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 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
2	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
3	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
4	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
5	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. Journal of Dairy Science, 2021, 104, 7406-7414.	1.4	34
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	Ohmic heating for processing of whey-raspberry flavored beverage. Food Chemistry, 2019, 297, 125018.	4.2	57
14	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
15	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. Ultrasonics Sonochemistry, 2019, 57, 12-21.	3.8	110
16	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
17	The addition of xyloligoosaccharide in strawberry-flavored whey beverage. LWT - Food Science and Technology, 2019, 109, 118-122.	2.5	57
18	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

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19	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
20	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
21	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
22	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chemistry, 2018, 246, 464-472.	4.2	162
23	Sensory evaluation of a novel prebiotic sheep milk strawberry beverage. LWT - Food Science and Technology, 2018, 98, 94-98.	2.5	37
24	Brazilian infant dairy foods: mineral content and daily intake contribution. British Food Journal, 2018, 120, 2454-2465.	1.6	6
25	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
26	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
27	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