

Lilia MarÃ-a BeltrÃ;n-Barrientos

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

239
citations

1163117

8
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

306
citing authors

#	ARTICLE	IF	CITATIONS
1	Randomized double-blind controlled clinical trial of the blood pressure-lowering effect of fermented milk with <i>Lactococcus lactis</i> : A pilot study. <i>Journal of Dairy Science</i> , 2018, 101, 2819-2825.	3.4	48
2	Milk Fermented by Specific <i>Lactobacillus</i> Strains Regulates the Serum Levels of IL-6, TNF- α and IL-10 Cytokines in a LPS-Stimulated Murine Model. <i>Nutrients</i> , 2018, 10, 691.	4.1	39
3	Gamma-aminobutyric acid (GABA) production in milk fermented by specific wild lactic acid bacteria strains isolated from artisanal Mexican cheeses. <i>Annals of Microbiology</i> , 2020, 70, .	2.6	34
4	Mechanistic Pathways Underlying the Antihypertensive Effect of Fermented Milk with <i>Lactococcus lactis</i> NRRL B-50571 in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2018, 10, 262.	4.1	29
5	Artisanal cocoa bean fermentation: From cocoa bean proteins to bioactive peptides with potential health benefits. <i>Journal of Functional Foods</i> , 2020, 73, 104134.	3.4	26
6	Cooperation between <i>Lactococcus lactis</i> NRRL B-50571 and NRRL B-50572 for Aroma Formation in Fermented Milk. <i>Foods</i> , 2019, 8, 645.	4.3	14
7	Safety of milk-derived bioactive peptides. <i>International Journal of Dairy Technology</i> , 2017, 70, 16-22.	2.8	13
8	Does gamma-aminobutyric acid have a potential role on the antihypertensive effect of fermented milk with <i>Lactococcus lactis</i> NRRL B-50571?. <i>Journal of Functional Foods</i> , 2018, 48, 297-301.	3.4	9
9	Invited review: Effect of antihypertensive fermented milks on gut microbiota. <i>Journal of Dairy Science</i> , 2021, 104, 3779-3788.	3.4	8
10	Current trends and perspectives on bioaccessibility and bioavailability of food bioactive peptides: <i>in vitro</i> and <i>ex vivo</i> studies. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6824-6834.	3.5	7
11	Phytate-degrading activity of probiotic bacteria exposed to simulated gastrointestinal fluids. <i>LWT - Food Science and Technology</i> , 2016, 73, 67-73.	5.2	6
12	Effect of the intracellular content from <i>Lactobacillus casei</i> CRL-431 on the antioxidant properties of breast milk: Randomized double-blind controlled trial. <i>LWT - Food Science and Technology</i> , 2020, 130, 109672.	5.2	6