

Lourdes Santiago-LÃ³pez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7064436/publications.pdf>

Version: 2024-02-01

10
papers

320
citations

1039880

9
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

548
citing authors

#	ARTICLE	IF	CITATIONS
1	Th17 immune response in inflammatory bowel disease: Future roles and opportunities for lactic acid bacteria and bioactive compounds released in fermented milk. <i>Trends in Food Science and Technology</i> , 2021, 112, 109-117.	7.8	10
2	Artisanal Fresco cheese from Sonora: Physicochemical composition, microbial quality, and bacterial characterization by high-throughput sequencing. <i>International Journal of Dairy Technology</i> , 2021, 74, 359-370.	1.3	10
3	Milk Fermented with <i>Lactobacillus fermentum</i> Ameliorates Indomethacin-Induced Intestinal Inflammation: An Exploratory Study. <i>Nutrients</i> , 2019, 11, 1610.	1.7	15
4	Invited review: Bioactive compounds produced during cheese ripening and health effects associated with aged cheese consumption. <i>Journal of Dairy Science</i> , 2018, 101, 3742-3757.	1.4	142
5	Immune response induced by fermented milk with potential probiotic strains isolated from artisanal Cocido cheese. <i>Food and Agricultural Immunology</i> , 2018, 29, 911-929.	0.7	18
6	Effect of Milk Fermented with <i>Lactobacillus fermentum</i> on the Inflammatory Response in Mice. <i>Nutrients</i> , 2018, 10, 1039.	1.7	23
7	Potential Use of Food Protein-Derived Peptides in the Treatment of Inflammatory Diseases. <i>Protein and Peptide Letters</i> , 2017, 24, 137-145.	0.4	9
8	Food-derived immunomodulatory peptides. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3631-3641.	1.7	59
9	Phytate-degrading activity of probiotic bacteria exposed to simulated gastrointestinal fluids. <i>LWT - Food Science and Technology</i> , 2016, 73, 67-73.	2.5	6
10	The effects of consuming probiotic fermented milk on the immune system: A review of scientific evidence. <i>International Journal of Dairy Technology</i> , 2015, 68, 153-165.	1.3	28