Patricia Burns

List of Publications by Year
in descending order

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	Sex-dependent effects of a yoghurt enriched with proteins in a mouse model of diet-induced obesity. International Dairy Journal, 2021, 114, 104914.	3.0	2
2	In vivo study of the immunomodulatory capacity and the impact of probiotic strains on physicochemical and sensory characteristics: Case of pasta filata soft cheeses. Food Research International, 2019, 125, 108606.	6.2	18
3	Novel bifidobacteria strains isolated from nonconventional sources. Technological, antimicrobial and biological characterization for their use as probiotics. Journal of Applied Microbiology, 2019, 127, 1207-1218.	3.1	0
4	Evaluation of the viability and the preservation of the functionality of microencapsulated Lactobacillus paracasei BGP1 and Lactobacillus rhamnosus 64 in lipid particles coated by polymer electrostatic interaction. Journal of Functional Foods, 2019, 54, 98-108.	3.4	20
5	Effect of storage temperature on the chemical, microbiological, and sensory characteristics of pasta filata soft cheese containing probiotic lactobacilli. Food Science and Technology International, 2019, 25, 588-596.	2.2	2
6	Postbiotics produced at laboratory and industrial level as potential functional food ingredients with the capacity to protect mice against Salmonella infection. Journal of Applied Microbiology, 2019, 127, 219-229.	3.1	46
7	Variability in gut mucosal secretory IgA in mice along a working day. BMC Research Notes, 2018, 11, 98.	1.4	10
8	Spray-drying process preserves the protective capacity of a breast milk-derived Bifidobacterium lactis strain on acute and chronic colitis in mice. Scientific Reports, 2017, 7, 43211.	3.3	27
9	Technological challenges in the production of a probiotic pasta filata soft cheese. LWT - Food Science and Technology, 2017, 81, 111-117.	5.2	31
10	Influence of technological variables on the functionality of the cellâ€free fraction of fermented buttermilk. International Journal of Dairy Technology, 2014, 67, 39-46.	2.8	3
11	Effect of a non-lethal High Pressure Homogenization treatment on the inÂvivo response of probiotic lactobacilli. Food Microbiology, 2012, 32, 302-307.	4.2	29
12	Technological and probiotic role of adjunct cultures of non-starter lactobacilli in soft cheeses. Food Microbiology, 2012, 30, 45-50.	4.2	52
13	Technological characterization and survival of the exopolysaccharide-producing strain Lactobacillus delbrueckii subsp. lactis 193 and its bile-resistant derivative 193+ in simulated gastric and intestinal juices. Journal of Dairy Research, 2011, 78, 357-364.	1.4	18
14	Impact of bile salt adaptation of Lactobacillus delbrueckii subsp. lactis 200 on its interaction capacity with the gut. Research in Microbiology, 2011, 162, 782-790.	2.1	22
15	Cell Viability and Functionality of Probiotic Bacteria in Dairy Products. Frontiers in Microbiology, 2011, 2, 70.	3.5	63
16	Characterization and probiotic potential of Lactobacillus plantarum strains isolated from cheeses. Food Microbiology, 2011, 28, 1033-1040.	4.2	227
17	Inside the adaptation process of Lactobacillus delbrueckii subsp. lactis to bile. International Journal of Food Microbiology, 2010, 142, 132-141.	4.7	78
18	Suitability of buttermilk for fermentation with Lactobacillus helveticus and production of a functional peptide-enriched powder by spray-drying. Journal of Applied Microbiology, 2010, 109, 1370-1378.	3.1	22

#	Article	IF	Citations
19	Bile-resistant derivatives obtained from non-intestinal dairy lactobacilli. International Dairy Journal, 2008, 18, 377-385.	3.0	32
20	Probiotic Crescenza Cheese Containing Lactobacillus casei and Lactobacillus acidophilus Manufactured with High-Pressure Homogenized Milk. Journal of Dairy Science, 2008, 91, 500-512.	3.4	91