# FlÃ¡via Carolina Alonso Buriti

List of Publications by Year
in descending order



| | | | |
|---|---|---|---|
| 39 papers | 1,491 citations | 394421 19 h-index | 345221 36 g-index |
| 41 all docs | 41 docs citations | 41 times ranked | 1470 citing authors |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 1 | Probiotic cheese: Health benefits, technological and stability aspects. Trends in Food Science and Technology, 2009, 20, 344-354. | 15.1 | 243 |
| 2 | Incorporation of Lactobacillus acidophilus in Minas fresh cheese and its implications for textural and sensorial properties during storage. International Dairy Journal, 2005, 15, 1279-1288. | 3.0 | 132 |
| 3 | Inulin and oligofructose improve sensory quality and increase the probiotic viable count in potentially synbiotic petit-suisse cheese. LWT - Food Science and Technology, 2008, 41, 1037-1046. | 5.2 | 126 |
| 4 | Viability of Lactobacillus acidophilus in synbiotic guava mousses and its survival under in vitro simulated gastrointestinal conditions. International Journal of Food Microbiology, 2010, 137, 121-129. | 4.7 | 125 |
| 5 | Probiotic potential of Minas fresh cheese prepared with the addition of Lactobacillus paracasei. LWT - Food Science and Technology, 2005, 38, 173-180. | 5.2 | 100 |
| 6 | Synbiotic potential of fresh cream cheese supplemented with inulin and Lactobacillus paracasei in co-culture with Streptococcus thermophilus. Food Chemistry, 2007, 104, 1605-1610. | 8.2 | 77 |
| 7 | Addition of grape pomace extract to probiotic fermented goat milk: the effect on phenolic content, probiotic viability and sensory acceptability. Journal of the Science of Food and Agriculture, 2017, 97, 1108-1115. | 3.5 | 65 |
| 8 | Okra (Abelmoschus esculentus L.) as a Potential Functional Food Source of Mucilage and Bioactive Compounds with Technological Applications and Health Benefits. Plants, 2021, 10, 1683. | 3.5 | 65 |
| 9 | Characterisation of partially hydrolysed galactomannan from Caesalpinia pulcherrima seeds as a potential dietary fibre. Food Hydrocolloids, 2014, 35, 512-521. | 10.7 | 64 |
| 10 | Effects of tropical fruit pulps and partially hydrolysed galactomannan from Caesalpinia pulcherrima seeds on the dietary fibre content, probiotic viability, texture and sensory features of goat dairy beverages. LWT - Food Science and Technology, 2014, 59, 196-203. | 5.2 | 57 |
| 11 | Artisanal Coalho cheeses as source of beneficial Lactobacillus plantarum and Lactobacillus rhamnosus strains. Dairy Science and Technology, 2015, 95, 209-230. | 2.2 | 48 |
| 12 | Effects of refrigeration, freezing and replacement of milk fat by inulin and whey protein concentrate on texture profile and sensory acceptance of synbiotic guava mousses. Food Chemistry, 2010, 123, 1190-1197. | 8.2 | 40 |
| 13 | Sensory evaluation of probiotic Minas fresh cheese with Lactobacillus acidophilus added solely or in co-culture with a thermophilic starter culture. International Journal of Food Science and Technology, 2008, 43, 871-877. | 2.7 | 37 |
| 14 | Textura instrumental de queijo petit-suisse potencialmente probiÃ³tico: influÃªncia de diferentes combinaÃ§Ãµes de gomas. Food Science and Technology, 2006, 26, 386-393. | 1.7 | 34 |
| 15 | Probiotic caprine Coalho cheese naturally enriched in conjugated linoleic acid as a vehicle for Lactobacillus acidophilus and beneficial fatty acids. International Dairy Journal, 2012, 24, 107-112. | 3.0 | 34 |
| 16 | Textura instrumental e avaliaÃ§Ã£o sensorial de queijo fresco cremoso simbiÃ³tico: implicaÃ§Ãµes da adiÃ§Ã£o de Lactobacillus paracasei e inulina. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, 75-84. | 0.5 | 23 |
| 17 | Nutrition claims for functional guava mousses produced with milk fat substitution by inulin and/or whey protein concentrate based on heterogeneous food legislations. LWT - Food Science and Technology, 2013, 50, 755-765. | 5.2 | 20 |
| 18 | Fermented Dessert with Whey, Ingredients from the Peel of Jabuticaba (Myrciaria cauliflora) and an Indigenous Culture of Lactobacillus plantarum: Composition, Microbial Viability, Antioxidant Capacity and Sensory Features. Nutrients, 2018, 10, 1214. | 4.1 | 20 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 19 | Influence of a Co-culture of Streptococcus thermophilus and Lactobacillus casei on the Proteolysis and ACE-Inhibitory Activity of a Beverage Based on Reconstituted Goat Whey Powder. Probiotics and Antimicrobial Proteins, 2019, 11, 273-282. | 3.9 | 20 |
| 20 | Chilled Milk-based Desserts as Emerging Probiotic and Prebiotic Products. Critical Reviews in Food Science and Nutrition, 2014, 54, 139-150. | 10.3 | 18 |
| 21 | CondiÃ§Ãµes de processamento e comercializaÃ§Ã£o de queijo-de-minas frescal. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2006, 58, 263-272. | 0.4 | 17 |
| 22 | Proteolysis of reconstituted goat whey fermented by Streptococcus thermophilus in coâ€culture with commercial probiotic Lactobacillus strains. International Journal of Dairy Technology, 2019, 72, 559-568. | 2.8 | 15 |
| 23 | Effect of Aqueous Extract of the Seaweed Gracilaria domingensis on the Physicochemical, Microbiological, and Textural Features of Fermented Milks. Journal of Food Science, 2016, 81, C874-80. | 3.1 | 13 |
| 24 | Influence of co-cultures ofStreptococcus thermophilus and probiotic lactobacilli on quality and antioxidant capacity parameters of lactose-free fermented dairy beverages containingSyzygium cumini(L.) Skeels pulp. RSC Advances, 2020, 10, 10297-10308. | 3.6 | 11 |
| 25 | Cereus jamacaru D.C. (Mandacaru): a Promising Native Brazilian Fruit as a Source of Nutrients and Bioactives Derived from its Pulp and Skin. Plant Foods for Human Nutrition, 2021, 76, 170-178. | 3.2 | 11 |
| 26 | Fat substitution by inulin in goat milk ice cream produced with cajÃ¡ (Spondias mombin) pulp and probiotic cultures: influence on composition, texture, and acceptability among consumers of two Brazilian regions. Emirates Journal of Food and Agriculture, 0, , 140. | 1.0 | 11 |
| 27 | Fermentative behavior of native lactobacilli in goat milk and their survival under in vitro simulated gastrointestinal conditions. LWT - Food Science and Technology, 2021, 135, 109905. | 5.2 | 9 |
| 28 | InovaÃ§Ã£o, persistÃªncia e criatividade superando barreiras no desenvolvimento de alimentos probiÃ³ticos. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, . | 0.5 | 8 |
| 29 | Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360. | | 7 |
| 30 | Comparison of dairy desserts produced with a potentially probiotic mixed culture and dispersions obtained from Gracilaria birdiae and Gracilaria domingensis seaweeds used as thickening agents. Food and Function, 2017, 8, 3075-3082. | 4.6 | 7 |
| 31 | Instrumental texture and sensory evaluation of fermented dairy beverages processed with reconstituted goat whey powder and a co-culture of Streptococcus thermophilus and Lactobacillus casei. Mljekarstvo, 2018, , 21-29. | 0.6 | 7 |
| 32 | Proximate composition determination in goat cheese whey by near infrared spectroscopy (NIRS). PeerJ, 2020, 8, e8619. | 2.0 | 7 |
| 33 | Aqueous extract of Gracilaria birdiae (Plastino & Oliveira) as a texture modifier in fermented milks. LWT - Food Science and Technology, 2018, 90, 418-423. | 5.2 | 3 |
| 34 | Non-fermented Dairy Desserts with Potentially Probiotic Autochthonous Lactobacilli and Products from Peel of Jabuticaba (Myrciaria cauliflora). Probiotics and Antimicrobial Proteins, 2021, 13, 765-775. | 3.9 | 1 |
| 35 | Food Consumption of Schoolchildren from Public and Private Schools in Mucambo, CearÃ¡, Brazil. Mundo Da Saude, 2018, 42, 434-458. | 0.1 | 1 |
| 36 | Lactose hydrolysis implications on dairy beverages with autochthonous Limosilactobacillus mucosae and Syzygium cumini pulp. LWT - Food Science and Technology, 2022, 155, 112963. | 5.2 | 1 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 37 | Incorrect citation in â€œTurek, K, WszoÅ‚ek, M. (2021). Comparative study of walnut and Camelina sativa oil as a functional components for the unsaturated fatty acids and conjugated linoleic acid enrichment of kefir. LWT, 147, 111681. https://doi.org/10.1016/j.lwt.2021.111681â€• LWT - Food Science and Technology, 2021, 151, 112109. | 5.2 | 0 |
| 38 | Prospective applications of probiotics and prebiotics in foods. , 2022, , 209-231. | | 0 |
| 39 | Safety Evaluation of Goat Milk Added with the Prebiotic Inulin Fermented with the Potentially Probiotic Native Culture Limosilactobacillus mucosae CNPC007 in Co-culture with Streptococcus thermophilus QGE: Analysis of Acute and Repeated Dose Oral Toxicity. Probiotics and Antimicrobial Proteins, 2022, , 1. | 3.9 | 0 |