

Antonio Diogo Silva Vieira

List of Publications by Year in descending order

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8

papers

147

citations

1684188

5

h-index

1588992

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g-index

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all docs

8

docs citations

8

times ranked

199

citing authors

#	ARTICLE	IF	CITATIONS
1	Brewer's Spent Grain Enhanced the Recovery of Potential Probiotic Strains in Fermented Milk After Exposure to In Vitro-Simulated Gastrointestinal Conditions. Probiotics and Antimicrobial Proteins, 2023, 15, 326-337.	3.9	3
2	Acerola by-product may improve the in vitro gastrointestinal resistance of probiotic strains in a plant-based fermented beverage. LWT - Food Science and Technology, 2021, 141, 110858.	5.2	7
3	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. Applied Microbiology and Biotechnology, 2021, 105, 3771-3785.	3.6	13
4	Impact of Acerola (Malpighia emarginata DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. Journal of Food Science, 2019, 84, 3726-3734.	3.1	5
5	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. Food Research International, 2017, 97, 356-363.	6.2	39
6	A prebiotic mixture improved Lactobacillus acidophilus and Bifidobacterium animalis gastrointestinal in vitro resistance in petit-suisse. Food and Function, 2016, 7, 2312-2319.	4.6	21
7	Supplementation with fruit and okara soybean By-products and amaranth flour increases the folate production by starter and probiotic cultures. International Journal of Food Microbiology, 2016, 236, 26-32.	4.7	25
8	Advantageous Direct Quantification of Viable Closely Related Probiotics in Petit-Suisse Cheeses under In Vitro Gastrointestinal Conditions by Propidium Monoazide - qPCR. PLoS ONE, 2013, 8, e82102.	2.5	34