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	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
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 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
4	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
5	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
6	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
7	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
8	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
9	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
10	Proximate composition determination in goat cheese whey by near infrared spectroscopy (NIRS). PeerJ, 2020, 8, e8619.	2.0	7
11	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
12	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
13	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
14	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
15	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
16	Food Consumption of Schoolchildren from Public and Private Schools in Mucambo, CearÃ¡, Brazil. Mundo Da Saude, 2018, 42, 434-458.	0.1	1
17	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
18	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

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19	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
20	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
21	Artisanal Coalho cheeses as source of beneficial Lactobacillus plantarum and Lactobacillus rhamnosus strains. Dairy Science and Technology, 2015, 95, 209-230.	2.2	48
22	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
23	Characterisation of partially hydrolysed galactomannan from Caesalpinia pulcherrima seeds as a potential dietary fibre. Food Hydrocolloids, 2014, 35, 512-521.	10.7	64
24	Chilled Milk-based Desserts as Emerging Probiotic and Prebiotic Products. Critical Reviews in Food Science and Nutrition, 2014, 54, 139-150.	10.3	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. LWT - Food Science and Technology, 2013, 50, 755-765.	5.2	20
26	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
27	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
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. Food Chemistry, 2010, 123, 1190-1197.	8.2	40
29	Probiotic cheese: Health benefits, technological and stability aspects. Trends in Food Science and Technology, 2009, 20, 344-354.	15.1	243
30	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
31	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
32	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
33	InovaÃ§Ã£o, persistÃªncia e criatividade superando barreiras no desenvolvimento de alimentos probiÃ³ticos. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, .	0.5	8
34	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
35	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
36	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

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37	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
38	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
39	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