

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