

Patricia Burns

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

793
citations

567281

15
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

1127
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization and probiotic potential of <i>Lactobacillus plantarum</i> strains isolated from cheeses. <i>Food Microbiology</i> , 2011, 28, 1033-1040.	4.2	227
2	Probiotic Crescenza Cheese Containing <i>Lactobacillus casei</i> and <i>Lactobacillus acidophilus</i> Manufactured with High-Pressure Homogenized Milk. <i>Journal of Dairy Science</i> , 2008, 91, 500-512.	3.4	91
3	Inside the adaptation process of <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> to bile. <i>International Journal of Food Microbiology</i> , 2010, 142, 132-141.	4.7	78
4	Cell Viability and Functionality of Probiotic Bacteria in Dairy Products. <i>Frontiers in Microbiology</i> , 2011, 2, 70.	3.5	63
5	Technological and probiotic role of adjunct cultures of non-starter lactobacilli in soft cheeses. <i>Food Microbiology</i> , 2012, 30, 45-50.	4.2	52
6	Postbiotics produced at laboratory and industrial level as potential functional food ingredients with the capacity to protect mice against <i>Salmonella</i> infection. <i>Journal of Applied Microbiology</i> , 2019, 127, 219-229.	3.1	46
7	Bile-resistant derivatives obtained from non-intestinal dairy lactobacilli. <i>International Dairy Journal</i> , 2008, 18, 377-385.	3.0	32
8	Technological challenges in the production of a probiotic pasta filata soft cheese. <i>LWT - Food Science and Technology</i> , 2017, 81, 111-117.	5.2	31
9	Effect of a non-lethal High Pressure Homogenization treatment on the <i>in vivo</i> response of probiotic lactobacilli. <i>Food Microbiology</i> , 2012, 32, 302-307.	4.2	29
10	Spray-drying process preserves the protective capacity of a breast milk-derived <i>Bifidobacterium lactis</i> strain on acute and chronic colitis in mice. <i>Scientific Reports</i> , 2017, 7, 43211.	3.3	27
11	Suitability of buttermilk for fermentation with <i>Lactobacillus helveticus</i> and production of a functional peptide-enriched powder by spray-drying. <i>Journal of Applied Microbiology</i> , 2010, 109, 1370-1378.	3.1	22
12	Impact of bile salt adaptation of <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> 200 on its interaction capacity with the gut. <i>Research in Microbiology</i> , 2011, 162, 782-790.	2.1	22
13	Evaluation of the viability and the preservation of the functionality of microencapsulated <i>Lactobacillus paracasei</i> BGP1 and <i>Lactobacillus rhamnosus</i> 64 in lipid particles coated by polymer electrostatic interaction. <i>Journal of Functional Foods</i> , 2019, 54, 98-108.	3.4	20
14	Technological characterization and survival of the exopolysaccharide-producing strain <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> 193 and its bile-resistant derivative 193+ in simulated gastric and intestinal juices. <i>Journal of Dairy Research</i> , 2011, 78, 357-364.	1.4	18
15	<i>In vivo</i> study of the immunomodulatory capacity and the impact of probiotic strains on physicochemical and sensory characteristics: Case of pasta filata soft cheeses. <i>Food Research International</i> , 2019, 125, 108606.	6.2	18
16	Variability in gut mucosal secretory IgA in mice along a working day. <i>BMC Research Notes</i> , 2018, 11, 98.	1.4	10
17	Influence of technological variables on the functionality of the cell-free fraction of fermented buttermilk. <i>International Journal of Dairy Technology</i> , 2014, 67, 39-46.	2.8	3
18	Effect of storage temperature on the chemical, microbiological, and sensory characteristics of pasta filata soft cheese containing probiotic lactobacilli. <i>Food Science and Technology International</i> , 2019, 25, 588-596.	2.2	2

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19	Sex-dependent effects of a yoghurt enriched with proteins in a mouse model of diet-induced obesity. <i>International Dairy Journal</i> , 2021, 114, 104914.	3.0	2
20	Novel bifidobacteria strains isolated from nonconventional sources. Technological, antimicrobial and biological characterization for their use as probiotics. <i>Journal of Applied Microbiology</i> , 2019, 127, 1207-1218.	3.1	0