

Susana Mi Saad

List of Publications by Year in descending order

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109321
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4363
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#	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. Probiotics and Antimicrobial Proteins, 2023, 15, 326-337.	3.9	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. LWT - Food Science and Technology, 2021, 141, 110858.	5.2	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. Applied Microbiology and Biotechnology, 2021, 105, 3771-3785.	3.6	13
6	Lean and obese microbiota: differences in in vitro fermentation of food-by-products. Beneficial Microbes, 2021, 12, 397-411.	2.4	4
7	Vitamin D Modulates Intestinal Microbiota in Inflammatory Bowel Diseases. International Journal of Molecular Sciences, 2021, 22, 362.	4.1	76
8	Characteristics of the Gut Microbiota and Potential Effects of Probiotic Supplements in Individuals with Type 2 Diabetes mellitus. Foods, 2021, 10, 2528.	4.3	9
9	Aqueous extracts of Agave sisalana boles have prebiotic potential. Natural Product Research, 2020, 34, 2367-2371.	1.8	2
10	Impact of probiotics and prebiotics targeting metabolic syndrome. Journal of Functional Foods, 2020, 64, 103666.	3.4	50
11	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
12	Response of the Human Milk Microbiota to a Maternal Prebiotic Intervention Is Individual and Influenced by Maternal Age. Nutrients, 2020, 12, 1081.	4.1	10
13	Interactions of probiotics and prebiotics with the gut microbiota. Progress in Molecular Biology and Translational Science, 2020, 171, 265-300.	1.7	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. Microorganisms, 2019, 7, 502.	3.6	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. Journal of Functional Foods, 2019, 57, 275-285.	3.4	24
18	L. acidophilus 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

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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.	2.4	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.	3.1	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.	2.8	14
22	Gut microbiome approaches to treat obesity in humans. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 1081-1094.	3.6	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.	3.4	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.	6.2	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.	4.7	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.	5.2	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.	4.2	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.	3.4	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.	4.6	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.	3.6	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.	2.7	36
32	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
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.	5.2	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.	6.2	39
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	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

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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.	4.6	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.	4.7	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.	2.4	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.	4.7	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.	2.3	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.	5.2	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.	6.2	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.	4.2	72
47	Innovative aÃaÃ-(<i>Euterpe oleracea</i> , 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
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.	5.2	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.	1.5	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.	5.2	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.	3.5	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.	10.3	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.	4.2	388
54	<i>Lactobacillus acidophilus</i> CRL 1014 improved âgut healthâin the SHIME® reactor. <i>BMC Gastroenterology</i> , 2013, 13, 100.	2.0	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. FEMS Microbiology Ecology, 2013, 84, 110-123.	2.7	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. LWT - Food Science and Technology, 2013, 50, 755-765.	5.2	20
57	Advantageous Direct Quantification of Viable Closely Related Probiotics in Petit-Suisse Cheeses under In Vitro Gastrointestinal Conditions by Propidium Monoazide - qPCR. PLoS ONE, 2013, 8, e82102.	2.5	34
58	Probiotic caprine Coalho cheese naturally enriched in conjugated linoleic acid as a vehicle for <i>Lactobacillus acidophilus</i> and beneficial fatty acids. International Dairy Journal, 2012, 24, 107-112.	3.0	34
59	Prebióticos y su efecto en la biodisponibilidad del calcio. Revista De Nutricao, 2011, 24, 333-344.	0.4	5
60	Potential beneficial properties of bacteriocin-producing lactic acid bacteria isolated from smoked salmon. Journal of Applied Microbiology, 2011, 110, 971-986.	3.1	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. International Journal of Food Microbiology, 2011, 149, 152-158.	4.7	46
62	Bacteriocin production and resistance to drugs are advantageous features for <i>Lactobacillus acidophilus</i> La-14, a potential probiotic strain. New Microbiologica, 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. Acta Alimentaria, 2010, 39, 265-276.	0.7	12
64	Viability of <i>Lactobacillus acidophilus</i> in synbiotic guava mousses and its survival under <i>in vitro</i> simulated gastrointestinal conditions. International Journal of Food Microbiology, 2010, 137, 121-129.	4.7	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. Food Chemistry, 2010, 123, 1190-1197.	8.2	40
66	High pressure processing and pulsed electric fields: potential use in probiotic dairy foods processing. Trends in Food Science and Technology, 2010, 21, 483-493.	15.1	57
67	Ice-cream as a probiotic food carrier. Food Research International, 2009, 42, 1233-1239.	6.2	264
68	Probiotic cheese: Health benefits, technological and stability aspects. Trends in Food Science and Technology, 2009, 20, 344-354.	15.1	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. LWT - Food Science and Technology, 2009, 42, 633-640.	5.2	83
70	Effect of inulin and <i>Lactobacillus paracasei</i> on sensory and instrumental texture properties of functional chocolate mousse. Journal of the Science of Food and Agriculture, 2008, 88, 1318-1324.	3.5	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. International Journal of Food Science and Technology, 2008, 43, 871-877.	2.7	37
72	Probiotic potential and sensory properties of coconut flan supplemented with <i>Lactobacillus paracasei</i> and <i>Bifidobacterium lactis</i> . International Journal of Food Science and Technology, 2008, 43, 1560-1568.	2.7	35

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73	Inulin and oligofructose improve sensory quality and increase the probiotic viable count in potentially synbiotic petit-suisse cheese. LWT - Food Science and Technology, 2008, 41, 1037-1046.	5.2	126
74	Textura instrumental e avaliação sensorial de queijo fresco cremoso simbiótico: implicações da adição de Lactobacillus paracasei e inulina. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, 75-84.	0.5	23
75	Inovação, persistência e criatividade superando barreiras no desenvolvimento de alimentos probióticos. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, .	0.5	8
76	Potentially probiotic and synbiotic chocolate mousse. LWT - Food Science and Technology, 2007, 40, 669-675.	5.2	118
77	Biopreservation by Lactobacillus paracasei in Coculture with Streptococcus thermophilus in Potentially Probiotic and Synbiotic Fresh Cream Cheeses. Journal of Food Protection, 2007, 70, 228-235.	1.7	36
78	Activity of passion fruit (Passiflora edulis) and guava (Psidium guajava) pulps on Lactobacillus acidophilus in refrigerated mousses. Brazilian Journal of Microbiology, 2007, 38, 315-317.	2.0	38
79	Synbiotic potential of fresh cream cheese supplemented with inulin and Lactobacillus paracasei in co-culture with Streptococcus thermophilus. Food Chemistry, 2007, 104, 1605-1610.	8.2	77
80	Functional petit-suisse cheese: Measure of the prebiotic effect. Anaerobe, 2007, 13, 200-207.	2.1	50
81	Probióticos e prebióticos: o estado da arte. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2006, 42, 1-16.	0.5	92
82	Textura instrumental de queijo petit-suisse potencialmente probiótico: influência de diferentes combinações de gomas. Food Science and Technology, 2006, 26, 386-393.	1.7	34
83	Condições de processamento e comercialização de queijo-de-minas frescal. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2006, 58, 263-272.	0.4	17
84	Granular Cell Astrocytoma of the Cerebellum. American Journal of Clinical Pathology, 2006, 126, 602-607.	0.7	17
85	Lactic acid bacteria: microbiological and functional aspects. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2006, 42, 473-473.	0.5	2
86	Probiotics in food safety and human health. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2006, 42, 615-615.	0.5	0
87	Incorporation of Lactobacillus acidophilus in Minas fresh cheese and its implications for textural and sensorial properties during storage. International Dairy Journal, 2005, 15, 1279-1288.	3.0	132
88	Probiotic potential of Minas fresh cheese prepared with the addition of Lactobacillus paracasei. LWT - Food Science and Technology, 2005, 38, 173-180.	5.2	100
89	A note on the Hilbert algebras with infimum. Matematica Contemporanea, 2003, 24, .	0.0	7
90	Aspectos tecnológicos de alimentos funcionais contendo probióticos. BJPS: Brazilian Journal of Pharmaceutical Sciences, 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.	1.7	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