

Stephanie S Pinto

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

860
citations

686830

13
h-index

1058022

14
g-index

14
all docs

14
docs citations

14
times ranked

1127
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of bifidobacteria by spray drying in the presence of prebiotics. Food Research International, 2012, 45, 306-312.	2.9	268
2	Development and physico-chemical characterization of microencapsulated bifidobacteria in passion fruit juice: A functional non-dairy product for probiotic delivery. Food Bioscience, 2018, 24, 26-36.	2.0	85
3	Influence of microencapsulation with sweet whey and prebiotics on the survival of Bifidobacterium-BB-12 under simulated gastrointestinal conditions and heat treatments. LWT - Food Science and Technology, 2015, 64, 1004-1009.	2.5	68
4	Potential use of whey concentrate and prebiotics as carrier agents to protect Bifidobacterium-BB-12 microencapsulated by spray drying. Food Research International, 2015, 67, 400-408.	2.9	67
5	Effect of microencapsulation on survival of Bifidobacterium BB-12 exposed to simulated gastrointestinal conditions and heat treatments. LWT - Food Science and Technology, 2013, 50, 39-44.	2.5	66
6	Microencapsulation of freeze concentrated Ilex paraguariensis extract by spray drying. Journal of Food Engineering, 2015, 151, 60-68.	2.7	59
7	Effects of the addition of microencapsulated Bifidobacterium BB-12 on the properties of frozen yogurt. Journal of Food Engineering, 2012, 111, 563-569.	2.7	55
8	Effects of dietary replacement of fishmeal by mealworm meal on muscle quality of farmed shrimp Litopenaeus vannamei. Food Research International, 2017, 102, 445-450.	2.9	44
9	Influence of DE-value of maltodextrin on the physicochemical properties, antioxidant activity, and storage stability of spray dried concentrated mate (Ilex paraguariensis A. St. Hil.). LWT - Food Science and Technology, 2017, 79, 561-567.	2.5	39
10	Effect of the application of Bifidobacterium BB-12 microencapsulated by spray drying with prebiotics on the properties of ricotta cream. Food Research International, 2013, 52, 50-55.	2.9	29
11	Probiotic Mascarpone-type cheese: Characterisation and cell viability during storage and simulated gastrointestinal conditions. International Journal of Dairy Technology, 2018, 71, 195-203.	1.3	29
12	A potential technological application of probiotic microcapsules in lactose-free Greek-style yoghurt. International Dairy Journal, 2019, 97, 131-138.	1.5	22
13	Effect of the incorporation of Bifidobacterium BB-12 microencapsulated with sweet whey and inulin on the properties of Greek-style yogurt. Journal of Food Science and Technology, 2017, 54, 2804-2813.	1.4	16
14	Use of Concentrated Whey by Freeze Concentration Process to Obtain a Symbiotic Fermented Lactic Beverage. Advance Journal of Food Science and Technology, 2018, 14, 56-68.	0.1	13