

Susana Mi Saad

List of Publications by Year in descending order

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95
papers

4,148
citations

109137

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128067

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docs citations

99
times ranked

4363
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.9	3
2	Prospective applications of probiotics and prebiotics in foods. , 2022, , 209-231.		0
3	Bioactive compounds of fruit by-products as potential prebiotics. , 2021, , 47-59.		1
4	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.	2.5	7
5	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. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 3771-3785.	1.7	13
6	Lean and obese microbiota: differences in in vitro fermentation of food-by-products. <i>Beneficial Microbes</i> , 2021, 12, 397-411.	1.0	4
7	Vitamin D Modulates Intestinal Microbiota in Inflammatory Bowel Diseases. <i>International Journal of Molecular Sciences</i> , 2021, 22, 362.	1.8	76
8	Characteristics of the Gut Microbiota and Potential Effects of Probiotic Supplements in Individuals with Type 2 Diabetes mellitus. <i>Foods</i> , 2021, 10, 2528.	1.9	9
9	Aqueous extracts of <i>Agave sisalana</i> boles have prebiotic potential. <i>Natural Product Research</i> , 2020, 34, 2367-2371.	1.0	2
10	Impact of probiotics and prebiotics targeting metabolic syndrome. <i>Journal of Functional Foods</i> , 2020, 64, 103666.	1.6	50
11	Effect of enzymatic interesterification on the textural and nutritional properties of a probiotic table spread containing milk fat. <i>LWT - Food Science and Technology</i> , 2020, 124, 109129.	2.5	10
12	Response of the Human Milk Microbiota to a Maternal Prebiotic Intervention Is Individual and Influenced by Maternal Age. <i>Nutrients</i> , 2020, 12, 1081.	1.7	10
13	Interactions of probiotics and prebiotics with the gut microbiota. <i>Progress in Molecular Biology and Translational Science</i> , 2020, 171, 265-300.	0.9	40
14	B-Group Vitamin-Producing Lactic Acid Bacteria. , 2020, , 106-123.		1
15	The Role of the Microbiota and the Application of Probiotics in Reducing the Risk of Cardiovascular Diseases. , 2020, , 205-222.		0
16	The Human Milk Microbiota is Modulated by Maternal Diet. <i>Microorganisms</i> , 2019, 7, 502.	1.6	59
17	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.	1.6	24
18	<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.	2.5	14

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19	Maternal antibiotic prophylaxis affects <i>Bifidobacterium</i> spp. counts in the human milk, during the first week after delivery. <i>Beneficial Microbes</i> , 2019, 10, 155-163.	1.0	19
20	Impact of Acerola (<i>Malpighia emarginata</i> DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. <i>Journal of Food Science</i> , 2019, 84, 3726-3734.	1.5	5
21	Impact of combining acerola by-product with a probiotic strain on a gut microbiome model. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 182-194.	1.3	14
22	Gut microbiome approaches to treat obesity in humans. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 1081-1094.	1.7	41
23	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.	1.6	73
24	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.	2.9	28
25	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. <i>International Journal of Food Microbiology</i> , 2019, 292, 126-136.	2.1	16
26	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.	2.5	68
27	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.	2.1	55
28	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.	1.6	25
29	Milk fat protects <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb-12 from in vitro gastrointestinal stress in potentially synbiotic table spreads. <i>Food and Function</i> , 2018, 9, 4274-4281.	2.1	10
30	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.	1.7	55
31	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.	1.5	36
32	Synbiotic Amazonian palm berry (<i>Açai</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.	2.1	24
33	Inulin increases <i>Bifidobacterium animalis</i> Bb-12 in vitro gastrointestinal resistance in margarine. <i>LWT - Food Science and Technology</i> , 2017, 79, 205-212.	2.5	12
34	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.	2.9	39
35	Cheese supplemented with probiotics reduced the <i>Candida</i> levels in denture wearers. <i>Oral Diseases</i> , 2017, 23, 919-925.	1.5	38
36	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.	2.1	44

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37	A prebiotic mixture improved <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium animalis</i> gastrointestinal in vitro resistance in petit-suisse. <i>Food and Function</i> , 2016, 7, 2312-2319.	2.1	21
38	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.	2.1	25
39	In vitro fermentation of prebiotic carbohydrates by intestinal microbiota in the presence of <i>Lactobacillus amylovorus</i> DSM 16998. <i>Beneficial Microbes</i> , 2016, 7, 119-133.	1.0	22
40	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.	2.1	34
41	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
42	Potential Benefits of Probiotics, Prebiotics, and Synbiotics on the Intestinal Microbiota of the Elderly. , 2016, , 525-538.		3
43	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.	1.2	150
44	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.	2.5	8
45	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.	2.9	34
46	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.	2.1	72
47	Innovative açaí (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.	1.2	7
48	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.	2.5	71
49	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.	0.8	62
50	A probiotic soy-based innovative product as an alternative to petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2014, 59, 411-417.	2.5	36
51	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.	1.7	32
52	Chilled Milk-based Desserts as Emerging Probiotic and Prebiotic Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 139-150.	5.4	18
53	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.	2.1	388
54	<i>Lactobacillus acidophilus</i> CRL 1014 improved gut health in the SHIME® reactor. <i>BMC Gastroenterology</i> , 2013, 13, 100.	0.8	58

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55	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 <i>in vitro</i> colonic model set up with human or pig microbiota. <i>FEMS Microbiology Ecology</i> , 2013, 84, 110-123.	1.3	33
56	Nutrition claims for functional guava mousses produced with milk fat substitution by inulin and/or whey protein concentrate based on heterogeneous food legislations. <i>LWT - Food Science and Technology</i> , 2013, 50, 755-765.	2.5	20
57	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.	1.1	34
58	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.	1.5	34
59	Prebióticos y su efecto en la biodisponibilidad del calcio. <i>Revista De Nutricao</i> , 2011, 24, 333-344.	0.4	5
60	Potential beneficial properties of bacteriocin-producing lactic acid bacteria isolated from smoked salmon. <i>Journal of Applied Microbiology</i> , 2011, 110, 971-986.	1.4	72
61	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.	2.1	46
62	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
63	<i>Lactobacillus acidophilus</i> and <i>Bifidobacterium</i> sp. In co-culture improve sensory acceptance of potentially probiotic petit-suisse cheese. <i>Acta Alimentaria</i> , 2010, 39, 265-276.	0.3	12
64	Viability of <i>Lactobacillus acidophilus</i> in synbiotic guava mousses and its survival under <i>in vitro</i> simulated gastrointestinal conditions. <i>International Journal of Food Microbiology</i> , 2010, 137, 121-129.	2.1	125
65	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.	4.2	40
66	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.	7.8	57
67	Ice-cream as a probiotic food carrier. <i>Food Research International</i> , 2009, 42, 1233-1239.	2.9	264
68	Probiotic cheese: Health benefits, technological and stability aspects. <i>Trends in Food Science and Technology</i> , 2009, 20, 344-354.	7.8	243
69	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.	2.5	83
70	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.	1.7	44
71	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.	1.3	37
72	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.	1.3	35

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73	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.	2.5	126
74	Textura instrumental e avaliação sensorial de queijo fresco cremoso simbiótico: implicações da adição de <i>Lactobacillus paracasei</i> e inulina. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2008, 44, 75-84.	0.5	23
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	Potentially probiotic and synbiotic chocolate mousse. <i>LWT - Food Science and Technology</i> , 2007, 40, 669-675.	2.5	118
77	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.	0.8	36
78	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.	0.8	38
79	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.	4.2	77
80	Functional petit-suisse cheese: Measure of the prebiotic effect. <i>Anaerobe</i> , 2007, 13, 200-207.	1.0	50
81	Probióticos e prebióticos: o estado da arte. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2006, 42, 1-16.	0.5	92
82	Textura instrumental de queijo petit-suisse potencialmente probiótico: influência de diferentes combinações de gomas. <i>Food Science and Technology</i> , 2006, 26, 386-393.	0.8	34
83	Condições de processamento e comercialização de queijo-de-minas frescal. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2006, 58, 263-272.	0.1	17
84	Granular Cell Astrocytoma of the Cerebellum. <i>American Journal of Clinical Pathology</i> , 2006, 126, 602-607.	0.4	17
85	Lactic acid bacteria: microbiological and functional aspects. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2006, 42, 473-473.	0.5	2
86	Probiotics in food safety and human health. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2006, 42, 615-615.	0.5	0
87	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.	1.5	132
88	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.	2.5	100
89	A note on the Hilbert algebras with infimum. <i>Matematica Contemporanea</i> , 2003, 24, .	0.0	7
90	Aspectos tecnológicos de alimentos funcionais contendo probióticos. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2002, 38, 1-21.	0.5	30

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91	Influence of Lactic Acid Bacteria on Survival of Escherichia coli O157:H7 in Inoculated Minas Cheese during Storage at 8.5°C. Journal of Food Protection, 2001, 64, 1151-1155.	0.8	14
92	Influence of raw meat natural background flora on growth of Escherichia coli O157: H7 in ground beef. Revista De Microbiologia, 1999, 30, 272-277.	0.1	4
93	PERFORMANCE OF PETRIFILM [®] KIT [®] FOR ENUMERATION OF <i>ESCHERICHIA COLI</i> O157:H7 IN ARTIFICIALLY CONTAMINATED GROUND BEEF. Journal of Rapid Methods and Automation in Microbiology, 1999, 7, 173-181.	0.4	2
94	Fat substitution by inulin in goat milk ice cream produced with cajã (Spondias mombin) 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
95	Maternal Diet During Pregnancy and Lactation Modulates the Human Milk Microbiota. SSRN Electronic Journal, 0, , .	0.4	1