

Raquel Bedani

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

1,444
citations

331259

21
h-index

454577

30
g-index

33
all docs

33
docs citations

33
times ranked

2168
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of inulin and okara on <i>Lactobacillus acidophilus</i> La-5 and <i>Bifidobacterium animalis</i> Bb-12 viability in a fermented soy product and probiotic survival under in vitro simulated gastrointestinal conditions. <i>Food Microbiology</i> , 2013, 34, 382-389.	2.1	388
2	Scientific evidence for health effects attributed to the consumption of probiotics and prebiotics: an update for current perspectives and future challenges. <i>British Journal of Nutrition</i> , 2015, 114, 1993-2015.	1.2	150
3	Effects of probiotic bacteria, isoflavones and simvastatin on lipid profile and atherosclerosis in cholesterol-fed rabbits: a randomized double-blind study. <i>Lipids in Health and Disease</i> , 2009, 8, 1.	1.2	98
4	Tropical fruit by-products water extracts as sources of soluble fibres and phenolic compounds with potential antioxidant, anti-inflammatory, and functional properties. <i>Journal of Functional Foods</i> , 2019, 52, 724-733.	1.6	73
5	Tropical fruit pulps decreased probiotic survival to in vitro gastrointestinal stress in synbiotic soy yoghurt with okara during storage. <i>LWT - Food Science and Technology</i> , 2014, 55, 436-443.	2.5	71
6	Improved probiotic survival to in vitro gastrointestinal stress in a mousse containing <i>Lactobacillus acidophilus</i> La-5 microencapsulated with inulin by spray drying. <i>LWT - Food Science and Technology</i> , 2019, 99, 404-410.	2.5	68
7	Impact of probiotics and prebiotics targeting metabolic syndrome. <i>Journal of Functional Foods</i> , 2020, 64, 103666.	1.6	50
8	Probiotic Soy Product Supplemented with Isoflavones Improves the Lipid Profile of Moderately Hypercholesterolemic Men: A Randomized Controlled Trial. <i>Nutrients</i> , 2016, 8, 52.	1.7	45
9	Passion fruit by-product and fructooligosaccharides stimulate the growth and folate production by starter and probiotic cultures in fermented soymilk. <i>International Journal of Food Microbiology</i> , 2017, 261, 35-41.	2.1	44
10	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. <i>Food Research International</i> , 2017, 97, 356-363.	2.9	39
11	Effect of a probiotic beverage consumption (<i>Enterococcus faecium</i> CRL 183 and <i>Bifidobacterium</i>) Tj ETQq1 1 0.784314 rgBT ₃ Overlook	1.1	37
12	A probiotic soy-based innovative product as an alternative to petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2014, 59, 411-417.	2.5	36
13	Probiotics: The Scientific Evidence in the Context of Inflammatory Bowel Disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 00-00.	5.4	35
14	Influence of daily consumption of synbiotic soy-based product supplemented with okara soybean by-product on risk factors for cardiovascular diseases. <i>Food Research International</i> , 2015, 73, 142-148.	2.9	34
15	In vitro gastrointestinal resistance of <i>Lactobacillus acidophilus</i> La-5 and <i>Bifidobacterium animalis</i> Bb-12 in soy and/or milk-based synbiotic apple ice creams. <i>International Journal of Food Microbiology</i> , 2016, 234, 83-93.	2.1	34
16	Incorporation of soybean by-product okara and inulin in a probiotic soy yoghurt: texture profile and sensory acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 119-125.	1.7	32
17	Effect of fermented soy product on the fecal microbiota of rats fed on a beef-based animal diet. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 233-238.	1.7	29
18	Effects of isoflavone-supplemented soy yogurt on lipid parameters and atherosclerosis development in hypercholesterolemic rabbits: a randomized double-blind study. <i>Lipids in Health and Disease</i> , 2009, 8, 40.	1.2	25

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19	Supplementation with fruit and okara soybean by-products and amaranth flour increases the folate production by starter and probiotic cultures. <i>International Journal of Food Microbiology</i> , 2016, 236, 26-32.	2.1	25
20	Effect of the consumption of a synbiotic diet mousse containing <i>Lactobacillus acidophilus</i> La-5 by individuals with metabolic syndrome: A randomized controlled trial. <i>Journal of Functional Foods</i> , 2018, 41, 55-61.	1.6	25
21	Synbiotic Amazonian palm berry (<i>açaí</i> , <i>Euterpe oleracea</i> Mart.) ice cream improved <i>Lactobacillus rhamnosus</i> GG survival to simulated gastrointestinal stress. <i>Food and Function</i> , 2017, 8, 731-740.	2.1	24
22	Influence of passion fruit by-product and fructooligosaccharides on the viability of <i>Streptococcus thermophilus</i> TH-4 and <i>Lactobacillus rhamnosus</i> LGG in folate bio-enriched fermented soy products and their effect on probiotic survival and folate bio-accessibility under in vitro simulated gastrointestinal conditions. <i>International Journal of Food Microbiology</i> , 2019, 292, 126-136.	2.1	16
23	<i>L. acidophilus</i> La-5, fructo-oligosaccharides and inulin may improve sensory acceptance and texture profile of a synbiotic diet mousse. <i>LWT - Food Science and Technology</i> , 2019, 105, 329-335.	2.5	14
24	Effect of ingestion of soy yogurt on intestinal parameters of rats fed on a beef-based animal diet. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1238-1247.	0.8	7
25	Probiotics and Intestinal Microbiota: Implications in Colon Cancer Prevention. , 0, , .		7
26	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
27	Acerola by-product may improve the in vitro gastrointestinal resistance of probiotic strains in a plant-based fermented beverage. <i>LWT - Food Science and Technology</i> , 2021, 141, 110858.	2.5	7
28	Impact of Acerola (<i>Malpighia emarginata</i> DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. <i>Journal of Food Science</i> , 2019, 84, 3726-3734.	1.5	5
29	Potential Benefits of Probiotics, Prebiotics, and Synbiotics on the Intestinal Microbiota of the Elderly. , 2016, , 525-538.		3
30	Soy milk fermentation: effect of cooling protocol on cell viability during storage and in vitro gastrointestinal stress. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 1645-1654.	0.8	3
31	Brewer's Spent Grain Enhanced the Recovery of Potential Probiotic Strains in Fermented Milk After Exposure to In Vitro-Simulated Gastrointestinal Conditions. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 326-337.	1.9	3
32	Effect of ingestion of soy yogurt on intestinal parameters of rats fed on a beef-based animal diet. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1238-47.	0.8	2