Adriano Gomes da Cruz

List of Publications by Citations

319 papers	12,117 citations	61 h-index	90 g-index
332 ext. papers	14,437 ext. citations	6.1 avg, IF	6.67 L-index

#	Paper	IF	Citations
319	Functional Foods and Nondairy Probiotic Food Development: Trends, Concepts, and Products. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 292-302	16.4	402
318	Probiotic Dairy Products as Functional Foods. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 455-470	16.4	285
317	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 663-677	16.4	236
316	Ice-cream as a probiotic food carrier. *Food Research International*, **2009**, 42, 1233-1239	7	204
315	Probiotic cheese: Health benefits, technological and stability aspects. *Trends in Food Science and Technology*, **2009**, 20, 344-354	15.3	198
314	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. *Annual Review of Food Science and Technology*, **2020**, 11, 93-118	14.7	176
313	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 247-262	16.4	167
312	Treatment and utilization of dairy industrial waste: A review. *Trends in Food Science and Technology*, **2019**, 88, 361-372	15.3	165
311	Aflatoxin in foodstuffs: Occurrence and recent advances in decontamination. *Food Research International*, **2018**, 113, 74-85	7	148
310	Strategies to improve the functionality of probiotics in supplements and foods. *Current Opinion in Food Science*, **2018**, 22, 160-166	9.8	147
309	Viability of probiotic microorganisms in cheese during production and storage: a review. *Dairy Science and Technology*, **2011**, 91, 283-308		137
308	The occurrence and effect of unit operations for dairy products processing on the fate of aflatoxin M1: A review. *Food Control*, **2016**, 68, 310-329	6.2	130
307	Sensory Analysis: Relevance for Prebiotic, Probiotic, and Synbiotic Product Development. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 358-373	16.4	122
306	Monitoring the authenticity of Brazilian UHT milk: A chemometric approach. *Food Chemistry*, **2011**, 124, 692-695	8.5	121
305	Cold plasma processing of milk and dairy products. *Trends in Food Science and Technology*, **2018**, 74, 56-68	15.3	118
304	Consumer perception of probiotic yogurt: Performance of check all that apply (CATA), projective mapping, sorting and intensity scale. *Food Research International*, **2013**, 54, 601-610	7	115
303	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. *Food Chemistry*, **2018**, 246, 464-472	8.5	115

302	Ohmic heating in dairy processing: Relevant aspects for safety and quality. *Trends in Food Science and Technology*, **2017**, 62, 104-112	15.3	108
301	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. *Trends in Food Science and Technology*, **2011**, 22, 276-291	15.3	108
300	Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. *Fermentation*, **2017**, 3, 67	4.7	106
299	Physico-chemical changes during storage and sensory acceptance of low sodium probiotic Minas cheese added with arginine. *Food Chemistry*, **2016**, 196, 628-37	8.5	102
298	Developing a prebiotic yogurt: Rheological, physico-chemical and microbiological aspects and adequacy of survival analysis methodology. *Journal of Food Engineering*, **2013**, 114, 323-330	6	100
297	Quality parameters of probiotic yogurt added to glucose oxidase compared to commercial products through microbiological, physical□chemical and metabolic activity analyses. *Food Research International*, **2015**, 77, 627-635	7	99
296	Manufacture of probiotic Minas Frescal cheese with Lactobacillus casei Zhang. *Journal of Dairy Science*, **2016**, 99, 18-30	4	97
295	Development of probiotic dairy beverages: rheological properties and application of mathematical models in sensory evaluation. *Journal of Dairy Science*, **2013**, 96, 16-25	4	94
294	Strawberry-flavored yogurts and whey beverages: What is the sensory profile of the ideal product?. *Journal of Dairy Science*, **2016**, 99, 5273-5283	4	92
293	Food safety systems in a small dairy factory: implementation, major challenges, and assessment of systems' performances. *Foodborne Pathogens and Disease*, **2013**, 10, 6-12	3.8	91
292	Stability of probiotic yogurt added with glucose oxidase in plastic materials with different permeability oxygen rates during the refrigerated storage. *Food Research International*, **2013**, 51, 723-728	7	89
291	Sensory profile and physicochemical characteristics of mango nectar sweetened with high intensity sweeteners throughout storage time. *Food Research International*, **2013**, 54, 1670-1679	7	88
290	Probiotic ice cream: viability of probiotic bacteria and sensory properties. *Annals of Microbiology*, **2011**, 61, 411-424	3.2	88
289	Probiotic Minas Frescal cheese added with L. casei 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women □A randomized double-blind pilot trial. *Journal of Functional Foods*, **2018**, 45, 435-443	5.1	87
288	Characterization of Brazilian lager and brown ale beers based on color, phenolic compounds, and antioxidant activity using chemometrics. *Journal of the Science of Food and Agriculture*, **2011**, 91, 563-71	4.3	87
287	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. *Journal of Functional Foods*, **2017**, 38, 242-250	5.1	86
286	Check all that apply and free listing to describe the sensory characteristics of low sodium dry fermented sausages: Comparison with trained panel. *Food Research International*, **2015**, 76, 725-734	7	84
285	Development of chocolate dairy dessert with addition of prebiotics and replacement of sucrose with different high-intensity sweeteners. *Journal of Dairy Science*, **2014**, 97, 2600-9	4	84

284	Hypertension parameters are attenuated by the continuous consumption of probiotic Minas cheese. *Food Research International*, **2015**, 76, 611-617	7	82
283	Preference mapping of dulce de leche commercialized in Brazilian markets. *Journal of Dairy Science*, **2015**, 98, 1443-54	4	81
282	Probiotic yogurts manufactured with increased glucose oxidase levels: postacidification, proteolytic patterns, survival of probiotic microorganisms, production of organic acid and aroma compounds. *Journal of Dairy Science*, **2012**, 95, 2261-9	4	81
281	Packaging system and probiotic dairy foods. *Food Research International*, **2007**, 40, 951-956	7	78
280	Sodium reduction and flavor enhancer addition in probiotic prato cheese: Contributions of quantitative descriptive analysis and temporal dominance of sensations for sensory profiling. *Journal of Dairy Science*, **2018**, 101, 8837-8846	4	76
279	Reduced fat and sugar vanilla ice creams: sensory profiling and external preference mapping. *Journal of Dairy Science*, **2012**, 95, 4842-4850	4	76
278	Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. *Ultrasonics Sonochemistry*, **2018**, 44, 251-260	8.9	75
277	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. *Current Opinion in Food Science*, **2020**, 32, 1-8	9.8	75
276	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. *Trends in Food Science and Technology*, **2020**, 95, 205-218	15.3	73
275	Assessing the costs involved in the implementation of GMP and HACCP in a small dairy factory. *Quality Assurance and Safety of Crops and Foods*, **2014**, 6, 135-139	1.5	72
274	Prebiotic gluten-free bread: Sensory profiling and drivers of liking. *LWT - Food Science and Technology*, **2014**, 55, 248-254	5.4	72
273	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. *Ultrasonics Sonochemistry*, **2019**, 57, 12-21	8.9	71
272	Assessing the use of different chemometric techniques to discriminate low-fat and full-fat yogurts. *LWT - Food Science and Technology*, **2013**, 50, 210-214	5.4	71
271	Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds. *Food Chemistry*, **2018**, 263, 81-88	8.5	70
270	Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. *Ultrasonics Sonochemistry*, **2018**, 42, 1-10	8.9	70
269	Manufacture of low-sodium Minas fresh cheese: effect of the partial replacement of sodium chloride with potassium chloride. *Journal of Dairy Science*, **2011**, 94, 2701-6	4	69
268	Effect of the inoculation level of Lactobacillus acidophilus in probiotic cheese on the physicochemical features and sensory performance compared with commercial cheeses. *Journal of Dairy Science*, **2011**, 94, 4777-86	4	68
267	Rapid consumer-based sensory characterization of requeijão cremoso, a spreadable processed cheese: Performance of new statistical approaches to evaluate check-all-that-apply data. *Journal of Dairy Science*, **2017**, 100, 6100-6110	4	67

266	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 867-882	16.4	67
265	Probiotic yogurt offers higher immune-protection than probiotic whey beverage. *Food Research International*, **2013**, 54, 118-124	7	66
264	Impact of probiotics and prebiotics on food texture. *Current Opinion in Food Science*, **2020**, 33, 38-44	9.8	65
263	Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a prebiotic soursop whey beverage. *Ultrasonics Sonochemistry*, **2019**, 55, 157-164	8.9	64
262	Dairy processing using supercritical carbon dioxide technology: Theoretical fundamentals, quality and safety aspects. *Trends in Food Science and Technology*, **2017**, 64, 94-101	15.3	63
261	Processing optimization of probiotic yogurt containing glucose oxidase using response surface methodology. *Journal of Dairy Science*, **2010**, 93, 5059-68	4	62
260	Physicochemical evaluation of sheep milk yogurts containing different levels of inulin. *Journal of Dairy Science*, **2016**, 99, 4160-4168	4	61
259	On the implementation of good manufacturing practices in a small processing unity of mozzarella cheese in Brazil. *Food Control*, **2012**, 24, 199-205	6.2	61
258	Prebiotics addition in sheep milk ice cream: A rheological, microstructural and sensory study. *Journal of Functional Foods*, **2017**, 35, 564-573	5.1	60
257	Ultra-flash profile and projective mapping for describing sensory attributes of prebiotic mortadellas. *Food Research International*, **2013**, 54, 1705-1711	7	60
256	Short communication: Influence of long-chain inulin and Lactobacillus paracasei subspecies paracasei on the sensory profile and acceptance of a traditional yogurt. *Journal of Dairy Science*, **2013**, 96, 6233-41	4	60
255	Consumer-based product characterization using Pivot Profile, Projective Mapping and Check-all-that-apply (CATA): A comparative case with Greek yogurt samples. *Food Research International*, **2017**, 99, 375-384	7	59
254	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. *Food Research International*, **2017**, 91, 38-46	7	59
253	Biogenic amines as bacterial quality indicators in different poultry meat species. *LWT - Food Science and Technology*, **2015**, 60, 15-21	5.4	58
252	The xylooligosaccharide addition and sodium reduction in requeijð cremoso processed cheese. *Food Research International*, **2018**, 107, 137-147	7	58
251	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. *Trends in Food Science and Technology*, **2020**, 102, 146-154	15.3	56
250	Coencapsulation of xylitol and menthol by double emulsion followed by complex coacervation and microcapsule application in chewing gum. *Food Research International*, **2014**, 66, 454-462	7	56
249	Probiotic cheese attenuates exercise-induced immune suppression in Wistar rats. *Journal of Dairy Science*, **2012**, 95, 3549-58	4	56

248	Dulce de Leche, a typical product of Latin America: characterisation by physicochemical, optical and instrumental methods. *Food Chemistry*, **2015**, 169, 471-7	8.5	55
247	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. *Food Chemistry*, **2018**, 248, 192-200	8.5	55
246	Novel and successful free comments method for sensory characterization of chocolate ice cream: A comparative study between pivot profile and comment analysis. *Journal of Dairy Science*, **2016**, 99, 3408-3420	4	55
245	The antimicrobial, antioxidant and sensory properties of garlic and its derivatives in Brazilian low-sodium frankfurters along shelf-life. *Food Research International*, **2016**, 84, 1-8	7	54
244	Effects of herbal extracts on quality traits of yogurts, cheeses, fermented milks, and ice creams: a technological perspective. *Current Opinion in Food Science*, **2018**, 19, 1-7	9.8	54
243	Effect of galactooligosaccharide addition on the physical, optical, and sensory acceptance of vanilla ice cream. *Journal of Dairy Science*, **2015**, 98, 4266-72	4	52
242	Ohmic Heating: A potential technology for sweet whey processing. *Food Research International*, **2018**, 106, 771-779	7	52
241	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. *Food Chemistry*, **2018**, 239, 697-703	8.5	52
240	Strategies to develop healthier processed cheeses: Reduction of sodium and fat contents and use of prebiotics. *Food Research International*, **2016**, 86, 93-102	7	52
239	Dynamic profiling of different ready-to-drink fermented dairy products: A comparative study using Temporal Check-All-That-Apply (TCATA), Temporal Dominance of Sensations (TDS) and Progressive Profile (PP). *Food Research International*, **2017**, 101, 249-258	7	51
238	Survival analysis methodology to predict the shelf-life of probiotic flavored yogurt. *Food Research International*, **2010**, 43, 1444-1448	7	50
237	High pressure processing and pulsed electric fields: potential use in probiotic dairy foods processing. *Trends in Food Science and Technology*, **2010**, 21, 483-493	15.3	50
236	Pulsed-Field Gel Electrophoresis characterization of Listeria monocytogenes isolates from cheese manufacturing plants in São Paulo, Brazil. *International Journal of Food Microbiology*, **2014**, 173, 21-9	5.8	49
235	Consumers' perceptions toward 3 different fermented dairy products: Insights from focus groups, word association, and projective mapping. *Journal of Dairy Science*, **2017**, 100, 8849-8860	4	49
234	Properties of bologna-type sausages with pork back-fat replaced with pork skin and amorphous cellulose. *Meat Science*, **2015**, 104, 44-51	6.4	48
233	PARAFAC: Adjustment for modeling consumer study covering probiotic and conventional yogurt. *Food Research International*, **2012**, 45, 211-215	7	48
232	Reformulating Minas Frescal cheese using consumers' perceptions: Insights from intensity scales and check-all-that-apply questionnaires. *Journal of Dairy Science*, **2017**, 100, 6111-6124	4	47
231	Discrimination of Brazilian artisanal and inspected pork sausages: Application of unsupervised, linear and non-linear supervised chemometric methods. *Food Research International*, **2014**, 64, 380-386	7	47

230	Changes on expected taste perception of probiotic and conventional yogurts made from goat milk after rapidly repeated exposure. *Journal of Dairy Science*, **2014**, 97, 2610-8	4	47
229	Biofilm-producing ability of Staphylococcus aureus isolates from Brazilian dairy farms. *Journal of Dairy Science*, **2014**, 97, 1812-6	4	47
228	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. *Ultrasonics Sonochemistry*, **2019**, 51, 241-248	8.9	47
227	What are the cultural effects on consumers' perceptions? A case study covering coalho cheese in the Brazilian northeast and southeast area using word association. *Food Research International*, **2017**, 102, 553-558	7	46
226	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. *Journal of Dairy Science*, **2020**, 103, 1110-1119	4	46
225	Ohmic heating for processing of whey-raspberry flavored beverage. *Food Chemistry*, **2019**, 297, 125018	8.5	45
224	The influence of sweeteners in probiotic Petit Suisse cheese in concentrations equivalent to that of sucrose. *Journal of Dairy Science*, **2013**, 96, 5512-21	4	45
223	Sensory acceptance and survival of probiotic bacteria in ice cream produced with different overrun levels. *Journal of Food Science*, **2012**, 77, S24-8	3.4	45
222	Cheese. What is its contribution to the sodium intake of Brazilians?. *Appetite*, **2013**, 66, 84-8	4.5	44
221	Impact of nonthermal processing on different milk enzymes. *International Journal of Dairy Technology*, **2019**, 72, 481-495	3.7	43
220	Quality assurance requirements in produce processing. *Trends in Food Science and Technology*, **2006** , 17, 406-411	15.3	43
219	Ohmic heating for the dairy industry: a potential technology to develop probiotic dairy foods in association with modifications of whey protein structure. *Current Opinion in Food Science*, **2018**, 22, 95-101	9.8	42
218	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. *LWT - Food Science and Technology*, **2018**, 92, 80-86	5.4	42
217	Physico-chemical and sensory attributes of low-sodium restructured caiman steaks containing microbial transglutaminase and salt replacers. *Meat Science*, **2014**, 96, 623-32	6.4	42
216	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 67-83	16.4	41
215	Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing Lactobacillus acidophilus La-5. *Food Research International*, **2016**, 90, 275-280	7	41
214	Effect of peracetic acid on biofilms formed by Staphylococcus aureus and Listeria monocytogenes isolated from dairy plants. *Journal of Dairy Science*, **2016**, 99, 2384-2390	4	41
213	Manufacture of Requeijð cremoso processed cheese with galactooligosaccharide. *Carbohydrate Polymers*, **2017**, 174, 869-875	10.3	41

212	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. *Food Research International*, **2015**, 70, 134-141	7	41
211	Food allergens: Knowledge and practices of food handlers in restaurants. *Food Control*, **2010**, 21, 1318-1321	7	41
210	Manufacturing a prebiotic whey beverage exploring the influence of degree of inulin polymerization. *Food Hydrocolloids*, **2018**, 77, 787-795	10.6	41
209	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. *LWT - Food Science and Technology*, **2019**, 105, 371-376	5.4	40
208	Determination of biogenic amines by high-performance liquid chromatography (HPLC-DAD) in probiotic cow's and goat's fermented milks and acceptance. *Food Science and Nutrition*, **2015**, 3, 172-8	3.2	40
207	Understanding perceptions and beliefs about different types of fermented milks through the application of projective techniques: A case study using Haire's shopping list and free word association. *Journal of Sensory Studies*, **2018**, 33, e12326	2.2	40
206	Oxidative stress in probiotic Petit Suisse: Is the jabuticaba skin extract a potential option?. *Food Research International*, **2016**, 81, 149-156	7	40
205	Processing chocolate milk drink by low-pressure cold plasma technology. *Food Chemistry*, **2019**, 278, 276-283	8.5	40
204	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. *Food Chemistry*, **2019**, 279, 120-127	8.5	40
203	Yoghurt added with Lactobacillus casei and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. *International Dairy Journal*, **2019**, 97, 139-148	3.5	39
202	The resistance of Bacillus, Bifidobacterium, and Lactobacillus strains with claimed probiotic properties in different food matrices exposed to simulated gastrointestinal tract conditions. *Food Research International*, **2019**, 125, 108542	7	39
201	Influence of temperature and fat content on ideal sucrose concentration, sweetening power, and sweetness equivalence of different sweeteners in chocolate milk beverage. *Journal of Dairy Science* , **2014**, 97, 7344-53	4	39
200	Analytical optimization of a phenolic-rich herbal extract and supplementation in fermented milk containing sweet potato pulp. *Food Chemistry*, **2017**, 221, 950-958	8.5	39
199	Consumer acceptability and purchase intent of probiotic yoghurt with added glucose oxidase using sensometrics, artificial neural networks and logistic regression. *International Journal of Dairy Technology*, **2011**, 64, 549-556	3.7	39
198	Is there a potential consumer market for low-sodium fermented sausages?. *Journal of Food Science*, **2015**, 80, S1093-9	3.4	38
197	Processed cheese contamination by spore-forming bacteria: A review of sources, routes, fate during processing and control. *Trends in Food Science and Technology*, **2016**, 57, 11-19	15.3	38
196	Reducing 50% sodium chloride in healthier jerked beef: An efficient design to ensure suitable stability, technological and sensory properties. *Meat Science*, **2019**, 152, 49-57	6.4	38
195	Ultra-high temperature plus dynamic high pressure processing: An effective combination for potential probiotic fermented milk processing which attenuate exercise-induced immune suppression in Wistar rats. *Journal of Functional Foods*, **2015**, 14, 541-548	5.1	37

194	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. *Food Research International*, **2017**, 99, 247-255	7	36
193	Brazilian Artisanal Cheeses: An Overview of their Characteristics, Main Types and Regulatory Aspects. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 1636-1657	16.4	35
192	The addition of xyloligoosaccharide in strawberry-flavored whey beverage. *LWT - Food Science and Technology*, **2019**, 109, 118-122	5.4	35
191	Non-thermal emerging technologies and their effects on the functional properties of dairy products. *Current Opinion in Food Science*, **2018**, 22, 62-66	9.8	35
190	Glucose oxidase: A potential option to decrease the oxidative stress in stirred probiotic yogurt. *LWT - Food Science and Technology*, **2012**, 47, 512-515	5.4	35
189	Assessing consumer expectations about pizza: A study on celiac and non-celiac individuals using the word association technique. *Food Research International*, **2017**, 94, 1-5	7	34
188	Biofilm-producing ability of Listeria monocytogenes isolates from Brazilian cheese processing plants. *Food Research International*, **2017**, 91, 88-91	7	34
187	Training of Food Handlers in a Hotel: Tool for Promotion of the Food Safety. *Journal of Food Safety*, **2014**, 34, 218-223	2	34
186	Effect of high hydrostatic pressure on the color and texture parameters of refrigerated Caiman (Caiman crocodilus yacare) tail meat. *Meat Science*, **2012**, 91, 255-60	6.4	34
185	Chocolate milk drink processed by cold plasma technology: Physical characteristics, thermal behavior and microstructure. *LWT - Food Science and Technology*, **2019**, 102, 324-329	5.4	34
184	Effect of incorporation of antioxidants on the chemical, rheological, and sensory properties of probiotic petit suisse cheese. *Journal of Dairy Science*, **2016**, 99, 1762-1772	4	33
183	Short communication: Effects of different whey concentrations on physicochemical characteristics and viable counts of starter bacteria in dairy beverage supplemented with probiotics. *Journal of Dairy Science*, **2013**, 96, 96-100	4	33
182	Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. *Ultrasonics Sonochemistry*, **2020**, 67, 105185	8.9	32
181	Sensory profiling of low sodium frankfurter containing garlic products: Adequacy of Polarized Projective Mapping compared with trained panel. *Meat Science*, **2017**, 131, 90-98	6.4	31
180	Predictive model for inactivation of salmonella in infant formula during microwave heating processing. *Food Control*, **2019**, 104, 308-312	6.2	31
179	Survival analysis: A consumer-friendly method to estimate the optimum sucrose level in probiotic petit suisse. *Journal of Dairy Science*, **2015**, 98, 7544-51	4	31
178	Growth potential of Listeria monocytogenes in probiotic cottage cheese formulations with reduced sodium content. *Food Research International*, **2016**, 81, 180-187	7	31
177	Hydrolysed whey protein reduces muscle damage markers in Brazilian elite soccer players compared with whey protein and maltodextrin. A twelve-week in-championship intervention. *International Dairy Journal*, **2014**, 34, 19-24	3.5	31

176	Prerequisite programs at schools: diagnosis and economic evaluation. *Foodborne Pathogens and Disease*, **2011**, 8, 213-20	3.8	31
175	Possibilities for using ohmic heating in Minas Frescal cheese production. *Food Research International*, **2020**, 131, 109027	7	30
174	Characterization of Staphylococcus aureus isolates in milk and the milking environment from small-scale dairy farms of São Paulo, Brazil, using pulsed-field gel electrophoresis. *Journal of Dairy Science*, **2012**, 95, 7377-83	4	30
173	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. *Meat Science*, **2020**, 159, 107911	6.4	30
172	Viability of probiotic bacteria in fermented skim milk produced with different levels of milk powder and sugar. *International Journal of Dairy Technology*, **2014**, 67, 89-94	3.7	29
171	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. *Food Research International*, **2019**, 123, 697-703	7	28
170	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. *Food Research International*, **2018**, 108, 18-26	7	28
169	Cream cheese as a symbiotic food carrier using Bifidobacterium animalis Bb-12 and Lactobacillus acidophilus La-5 and inulin. *International Journal of Dairy Technology*, **2013**, 66, 63-69	3.7	28
168	Using dynamic sensory techniques to determine drivers of liking in sodium and fat-reduced Bologna sausage containing functional emulsion gels. *Food Research International*, **2020**, 132, 109066	7	27
167	Sensory evaluation of a novel prebiotic sheep milk strawberry beverage. *LWT - Food Science and Technology*, **2018**, 98, 94-98	5.4	27
166	Fermented whey dairy beverage offers protection against Salmonella enterica ssp. enterica serovar Typhimurium infection in mice. *Journal of Dairy Science*, **2019**, 102, 6756-6765	4	27
165	Potentially probiotic a□□yogurt. *International Journal of Dairy Technology*, **2008**, 61, 178-182	3.7	27
164	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. *Food Research International*, **2019**, 119, 564-570	7	27
163	Novel milk-juice beverage with fermented sheep milk and strawberry (Fragaria □ananassa): Nutritional and functional characterization. *Journal of Dairy Science*, **2019**, 102, 10724-10736	4	26
162	Dairy foods and positive impact on the consumer's health. *Advances in Food and Nutrition Research*, **2019**, 89, 95-164	6	26
161	Plant-based milk substitutes as emerging probiotic carriers. *Current Opinion in Food Science*, **2021**, 38, 8-20	9.8	26
160	Are dairy products containing probiotics beneficial for oral health? A systematic review and meta-analysis. *Clinical Oral Investigations*, **2018**, 22, 2763-2785	4.2	26
159	Probiotic Prato cheese consumption attenuates development of renal calculi in animal model of urolithiasis. *Journal of Functional Foods*, **2018**, 49, 378-383	5.1	26

158	Effects of different sources of Saccharomyces cerevisiae biomass on milk production, composition, and aflatoxin M excretion in milk from dairy cows fed aflatoxin B. *Journal of Dairy Science*, **2017**, 100, 5701-5708	4	25
157	Thermal inactivation kinetics of Paenibacillus sanguinis 2301083PRC and Clostridium sporogenes JCM1416MGA in full and low fat □equeijão cremoso□*Food Control*, **2018**, 84, 395-402	6.2	25
156	Whey acerola-flavoured drink submitted ohmic heating processing: Is there an optimal combination of the operational parameters?. *Food Chemistry*, **2018**, 245, 22-28	8.5	25
155	Identifying cheese whey an adulterant in milk: Limited contribution of a sensometric approach. *Food Research International*, **2014**, 62, 233-237	7	25
154	Storage of refrigerated raw goat milk affecting the quality of whole milk powder. *Journal of Dairy Science*, **2013**, 96, 4716-24	4	25
153	Probiotic foods: consumer perception and attitudes. *International Journal of Food Science and Technology*, **2008**, 43, 1577-1580	3.8	24
152	High-intensity ultrasound energy density: How different modes of application influence the quality parameters of a dairy beverage. *Ultrasonics Sonochemistry*, **2020**, 63, 104928	8.9	24
151	Omega-3 enriched chocolate milk: A functional drink to improve health during exhaustive exercise. *Journal of Functional Foods*, **2015**, 14, 676-683	5.1	23
150	Differential calorimetry scanning: current background and application in authenticity of dairy products. *Current Opinion in Food Science*, **2018**, 22, 88-94	9.8	23
149	Exploration of gender differences in bottled mineral water consumption: A projective study of consumer's perception in Brazil. *Journal of Sensory Studies*, **2018**, 33, e12434	2.2	23
148	On the behavior of Listeria innocua and Lactobacillus acidophilus co-inoculated in a dairy dessert and the potential impacts on food safety and product's functionality. *Food Control*, **2013**, 34, 331-335	6.2	23
147	The performance of probiotic fermented sheep milk and ice cream sheep milk in inhibiting enamel mineral loss. *Food Research International*, **2017**, 97, 184-190	7	22
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