

Diana Luazi Oliveira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7856825/publications.pdf>

Version: 2024-02-01

14
papers

319
citations

1163117

8
h-index

1199594

12
g-index

15
all docs

15
docs citations

15
times ranked

541
citing authors

#	ARTICLE	IF	CITATIONS
1	Supercritical, ultrasound and conventional extracts from carob (<i>Ceratonia siliqua</i> L.) biomass: Effect on the phenolic profile and antiproliferative activity. <i>Industrial Crops and Products</i> , 2013, 47, 132-138.	5.2	92
2	Milk oligosaccharides: A review. <i>International Journal of Dairy Technology</i> , 2015, 68, 305-321.	2.8	70
3	Separation of oligosaccharides from caprine milk whey, prior to prebiotic evaluation. <i>International Dairy Journal</i> , 2012, 24, 102-106.	3.0	37
4	<i>In vitro</i> evaluation of the fermentation properties and potential prebiotic activity of caprine cheese whey oligosaccharides in batch culture systems. <i>BioFactors</i> , 2012, 38, 440-449.	5.4	23
5	Delactosed permeate as a dairy processing co-product with major potential value: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 999-1008.	2.7	19
6	Preservation of Human Gut Microbiota Inoculums for In Vitro Fermentations Studies. <i>Fermentation</i> , 2021, 7, 14.	3.0	19
7	Importance of gastrointestinal in vitro models for the poultry industry and feed formulations. <i>Animal Feed Science and Technology</i> , 2021, 271, 114730.	2.2	18
8	Natural Caprine Whey Oligosaccharides Separated by Membrane Technology and Profile Evaluation by Capillary Electrophoresis. <i>Food and Bioprocess Technology</i> , 2014, 7, 915-920.	4.7	14
9	Green and Efficient Extraction Method to Determine Polyphenols in Cocoa and Cocoa Products. <i>Food Analytical Methods</i> , 2017, 10, 2677-2691.	2.6	8
10	Can Supplemented Skim Milk (SKM) Boost Your Gut Health?. <i>Fermentation</i> , 2022, 8, 126.	3.0	5
11	Intake of nanoparticles and impact on gut microbiota: <i>in vitro</i> and animal models available for testing. <i>Gut Microbiome</i> , 2022, 3, .	3.2	5
12	Effects of dark-chocolate on appetite variables and glucose tolerance: A 4 week randomised crossover intervention in healthy middle aged subjects. <i>Journal of Functional Foods</i> , 2017, 37, 390-399.	3.4	2
13	Application of emerging technologies to obtain valuable lipids from food byproducts. , 2022, , 383-411.		2
14	Pectooligosaccharides as Emerging Functional Ingredients: Sources, Extraction Technologies, and Biological Activities. , 2021, , 71-92.		1