

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

21
papers

546
citations

758635

12
h-index

794141

19
g-index

23
all docs

23
docs citations

23
times ranked

928
citing authors

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

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