

Flávia Carolina Alonso Buriti

List of Publications by Year in descending order

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39
papers

1,491
citations

393982

19
h-index

344852

36
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41
all docs

41
docs citations

41
times ranked

1470
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactose hydrolysis implications on dairy beverages with autochthonous <i>Limosilactobacillus mucosae</i> and <i>Syzygium cumini</i> pulp. <i>LWT - Food Science and Technology</i> , 2022, 155, 112963.	2.5	1
2	Prospective applications of probiotics and prebiotics in foods. , 2022, , 209-231.		0
3	Safety Evaluation of Goat Milk Added with the Prebiotic Inulin Fermented with the Potentially Probiotic Native Culture <i>Limosilactobacillus mucosae</i> CNPC007 in Co-culture with <i>Streptococcus thermophilus</i> QGE: Analysis of Acute and Repeated Dose Oral Toxicity. <i>Probiotics and Antimicrobial Proteins</i> , 2022, , 1.	1.9	0
4	Fermentative behavior of native lactobacilli in goat milk and their survival under in vitro simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2021, 135, 109905.	2.5	9
5	Non-fermented Dairy Desserts with Potentially Probiotic Autochthonous Lactobacilli and Products from Peel of Jaboticaba (<i>Myrciaria cauliflora</i>). <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 765-775.	1.9	1
6	<i>Cereus jamacaru</i> D.C. (Mandacaru): a Promising Native Brazilian Fruit as a Source of Nutrients and Bioactives Derived from its Pulp and Skin. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 170-178.	1.4	11
7	Okra (<i>Abelmoschus esculentus</i> L.) as a Potential Functional Food Source of Mucilage and Bioactive Compounds with Technological Applications and Health Benefits. <i>Plants</i> , 2021, 10, 1683.	1.6	65
8	Incorrect citation in Turek, 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. <i>LWT</i> , 147, 111681. https://doi.org/10.1016/j.lwt.2021.111681 LWT - Food Science and Technology, 2021, 151, 112109.	2.5	0
9	Influence of co-cultures of <i>Streptococcus thermophilus</i> and probiotic lactobacilli on quality and antioxidant capacity parameters of lactose-free fermented dairy beverages containing <i>Syzygium cumini</i> (L.) Skeels pulp. <i>RSC Advances</i> , 2020, 10, 10297-10308.	1.7	11
10	Proximate composition determination in goat cheese whey by near infrared spectroscopy (NIRS). <i>PeerJ</i> , 2020, 8, e8619.	0.9	7
11	Proteolysis of reconstituted goat whey fermented by <i>Streptococcus thermophilus</i> in co-culture with commercial probiotic <i>Lactobacillus</i> strains. <i>International Journal of Dairy Technology</i> , 2019, 72, 559-568.	1.3	15
12	Influence of a Co-culture of <i>Streptococcus thermophilus</i> and <i>Lactobacillus casei</i> on the Proteolysis and ACE-Inhibitory Activity of a Beverage Based on Reconstituted Goat Whey Powder. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 273-282.	1.9	20
13	Aqueous extract of <i>Gracilaria birdiae</i> (Plastino & Oliveira) as a texture modifier in fermented milks. <i>LWT - Food Science and Technology</i> , 2018, 90, 418-423.	2.5	3
14	Instrumental texture and sensory evaluation of fermented dairy beverages processed with reconstituted goat whey powder and a co-culture of <i>Streptococcus thermophilus</i> and <i>Lactobacillus casei</i> . <i>Mljekarstvo</i> , 2018, , 21-29.	0.2	7
15	Fermented Dessert with Whey, Ingredients from the Peel of Jaboticaba (<i>Myrciaria cauliflora</i>) and an Indigenous Culture of <i>Lactobacillus plantarum</i> : Composition, Microbial Viability, Antioxidant Capacity and Sensory Features. <i>Nutrients</i> , 2018, 10, 1214.	1.7	20
16	Food Consumption of Schoolchildren from Public and Private Schools in Mucambo, CearÃ, Brazil. <i>Mundo Da Saude</i> , 2018, 42, 434-458.	0.0	1
17	Addition of grape pomace extract to probiotic fermented goat milk: the effect on phenolic content, probiotic viability and sensory acceptability. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1108-1115.	1.7	65
18	Comparison of dairy desserts produced with a potentially probiotic mixed culture and dispersions obtained from <i>Gracilaria birdiae</i> and <i>Gracilaria domingensis</i> seaweeds used as thickening agents. <i>Food and Function</i> , 2017, 8, 3075-3082.	2.1	7

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19	Effect of Aqueous Extract of the Seaweed <i>Gracilaria domingensis</i> on the Physicochemical, Microbiological, and Textural Features of Fermented Milks. <i>Journal of Food Science</i> , 2016, 81, C874-80.	1.5	13
20	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
21	Artisanal Coalho cheeses as source of beneficial <i>Lactobacillus plantarum</i> and <i>Lactobacillus rhamnosus</i> strains. <i>Dairy Science and Technology</i> , 2015, 95, 209-230.	2.2	48
22	Effects of tropical fruit pulps and partially hydrolysed galactomannan from <i>Caesalpinia pulcherrima</i> seeds on the dietary fibre content, probiotic viability, texture and sensory features of goat dairy beverages. <i>LWT - Food Science and Technology</i> , 2014, 59, 196-203.	2.5	57
23	Characterisation of partially hydrolysed galactomannan from <i>Caesalpinia pulcherrima</i> seeds as a potential dietary fibre. <i>Food Hydrocolloids</i> , 2014, 35, 512-521.	5.6	64
24	Chilled Milk-based Desserts as Emerging Probiotic and Prebiotic Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 139-150.	5.4	18
25	Nutrition claims for functional guava mousses produced with milk fat substitution by inulin and/or whey protein concentrate based on heterogeneous food legislations. <i>LWT - Food Science and Technology</i> , 2013, 50, 755-765.	2.5	20
26	Probiotic caprine Coalho cheese naturally enriched in conjugated linoleic acid as a vehicle for <i>Lactobacillus acidophilus</i> and beneficial fatty acids. <i>International Dairy Journal</i> , 2012, 24, 107-112.	1.5	34
27	Viability of <i>Lactobacillus acidophilus</i> in synbiotic guava mousses and its survival under in vitro simulated gastrointestinal conditions. <i>International Journal of Food Microbiology</i> , 2010, 137, 121-129.	2.1	125
28	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. <i>Food Chemistry</i> , 2010, 123, 1190-1197.	4.2	40
29	Probiotic cheese: Health benefits, technological and stability aspects. <i>Trends in Food Science and Technology</i> , 2009, 20, 344-354.	7.8	243
30	Sensory evaluation of probiotic Minas fresh cheese with <i>Lactobacillus acidophilus</i> added solely or in co-culture with a thermophilic starter culture. <i>International Journal of Food Science and Technology</i> , 2008, 43, 871-877.	1.3	37
31	Inulin and oligofructose improve sensory quality and increase the probiotic viable count in potentially synbiotic petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2008, 41, 1037-1046.	2.5	126
32	Textura instrumental e avaliação sensorial de queijo fresco cremoso simbiótico: implicações da adição de <i>Lactobacillus paracasei</i> e inulina. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2008, 44, 75-84.	0.5	23
33	Inovação, persistência e criatividade superando barreiras no desenvolvimento de alimentos probióticos. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2008, 44, .	0.5	8
34	Synbiotic potential of fresh cream cheese supplemented with inulin and <i>Lactobacillus paracasei</i> in co-culture with <i>Streptococcus thermophilus</i> . <i>Food Chemistry</i> , 2007, 104, 1605-1610.	4.2	77
35	Textura instrumental de queijo petit-suisse potencialmente probiótico: influência de diferentes combinações de gomas. <i>Food Science and Technology</i> , 2006, 26, 386-393.	0.8	34
36	Condições de processamento e comercialização de queijo-de-minas frescal. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2006, 58, 263-272.	0.1	17

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37	Incorporation of <i>Lactobacillus acidophilus</i> in Minas fresh cheese and its implications for textural and sensorial properties during storage. <i>International Dairy Journal</i> , 2005, 15, 1279-1288.	1.5	132
38	Probiotic potential of Minas fresh cheese prepared with the addition of <i>Lactobacillus paracasei</i> . <i>LWT - Food Science and Technology</i> , 2005, 38, 173-180.	2.5	100
39	Fat substitution by inulin in goat milk ice cream produced with cajã (<i>Spondias mombin</i>) pulp and probiotic cultures: influence on composition, texture, and acceptability among consumers of two Brazilian regions. <i>Emirates Journal of Food and Agriculture</i> , 0, , 140.	1.0	11