Daniela Freitas

List of Publications by Year in Descending Order

10 papers	261 citations	6 h-index	10 g-index
10 ext. papers	371 ext. citations	6.5 avg, IF	3.53 L-index

#	Paper	IF	Citations
10	Glycemic response, satiety, gastric secretions and emptying after bread consumption with water, tea or lemon juice: a randomized crossover intervention using MRI.. *European Journal of Nutrition*, **2022**, 61, 1621	5.2	3
9	The contribution of gastric digestion of starch to the glycaemic index of breads with different composition or structure.. *Food and Function*, **2022**,	6.1	1
8	Lemon juice, but not tea, reduces the glycemic response to bread in healthy volunteers: a randomized crossover trial. *European Journal of Nutrition*, **2021**, 60, 113-122	5.2	6
7	Presence and Germination of the Probiotic DE111 in the Human Small Intestinal Tract: A Randomized, Crossover, Double-Blind, and Placebo-Controlled Study. *Frontiers in Microbiology*, **2021**, 12, 715863	5.7	4
6	Inhibitory effect of black tea, lemon juice, and other beverages on salivary and pancreatic amylases: What impact on bread starch digestion? A dynamic in vitro study. *Food Chemistry*, **2019**, 297, 124885	8.5	12
5	Oro-gastro-intestinal digestion of starch in white bread, wheat-based and gluten-free pasta: Unveiling the contribution of human salivary □amylase. *Food Chemistry*, **2019**, 274, 566-573	8.5	26
4	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2239-2261	11.5	138
3	The important role of salivary □amylase in the gastric digestion of wheat bread starch. *Food and Function*, **2018**, 9, 200-208	6.1	48
2	Acid induced reduction of the glycaemic response to starch-rich foods: the salivary □amylase inhibition hypothesis. *Food and Function*, **2018**, 9, 5096-5102	6.1	8
1	Short communication: Latin-style fresh cheese enhances lactic acid bacteria survival but not Listeria monocytogenes resistance under in vitro simulated gastrointestinal conditions. *Journal of Dairy Science*, **2015**, 98, 4377-83	4	15