Marice Oliveira

List of Publications by Year
in descending order

45	2,671	147801	233421
papers	citations	31 h-index	45 g-index

47	47	47	2643
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Protein secretion in Lactococcus lactis : an efficient way to increase the overall heterologous protein production. Microbial Cell Factories, 2005, 4, 2.	4.0	178
2	Effect of milk supplementation and culture composition on acidification, textural properties and microbiological stability of fermented milks containing probiotic bacteria. International Dairy Journal, 2001, 11, 935-942.	3.0	164
3	Fibers from fruit by-products enhance probiotic viability and fatty acid profile and increase CLA content in yoghurts. International Journal of Food Microbiology, 2012, 154, 135-144.	4.7	145
4	Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. International Journal of Food Microbiology, 2009, 128, 467-472.	4.7	134
5	Influence of milk type and addition of passion fruit peel powder on fermentation kinetics, texture profile and bacterial viability in probiotic yoghurts. LWT - Food Science and Technology, 2012, 47, 393-399.	5.2	124
6	Effect of Milk Base and Starter Culture on Acidification, Texture, and Probiotic Cell Counts in Fermented Milk Processing. Journal of Dairy Science, 2002, 85, 2479-2488.	3.4	117
7	Rheology, spontaneous whey separation, microstructure and sensorial characteristics of probiotic yoghurts enriched with passion fruit fiber. Food Research International, 2013, 50, 224-231.	6.2	105
8	EFFECT OF COLD STORAGE ON CULTURE VIABILITY AND SOME RHEOLOGICAL PROPERTIES OF FERMENTED MILK PREPARED WITH YOGURT AND PROBIOTIC BACTERIA. Journal of Texture Studies, 2008, 39, 40-55.	2.5	103
9	Influence of food matrices on probiotic viability â€“ A review focusing on the fruity bases. Trends in Food Science and Technology, 2011, 22, 377-385.	15.1	99
10	Relation between quality and rheological properties of lactic beverages. Journal of Food Engineering, 2001, 49, 7-13.	5.2	96
11	Effect of inulin as prebiotic and synbiotic interactions between probiotics to improve fermented milk firmness. Journal of Food Engineering, 2011, 107, 36-40.	5.2	86
12	Effect of inulin as a prebiotic to improve growth and counts of a probiotic cocktail in fermented skim milk. LWT - Food Science and Technology, 2011, 44, 520-523.	5.2	79
13	Optimization of the rheological properties of probiotic yoghurts supplemented with milk proteins. LWT - Food Science and Technology, 2011, 44, 511-519.	5.2	79
14	Use of lactulose as prebiotic and its influence on the growth, acidification profile and viable counts of different probiotics in fermented skim milk. International Journal of Food Microbiology, 2011, 145, 22-27.	4.7	72
15	Manufacture of Fermented Lactic Beverages Containing Probiotic Cultures. Journal of Food Science, 2002, 67, 2336-2341.	3.1	70
16	Effects of partially replacing skimmed milk powder with dairy ingredients on rheology, sensory profiling, and microstructure of probiotic stirred-type yogurt during cold storage. Journal of Dairy Science, 2011, 94, 5330-5340.	3.4	69
17	Growth, organic acids profile and sugar metabolism of Bifidobacterium lactis in co-culture with Streptococcus thermophilus: The inulin effect. Food Research International, 2012, 48, 21-27.	6.2	65
18	AÃ§ai pulp addition improves fatty acid profile and probiotic viability in yoghurt. International Dairy Journal, 2010, 20, 415-422.	3.0	60

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19	Fatty acid profile, trans-octadecenoic, Î±-linolenic and conjugated linoleic acid contents differing in certified organic and conventional probiotic fermented milks. Food Chemistry, 2012, 135, 2207-2214.	8.2	60
20	Growth and acidification performance of probiotics in pure culture and co-culture with Streptococcus thermophilus: The effect of inulin. LWT - Food Science and Technology, 2009, 42, 1015-1021.	5.2	55
21	Effect of inulin on the growth and metabolism of a probiotic strain of Lactobacillus rhamnosus in co-culture with Streptococcus thermophilus. LWT - Food Science and Technology, 2012, 47, 358-363.	5.2	54
22	Kefir administration reduced progression of renal injury in STZ-diabetic rats by lowering oxidative stress. Nitric Oxide - Biology and Chemistry, 2014, 37, 53-60.	2.7	53
23	The viability of three probiotic organisms grown with yoghurt starter cultures during storage for 21â€ƒdays at 4Â°C. International Journal of Dairy Technology, 2009, 62, 397-404.	2.8	52
24	The effect of different sweeteners in low-calorie yogurts - a review. International Journal of Dairy Technology, 2005, 58, 193-199.	2.8	50
25	Influence of total solids contents of milk whey on the acidifying profile and viability of various lactic acid bacteria. LWT - Food Science and Technology, 2009, 42, 672-678.	5.2	50
26	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. Food Research International, 2015, 70, 134-141.	6.2	47
27	The effect of inulin as a prebiotic on the production of probiotic fibreâ€enriched fermented milk. International Journal of Dairy Technology, 2009, 62, 195-203.	2.8	44
28	Effect of inulin on growth and acidification performance of different probiotic bacteria in co-cultures and mixed culture with Streptococcus thermophilus. Journal of Food Engineering, 2009, 91, 133-139.	5.2	42
29	Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. Dairy Science and Technology, 2009, 89, 541-553.	2.2	39
30	Optimization of Yogurt Production Using Demineralized Whey. Journal of Food Science, 1997, 62, 846-850.	3.1	34
31	Co-metabolic models of Streptococcus thermophilus in co-culture with Lactobacillus bulgaricus or Lactobacillus acidophilus. Biochemical Engineering Journal, 2012, 62, 62-69.	3.6	33
32	Aspectos tecnolÃ³gicos de alimentos funcionais contendo probiÃ³ticos. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2002, 38, 1-21.	0.5	30
33	Immunomodulation and nitric oxide restoration by a probiotic and its activity in gut and peritoneal macrophages in diabetic rats. Clinical Nutrition, 2016, 35, 1066-1072.	5.0	25
34	Efeito do teor de sÃ³lidos e da concentraÃ§Ã£o de sacarose na acidificaÃ§Ã£o, firmeza e viabilidade de bactÃ©rias do iogurte e probiÃ³ticas em leite fermentado. Food Science and Technology, 2003, 23, 172-176.	1.7	21
35	INFLUENCE OF CARRAGEENAN AND TOTAL SOLIDS CONTENT ON THE RHEOLOGICAL PROPERTIES OF LACTIC BEVERAGE MADE WITH YOGURT AND WHEY. Journal of Texture Studies, 2003, 34, 95-113.	2.5	17
36	Organic milk improves Bifidobacterium lactis counts and bioactive fatty acids contents in fermented milk. LWT - Food Science and Technology, 2012, 49, 89-95.	5.2	17

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37	Fermented or unfermented milk using Bifidobacterium animalis subsp. lactis HN019: Technological approach determines the probiotic modulation of mucosal cellular immunity. Food Research International, 2014, 64, 283-288.	6.2	17
38	Influence of Lactic Acid Bacteria on Survival of Escherichia coli O157:H7 in Inoculated Minas Cheese during Storage at 8.5Â°C. Journal of Food Protection, 2001, 64, 1151-1155.	1.7	14
39	DeterminaÃ§Ã£o da composiÃ§Ã£o fÃsico-quÃmica de produtos lÃ¡cteos: estudo exploratÃ³rio de comparaÃ§Ã£o dos resultados obtidos por metodologia oficial e por ultra-som. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2007, 43, 607-613.	0.5	13
40	AvaliaÃ§Ã£o da vida-de-prateleira de bebidas lÃ¡cteas preparadas com "fat replacers" (Litesse e Dairy-lo). Food Science and Technology, 2002, 22, 24-31.	1.7	12
41	Survival of Bifidobacterium strains in organic fermented milk isÂimproved as a result of membrane fatty acid composition. International Dairy Journal, 2016, 61, 1-9.	3.0	10
42	ContribuiÃ§Ã£o ao estudo das caracterÃsticas fÃsico-quÃmicas e da fraÃ§Ã£o lipÃdica do leite orgÃ¢nico. Food Science and Technology, 0, 28, 259-265.	1.7	9
43	Acidolysis of babassu fat catalyzed by immobilized lipase. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 579-582.	1.9	8
44	Influence of fructooligosaccharides on the fermentation profile and viable counts in a symbiotic low fat milk. Brazilian Journal of Microbiology, 2013, 44, 431-434.	2.0	5
45	Behavior and viability of spontaneous oxidative stress-resistant Lactococcus lactis mutants in experimental fermented milk processing. Genetics and Molecular Research, 2009, 8, 840-847.	0.2	4