Raquel Bedani

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/864080/publications.pdf

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	Brewerâ€™s Spent Grain Enhanced the Recovery of Potential Probiotic Strains in Fermented Milk After Exposure to In Vitro-Simulated Gastrointestinal Conditions. Probiotics and Antimicrobial Proteins, 2023, 15, 326-337.	1.9	3
2	Acerola by-product may improve the in vitro gastrointestinal resistance of probiotic strains in a plant-based fermented beverage. LWT - Food Science and Technology, 2021, 141, 110858.	2.5	7
3	Impact of probiotics and prebiotics targeting metabolic syndrome. Journal of Functional Foods, 2020, 64, 103666.	1.6	50
4	Soymilk fermentation: effect of cooling protocol on cell viability during storage and in vitro gastrointestinal stress. Brazilian Journal of Microbiology, 2020, 51, 1645-1654.	0.8	3
5	L. acidophilus La-5, fructo-oligosaccharides and inulin may improve sensory acceptance and texture profile of a synbiotic diet mousse. LWT - Food Science and Technology, 2019, 105, 329-335.	2.5	14
6	Impact of Acerola (Malpighia emarginata DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. Journal of Food Science, 2019, 84, 3726-3734.	1.5	5
7	Tropical fruit by-products water extracts as sources of soluble fibres and phenolic compounds with potential antioxidant, anti-inflammatory, and functional properties. Journal of Functional Foods, 2019, 52, 724-733.	1.6	73
8	Influence of passion fruit by-product and fructooligosaccharides on the viability of Streptococcus thermophilus TH-4 and Lactobacillus rhamnosus LGG in folate bio-enriched fermented soy products and their effect on probiotic survival and folate bio-accessibility under in vitro simulated gastrointestinal conditions. International Journal of Food Microbiology, 2019, 292, 126-136.	2.1	16
9	Improved probiotic survival to in vitro gastrointestinal stress in a mousse containing Lactobacillus acidophilus La-5 microencapsulated with inulin by spray drying. LWT - Food Science and Technology, 2019, 99, 404-410.	2.5	68
10	Effect of the consumption of a synbiotic diet mousse containing Lactobacillus acidophilus La-5 by individuals with metabolic syndrome: A randomized controlled trial. Journal of Functional Foods, 2018, 41, 55-61.	1.6	25
11	Probiotics: The Scientific Evidence in the Context of Inflammatory Bowel Disease. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	5.4	35
12	Synbiotic Amazonian palm berry (aÃ§ai, Euterpe oleracea Mart.) ice cream improved Lactobacillus rhamnosus GG survival to simulated gastrointestinal stress. Food and Function, 2017, 8, 731-740.	2.1	24
13	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. Food Research International, 2017, 97, 356-363.	2.9	39
14	Passion fruit by-product and fructooligosaccharides stimulate the growth and folate production by starter and probiotic cultures in fermented soymilk. International Journal of Food Microbiology, 2017, 261, 35-41.	2.1	44
15	Effect of a probiotic beverage consumption (Enterococcus faecium CRL 183 and Bifidobacterium) Tj ETQq1 1 0.784314 rgBT /Overloc	1.1	37
16	Probiotic Soy Product Supplemented with Isoflavones Improves the Lipid Profile of Moderately Hypercholesterolemic Men: A Randomized Controlled Trial. Nutrients, 2016, 8, 52.	1.7	45
17	Supplementation with fruit and okara soybean by-products and amaranth flour increases the folate production by starter and probiotic cultures. International Journal of Food Microbiology, 2016, 236, 26-32.	2.1	25
18	In vitro gastrointestinal resistance of Lactobacillus acidophilus La-5 and Bifidobacterium animalis Bb-12 in soy and/or milk-based synbiotic apple ice creams. International Journal of Food Microbiology, 2016, 234, 83-93.	2.1	34

#	Article	IF	Citations
19	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
20	Potential Benefits of Probiotics, Prebiotics, and Synbiotics on the Intestinal Microbiota of the Elderly. , 2016, , 525-538.		3
21	Scientific evidence for health effects attributed to the consumption of probiotics and prebiotics: an update for current perspectives and future challenges. British Journal of Nutrition, 2015, 114, 1993-2015.	1.2	150
22	Influence of daily consumption of synbiotic soy-based product supplemented with okara soybean by-product on risk factors for cardiovascular diseases. Food Research International, 2015, 73, 142-148.	2.9	34
23	Tropical fruit pulps decreased probiotic survival to inÂvitro gastrointestinal stress in synbiotic soy yoghurt with okara during storage. LWT - Food Science and Technology, 2014, 55, 436-443.	2.5	71
24	A probiotic soy-based innovative product as an alternative to petit-suisse cheese. LWT - Food Science and Technology, 2014, 59, 411-417.	2.5	36
25	Incorporation of soybean byâ€product okara and inulin in a probiotic soy yoghurt: texture profile and sensory acceptance. Journal of the Science of Food and Agriculture, 2014, 94, 119-125.	1.7	32
26	Impact of inulin and okara on Lactobacillus acidophilus La-5 and Bifidobacterium animalis Bb-12 viability in a fermented soy product and probiotic survival under inÂvitro simulated gastrointestinal conditions. Food Microbiology, 2013, 34, 382-389.	2.1	388
27	Effect of ingestion of soy yogurt on intestinal parameters of rats fed on a beef-based animal diet. Brazilian Journal of Microbiology, 2011, 42, 1238-1247.	0.8	7
28	Effect of ingestion of soy yogurt on intestinal parameters of rats fed on a beef-based animal diet. Brazilian Journal of Microbiology, 2011, 42, 1238-47.	0.8	2
29	Effect of fermented soy product on the fecal microbiota of rats fed on a beefâ€based animal diet. Journal of the Science of Food and Agriculture, 2010, 90, 233-238.	1.7	29
30	Effects of isoflavone-supplemented soy yogurt on lipid parameters and atherosclerosis development in hypercholesterolemic rabbits: a randomized double-blind study. Lipids in Health and Disease, 2009, 8, 40.	1.2	25
31	Effects of probiotic bacteria, isoflavones and simvastatin on lipid profile and atherosclerosis in cholesterol-fed rabbits: a randomized double-blind study. Lipids in Health and Disease, 2009, 8, 1.	1.2	98
32	Probiotics and Intestinal Microbiota: Implications in Colon Cancer Prevention. , 0, , .		7