

Antonio Diogo Silva Vieira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7412605/publications.pdf>

Version: 2024-02-01

8
papers

147
citations

1683354
5
h-index

1588620
8
g-index

8
all docs

8
docs citations

8
times ranked

199
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. <i>Food Research International</i> , 2017, 97, 356-363.	2.9	39
2	Advantageous Direct Quantification of Viable Closely Related Probiotics in Petit-Suisse Cheeses under In Vitro Gastrointestinal Conditions by Propidium Monoazide - qPCR. <i>PLoS ONE</i> , 2013, 8, e82102.	1.1	34
3	Supplementation with fruit and okara soybean by-products and amaranth flour increases the folate production by starter and probiotic cultures. <i>International Journal of Food Microbiology</i> , 2016, 236, 26-32.	2.1	25
4	A prebiotic mixture improved <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium animalis</i> gastrointestinal in vitro resistance in petit-suisse. <i>Food and Function</i> , 2016, 7, 2312-2319.	2.1	21
5	Impact of a fermented soy beverage supplemented with acerola by-product on the gut microbiota from lean and obese subjects using an in vitro model of the human colon. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 3771-3785.	1.7	13
6	Acerola by-product may improve the in vitro gastrointestinal resistance of probiotic strains in a plant-based fermented beverage. <i>LWT - Food Science and Technology</i> , 2021, 141, 110858.	2.5	7
7	Impact of Acerola (<i>Malpighia emarginata</i> DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. <i>Journal of Food Science</i> , 2019, 84, 3726-3734.	1.5	5
8	Brewer's Spent Grain Enhanced the Recovery of Potential Probiotic Strains in Fermented Milk After Exposure to In Vitro-Simulated Gastrointestinal Conditions. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 326-337.	1.9	3