

# Starter cultures used in probiotic dairy product preparation drinks

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Quality parameters of probiotic yogurt added to glucose oxidase compared to commercial products through microbiological, physical, chemical and metabolic activity analyses. Food Research International, 2015, 77, 627-635.	2.9	114
2	Angiotensin-converting enzyme inhibition and antioxidant activity of commercial dairy starter cultures. Food Science and Biotechnology, 2016, 25, 1745-1751.	1.2	21
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5	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 247-262.	5.9	271
6	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. Journal of Functional Foods, 2017, 38, 242-250.	1.6	119
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10	Innovative Technologies and Implications in Fermented Food and Beverage Industries: An Overview. , 2018, , 1-23.		6
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