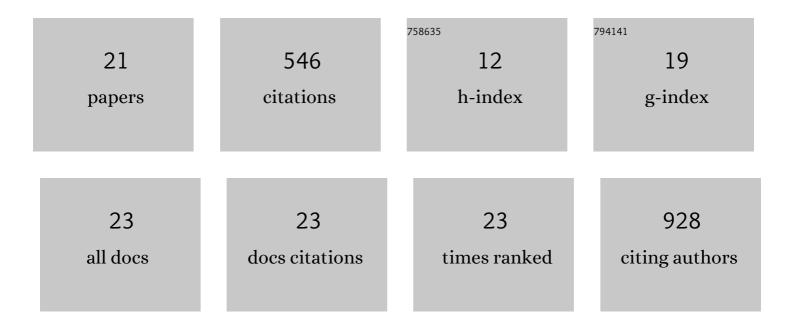
LÃ-gia L Pimentel

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5581064/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Cholesterol, inflammation, and phospholipids: COVID-19 share traits with cardiovascular disease. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2021, 1866, 158839.	1.2	3
2	Bioactive Sugarcane Lipids in a Circular Economy Context. Foods, 2021, 10, 1125.	1.9	2
3	Phytosterols and Novel Triterpenes Recovered from Industrial Fermentation Coproducts Exert In Vitro Anti-Inflammatory Activity in Macrophages. Pharmaceuticals, 2021, 14, 583.	1.7	12
4	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of Listeria monocytogenes strains. Food Microbiology, 2020, 87, 103351.	2.1	22
5	Lactobacillus mulieris sp. nov., a new species of Lactobacillus delbrueckii group. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 1522-1527.	0.8	36
6	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. Electrophoresis, 2018, 39, 1835-1845.	1.3	10
7	One Health, Fermented Foods, and Gut Microbiota. Foods, 2018, 7, 195.	1.9	101
8	Enzymes in Physiological Samples. , 2018, , 138-138.		1
9	Effect of Pufa Substrates on Fatty Acid Profile of Bifidobacterium breve Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. Scientific Reports, 2018, 8, 15591.	1.6	26
10	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. Fermentation, 2018, 4, 90.	1.4	56
11	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. Microbiology and Molecular Biology Reviews, 2018, 82, .	2.9	51
12	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 2611-2622.	5.4	33
13	Milk fat components with potential anticancer activity—a review. Bioscience Reports, 2017, 37, .	1.1	42
14	Pedobacter lusitanus sp. nov., isolated from sludge of a deactivated uranium mine. International Journal of Systematic and Evolutionary Microbiology, 2017, 67, 1339-1348.	0.8	26
15	Isolation and Analysis of Phospholipids in Dairy Foods. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-12.	0.7	35
16	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. MethodsX, 2015, 2, 475-484.	0.7	13
17	Endocrine Disruptor DDE Associated with a High-Fat Diet Enhances the Impairment of Liver Fatty Acid Composition in Rats. Journal of Agricultural and Food Chemistry, 2015, 63, 9341-9348.	2.4	37
18	Incorporation of neuroprotective extracts from Hypericum perforatum in yoghurt: Interactions and stability throughout storage. Planta Medica, 2014, 80, .	0.7	0

#	Article	IF	CITATIONS
19	Survival of potentially probiotic enterococci in dairy matrices and in the human gastrointestinal tract. International Dairy Journal, 2012, 27, 53-57.	1.5	8
20	Assessment of Safety of Enterococci Isolated throughout Traditional Terrincho Cheesemaking: Virulence Factors and Antibiotic Susceptibility. Journal of Food Protection, 2007, 70, 2161-2167.	0.8	22
21	Stability of a Fermented Milk Enriched With Microbial CLA/CLNA. , 0, , .		0