> , 2019, 52, 724-733.	3.4	73
15	Potential beneficial properties of bacteriocin-producing lactic acid bacteria isolated from smoked salmon. <i>Journal of Applied Microbiology</i> , 2011, 110, 971-986.	3.1	72
16	Bacteriocin production and inhibition of <i>Listeria monocytogenes</i> by <i>Lactobacillus sakei</i> subsp. <i>sakei</i> 2a in a potentially synbiotic cheese spread. <i>Food Microbiology</i> , 2015, 48, 143-152.	4.2	72
17	Tropical fruit pulps decreased probiotic survival to in vitro gastrointestinal stress in synbiotic soy yoghurt with okara during storage. <i>LWT - Food Science and Technology</i> , 2014, 55, 436-443.	5.2	71
18	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

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19	Prebiotic Effect of Fructooligosaccharide in the Simulator of the Human Intestinal Microbial Ecosystem (SHIME® Model). <i>Journal of Medicinal Food</i> , 2014, 17, 894-901.	1.5	62
20	The Human Milk Microbiota is Modulated by Maternal Diet. <i>Microorganisms</i> , 2019, 7, 502.	3.6	59
21	<i>Lactobacillus acidophilus</i> CRL 1014 improved gut health in the SHIME® reactor. <i>BMC Gastroenterology</i> , 2013, 13, 100.	2.0	58
22	High pressure processing and pulsed electric fields: potential use in probiotic dairy foods processing. <i>Trends in Food Science and Technology</i> , 2010, 21, 483-493.	15.1	57
23	The effect of pectins on survival of probiotic <i>Lactobacillus</i> spp. in gastrointestinal juices is related to their structure and physical properties. <i>Food Microbiology</i> , 2018, 74, 11-20.	4.2	55
24	Modulation of gut microbiota from obese individuals by in vitro fermentation of citrus pectin in combination with <i>Bifidobacterium longum</i> BB-46. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 8827-8840.	3.6	55
25	Functional petit-suisse cheese: Measure of the prebiotic effect. <i>Anaerobe</i> , 2007, 13, 200-207.	2.1	50
26	Impact of probiotics and prebiotics targeting metabolic syndrome. <i>Journal of Functional Foods</i> , 2020, 64, 103666.	3.4	50
27	In vitro evaluation of gastrointestinal survival of <i>Lactobacillus amylovorus</i> DSM 16698 alone and combined with galactooligosaccharides, milk and/or <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb-12. <i>International Journal of Food Microbiology</i> , 2011, 149, 152-158.	4.7	46
28	Effect of inulin and <i>Lactobacillus paracasei</i> on sensory and instrumental texture properties of functional chocolate mousse. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1318-1324.	3.5	44
29	Passion fruit by-product and fructooligosaccharides stimulate the growth and folate production by starter and probiotic cultures in fermented soymilk. <i>International Journal of Food Microbiology</i> , 2017, 261, 35-41.	4.7	44
30	Gut microbiome approaches to treat obesity in humans. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 1081-1094.	3.6	41
31	Effects of refrigeration, freezing and replacement of milk fat by inulin and whey protein concentrate on texture profile and sensory acceptance of synbiotic guava mousses. <i>Food Chemistry</i> , 2010, 123, 1190-1197.	8.2	40
32	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
33	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. <i>Food Research International</i> , 2017, 97, 356-363.	6.2	39
34	Activity of passion fruit ( <i>Passiflora edulis</i> ) and guava ( <i>Psidium guajava</i> ) pulps on <i>Lactobacillus acidophilus</i> in refrigerated mousses. <i>Brazilian Journal of Microbiology</i> , 2007, 38, 315-317.	2.0	38
35	Cheese supplemented with probiotics reduced the <i>Candida</i> levels in denture wearers. <i>Oral Diseases</i> , 2017, 23, 919-925.	3.0	38
36	Sensory evaluation of probiotic Minas fresh cheese with <i>Lactobacillus acidophilus</i> added solely or in co-culture with a thermophilic starter culture. <i>International Journal of Food Science and Technology</i> , 2008, 43, 871-877.	2.7	37

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37	Biopreservation by <i>Lactobacillus paracasei</i> in Coculture with <i>Streptococcus thermophilus</i> in Potentially Probiotic and Synbiotic Fresh Cream Cheeses. <i>Journal of Food Protection</i> , 2007, 70, 228-235.	1.7	36
38	A probiotic soy-based innovative product as an alternative to petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2014, 59, 411-417.	5.2	36
39	Characterization and in vitro digestibility of by-products from Brazilian food industry: Cassava bagasse, orange bagasse and passion fruit peel. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 16, 90-99.	2.7	36
40	Probiotic potential and sensory properties of coconut flan supplemented with <i>Lactobacillus paracasei</i> and <i>Bifidobacterium lactis</i> . <i>International Journal of Food Science and Technology</i> , 2008, 43, 1560-1568.	2.7	35
41	Textura instrumental de queijo petit-suisse potencialmente probiótico: influência de diferentes combinações de gomas. <i>Food Science and Technology</i> , 2006, 26, 386-393.	1.7	34
42	Probiotic caprine Coalho cheese naturally enriched in conjugated linoleic acid as a vehicle for <i>Lactobacillus acidophilus</i> and beneficial fatty acids. <i>International Dairy Journal</i> , 2012, 24, 107-112.	3.0	34
43	Advantageous Direct Quantification of Viable Closely Related Probiotics in Petit-Suisse Cheeses under In Vitro Gastrointestinal Conditions by Propidium Monoazide - qPCR. <i>PLoS ONE</i> , 2013, 8, e82102.	2.5	34
44	Influence of daily consumption of synbiotic soy-based product supplemented with okara soybean by-product on risk factors for cardiovascular diseases. <i>Food Research International</i> , 2015, 73, 142-148.	6.2	34
45	In vitro gastrointestinal resistance of <i>Lactobacillus acidophilus</i> La-5 and <i>Bifidobacterium animalis</i> Bb-12 in soy and/or milk-based synbiotic apple ice creams. <i>International Journal of Food Microbiology</i> , 2016, 234, 83-93.	4.7	34
46	Effect of galactooligosaccharides and <i>Bifidobacterium animalis</i> Bb-12 on growth of <i>Lactobacillus amylovorus</i> DSM 16698, microbial community structure, and metabolite production in an in vitro colonic model set up with human or pig microbiota. <i>FEMS Microbiology Ecology</i> , 2013, 84, 110-123.	2.7	33
47	Incorporation of soybean by-product okara and inulin in a probiotic soy yoghurt: texture profile and sensory acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 119-125.	3.5	32
48	Aspectos tecnológicos de alimentos funcionais contendo probióticos. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2002, 38, 1-21.	0.5	30
49	In vitro modulation of human gut microbiota composition and metabolites by <i>Bifidobacterium longum</i> BB-46 and a citric pectin. <i>Food Research International</i> , 2019, 120, 595-602.	6.2	28
50	Supplementation with fruit and okara soybean by-products and amaranth flour increases the folate production by starter and probiotic cultures. <i>International Journal of Food Microbiology</i> , 2016, 236, 26-32.	4.7	25
51	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
52	Synbiotic Amazonian palm berry ( <i>Açaí</i> , <i>Euterpe oleracea</i> Mart.) ice cream improved <i>Lactobacillus rhamnosus</i> GG survival to simulated gastrointestinal stress. <i>Food and Function</i> , 2017, 8, 731-740.	4.6	24
53	Degradation of fibres from fruit by-products allows selective modulation of the gut bacteria in an in vitro model of the proximal colon. <i>Journal of Functional Foods</i> , 2019, 57, 275-285.	3.4	24
54	Bacteriocin production and resistance to drugs are advantageous features for <i>Lactobacillus acidophilus</i> La-14, a potential probiotic strain. <i>New Microbiologica</i> , 2011, 34, 357-70.	0.1	24

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55	Textura instrumental e avaliação sensorial de queijo fresco cremoso simbiótico: implicações da adição de <i>Lactobacillus paracasei</i> e inulina. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, 75-84.	0.5	23
56	In vitro fermentation of prebiotic carbohydrates by intestinal microbiota in the presence of <i>Lactobacillus amylovorus</i> DSM 16998. Beneficial Microbes, 2016, 7, 119-133.	2.4	22
57	A prebiotic mixture improved <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium animalis</i> gastrointestinal in vitro resistance in petit-suisse. Food and Function, 2016, 7, 2312-2319.	4.6	21
58	Nutrition claims for functional guava mousses produced with milk fat substitution by inulin and/or whey protein concentrate based on heterogeneous food legislations. LWT - Food Science and Technology, 2013, 50, 755-765.	5.2	20
59	Maternal antibiotic prophylaxis affects <i>Bifidobacterium</i> spp. counts in the human milk, during the first week after delivery. Beneficial Microbes, 2019, 10, 155-163.	2.4	19
60	Chilled Milk-based Desserts as Emerging Probiotic and Prebiotic Products. Critical Reviews in Food Science and Nutrition, 2014, 54, 139-150.	10.3	18
61	Condições de processamento e comercialização de queijo-de-minas frescal. Arquivo Brasileiro De Medicina Veterinária E Zootecnia, 2006, 58, 263-272.	0.4	17
62	Granular Cell Astrocytoma of the Cerebellum. American Journal of Clinical Pathology, 2006, 126, 602-607.	0.7	17
63	Influence of passion fruit by-product and fructooligosaccharides on the viability of <i>Streptococcus thermophilus</i> TH-4 and <i>Lactobacillus rhamnosus</i> LGG in folate bio-enriched fermented soy products and their effect on probiotic survival and folate bio-accessibility under in vitro simulated gastrointestinal conditions. International Journal of Food Microbiology, 2019, 292, 126-136.	4.7	16
64	Influence of Lactic Acid Bacteria on Survival of <i>Escherichia coli</i> O157:H7 in Inoculated Minas Cheese during Storage at 8.5°C. Journal of Food Protection, 2001, 64, 1151-1155.	1.7	14
65	<i>L. acidophilus</i> La-5, fructo-oligosaccharides and inulin may improve sensory acceptance and texture profile of a synbiotic diet mousse. LWT - Food Science and Technology, 2019, 105, 329-335.	5.2	14
66	Impact of combining acerola by-product with a probiotic strain on a gut microbiome model. International Journal of Food Sciences and Nutrition, 2019, 70, 182-194.	2.8	14
67	Impact of a fermented soy beverage supplemented with acerola by-product on the gut microbiota from lean and obese subjects using an in vitro model of the human colon. Applied Microbiology and Biotechnology, 2021, 105, 3771-3785.	3.6	13
68	<i>Lactobacillus acidophilus</i> and <i>Bifidobacterium</i> sp. In co-culture improve sensory acceptance of potentially probiotic petit-suisse cheese. Acta Alimentaria, 2010, 39, 265-276.	0.7	12
69	Inulin increases <i>Bifidobacterium animalis</i> Bb-12 in vitro gastrointestinal resistance in margarine. LWT - Food Science and Technology, 2017, 79, 205-212.	5.2	12
70	Fat substitution by inulin in goat milk ice cream produced with cajá ( <i>Spondias mombin</i> ) pulp and probiotic cultures: influence on composition, texture, and acceptability among consumers of two Brazilian regions. Emirates Journal of Food and Agriculture, 0, , 140.	1.0	11
71	Milk fat protects <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb-12 from in vitro gastrointestinal stress in potentially synbiotic table spreads. Food and Function, 2018, 9, 4274-4281.	4.6	10
72	Effect of enzymatic interesterification on the textural and nutritional properties of a probiotic table spread containing milk fat. LWT - Food Science and Technology, 2020, 124, 109129.	5.2	10

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73	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
74	Characteristics of the Gut Microbiota and Potential Effects of Probiotic Supplements in Individuals with Type 2 Diabetes mellitus. <i>Foods</i> , 2021, 10, 2528.	4.3	9
75	Inovação, persistência e criatividade superando barreiras no desenvolvimento de alimentos probióticos. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2008, 44, .	0.5	8
76	Beneficial microorganisms viability and sensory acceptance of a potentially synbiotic dairy-based tomato spread. <i>LWT - Food Science and Technology</i> , 2015, 62, 682-688.	5.2	8
77	Innovative açai (Euterpe oleracea, Mart., Arecaceae) functional frozen dessert exhibits high probiotic viability throughout shelf-life and supplementation with inulin improves sensory acceptance. <i>Food Science and Biotechnology</i> , 2014, 23, 1843-1849.	2.6	7
78	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
79	Acerola by-product may improve the in vitro gastrointestinal resistance of probiotic strains in a plant-based fermented beverage. <i>LWT - Food Science and Technology</i> , 2021, 141, 110858.	5.2	7
80	A note on the Hilbert algebras with infimum. <i>Matematica Contemporanea</i> , 2003, 24, .	0.0	7
81	Prebióticos y su efecto en la biodisponibilidad del calcio. <i>Revista De Nutricao</i> , 2011, 24, 333-344.	0.4	5
82	Impact of Acerola (Malpighia emarginata DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. <i>Journal of Food Science</i> , 2019, 84, 3726-3734.	3.1	5
83	Influence of raw meat natural background flora on growth of Escherichia coli O157: H7 in ground beef. <i>Revista De Microbiologia</i> , 1999, 30, 272-277.	0.1	4
84	Lean and obese microbiota: differences in in vitro fermentation of food-by-products. <i>Beneficial Microbes</i> , 2021, 12, 397-411.	2.4	4
85	Potential Benefits of Probiotics, Prebiotics, and Synbiotics on the Intestinal Microbiota of the Elderly. , 2016, , 525-538.		3
86	Brewer's Spent Grain Enhanced the Recovery of Potential Probiotic Strains in Fermented Milk After Exposure to In Vitro-Simulated Gastrointestinal Conditions. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 326-337.	3.9	3
87	PERFORMANCE OF PETRIFILM, KIT HEC FOR ENUMERATION OF ESCHERICHIA COLI O157:H7 IN ARTIFICIALLY CONTAMINATED GROUND BEEF. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 1999, 7, 173-181.	0.4	2
88	Aqueous extracts of Agave sisalana leaves have prebiotic potential. <i>Natural Product Research</i> , 2020, 34, 2367-2371.	1.8	2
89	Lactic acid bacteria: microbiological and functional aspects. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2006, 42, 473-473.	0.5	2
90	Bioactive compounds of fruit by-products as potential prebiotics. , 2021, , 47-59.		1

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91	B-Group Vitamin-Producing Lactic Acid Bacteria. , 2020, , 106-123.		1
92	Maternal Diet During Pregnancy and Lactation Modulates the Human Milk Microbiota. SSRN Electronic Journal, 0, , .	0.4	1
93	Probiotics in food safety and human health. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2006, 42, 615-615.	0.5	0
94	The Role of the Microbiota and the Application of Probiotics in Reducing the Risk of Cardiovascular Diseases. , 2020, , 205-222.		0
95	Prospective applications of probiotics and prebiotics in foods. , 2022, , 209-231.		0