Balthazar, C F

List of Publications by Year
in descending order

27 papers	1,385 citations	393982 19 h-index	500791 28 g-index
28 all docs	28 docs citations	28 times ranked	1743 citing authors

#	Article	IF	Citations
1	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chemistry, 2018, 246, 464-472.	4.2	162
2	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. Trends in Food Science and Technology, 2020, 95, 205-218.	7.8	141
3	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 867-882.	5.9	114
4	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. Ultrasonics Sonochemistry, 2019, 57, 12-21.	3.8	110
5	Probiotic Minas Frescal cheese added with L. casei 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women â€“ A randomized double-blind pilot trial. Journal of Functional Foods, 2018, 45, 435-443.	1.6	109
6	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. LWT - Food Science and Technology, 2019, 105, 371-376.	2.5	70
7	The resistance of Bacillus, Bifidobacterium, and Lactobacillus strains with claimed probiotic properties in different food matrices exposed to simulated gastrointestinal tract conditions. Food Research International, 2019, 125, 108542.	2.9	68
8	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. Ultrasonics Sonochemistry, 2019, 51, 241-248.	3.8	65
9	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. Food Chemistry, 2018, 248, 192-200.	4.2	61
10	Ohmic heating for processing of whey-raspberry flavored beverage. Food Chemistry, 2019, 297, 125018.	4.2	57
11	The addition of xyloligoosaccharide in strawberry-flavored whey beverage. LWT - Food Science and Technology, 2019, 109, 118-122.	2.5	57
12	Determination of biogenic amines by highâ€performance liquid chromatography (<scp>HPLC</scp>â€<scp>DAD</scp>) in probiotic cow's and goat's fermented milks and acceptance. Food Science and Nutrition, 2015, 3, 172-178.	1.5	51
13	Development of new probiotic yoghurt with a mixture of cow and sheep milk: effects on physicochemical, textural and sensory analysis. Small Ruminant Research, 2017, 149, 154-162.	0.6	44
14	Sensory evaluation of a novel prebiotic sheep milk strawberry beverage. LWT - Food Science and Technology, 2018, 98, 94-98.	2.5	37
15	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. Journal of Dairy Science, 2021, 104, 7406-7414.	1.4	34
16	The future of functional food: Emerging technologies application on prebiotics, probiotics and postbiotics. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2560-2586.	5.9	33
17	Paraprobiotic obtained by ohmic heating added in whey-grape juice drink is effective to control postprandial glycemia in healthy adults. Food Research International, 2021, 140, 109905.	2.9	28
18	Sodium reduction and flavor enhancers addition: is there an impact on the availability of minerals from probiotic Prato cheese?. LWT - Food Science and Technology, 2018, 93, 287-292.	2.5	24

#	Article	IF	Citations
19	Behavior of different Bacillus strains with claimed probiotic properties throughout processed cheese (â€œrequeijÃ£o cremosoâ€) manufacturing and storage. International Journal of Food Microbiology, 2019, 307, 108288.	2.1	22
20	Ohmic heating processing of milk for probiotic fermented milk production: Survival kinetics of Listeria monocytogenes as contaminant post-fermentation, bioactive compounds retention and sensory acceptance. International Journal of Food Microbiology, 2021, 348, 109204.	2.1	19
21	Ohmic heating increases inactivation and morphological changes of Salmonella sp. and the formation of bioactive compounds in infant formula. Food Microbiology, 2021, 97, 103737.	2.1	19
22	Probiotic fermented sheepâ€™s milk containing Lactobacillus casei 01: Effects on enamel mineral loss and Streptococcus counts in a dental biofilm model. Journal of Functional Foods, 2019, 54, 241-248.	1.6	18
23	Correlation between the dielectric properties and the physicochemical characteristics and proximate composition of whole, semi-skimmed and skimmed sheep milk using chemometric tools. International Dairy Journal, 2019, 97, 120-130.	1.5	12
24	Effect of probiotic Minas Frescal cheese on the volatile compound and metabolic profiles assessed by nuclear magnetic resonance spectroscopy and chemometric tools. Journal of Dairy Science, 2021, 104, 5133-5140.	1.4	8
25	Milk with different somatic cells counts and the physicochemical, microbiological characteristics and fatty acid profile of pasteurised milk cream: is there an association?. International Journal of Food Science and Technology, 2017, 52, 2631-2636.	1.3	7
26	Brazilian infant dairy foods: mineral content and daily intake contribution. British Food Journal, 2018, 120, 2454-2465.	1.6	6
27	The Step of Incorporation of Bacillus coagulans GBI-30 6086 Into â€œrequeijÃ£o cremosoâ€•Processed Cheese Does Not Affect Metabolic Homeostasis of Rats. Frontiers in Microbiology, 2019, 10, 2332.	1.5	5