

Fermented beverages with health-promoting potential:

Trends in Food Science and Technology

38, 113-124

DOI: [10.1016/j.tifs.2014.05.002](https://doi.org/10.1016/j.tifs.2014.05.002)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Functional Beverages: The Emerging Side of Functional Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1192-1206.	5.9	322
2	Isolation and characterization of bacteriocinogenic lactic bacteria from Mâ€™Tuba and Tepache, two traditional fermented beverages in MÃ©xico. <i>Food Science and Nutrition</i> , 2015, 3, 434-442.	1.5	34
3	Viability and Acidification by Promising Yeasts Intended as Potential Starter Cultures for Rice-based Beverages. <i>Advance Journal of Food Science and Technology</i> , 2015, 9, 326-331.	0.1	1
4	An ethnobotanical perspective on traditional fermented plant foods and beverages in Eastern Europe. <i>Journal of Ethnopharmacology</i> , 2015, 170, 284-296.	2.0	88
5	Influence of a non-dairy probiotic matrix based on wheat bran and soybean meal on lactic acid bacteria growth. <i>RSC Advances</i> , 2015, 5, 9167-9172.	1.7	4
6	Intestinal microbiota and immune related genes in sea cucumber (<i>Apostichopus japonicus</i>) response to dietary Î²-glucan supplementation. <i>Biochemical and Biophysical Research Communications</i> , 2015, 458, 98-103.	1.0	45
7	Whey-derived valuable products obtained by microbial fermentation. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 6183-6196.	1.7	70
8	Macro- and Micronutrients in Non-cow Milk and Products and Their Impact on Human Health. , 2016, , 209-261.		9
9	Food Fermentation. , 2016, , .		15
10	Emerging Trends and Opportunities in Food Fermentation. , 2016, , .		11
11	Alcoholic beverage from the egg yolk aqueous fraction. <i>Journal of the Institute of Brewing</i> , 2016, 122, 729-735.	0.8	0
12	Minimally Processed Functional Foods: Technological and Operational Pathways. <i>Journal of Food Science</i> , 2016, 81, R2309-R2319.	1.5	47
13	Novel Food Fermentation Technologies. <i>Food Engineering Series</i> , 2016, , 1-5.	0.3	2
14	Novel Fermented Fruit and Vegetable-Based Products. <i>Food Engineering Series</i> , 2016, , 279-291.	0.3	11
15	Bioactive Compounds from Fermented Food Products. <i>Food Engineering Series</i> , 2016, , 293-310.	0.3	12
16	Microbial Succession and Flavor Production in the Fermented Dairy Beverage Kefir. <i>MSystems</i> , 2016, 1, .	1.7	202
17	Ensuring safety in artisanal food microbiology. <i>Nature Microbiology</i> , 2016, 1, 16171.	5.9	21
18	Soy and Gut Microbiota: Interaction and Implication for Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8695-8709.	2.4	92

#	ARTICLE	IF	CITATIONS
19	Fermented and malted millet products in Africa: Expedition from traditional/ethnic foods to industrial value-added products. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1-12.	5.4	39
20	Acetic Acid Bacteria in Fermented Food and Beverage Ecosystems. , 2016, , 73-99.		8
21	Dairy and non-dairy probiotic beverages. <i>Current Opinion in Food Science</i> , 2016, 7, 58-63.	4.1	170
22	Lactobacillus plantarum strains for multifunctional oat-based foods. <i>LWT - Food Science and Technology</i> , 2016, 68, 288-294.	2.5	81
23	Influence of food matrix on the viability of probiotic bacteria: A review based on dairy and non-dairy beverages. <i>Food Bioscience</i> , 2016, 13, 1-8.	2.0	192
24	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
25	Translating Omics to Food Microbiology. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 113-134.	5.1	82
26	Investigation of the instability and low water kefir grain growth during an industrial water kefir fermentation process. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 2811-2819.	1.7	27
27	Traditional low-alcoholic and non-alcoholic fermented beverages consumed in European countries: a neglected food group. <i>Nutrition Research Reviews</i> , 2017, 30, 1-24.	2.1	107
28	Consumer's Perception of Fruit Innovation. <i>Journal of International Food and Agribusiness Marketing</i> , 2017, 29, 92-108.	1.0	10
29	Encapsulation of Active Compounds in Fruit and Vegetable Juice Processing: Current State and Perspectives. <i>Journal of Food Science</i> , 2017, 82, 1291-1301.	1.5	30
30	Recent research process of fermented plant extract: A review. <i>Trends in Food Science and Technology</i> , 2017, 65, 40-48.	7.8	58
31	Unraveling microbial ecology of industrial-scale Kombucha fermentations by metabarcoding and culture-based methods. <i>FEMS Microbiology Ecology</i> , 2017, 93, .	1.3	193
32	Strain-Level Metagenomic Analysis of the Fermented Dairy Beverage Nunu Highlights Potential Food Safety Risks. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	78
33	Role of Yeasts in Food Fermentation. , 2017, , 83-113.		14
34	Thermal Treatments for Fruit and Vegetable Juices and Beverages: A Literature Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 668-691.	5.9	154
35	Stability of polyphenols from blueberry (<i>Vaccinium corymbosum</i> L.) in fermented dairy beverage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13305.	0.9	16
36	Development of prebiotic nectars and juices as potential substrates for <i>Lactobacillus acidophilus</i> : Special reference to physicochemical characterization and consumer acceptability during storage. <i>LWT - Food Science and Technology</i> , 2017, 81, 136-143.	2.5	31

#	ARTICLE	IF	CITATIONS
37	Comparison of nutritional quality and sensory acceptability of biscuits obtained from native, fermented, and malted pearl millet (<i>Pennisetum glaucum</i>) flour. <i>Food Chemistry</i> , 2017, 232, 210-217.	4.2	104
38	Mystery behind Chinese liquor fermentation. <i>Trends in Food Science and Technology</i> , 2017, 63, 18-28.	7.8	446
39	Sour milk production by wheat bran supported probiotic biocatalyst as starter culture. <i>Food and Bioproducts Processing</i> , 2017, 101, 184-192.	1.8	39
41	Effect of symbiotic interaction between a fructooligosaccharide and probiotic on the kinetic fermentation and chemical profile of maize blended rice beverages. <i>Food Research International</i> , 2017, 100, 698-707.	2.9	57
42	Antioxidative potentials and chromatographic analysis of beverages from blends of gluten-free acha (<i>Digitaria exilis</i>) and tigernut (<i>Cyperus esculentus</i>) extracts. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2094-2101.	1.6	7
43	The Role and the Place of High-Performance Liquid Chromatography for the Determination of Fermented Dairy Products. , 2017, , 421-464.		1
44	Fermented Cereal Products. , 2017, , 91-117.		11
45	Occurrence of Aflatoxins in Fermented Food Products. , 2017, , 653-674.		1
46	Microorganisms in Fermented Apple Beverages: Current Knowledge and Future Directions. <i>Microorganisms</i> , 2017, 5, 39.	1.6	87
47	Yogurt-Like Beverages Made With Cereals. , 2017, , 183-201.		9
48	Why Are <i>Weissella</i> spp. Not Used as Commercial Starter Cultures for Food Fermentation?. <i>Fermentation</i> , 2017, 3, 38.	1.4	88
49	Yogurt and Health. , 2017, , 305-338.		6
50	Nonwheat Cereal-Fermented-Derived Products. , 2017, , 417-432.		4
51	Innovative Technologies and Implications in Fermented Food and Beverage Industries: An Overview. , 2018, , 1-23.		6
52	Carrot Juice Fermentations as Man-Made Microbial Ecosystems Dominated by Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	62
53	Whether viable and dead probiotic are equally efficacious?. <i>Nutrition and Food Science</i> , 2018, 48, 285-300.	0.4	22
54	Understanding Kombucha Tea Fermentation: A Review. <i>Journal of Food Science</i> , 2018, 83, 580-588.	1.5	286
55	Past, present and future: The strength of plant-based dairy substitutes based on gluten-free raw materials. <i>Food Research International</i> , 2018, 110, 42-51.	2.9	177

#	ARTICLE	IF	CITATIONS
56	Bifidobacteria and Their Health-Promoting Effects. <i>Microbiology Spectrum</i> , 2017, 5, .	1.2	266
57	Nonthermal Technologies for Fruit and Vegetable Juices and Beverages: Overview and Advances. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 2-62.	5.9	131
58	COSMECEUTICAL IMPORTANCE OF FERMENTED PLANT EXTRACTS: A SHORT REVIEW. <i>International Journal of Applied Pharmaceutics</i> , 2018, 10, 31.	0.3	15
59	Mycotoxin Contamination of Beverages Obtained from Tropical Crops. <i>Beverages</i> , 2018, 4, 83.	1.3	16
60	Yogurt and other fermented foods as sources of health-promoting bacteria. <i>Nutrition Reviews</i> , 2018, 76, 4-15.	2.6	176
61	Effects of drying methods on quality of fermented plant extract powder. <i>Drying Technology</i> , 2018, 36, 1913-1919.	1.7	10
62	Bifidobacteria and Their Health-Promoting Effects. , 2018, , 73-98.		13
63	Control of lactic acid bacteria in fermented beverages using lysozyme and nisin: test of traditional beverage boza as a model food system. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2357-2368.	1.3	13
64	Cereal-Based Fermented Foods of Africa as Functional Foods. <i>Reference Series in Phytochemistry</i> , 2018, , 1-32.	0.2	7
65	The Contribution of Bioactive Peptides of Whey to Quality of Food Products. , 2018, , 251-285.		8
66	Antioxidant properties of a vegetableâ€“fruit beverage fermented with two <i>Lactobacillus plantarum</i> strains. <i>Food Science and Biotechnology</i> , 2018, 27, 1719-1726.	1.2	62
67	Soy, Soy Foods and Their Role in Vegetarian Diets. <i>Nutrients</i> , 2018, 10, 43.	1.7	271
68	Strategies to improve the functionality of probiotics in supplements and foods. <i>Current Opinion in Food Science</i> , 2018, 22, 160-166.	4.1	189
69	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. <i>Food Microbiology</i> , 2019, 77, 61-68.	2.1	71
70	Syneresis investigations of lacto-fermented sodium caseinate in a mixed model system. <i>BMC Biotechnology</i> , 2019, 19, 57.	1.7	14
71	Traditional Bio-Preservation in Beverages: Fermented Beverages. , 2019, , 69-113.		10
72	Functional Beverages from Cereals. , 2019, , 351-379.		7
73	Nutrients, Bioactive Compounds, and Health Benefits of Functional and Medicinal Beverages. , 2019, , 175-235.		3

#	ARTICLE	IF	CITATIONS
74	Fermented rice peptides attenuate scopolamine-induced memory impairment in mice by regulating neurotrophic signaling pathways in the hippocampus. <i>Brain Research</i> , 2019, 1720, 146322.	1.1	30
75	The Emerging Trends in Functional and Medicinal Beverage Research and Its Health Implication. , 2019, , 41-71.		6
76	Aguamiel a Fresh Beverage from Agave spp. Sap with Functional Properties. , 2019, , 179-208.		2
77	Whey and Buttermilkâ€™ Neglected Sources of Valuable Beverages. , 2019, , 209-242.		12
78	Natural Fermented Beverages. , 2019, , 399-425.		4
79	Additionally Added Ingredients and Enrichment of Beverages: An Overview. , 2019, , 1-35.		1
80	Potential Health-Promoting Effects of Probiotics in Dairy Beverages. , 2019, , 173-204.		9
81	Usage of Kombucha â€™Tea Fungusâ€™™ for Enhancement of Functional Properties of Herbal Beverages. , 0, , .		2
82	Fermentation-enabled wellness foods: A fresh perspective. <i>Food Science and Human Wellness</i> , 2019, 8, 203-243.	2.2	172
83	As plantas comestÃveis no Brasil dos sÃculos XVI e XVII segundo relatos de Ãpoca. <i>Rodriguesia</i> , 0, 70, .	0.9	17
84	The Importance of Yeasts on Fermentation Quality and Human Health-Promoting Compounds. <i>Fermentation</i> , 2019, 5, 46.	1.4	38
85	Functional Beverages in Health Promotion, Sport, and Disease Prevention: An Overview. , 2019, , 269-296.		1
86	Biogenic Amines Determination in â€™Plant Milksâ€™ Beverages, 2019, 5, 40.	1.3	17
87	Incorporation and stability of carotenoids in a functional fermented maize yogurt-like product containing phytosterols. <i>LWT - Food Science and Technology</i> , 2019, 111, 105-110.	2.5	18
88	Production of Functional Milk-Based Beverages. , 2019, , 173-238.		4
89	Engineering of Milk-Based Beverages: Current Status, Developments, and Consumer Trends. , 2019, , 1-37.		5
90	New Trends and Perspectives in Functional Dairy-Based Beverages. , 2019, , 95-138.		5
91	Recent Trends and Developments in Milk-Based Beverages. , 2019, , 139-172.		2

#	ARTICLE	IF	CITATIONS
92	Traditional Beverages in Different Countries: Milk-Based Beverages. , 2019, , 239-272.		6
93	Technology of Dairy-Based Beverages. , 2019, , 331-372.		2
94	Rheological Properties of Milk-Based Beverages. , 2019, , 373-396.		4
95	Dairy and Nondairy-Based Beverages as a Vehicle for Probiotics, Prebiotics, and Symbiotics: Alternatives to Health Versus Disease Binomial Approach Through Food. , 2019, , 473-520.		10
96	Functional Nonalcoholic Beverages: A Global Trend Toward a Healthy Life. , 2019, , 73-105.		1
97	Tuba, a Fermented and Refreshing Beverage From Coconut Palm Sap. , 2019, , 163-184.		6
98	Engineering and Health Benefits of Fruits and Vegetables Beverages. , 2019, , 363-405.		3
99	New Trends and Applications in Fermented Beverages. , 2019, , 31-66.		10
100	Nutritional Components of Some Fermented Nonalcoholic Beverages. , 2019, , 287-319.		2
101	Fermented Vegetable Beverages. , 2019, , 321-367.		6
102	Traditional Fermented Beverages in Mexico. , 2019, , 605-635.		15
103	Emerging Functional Beverages: Fruit Wines and Transgenic Wines. , 2019, , 471-514.		3
104	A review on selection of fermentative microorganisms for functional foods and beverages: the production and future perspectives. International Journal of Food Science and Technology, 2019, 54, 2511-2519.	1.3	47
105	Fermented Foods and Beverages. , 2019, , 257-291.		14
106	Fortification of Functional and Medicinal Beverages With Botanical Products and Their Analysis. , 2019, , 351-404.		3
107	Technological Advancement of Functional Fermented Dairy Beverages. , 2019, , 101-136.		6
108	Consumersâ€™ perception of a traditional fermented beverage in Central Mexico. British Food Journal, 2019, 122, 708-721.	1.6	7
109	Fermented Functional Beverages. , 2019, , .		1

#	ARTICLE	IF	CITATIONS
110	Identification and probiotic properties of lactobacilli isolated from two different fermented beverages. <i>Annals of Microbiology</i> , 2019, 69, 1557-1565.	1.1	23
111	Multiplex PCR for rapid identification of major lactic acid bacteria genera in cider and other fermented foods. <i>International Journal of Food Microbiology</i> , 2019, 291, 17-24.	2.1	17
112	Nutritional and Microbiological Quality of Tiger Nut Tubers (<i>Cyperus esculentus</i>), Derived Plant-Based and Lactic Fermented Beverages. <i>Fermentation</i> , 2019, 5, 3.	1.4	43
113	Community structures and genomic features of undesirable white colony-forming yeasts on fermented vegetables. <i>Journal of Microbiology</i> , 2019, 57, 30-37.	1.3	20
114	Identification and characterization of multifunctional cationic peptides from traditional Japanese fermented soybean Natto extracts. <i>Journal of Bioscience and Bioengineering</i> , 2019, 127, 472-478.	1.1	24
115	Effect of aÃ§aÃ§-pulp, cheese whey, and hydrolysate collagen on the characteristics of dairy beverages containing probiotic bacteria. <i>Journal of Food Process Engineering</i> , 2019, 42, e12953.	1.5	19
116	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019, 276, 692-699.	4.2	66
117	Health benefits of fermented foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 506-527.	5.4	394
118	Quality, functionality, and microbiology of fermented fish: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1228-1242.	5.4	87
119	Fermentation for tailoring the technological and health related functionality of food products. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2887-2913.	5.4	79
120	Biotechnological Interventions in Beverage Production. , 2020, , 1-37.		11
121	Traditional management of microorganisms in fermented beverages from cactus fruits in Mexico: an ethnobiological approach. <i>Journal of Ethnobiology and Ethnomedicine</i> , 2020, 16, 1.	1.1	75
122	Optimization of key factors affecting hydrogen production from coffee waste using factorial design and metagenomic analysis of the microbial community. <i>International Journal of Hydrogen Energy</i> , 2020, 45, 4205-4222.	3.8	34
123	A novel combination of enzymatic hydrolysis and fermentation: Effects on the flavor and nutritional quality of fermented <i>Cordyceps militaris</i> beverage. <i>LWT - Food Science and Technology</i> , 2020, 120, 108934.	2.5	28
124	Development of arrowroot flour fermented by kefir grains. <i>Journal of Food Science</i> , 2020, 85, 3722-3730.	1.5	6
125	The Biotechnological Potential of <i>Pediococcus</i> spp. Isolated from Kombucha Microbial Consortium. <i>Foods</i> , 2020, 9, 1780.	1.9	31
126	A Holistic Review on Euro-Asian Lactic Acid Bacteria Fermented Cereals and Vegetables. <i>Microorganisms</i> , 2020, 8, 1176.	1.6	78
127	Current Functionality and Potential Improvements of Non-Alcoholic Fermented Cereal Beverages. <i>Foods</i> , 2020, 9, 1031.	1.9	56

#	ARTICLE	IF	CITATIONS
128	Viability of probiotic strain <i>Lactobacillus rhamnosus</i> and its impact on sensory properties of cheesecake during storage at 20°C and 4°C. <i>LWT - Food Science and Technology</i> , 2020, 134, 109967.	2.5	6
129	Fermented beverages: geographical distribution and bioactive compounds with health benefits. , 2020, , 131-151.		2
130	Cereal-Based Nonalcoholic Beverages. , 2020, , 63-99.		10
131	The impact of quinoa flour on some properties of ayran. <i>Food Science and Nutrition</i> , 2020, 8, 5410-5418.	1.5	10
132	Using projective techniques and Food Neophobia Scale to explore the perception of traditional ethnic foods in Central Mexico: A preliminary study on the beverage. <i>Journal of Sensory Studies</i> , 2020, 35, e12606.	0.8	17
133	Cultural Values and the Coliform Bacterial Load of Masato, an Amazon Indigenous Beverage. <i>EcoHealth</i> , 2020, 17, 370-380.	0.9	5
134	Characterization of Buckwheat Beverages Fermented with Lactic Acid Bacterial Cultures and <i>Bifidobacteria</i> . <i>Foods</i> , 2020, 9, 1771.	1.9	14
135	<i>Opuntia Ficus Indica</i> Edible Parts: A Food and Nutritional Security Perspective. <i>Food Reviews International</i> , 2022, 38, 930-952.	4.3	45
136	Non-Dairy Fermented Beverages as Potential Carriers to Ensure Probiotics, Prebiotics, and Bioactive Compounds Arrival to the Gut and Their Health Benefits. <i>Nutrients</i> , 2020, 12, 1666.	1.7	102
137	Microbial, physicochemical and proximate analysis of selected Ethiopian traditional fermented beverages. <i>LWT - Food Science and Technology</i> , 2020, 131, 109713.	2.5	22
138	Wild <i>Lactobacillus casei</i> Group Strains: Potentiality to Ferment Plant Derived Juices. <i>Foods</i> , 2020, 9, 314.	1.9	13
139	Fermented blueberry pomace with antioxidant properties improves fecal microbiota community structure and short chain fatty acids production in an in vitro mode. <i>LWT - Food Science and Technology</i> , 2020, 125, 109260.	2.5	66
140	Influence of Storage Temperature and Packaging on Bacteria and Yeast Viability in a Plant-Based Fermented Food. <i>Foods</i> , 2020, 9, 302.	1.9	22
141	Phage community involvement in fermented beverages: an open door to technological advances?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2911-2920.	5.4	14
142	Color Stability of Fermented Maremma's Milk and a Fermented Beverage from Cow's Milk Adapted to Maremma's Milk Composition. <i>Foods</i> , 2020, 9, 217.	1.9	9
144	Application of mannitol producing <i>Leuconostoc citreum</i> TR116 to reduce sugar content of barley, oat and wheat malt-based worts. <i>Food Microbiology</i> , 2020, 90, 103464.	2.1	13
145	Impact of Fermentation on the Phenolic Compounds and Antioxidant Activity of Whole Cereal Grains: A Mini Review. <i>Molecules</i> , 2020, 25, 927.	1.7	218
146	Potential of probiotics from fermented cereal-based beverages in improving health of poor people in Africa. <i>Journal of Food Science and Technology</i> , 2020, 57, 3935-3946.	1.4	36

#	ARTICLE	IF	CITATIONS
147	African Sorghum-Based Fermented Foods: Past, Current and Future Prospects. <i>Nutrients</i> , 2020, 12, 1111.	1.7	86
148	Safety and quality of bacterially fermented functional foods and beverages: a mini review. <i>Food Quality and Safety</i> , 2020, 4, 123-127.	0.6	13
149	Harnessing Microbes for Sustainable Development: Food Fermentation as a Tool for Improving the Nutritional Quality of Alternative Protein Sources. <i>Nutrients</i> , 2020, 12, 1020.	1.7	48
150	Next Generation Sequencing Methods: Pushing the Boundaries. , 2021, , 19-46.		0
151	Fruits and fruit by-products as sources of bioactive compounds. Benefits and trends of lactic acid fermentation in the development of novel fruit-based functional beverages. <i>Food Research International</i> , 2021, 140, 109854.	2.9	98
152	Invited review: Probiotic yogurt quality criteria, regulatory framework, clinical evidence, and analytical aspects. <i>Journal of Dairy Science</i> , 2021, 104, 1-19.	1.4	65
153	Methods of detection of food-borne pathogens: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 189-207.	8.3	98
154	Upcycling of Whey Permeate through Yeast- and Mold-Driven Fermentations under Anoxic and Oxidic Conditions. <i>Fermentation</i> , 2021, 7, 16.	1.4	11
155	Probiotic beverages: Health benefits and current trends in the Middle East. , 2021, , 99-126.		1
156	Current trends and opportunities of plant-based non-alcoholic probiotic beverages: A European and African perspective. , 2021, , 127-158.		0
158	Plant-Based Alternatives to Yogurt: State-of-the-Art and Perspectives of New Biotechnological Challenges. <i>Foods</i> , 2021, 10, 316.	1.9	102
159	Peptides in Brewed Wines: Formation, Structure, and Function. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2647-2657.	2.4	14
160	Innovative Fermented Beverages Made with Red Rice, Barley, and Buckwheat. <i>Foods</i> , 2021, 10, 613.	1.9	15
161	Functional Fermented Beverage Prepared from Germinated White Kidney Beans (<i>Phaseolus Tj ETQq1 1 0.784314 rgBT /O ₄ erlock 10		
162	Bacterial cellulose biotextiles for the future of sustainable fashion: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 2967-2980.	8.3	28
163	A systematic review to identify biomarkers of intake for fermented food products. <i>Genes and Nutrition</i> , 2021, 16, 5.	1.2	21
164	Clove (<i>Syzygium aromaticum</i>) spices: a review on their bioactivities, current use, and potential application in dairy products. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3419-3435.	1.6	21
165	FermFooDb: A database of bioactive peptides derived from fermented foods. <i>Heliyon</i> , 2021, 7, e06668.	1.4	40

#	ARTICLE	IF	CITATIONS
166	Recent Advances in Camel Milk Processing. <i>Animals</i> , 2021, 11, 1045.	1.0	37
167	Probiotic red quinoa drinks for celiacs and lactose intolerant people: study of functional, physicochemical and probiotic properties during fermentation and gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 49-59.	1.3	12
168	Potential of <i>Lactobacillus</i> strains for the production of fermented functional beverages enriched in galacto-oligosaccharides. <i>LWT - Food Science and Technology</i> , 2021, 143, 111097.	2.5	12
169	Physicochemical Characteristics and Lactic Acid Bacterial Diversity of an Ethnic Rice Fermented Mild Alcoholic Beverage, Haria. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	5
170	Probiotics as a boon in Food diligence: Emphasizing the therapeutic roles of Probiotic beverages on consumers' health. <i>Journal of Applied and Natural Science</i> , 2021, 13, 700-714.	0.2	0
171	Fermented Traditional Probiotic Beverages of Turkish Origin: A Concise Review. <i>International Journal of Life Sciences and Biotechnology</i> , 2021, 4, 546-564.	0.2	5
172	Evaluation of a strawberry fermented beverage with potential health benefits. <i>PeerJ</i> , 2021, 9, e11974.	0.9	9
173	Functional Potential of Several Turkish Fermented Traditional Foods: Biotic Properties, Bioactive Compounds, and Health Benefits. <i>Food Reviews International</i> , 2023, 39, 2568-2593.	4.3	5
174	Plant-based beverages: Ecofriendly technologies in the production process. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102760.	2.7	21
175	Effect of fermentation time on the content of bioactive compounds with cosmetic and dermatological properties in Kombucha Yerba Mate extracts. <i>Scientific Reports</i> , 2021, 11, 18792.	1.6	32
176	Social and cultural aspects of traditional drinks: A review on traditional Turkish drinks. <i>International Journal of Gastronomy and Food Science</i> , 2021, 25, 100382.	1.3	4
177	Bioaccumulation of selenium-by fruit origin lactic acid bacteria in tropical fermented fruit juices. <i>LWT - Food Science and Technology</i> , 2021, 151, 112103.	2.5	13
178	Fortification of water kefir with magnetite nanoparticles. <i>Food Research International</i> , 2021, 149, 110650.	2.9	5
179	Lactose utilization by <i>Brettanomyces claussenii</i> expands potential for valorization of dairy by-products to functional beverages through fermentation. <i>Current Opinion in Food Science</i> , 2021, 42, 93-101.	4.1	14
180	Cereal-Based Fermented Foods of Africa as Functional Foods. <i>Reference Series in Phytochemistry</i> , 2019, , 1527-1558.	0.2	20
181	Volatile profile of elderberry juice: Effect of lactic acid fermentation using <i>L. plantarum</i> , <i>L. rhamnosus</i> and <i>L. casei</i> strains. <i>Food Research International</i> , 2018, 105, 412-422.	2.9	107
182	Organic brown sugar and jaboticaba pulp influence on water kefir fermentation. <i>Ciencia E Agrotecnologia</i> , 0, 43, .	1.5	14
183	PastacÄ±lÄ±k ÄœerÄ¼nlerinde Probiyotiklerin KullanÄ±m Potansiyeli. <i>Akademik GÄ±da</i> , 0, , 291-299.	0.5	2

#	ARTICLE	IF	CITATIONS
184	Screening of GABA-Producing Lactic Acid Bacteria from Thai Fermented Foods and Probiotic Potential of <i>Levilactobacillus brevis</i> F064A for GABA-Fermented Mulberry Juice Production. <i>Microorganisms</i> , 2021, 9, 33.	1.6	30
185	Investigation of the Potential Benefits and Risks of Probiotics and Prebiotics and their Synergy in Fermented Foods. <i>Reduction of 1²-Alkoxy Enamides</i> , 2016, 6, 1-16.	0.0	7
186	The Effects of Probiotic Cultures in Functional Foods. <i>Advances in Medical Technologies and Clinical Practice Book Series</i> , 2018, , 101-121.	0.3	3
187	Traditional Fermented Beverages of Mexico: A Biocultural Unseen Foodscape. <i>Foods</i> , 2021, 10, 2390.	1.9	25
188	<i>Lactiplantibacillus plantarum</i> CCMA 0743 and <i>Lacticaseibacillus paracasei</i> subsp. <i>paracasei</i> LBC-81 metabolism during the single and mixed fermentation of tropical fruit juices. <i>Brazilian Journal of Microbiology</i> , 2021, 52, 2307-2317.	0.8	7
189	Modern Trends in the Use of Functional Food Plants of Africa. <i>Functional Foods & Nutraceuticals Series</i> , 2016, , 62-84.	0.1	0
191	Concepts, benefits and perspectives of functional dairy food products. <i>Makedonsko Farmaceutski Bilten</i> , 2018, 64, 73-83.	0.0	1
192	The Effects of Probiotic Cultures in Functional Foods. , 2019, , 352-373.		0
193	<i>Lactobacillus plantarum</i> IIA-1A5 Fermentation Patterns by Using whey, buttermilk and Whey Enriched by Skimmed Milk as Growth Media. <i>Pakistan Journal of Nutrition</i> , 2019, 18, 288-295.	0.2	1
195	SAFRAN KULLANILARAK HAZIRLANAN KOMBUCHA ĄĄEĄEĄĄĄĄĄĄĄ FĄĄZĄĄKOKĄĄMYASAL VE DUYUSAL ĄĄZELLĄĄKLERĄĄNĄĄN BELĄĄRLENMESĄĄ. <i>GĄĄda</i> , 0, , 20-30.	0.1	1
196	Ethnic Fermented Foods and Beverages of Karnataka. , 2020, , 209-230.		2
197	YOĄĄURT VE KEFĄĄR KULLANILARAK ĄĄRETĄĄLEN TEREYĄĄZLARININ BAZI ĄĄZELLĄĄKLERĄĄNĄĄN ĄĄNCELENMESĄĄ. <i>GĄĄda</i> , 0, , 461-472.		
198	Factors affecting the intake of fermented milk products among university students: a cross-sectional study from Poland and Turkey. <i>Revista Espanola De Nutricion Humana Y Dietetica</i> , 2020, 24, 29.	0.1	0
199	Microbial Interactions between Amylolytic and Non-Amylolytic Lactic Acid Bacteria Strains Isolated during the Fermentation of Pozol. <i>Foods</i> , 2021, 10, 2607.	1.9	0
200	Bacteriocins as an alternative in the treatment of infections by <i>Staphylococcus aureus</i> . <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20201216.	0.3	6
201	An Overview of Turkish Drinks with Traditional Meals. , 2020, , 113-124.		0
202	Microbial Exopolysaccharides in Traditional Mexican Fermented Beverages. <i>Fermentation</i> , 2021, 7, 249.	1.4	9
203	Probiotics in fermented products and supplements. , 2022, , 73-107.		1

#	ARTICLE	IF	CITATIONS
204	Functional foods as a formulation ingredients in beverages: technological advancements and constraints. <i>Bioengineered</i> , 2021, 12, 11055-11075.	1.4	8
205	Evolution of Food Fermentation Processes and the Use of Multi-Omics in Deciphering the Roles of the Microbiota. <i>Foods</i> , 2021, 10, 2861.	1.9	39
206	Nutritional Contributions and Health Associations of Traditional Fermented Foods. <i>Fermentation</i> , 2021, 7, 289.	1.4	11
207	Evaluation of the Antimicrobial Efficacy of some Fermented Traditional Turkish Beverages with Probiotic Potentials. <i>Johnson Matthey Technology Review</i> , 2022, 66, 337-350.	0.5	3
208	Traditional processing methods reduced phytate in cereal flour, improved nutritional, functional and rheological properties. <i>Scientific African</i> , 2022, 15, e01063.	0.7	9
209	A Review on Fruit and Vegetable Fermented Beverage-Benefits of Microbes and Beneficial Effects. <i>Food Reviews International</i> , 2023, 39, 4835-4872.	4.3	12
210	Development of high-protein whey-based beverage rich in probiotics. , 2022, , 145-165.		0
211	Cider home-scale production from the local green apple (<i>Ziziphus mauritiana</i>): The effects of pasteurization conditions, soda and syrup addition on quality aspects. <i>Journal of Culinary Science and Technology</i> , 2024, 22, 57-73.	0.6	0
212	Review on Dietary Factors in Fermented Foods and their Efficacy in Disease Management. <i>Current Nutrition and Food Science</i> , 2022, 18, .	0.3	0
213	Consumerâ€™s acceptability and health consciousness of probiotic and prebiotic of non-dairy products. <i>Food Research International</i> , 2022, 151, 110842.	2.9	28
214	Recent advances in microbial diversity usage in fermented dairy microbial products. , 2022, , 19-39.		0
215	Bioactive Components in Traditional Foods Aimed at Health Promotion: A Route to Novel Mechanistic Insights and Lead Molecules?. <i>Annual Review of Food Science and Technology</i> , 2022, 13, 315-336.	5.1	2
216	Fermentation of Cereals and Legumes: Impact on Nutritional Constituents and Nutrient Bioavailability. <i>Fermentation</i> , 2022, 8, 63.	1.4	51
218	African fermented foods: overview, emerging benefits, and novel approaches to microbiome profiling. <i>Npj Science of Food</i> , 2022, 6, 15.	2.5	39
219	Assessment of Potential Benefits of Functional Food Characteristics of Beetroot Energy Drink and Flavored Milk. <i>BioMed Research International</i> , 2022, 2022, 1-10.	0.9	3
220	Scavenging peptides, antioxidant activity, and hypoglycemic activity of a germinated amaranth () Tj ETQq1 1 0.784314 rgBT /Overloc Journal of Food Biochemistry, 2022, 46, e14139.	1.2	6
221	A Review on Probiotic Microencapsulation and Recent Advances of their Application in Bakery Products. <i>Food and Bioprocess Technology</i> , 2022, 15, 1677-1699.	2.6	17
222	Cellulosic biofilm formation of <i>Komagataeibacter</i> in kombucha at oil-water interfaces. <i>Biofilm</i> , 2022, 4, 100071.	1.5	7

#	ARTICLE	IF	CITATIONS
223	Polysaccharide Hydrogels for the Protection of Dairy-Related Microorganisms in Adverse Environmental Conditions. <i>Molecules</i> , 2021, 26, 7484.	1.7	4
224	Examination of traditional fermented food consumption and product awareness of university students in Istanbul, Turkey. <i>Najfnr</i> , 2021, 5, 122-129.	0.1	1
225	Lactic Acid Bacteria-Fermentable Cereal- and Pseudocereal-Based Beverages. <i>Microorganisms</i> , 2021, 9, 2532.	1.6	22
226	Development of <i>Cistanche deserticola</i> Fermented Juice and Its Repair Effect on Ethanol-Induced WRL68 Cell Damage. <i>Fermentation</i> , 2022, 8, 178.	1.4	2
227	Lactic acid fermentation of fruit and vegetable juices and smoothies: Innovation and health aspects. , 2022, , 27-46.		1
228	Nutritional Quality, Antioxidant, Microstructural and Sensory Properties of Spontaneously Fermented Gluten-Free Finger Millet Biscuits. <i>Foods</i> , 2022, 11, 1265.	1.9	2
229	The efficacy of fermented foods in the treatment and management of diarrhoeal diseases: A systematic review and meta-analysis. <i>Nutrition and Health</i> , 2023, 29, 71-83.	0.6	1
230	Dynamics of Physicochemical Properties, Functional Compounds and Antioxidant Capacity during Spontaneous Fermentation of <i>Lycium ruthenicum</i> Murr. (Qinghaiâ€“Tibet Plateau) Natural Vinegar. <i>Foods</i> , 2022, 11, 1344.	1.9	15
231	Backslopping Time, Rinsing of the Grains During Backslopping, and Incubation Temperature Influence the Water Kefir Fermentation Process. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	4
232	Determination of Metal Content and Biological Activities of Radish Plant Consumed as Turnip by Public in Siirt Region. , 2022, 7, 26-30.		0
233	Changes of bioactive substances in lactic acid bacteria and yeasts fermented kiwifruit extract during the fermentation. <i>LWT - Food Science and Technology</i> , 2022, 164, 113629.	2.5	18
234	Yeast and nonyeast fungi: the hidden allies in pulque fermentation. <i>Current Opinion in Food Science</i> , 2022, 47, 100878.	4.1	5
235	Compositional, structural and functional characteristics of millets as modified by bioprocessing techniques: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
236	Synbiotic Effects of Fermented Rice on Human Health and Wellness: A Natural Beverage That Boosts Immunity. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	13
237	Development, fermentation and storage of kefir with extract of pineapple residues and <i>Spirulina</i> sp. Kefir with extract of pineapple and <i>Spirulina</i> sp.. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0
238	The medicinal and aromatic plants as ingredients in functional beverage production. <i>Journal of Functional Foods</i> , 2022, 96, 105210.	1.6	21
239	Novel Approaches to Improve Functional Potential of Cereals. , 2022, , 27-49.		0
240	Kefir fermented fruit by-products: anti- <i>Alicyclobacillus</i> spp. activity, and antioxidant activity. <i>Food Science and Technology</i> , 0, 42, .	0.8	0

#	ARTICLE	IF	CITATIONS
241	Effects of Probiotic Fermented Fruit Juice-Based Biotransformation by Lactic Acid Bacteria and <i>Saccharomyces boulardii</i> CNCM I-745 on Anti-Salmonella and Antioxidative Properties. Journal of Microbiology and Biotechnology, 2022, 32, 1315-1324.	0.9	5
242	Optimization of nutritional and sensory properties of fermented oat-based composite beverage. Heliyon, 2022, 8, e10771.	1.4	4
243	Characterization of lactic acid bacteria isolated from budu, a West Sumatra fish fermentation product, and their ability to produce exopolysaccharides. F1000Research, 0, 11, 1139.	0.8	2
244	Artificial intelligence-based approaches for traditional fermented alcoholic beverages™ development: review and prospect. Critical Reviews in Food Science and Nutrition, 0, , 1-11.	5.4	2
245	Conserver un aliment vivant. Techniques and Culture, 0, , .	0.1	0
246	Multi-Response Optimization of the Malting Process of an Italian Landrace of Rye (<i>Secale cereale</i> L.) Using Response Surface Methodology and Desirability Function Coupled with Genetic Algorithm. Foods, 2022, 11, 3561.	1.9	3
247	Health-promoting foods and food crops of West Africa origin: The bioactive compounds and immunomodulating potential. Journal of Food Biochemistry, 2022, 46, .	1.2	3
248	Functional Fermented Foods. , 2023, , 517-533.		0
249	The Flourishing Camel Milk Market and Concerns about Animal Welfare and Legislation. Animals, 2023, 13, 47.	1.0	6
250	FERMENTATION OF KVASS WORT BY THERMOTOLERANT STRAINS OF MICROORGANISMS. Chemistry Technology and Application of Substances, 2022, 5, 142-148.	0.2	0
251	Chestnuts in Fermented Rice Beverages Increase Metabolite Diversity and Antioxidant Activity While Reducing Cellular Oxidative Damage. Foods, 2023, 12, 164.	1.9	2
252	Yogurt and health. , 2023, , 221-234.		1
253	Functional properties of the fermented alcoholic beverages. , 2023, , 319-339.		1
254	Fermented milk, yogurt beverages, and probiotics. , 2023, , 259-277.		0
255	Disappearance and survival of fermented beverages in the biosphere reserve Tehuac�n-Cuicatl�n, Mexico: The cases of Tolonche and Lapo. Frontiers in Sustainable Food Systems, 0, 6, .	1.8	0
256	Upcycling of black currant pomace for the production of a fermented beverage with <i>Wolfiporia cocos</i> . Journal of Food Science and Technology, 2023, 60, 1313-1322.	1.4	1
257	Bioactive peptides from fermented milk products. , 2023, , 289-311.		0
258	Valorization of shalgam juice plant waste for the production of carotenoids by <i>Rhodotorula glutinis</i> . International Journal of Agriculture Environment and Food Sciences, 0, , 79-87.	0.2	0

#	ARTICLE	IF	CITATIONS
259	Monitoring the changes in physicochemical, sensory properties and microbiota of village-type homemade yoghurts along three consecutive back-slopping procedures. International Dairy Journal, 2023, 143, 105663.	1.5	0
260	Current Status and Prospects for Standards, Regulations, and Detection of Probiotic Yogurt: Review. Journal of Dairy Science and Biotechnology, 2023, 41, 9-25.	0.5	0
270	Water Kefir Beverages and Probiotic Properties. Reference Series in Phytochemistry, 2023, , 1-23.	0.2	0
274	Sustainable Use of Microbes in Beverage Production. , 2023, , 223-240.		0
277	Non-thermal processing as a preservation tool for health-promoting beverages. , 2023, 3, .		0