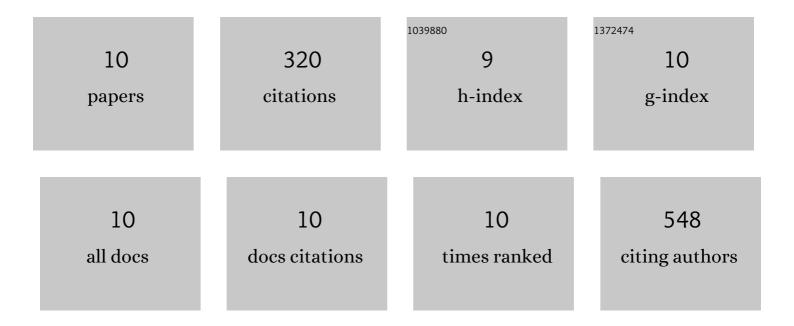
## Lourdes Santiago-LÃ<sup>3</sup>pez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7064436/publications.pdf Version: 2024-02-01



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