Nagendra P Shah

List of Publications by Year in Descending Order

225 papers	11,754 citations	57 h-index	100 g-index
228 ext. papers	13,381 ext. citations	4.8 avg, IF	6.96 L-index

#	Paper	IF	Citations
225	L-citrulline enriched fermented milk with Lactobacillus helveticus attenuates dextran sulfate sodium (DSS) induced colitis in mice. *Journal of Nutritional Biochemistry*, **2022**, 99, 108858	6.3	0
224	Bacteria, Beneficial: Bifidobacterium spp.: Morphology and Physiology **2022**, 24-31		
223	Bacteria, Beneficial: Bifidobacterium spp.: Applications in Fermented Milks **2022**, 17-23		
222	Potential Probiotic M41 Modulates Its Proteome Differentially for Tolerances Against Heat, Cold, Acid, and Bile Stresses. *Frontiers in Microbiology*, **2021**, 12, 731410	5.7	0
221	Exopolysaccharides as Antimicrobial Agents: Mechanism and Spectrum of Activity. *Frontiers in Microbiology*, **2021**, 12, 664395	5.7	19
220	An overview of microbial mitigation strategies for acrylamide: Lactic acid bacteria, yeast, and cell-free extracts. *LWT - Food Science and Technology*, **2021**, 143, 111159	5.4	9
219	Starch properties of high and low amylose proso millet (Panicum miliaceum L.) genotypes are differentially affected by varying salt and pH. *Food Chemistry*, **2021**, 337, 127784	8.5	4
218	Lactic acid produced by Streptococcus thermophilus activated glutamate decarboxylase (GadA) in Lactobacillus brevis NPS-QW 145 to improve γ-amino butyric acid production during soymilk fermentation. *LWT - Food Science and Technology*, **2021**, 137, 110474	5.4	6
217	Influence of pre-acidification, and addition of KGM and whey protein-based fat replacers CH-4560, and YO-8075 on texture characteristics and pizza bake properties of low-fat Mozzarella cheese. *LWT - Food Science and Technology*, **2021**, 137, 110384	5.4	1
216	Invited review: Characterization of new probiotics from dairy and nondairy products-Insights into acid tolerance, bile metabolism and tolerance, and adhesion capability. *Journal of Dairy Science*, **2021**, 104, 8363-8379	4	9
215	Updates on understanding of probiotic lactic acid bacteria responses to environmental stresses and highlights on proteomic analyses. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1110-1124	16.4	28
214	Structural characterization of exopolysaccharide from Streptococcus thermophilus ASCC 1275. *Journal of Dairy Science*, **2020**, 103, 6830-6842	4	4
213	Interaction between Bifidobacterium bifidum and Listeria monocytogenes enhances antioxidant activity through oxidoreductase system. *LWT - Food Science and Technology*, **2020**, 127, 109209	5.4	0
212	Effects of supplementation of citrulline and Lactobacillus helveticus ASCC 511 on intestinal epithelial cell integrity. *Journal of Functional Foods*, **2020**, 64, 103571	5.1	4
211	Enterococcus hirae WEHI01 isolated from a healthy Chinese infant ameliorates the symptoms of type 2 diabetes by elevating the abundance of Lactobacillales in rats. *Journal of Dairy Science*, **2020**, 103, 2969-2981	4	3
210	Comparative Peptidomic and Metatranscriptomic Analyses Reveal Improved Gamma-Amino Butyric Acid Production Machinery in Levilactobacillus brevis Strain NPS-QW 145 Cocultured with Streptococcus thermophilus Strain ASCC1275 during Milk Fermentation. *Applied and Environmental Microbiology*, **2020**, 87,	4.8	6
209	Genomic Analysis for Antioxidant Property of Lactobacillus plantarum FLPL05 from Chinese Longevity People. *Probiotics and Antimicrobial Proteins*, **2020**, 12, 1451-1458	5.5	7

208	Functional Genomic Analyses of Exopolysaccharide-Producing ASCC 1275 in Response to Milk Fermentation Conditions. *Frontiers in Microbiology*, **2019**, 10, 1975	5.7	3
207	Effects of Lactic Acid Bacteria-Fermented Soymilk on Isoflavone Metabolites and Short-Chain Fatty Acids Excretion and Their Modulating Effects on Gut Microbiota. *Journal of Food Science*, **2019**, 84, 1854-1863	3.4	18
206	Sulfonation of Lactobacillus plantarum WLPL04 exopolysaccharide amplifies its antioxidant activities in vitro and in a Caco-2 cell model. *Journal of Dairy Science*, **2019**, 102, 5922-5932	4	12
205	Functional and pizza bake properties of Mozzarella cheese made with konjac glucomannan as a fat replacer. *Food Hydrocolloids*, **2019**, 92, 125-134	10.6	11
204	Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. *Food Research International*, **2018**, 107, 691-699	7	21
203	Effects of fermented skim milk drink by Kluyveromyces marxianus LAF4 co-cultured with lactic acid bacteria to release angiotensin-converting enzyme inhibitory activities. *International Journal of Dairy Technology*, **2018**, 71, 130-140	3.7	7
202	In-vitro investigation into probiotic characterisation of Streptococcus and Enterococcus isolated from camel milk. *LWT - Food Science and Technology*, **2018**, 87, 478-487	5.4	42
201	Restoration of GABA production machinery in Lactobacillus brevis by accessible carbohydrates, anaerobiosis and early acidification. *Food Microbiology*, **2018**, 69, 151-158	6	21
200	Comparative mRNA-Seq Analysis Reveals the Improved EPS Production Machinery in ASCC 1275 During Optimized Milk Fermentation. *Frontiers in Microbiology*, **2018**, 9, 445	5.7	16
199	Effects of Lactobacillus rhamnosus GG and Escherichia coli Nissle 1917 Cell-Free Supernatants on Modulation of Mucin and Cytokine Secretion on Human Intestinal Epithelial HT29-MTX Cells. *Journal of Food Science*, **2018**, 83, 1999-2007	3.4	5
198	Enhancing antioxidant capacity of Lactobacillus acidophilus-fermented milk fortified with pomegranate peel extracts. *Food Bioscience*, **2018**, 26, 185-192	4.9	29
197	Transcriptomic Insights Into the Growth Phase- and Sugar-Associated Changes in the Exopolysaccharide Production of a High EPS-Producing ASCC 1275. *Frontiers in Microbiology*, **2018**, 9, 1919	5.7	14
196	Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. *Food Control*, **2018**, 92, 437-443	6.2	49
195	High □-aminobutyric acid production from lactic acid bacteria: Emphasis on Lactobacillus brevis as a functional dairy starter. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3661-3672	11.5	61
194	Integrating omics to unravel the stress-response mechanisms in probiotic bacteria: Approaches, challenges, and prospects. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3464-3471	11.5	9
193	Lactobacillus plantarum WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (Vigna radiata) and Soya Bean (Glycine max) Milks. *Journal of Food Processing and Preservation*, **2017**, 41, e12944	2.1	26
192	Characterization of potential probiotic lactic acid bacteria isolated from camel milk. *LWT - Food Science and Technology*, **2017**, 79, 316-325	5.4	142
191	Sulphonated modification of polysaccharides from Pleurotus eryngii and Streptococcus thermophilus ASCC 1275 and antioxidant activities investigation using CCD and Caco-2 cell line models. *Food Chemistry*, **2017**, 225, 246-257	8.5	10

190	Physiological Changes of Surface Membrane in Lactobacillus with Prebiotics. *Journal of Food Science*, **2017**, 82, 744-750	3.4	14
189	Mutual growth-promoting effect between Bifidobacterium bifidum WBBI03 and Listeria monocytogenes CMCC 54001. *Journal of Dairy Science*, **2017**, 100, 3448-3462	4	8
188	Sulfonation and Antioxidative Evaluation of Polysaccharides from Pleurotus Mushroom and Streptococcus thermophilus Bacteria: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 282-294	16.4	11
187	Stability and phase behavior of konjac glucomannan-milk systems. *Food Hydrocolloids*, **2017**, 73, 30-40	10.6	20
186	Beneficial effects of probiotic cholesterol-lowering strain of Enterococcus faecium WEFA23 from infants on diet-induced metabolic syndrome in rats. *Journal of Dairy Science*, **2017**, 100, 1618-1628	4	34
185	Effect of Type of Protein-Based Microcapsules and Storage at Various Ambient Temperatures on the Survival and Heat Tolerance of Spray Dried Lactobacillus acidophilus. *Journal of Food Science*, **2017**, 82, 2134-2141	3.4	12
184	A physiological comparative study of acid tolerance of Lactobacillus plantarum ZDY 2013 and L. plantarum ATCC 8014 at membrane and cytoplasm levels. *Annals of Microbiology*, **2017**, 67, 669-677	3.2	10
183	Health-promoting benefits of low-fat akawi cheese made by exopolysaccharide-producing probiotic Lactobacillus plantarum isolated from camel milk. *Journal of Dairy Science*, **2017**, 100, 7771-7779	4	35
182	Assessment of commercial probiotic products in China for labelling accuracy and probiotic characterisation of selected isolates. *International Journal of Dairy Technology*, **2017**, 70, 119-126	3.7	18
181	The potential of species-specific tagatose-6-phosphate (T6P) pathway in Lactobacillus casei group for galactose reduction in fermented dairy foods. *Food Microbiology*, **2017**, 62, 178-187	6	22
180	Yogurt **2017**, 3-29		12
179	Common Distribution of Operon in and its GadA Contributes to Efficient GABA Synthesis toward Cytosolic Near-Neutral pH. *Frontiers in Microbiology*, **2017**, 8, 206	5.7	34
178	Survival of Microencapsulated Probiotic Bacteria after Processing and during Storage: A Review. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 1685-716	11.5	67
177	Enhancing flora balance in the gastrointestinal tract of mice by lactic acid bacteria from Chinese sourdough and enzyme activities indicative of metabolism of protein, fat, and carbohydrate by the flora. *Journal of Dairy Science*, **2016**, 99, 7809-7820	4	10
176	Viability, Acid and Bile Tolerance of Spray Dried Probiotic Bacteria and Some Commercial Probiotic Supplement Products Kept at Room Temperature. *Journal of Food Science*, **2016**, 81, M1472-9	3.4	8
175	Evaluation of probiotic properties of Lactobacillus plantarum WLPL04 isolated from human breast milk. *Journal of Dairy Science*, **2016**, 99, 1736-1746	4	61
174	Screening probiotic strains for safety: Evaluation of virulence and antimicrobial susceptibility of enterococci from healthy Chinese infants. *Journal of Dairy Science*, **2016**, 99, 4282-4290	4	20
173	Effect of salt stress on morphology and membrane composition of Lactobacillus acidophilus, Lactobacillus casei, and Bifidobacterium bifidum, and their adhesion to human intestinal epithelial-like Caco-2 cells. *Journal of Dairy Science*, **2016**, 99, 2594-2605	4	28

172	Antagonistics against pathogenic Bacillus cereus in milk fermentation by Lactobacillus plantarum ZDY2013 and its anti-adhesion effect on Caco-2 cells against pathogens. *Journal of Dairy Science*, **2016**, 99, 2666-2674	4	20
171	Synergistic Application of Black Tea Extracts and Lactic Acid Bacteria in Protecting Human Colonocytes against Oxidative Damage. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 2238-46	5.7	11
170	Anti-inflammatory and anti-proliferative activities of natural and sulphonated polysaccharides from Pleurotus eryngii. *Journal of Functional Foods*, **2016**, 23, 80-86	5.1	25
169	Synergistic in vitro and in vivo antimicrobial effect of a mixture of ZnO nanoparticles and Lactobacillus fermentation liquor. *Applied Microbiology and Biotechnology*, **2016**, 100, 3757-66	5.7	5
168	Detection of viable enterotoxin-producing Bacillus cereus and analysis of toxigenicity from ready-to-eat foods and infant formula milk powder by multiplex PCR. *Journal of Dairy Science*, **2016**, 99, 1047-1055	4	27
167	A novel strain of Lactobacillus mucosae isolated from a Gaotian villager improves in vitro and in vivo antioxidant as well as biological properties in D-galactose-induced aging mice. *Journal of Dairy Science*, **2016**, 99, 903-914	4	32
166	Changes in gastric microbiota induced by Helicobacter pylori infection and preventive effects of Lactobacillus plantarum ZDY 2013 against such infection. *Journal of Dairy Science*, **2016**, 99, 970-981	4	33
165	Physiological and transcriptional responses and cross protection of Lactobacillus plantarum ZDY2013 under acid stress. *Journal of Dairy Science*, **2016**, 99, 1002-1010	4	35
164	Lactic acid bacterial fermentation modified phenolic composition in tea extracts and enhanced their antioxidant activity and cellular uptake of phenolic compounds following in vitro digestion. *Journal of Functional Foods*, **2016**, 20, 182-194	5.1	45
163	Characterization, antioxidative and bifidogenic effects of polysaccharides from Pleurotus eryngii after heat treatments. *Food Chemistry*, **2016**, 197, 240-9	8.5	72
162	Short communication: Modulation of the small intestinal microbial community composition over short-term or long-term administration with Lactobacillus plantarum ZDY2013. *Journal of Dairy Science*, **2016**, 99, 6913-6921	4	20
161	Salt Reduction in a Model High-Salt Akawi Cheese: Effects on Bacterial Activity, pH, Moisture, Potential Bioactive Peptides, Amino Acids, and Growth of Human Colon Cells. *Journal of Food Science*, **2016**, 81, H991-H1000	3.4	15
160	Antioxidant, Antibacterial, and Antiproliferative Activities of Free and Bound Phenolics from Peel and Flesh of Fuji Apple. *Journal of Food Science*, **2016**, 81, M1735-42	3.4	21
159	Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed yogurt. *Journal of Dairy Science*, **2016**, 99, 7063-7074	4	22
158	Characterization, Anti-Inflammatory and Antiproliferative Activities of Natural and Sulfonated Exo-Polysaccharides from Streptococcus thermophilus ASCC 1275. *Journal of Food Science*, **2016**, 81, M1167-76	3.4	20
157	Integration of genomic and proteomic data to identify candidate genes in HT-29 cells after incubation with Bifidobacterium bifidum ATCC 29521. *Journal of Dairy Science*, **2016**, 99, 6874-6888	4	2
156	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. *International Journal of Food Science and Technology*, **2016**, 51, 875-884	3.8	46
155	Concomitant ingestion of lactic acid bacteria and black tea synergistically enhances flavonoid bioavailability and attenuates d-galactose-induced oxidative stress in mice via modulating glutathione antioxidant system. *Journal of Nutritional Biochemistry*, **2016**, 38, 116-124	6.3	20

154	Effect of Flavourzyme(fi) on Angiotensin-Converting Enzyme Inhibitory Peptides Formed in Skim Milk and Whey Protein Concentrate during Fermentation by Lactobacillus helveticus. *Journal of Food Science*, **2016**, 81, M135-43	3.4	14
153	Effect of salt on cell viability and membrane integrity of Lactobacillus acidophilus, Lactobacillus casei and Bifidobacterium longum as observed by flow cytometry. *Food Microbiology*, **2015**, 49, 197-202	6	44
152	In vitro probiotic characteristics of Lactobacillus plantarum ZDY 2013 and its modulatory effect on gut microbiota of mice. *Journal of Dairy Science*, **2015**, 98, 5850-61	4	43
151	Effects of Pleurotus eryngii polysaccharides on bacterial growth, texture properties, proteolytic capacity, and angiotensin-I-converting enzyme-inhibitory activities of fermented milk. *Journal of Dairy Science*, **2015**, 98, 2949-61	4	18
150	A novel method for screening of potential probiotics for high adhesion capability. *Journal of Dairy Science*, **2015**, 98, 4310-7	4	14
149	Tea and soybean extracts in combination with milk fermentation inhibit growth and enterocyte adherence of selected foodborne pathogens. *Food Chemistry*, **2015**, 180, 306-316	8.5	16
148	In vitro and in vivo examination of anticolonization of pathogens by Lactobacillus paracasei FJ861111.1. *Journal of Dairy Science*, **2015**, 98, 6759-66	4	17
147	Gas release-based prescreening combined with reversed-phase HPLC quantitation for efficient selection of high-□aminobutyric acid (GABA)-producing lactic acid bacteria. *Journal of Dairy Science*, **2015**, 98, 790-7	4	24
146	Towards galactose accumulation in dairy foods fermented by conventional starter cultures: Challenges and strategies. *Trends in Food Science and Technology*, **2015**, 41, 24-36	15.3	26
145	Role of Milk and Dairy Foods in Nutrition and Health **2015**, 428-466		2
144	Fermentation of Allium chinense Bulbs With Lactobacillus plantarum ZDY 2013 Shows Enhanced Biofunctionalities, and Nutritional and Chemical Properties. *Journal of Food Science*, **2015**, 80, M2272-8	3.4	7
143	Rapid detection of Staphylococcus aureus in dairy and meat foods by combination of capture with silica-coated magnetic nanoparticles and thermophilic helicase-dependent isothermal amplification. *Journal of Dairy Science*, **2015**, 98, 1563-70	4	23
142	Propidium monoazide combined with real-time PCR for selective detection of viable Staphylococcus aureus in milk powder and meat products. *Journal of Dairy Science*, **2015**, 98, 1625-33	4	35
141	Genomic insights into high exopolysaccharide-producing dairy starter bacterium Streptococcus thermophilus ASCC 1275. *Scientific Reports*, **2014**, 4, 4974	4.9	58
140	Immune system stimulation by probiotic microorganisms. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 938-56	11.5	239
139	Changes in antioxidant capacity, isoflavone profile, phenolic and vitamin contents in soymilk during extended fermentation. *LWT - Food Science and Technology*, **2014**, 58, 454-462	5.4	58
138	Effects of salt concentration and pH on structural and functional properties of Lactobacillus acidophilus: FT-IR spectroscopic analysis. *International Journal of Food Microbiology*, **2014**, 173, 41-7	5.8	18
137	Antioxidant and antibacterial activities of exopolysaccharides from Bifidobacterium bifidum WBIN03 and Lactobacillus plantarum R315. *Journal of Dairy Science*, **2014**, 97, 7334-43	4	105

136	Detection of Cronobacter species in powdered infant formula by probe-magnetic separation PCR. *Journal of Dairy Science*, **2014**, 97, 6067-75	4	15
135	Influence of tea extract supplementation on bifidobacteria during soymilk fermentation. *International Journal of Food Microbiology*, **2014**, 188, 36-44	5.8	9
134	Effect of KCl substitution on bacterial viability of Escherichia coli (ATCC 25922) and selected probiotics. *Journal of Dairy Science*, **2014**, 97, 5939-51	4	11
133	Immunomodulatory activities of Lactobacillus rhamnosus ZDY114 and donkey milk in BALB/c mice. *International Dairy Journal*, **2014**, 34, 263-266	3.5	7
132	Effect of tea extract on lactic acid bacterial growth, their cell surface characteristics and isoflavone bioconversion during soymilk fermentation. *Food Research International*, **2014**, 62, 877-885	7	20
131	Antioxidant and antibacterial activities of sulphated polysaccharides from Pleurotus eryngii and Streptococcus thermophilus ASCC 1275. *Food Chemistry*, **2014**, 165, 262-70	8.5	167
130	Effects of elaidic acid, a predominant industrial trans fatty acid, on bacterial growth and cell surface hydrophobicity of lactobacilli. *Journal of Food Science*, **2014**, 79, M2485-90	3.4	10
129	Cell growth and proteolytic activity of Lactobacillus acidophilus, Lactobacillus helveticus, Lactobacillus delbrueckii ssp. bulgaricus, and Streptococcus thermophilus in milk as affected by supplementation with peptide fractions. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 937-41	3.7	16
128	Antiradical and tea polyphenol-stabilizing ability of functional fermented soymilk-tea beverage. *Food Chemistry*, **2014**, 158, 262-9	8.5	38
127	Stability of microencapsulated Lactobacillus acidophilus and Lactococcus lactis ssp. cremoris during storage at room temperature at low aw. *Food Research International*, **2013**, 50, 259-265	7	35
126	Effects of various heat treatments on phenolic profiles and antioxidant activities of Pleurotus eryngii extracts. *Journal of Food Science*, **2013**, 78, C1122-9	3.4	21
125	Probiotics and fermented milks **2013**, 451-468		
124	Survival of Bifidobacterium longum 1941 microencapsulated with proteins and sugars after freezing and freeze drying. *Food Research International*, **2013**, 51, 503-509	7	48
123	Influence of galactooligosaccharides and modified waxy maize starch on some attributes of yogurt. *Journal of Food Science*, **2013**, 78, M77-83	3.4	20
122	Effect of drying methods of microencapsulated Lactobacillus acidophilus and Lactococcus lactis ssp. cremoris on secondary protein structure and glass transition temperature as studied by Fourier transform infrared and differential scanning calorimetry. *Journal of Dairy Science*, **2013**, 96, 1419-30	4	10
121	Sweet potatoes as a basic component in developing a medium for the cultivation of lactobacilli. *Bioscience, Biotechnology and Biochemistry*, **2013**, 77, 2248-54	2.1	17
120	Health benefits of yogurt and fermented milks **2013**, 433-450		5
119	Effect of partial NaCl substitution with KCl on the texture profile, microstructure, and sensory properties of low-moisture mozzarella cheese. *Journal of Dairy Research*, **2013**, 80, 7-13	1.6	21

118	Functional foods and disease prevention **2013**, 411-431		1
117	Role of calcium alginate and mannitol in protecting Bifidobacterium. *Applied and Environmental Microbiology*, **2012**, 78, 6914-21	4.8	24
116	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. *Trends in Food Science and Technology*, **2011**, 22, 276-291	15.3	108
115	Effect of partial substitution of NaCl with KCl on proteolysis of halloumi cheese. *Journal of Food Science*, **2011**, 76, C31-7	3.4	31
114	Yogurt can beneficially affect blood contributors of cardiovascular health status in hypertensive rats. *Journal of Food Science*, **2011**, 76, H131-6	3.4	23
113	Enzyme stability of microencapsulated Bifidobacterium animalis ssp. lactis Bb12 after freeze drying and during storage in low water activity at room temperature. *Journal of Food Science*, **2011**, 76, M463-71	3.4	22
112	Survival, acid and bile tolerance, and surface hydrophobicity of microencapsulated B. animalis ssp. lactis Bb12 during storage at room temperature. *Journal of Food Science*, **2011**, 76, M592-9	3.4	29
111	Selective and differential enumerations of Lactobacillus delbrueckii subsp. bulgaricus, Streptococcus thermophilus, Lactobacillus acidophilus, Lactobacillus casei and Bifidobacterium spp. in yoghurt--a review. *International Journal of Food Microbiology*, **2011**, 149, 194-208	5.8	126
110	Fermentation of calcium-fortified soya milk does not appear to enhance acute calcium absorption in osteopenic post-menopausal women. *British Journal of Nutrition*, **2011**, 105, 282-6	3.6	11
109	Enhancing the biotransformation of isoflavones in soymilk supplemented with lactose using probiotic bacteria during extended fermentation. *Journal of Food Science*, **2010**, 75, M140-9	3.4	21
108	Improving the stability of probiotic bacteria in model fruit juices using vitamins and antioxidants. *Journal of Food Science*, **2010**, 75, M278-82	3.4	56
107	Effect of curd washing level on proteolysis and functionality of low-moisture mozzarella cheese made with galactose-fermenting culture. *Journal of Food Science*, **2010**, 75, C406-12	3.4	3
106	Phytase activity from Lactobacillus spp. in calcium-fortified soymilk. *Journal of Food Science*, **2010**, 75, M373-6	3.4	22
105	Effect of partial substitution of NaCl with KCl on Halloumi cheese during storage: chemical composition, lactic bacterial count, and organic acids production. *Journal of Food Science*, **2010**, 75, C525-9	3.4	38
104	Development of allergic responses related to microorganisms exposure in early life. *International Dairy Journal*, **2010**, 20, 373-385	3.5	12
103	Influence of addition of Raftiline HP□i on the growth, proteolytic, ACE- and □-glucosidase inhibitory activities of selected lactic acid bacteria and Bifidobacterium. *LWT - Food Science and Technology*, **2010**, 43, 146-152	5.4	22
102	Characterization of functional, biochemical and textural properties of synbiotic low-fat yogurts during refrigerated storage. *LWT - Food Science and Technology*, **2010**, 43, 819-827	5.4	66
101	Probiotics **2010**, 485-496		2

100	Health benefits of whey proteins. *Nutrafoods*, **2010**, 9, 39-45		5
99	Probiotic Dairy Products as Functional Foods. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 455-470	16.4	285
98	Antimicrobial effects of probiotic bacteria against selected species of yeasts and moulds in cheese-based dips. *International Journal of Food Science and Technology*, **2009**, 44, 1916-1926	3.8	6
97	HYDROLYSIS OF ISOFLAVONE GLYCOSIDES IN SOY MILK BY β-GALACTOSIDASE AND β-GLUCOSIDASE. *Journal of Food Biochemistry*, **2009**, 33, 38-60	3.3	14
96	An improved method of microencapsulation of probiotic bacteria for their stability in acidic and bile conditions during storage. *Journal of Food Science*, **2009**, 74, M53-61	3.4	108
95	Effect of various encapsulating materials on the stability of probiotic bacteria. *Journal of Food Science*, **2009**, 74, M100-7	3.4	151
94	Performance of starter in yogurt supplemented with soy protein isolate and biotransformation of isoflavones during storage period. *Journal of Food Science*, **2009**, 74, M190-5	3.4	9
93	Probiotic cheddar cheese: influence of ripening temperatures on proteolysis and sensory characteristics of cheddar cheeses. *Journal of Food Science*, **2009**, 74, S182-91	3.4	28
92	Effect of homogenization techniques on reducing the size of microcapsules and the survival of probiotic bacteria therein. *Journal of Food Science*, **2009**, 74, M231-6	3.4	35
91	Effect of exopolysaccharides and inulin on the proteolytic, angiotensin-I-converting enzyme- and β-glucosidase-inhibitory activities as well as on textural and rheological properties of low-fat yogurt during refrigerated storage. *Dairy Science and Technology*, **2009**, 89, 583-600		44
90	Effect of exopolysaccharides on the proteolytic and angiotensin-I converting enzyme-inhibitory activities and textural and rheological properties of low-fat yogurt during refrigerated storage. *Journal of Dairy Science*, **2009**, 92, 895-906	4	48
89	Fermentation of reconstituted skim milk supplemented with soy protein isolate by probiotic organisms. *Journal of Food Science*, **2008**, 73, M62-6	3.4	9
88	Effect of lactulose on biotransformation of isoflavone glycosides to aglycones in soymilk by lactobacilli. *Journal of Food Science*, **2008**, 73, M158-65	3.4	23
87	Influence of probiotic Lactobacillus acidophilus and L. helveticus on proteolysis, organic acid profiles, and ACE-inhibitory activity of cheddar cheeses ripened at 4, 8, and 12 degrees C. *Journal of Food Science*, **2008**, 73, M111-20	3.4	45
86	Effect of addition of Versagel on microbial, chemical, and physical properties of low-fat yogurt. *Journal of Food Science*, **2008**, 73, M360-7	3.4	7
85	Growth, proteolytic, and ACE-I activities of Lactobacillus delbrueckii ssp. bulgaricus and Streptococcus thermophilus and rheological properties of low-fat yogurt as influenced by the addition of Raftiline HP. *Journal of Food Science*, **2008**, 73, M368-74	3.4	15
84	Skim milk powder supplementation affects lactose utilization, microbial survival and biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk by Lactobacillus. *Food Microbiology*, **2008**, 25, 653-61	6	17
83	Effects of lactulose supplementation on the growth of bifidobacteria and biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4703-9	5.7	19

82	Production of beta-glucosidase and hydrolysis of isoflavone phytoestrogens by Lactobacillus acidophilus, Bifidobacterium lactis, and Lactobacillus casei in soymilk. *Journal of Food Science*, **2008**, 73, M15-20	3.4	105
81	Effect of Versagel on the growth and metabolic activities of selected lactic acid bacteria. *Journal of Food Science*, **2008**, 73, M21-6	3.4	14
80	Proteolytic profiles and angiotensin-I converting enzyme and alpha-glucosidase inhibitory activities of selected lactic acid bacteria. *Journal of Food Science*, **2008**, 73, M75-81	3.4	56
79	Proteolytic activity of dairy lactic acid bacteria and probiotics as determinant of growth and in vitro angiotensin-converting enzyme inhibitory activity in fermented milk. *Dairy Science and Technology*, **2007**, 87, 21-38		97
78	Profiling and quantification of isoflavones in soymilk from soy protein isolate using extracted ion chromatography and positive ion fragmentation techniques. *Food Chemistry*, **2007**, 105, 1642-1651	8.5	14
77	-Galactosidase and proteolytic activities of selected probiotic and dairy cultures in fermented soymilk. *Food Chemistry*, **2007**, 104, 10-20	8.5	111
76	Urinary excretion of equol by postmenopausal women consuming soymilk fermented by probiotic bifidobacteria. *European Journal of Clinical Nutrition*, **2007**, 61, 438-41	5.2	7
75	Fat-free plain yogurt manufactured with inulins of various chain lengths and Lactobacillus acidophilus. *Journal of Food Science*, **2007**, 72, M79-84	3.4	82
74	Biotransformation of isoflavone glycosides by Bifidobacterium animalis in soymilk supplemented with skim milk powder. *Journal of Food Science*, **2007**, 72, M316-24	3.4	25
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