

Marice Oliveira

List of Publications by Year in descending order

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45
papers

2,671
citations

147801

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233421

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docs citations

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times ranked

2643
citing authors

#	ARTICLE	IF	CITATIONS
1	Survival of Bifidobacterium strains in organic fermented milk is improved as a result of membrane fatty acid composition. <i>International Dairy Journal</i> , 2016, 61, 1-9.	3.0	10
2	Immunomodulation and nitric oxide restoration by a probiotic and its activity in gut and peritoneal macrophages in diabetic rats. <i>Clinical Nutrition</i> , 2016, 35, 1066-1072.	5.0	25
3	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. <i>Food Research International</i> , 2015, 70, 134-141.	6.2	47
4	Fermented or unfermented milk using Bifidobacterium animalis subsp. lactis HN019: Technological approach determines the probiotic modulation of mucosal cellular immunity. <i>Food Research International</i> , 2014, 64, 283-288.	6.2	17
5	Kefir administration reduced progression of renal injury in STZ-diabetic rats by lowering oxidative stress. <i>Nitric Oxide - Biology and Chemistry</i> , 2014, 37, 53-60.	2.7	53
6	Rheology, spontaneous whey separation, microstructure and sensorial characteristics of probiotic yoghurts enriched with passion fruit fiber. <i>Food Research International</i> , 2013, 50, 224-231.	6.2	105
7	Influence of fructooligosaccharides on the fermentation profile and viable counts in a symbiotic low fat milk. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 431-434.	2.0	5
8	Effect of inulin on the growth and metabolism of a probiotic strain of Lactobacillus rhamnosus in co-culture with Streptococcus thermophilus. <i>LWT - Food Science and Technology</i> , 2012, 47, 358-363.	5.2	54
9	Influence of milk type and addition of passion fruit peel powder on fermentation kinetics, texture profile and bacterial viability in probiotic yoghurts. <i>LWT - Food Science and Technology</i> , 2012, 47, 393-399.	5.2	124
10	Organic milk improves Bifidobacterium lactis counts and bioactive fatty acids contents in fermented milk. <i>LWT - Food Science and Technology</i> , 2012, 49, 89-95.	5.2	17
11	Fatty acid profile, trans-octadecenoic, $\hat{\pm}$ -linolenic and conjugated linoleic acid contents differing in certified organic and conventional probiotic fermented milks. <i>Food Chemistry</i> , 2012, 135, 2207-2214.	8.2	60
12	Growth, organic acids profile and sugar metabolism of Bifidobacterium lactis in co-culture with Streptococcus thermophilus: The inulin effect. <i>Food Research International</i> , 2012, 48, 21-27.	6.2	65
13	Fibers from fruit by-products enhance probiotic viability and fatty acid profile and increase CLA content in yoghurts. <i>International Journal of Food Microbiology</i> , 2012, 154, 135-144.	4.7	145
14	Co-metabolic models of Streptococcus thermophilus in co-culture with Lactobacillus bulgaricus or Lactobacillus acidophilus. <i>Biochemical Engineering Journal</i> , 2012, 62, 62-69.	3.6	33
15	Effects of partially replacing skimmed milk powder with dairy ingredients on rheology, sensory profiling, and microstructure of probiotic stirred-type yogurt during cold storage. <i>Journal of Dairy Science</i> , 2011, 94, 5330-5340.	3.4	69
16	Effect of inulin as a prebiotic to improve growth and counts of a probiotic cocktail in fermented skim milk. <i>LWT - Food Science and Technology</i> , 2011, 44, 520-523.	5.2	79
17	Optimization of the rheological properties of probiotic yoghurts supplemented with milk proteins. <i>LWT - Food Science and Technology</i> , 2011, 44, 511-519.	5.2	79
18	Influence of food matrices on probiotic viability – A review focusing on the fruity bases. <i>Trends in Food Science and Technology</i> , 2011, 22, 377-385.	15.1	99

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19	Use of lactulose as prebiotic and its influence on the growth, acidification profile and viable counts of different probiotics in fermented skim milk. <i>International Journal of Food Microbiology</i> , 2011, 145, 22-27.	4.7	72
20	Effect of inulin as prebiotic and synbiotic interactions between probiotics to improve fermented milk firmness. <i>Journal of Food Engineering</i> , 2011, 107, 36-40.	5.2	86
21	AÃsai pulp addition improves fatty acid profile and probiotic viability in yoghurt. <i>International Dairy Journal</i> , 2010, 20, 415-422.	3.0	60
22	Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. <i>International Journal of Food Microbiology</i> , 2009, 128, 467-472.	4.7	134
23	The effect of inulin as a prebiotic on the production of probiotic fibre-enriched fermented milk. <i>International Journal of Dairy Technology</i> , 2009, 62, 195-203.	2.8	44
24	The viability of three probiotic organisms grown with yoghurt starter cultures during storage for 21 days at 4°C. <i>International Journal of Dairy Technology</i> , 2009, 62, 397-404.	2.8	52
25	Effect of inulin on growth and acidification performance of different probiotic bacteria in co-cultures and mixed culture with <i>Streptococcus thermophilus</i> . <i>Journal of Food Engineering</i> , 2009, 91, 133-139.	5.2	42
26	Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. <i>Dairy Science and Technology</i> , 2009, 89, 541-553.	2.2	39
27	Influence of total solids contents of milk whey on the acidifying profile and viability of various lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2009, 42, 672-678.	5.2	50
28	Growth and acidification performance of probiotics in pure culture and co-culture with <i>Streptococcus thermophilus</i> : The effect of inulin. <i>LWT - Food Science and Technology</i> , 2009, 42, 1015-1021.	5.2	55
29	Behavior and viability of spontaneous oxidative stress-resistant <i>Lactococcus lactis</i> mutants in experimental fermented milk processing. <i>Genetics and Molecular Research</i> , 2009, 8, 840-847.	0.2	4
30	EFFECT OF COLD STORAGE ON CULTURE VIABILITY AND SOME RHEOLOGICAL PROPERTIES OF FERMENTED MILK PREPARED WITH YOGURT AND PROBIOTIC BACTERIA. <i>Journal of Texture Studies</i> , 2008, 39, 40-55.	2.5	103
31	DeterminaÃ§Ã£o da composiÃ§Ã£o fÃsico-quÃmica de produtos lÃcteos: estudo exploratÃrio de comparaÃÃo dos resultados obtidos por metodologia oficial e por ultra-som. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2007, 43, 607-613.	0.5	13
32	The effect of different sweeteners in low-calorie yogurts - a review. <i>International Journal of Dairy Technology</i> , 2005, 58, 193-199.	2.8	50
33	Protein secretion in <i>Lactococcus lactis</i> : an efficient way to increase the overall heterologous protein production. <i>Microbial Cell Factories</i> , 2005, 4, 2.	4.0	178
34	INFLUENCE OF CARRAGEENAN AND TOTAL SOLIDS CONTENT ON THE RHEOLOGICAL PROPERTIES OF LACTIC BEVERAGE MADE WITH YOGURT AND WHEY. <i>Journal of Texture Studies</i> , 2003, 34, 95-113.	2.5	17
35	Efeito do teor de sÃlidos e da concentraÃÃo de sacarose na acidificaÃÃo, firmeza e viabilidade de bactÃrias do iogurte e probiÃticas em leite fermentado. <i>Food Science and Technology</i> , 2003, 23, 172-176.	1.7	21
36	Aspectos tecnolÃgicos de alimentos funcionais contendo probiÃticos. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2002, 38, 1-21.	0.5	30

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37	Effect of Milk Base and Starter Culture on Acidification, Texture, and Probiotic Cell Counts in Fermented Milk Processing. <i>Journal of Dairy Science</i> , 2002, 85, 2479-2488.	3.4	117
38	Avaliação da vida-de-prateleira de bebidas lácteas preparadas com "fat replacers" (Litesse e Dairy-lo). <i>Food Science and Technology</i> , 2002, 22, 24-31.	1.7	12
39	Manufacture of Fermented Lactic Beverages Containing Probiotic Cultures. <i>Journal of Food Science</i> , 2002, 67, 2336-2341.	3.1	70
40	Effect of milk supplementation and culture composition on acidification, textural properties and microbiological stability of fermented milks containing probiotic bacteria. <i>International Dairy Journal</i> , 2001, 11, 935-942.	3.0	164
41	Influence of Lactic Acid Bacteria on Survival of Escherichia coli O157:H7 in Inoculated Minas Cheese during Storage at 8.5°C. <i>Journal of Food Protection</i> , 2001, 64, 1151-1155.	1.7	14
42	Relation between quality and rheological properties of lactic beverages. <i>Journal of Food Engineering</i> , 2001, 49, 7-13.	5.2	96
43	Optimization of Yogurt Production Using Demineralized Whey. <i>Journal of Food Science</i> , 1997, 62, 846-850.	3.1	34
44	Acidolysis of babassu fat catalyzed by immobilized lipase. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1994, 71, 579-582.	1.9	8
45	Contribuição ao estudo das características físico-químicas e da fração lipídica do leite orgânico. <i>Food Science and Technology</i> , 0, 28, 259-265.	1.7	9