

# Fruit salad as a new vehicle for probiotic bacteria

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Adhesion and invasion of <i>Listeria monocytogenes</i> and interaction with <i>Lactobacillus rhamnosus</i> GG after habituation on fresh-cut pear. <i>Journal of Functional Foods</i> , 2017, 34, 453-460.	3.4	24
2	Comparison of vacuum impregnation and soaking techniques for addition of the probiotic <i>Lactobacillus acidophilus</i> to minimally processed melon. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2547-2554.	2.7	12
3	Osmotic dehydration assisted impregnation of <i>Lactobacillus rhamnosus</i> in banana and effect of water activity on the storage stability of probiotic in the freeze-dried product. <i>LWT - Food Science and Technology</i> , 2018, 92, 490-496.	5.2	39
4	Evaluation of postharvest calcium treatment and biopreservation with <i>Lactobacillus rhamnosus</i> GG on the quality of fresh-cut Conference™ pears. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4978-4987.	3.5	14
5	A novel strategy for probiotic bacteria: Ensuring microbial stability of fish fillets using characterized probiotic bacteria-loaded nanofibers. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 212-218.	5.6	85
6	Vacuum impregnation of chitosan-based edible coating in minimally processed pumpkin. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2229-2238.	2.7	11
7	Probiotics in Nondairy Matrixes: A Potential Combination for the Enrichment and Elaboration of Dual Functionality Beverages. , 2019, , 233-263.		1
8	Novel functional blueberries: Fructo-oligosaccharides and probiotic lactobacilli incorporated into alginate edible coatings. <i>Food Research International</i> , 2019, 122, 653-660.	6.2	82
9	Viability of probiotic bacteria in tropical mango juice and the resistance of the strains to gastrointestinal conditions simulated in vitro. <i>Semina: Ciencias Agrarias</i> , 2019, 40, 149.	0.3	7
10	Evaluation of <i>Pseudomonas graminis</i> CPA-7 as a biopreservation method for fresh-cut pear: Physicochemical, enzymatic, and nutritional quality. <i>Food Science and Technology International</i> , 2019, 25, 271-281.	2.2	2
11	In vitro and in vivo resistance of <i>Lactobacillus rhamnosus</i> GG carried by a mixed pineapple ( <i>Ananas</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Research International, 2019, 116, 1247-1257.	6.2	28
12	<i>Lactobacillus rhamnosus</i> GG in a mixed pineapple ( <i>Ananas comosus</i> L. Merrill) and jussara ( <i>Euterpe</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock Technology, 2020, 134, 110028.	5.2	9
13	Impact of high pressure and thermal processing on probiotic mixed mango and carrot juices. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14530.	2.0	11
14	Development of a mixed jussara and mango juice with added <i>Lactobacillus rhamnosus</i> GG submitted to sub-lethal acid and baric stresses. <i>Journal of Food Science and Technology</i> , 2020, 57, 4524-4532.	2.8	5
15	In vitro gastrointestinal digestion of a peanut, soybean, guava and beet beverage supplemented with <i>Lactobacillus rhamnosus</i> GG. <i>Food Bioscience</i> , 2020, 36, 100623.	4.4	11
16	Prebiotics and Probiotics - Potential Benefits in Human Nutrition and Health. , 2020, , .		1
17	Probiotics in fresh-cut produce. , 2020, , 205-223.		3
18	Mango and carrot mixed juice: a new matrix for the vehicle of probiotic lactobacilli. <i>Journal of Food Science and Technology</i> , 2021, 58, 98-109.	2.8	17

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19	Vegan probiotic products: A modern tendency or the newest challenge in functional foods. Food Research International, 2021, 140, 110033.	6.2	76
20	Viability of <i>Lactiplantibacillus plantarum</i> in mixed carrot and acerola juice: Comparing unencapsulated cells – encapsulated cells. Journal of Food Processing and Preservation, 2021, 45, e15620.	2.0	0
21	Effect of high pressure combined with temperature on the death kinetics of <i>Alicyclobacillus acidoterrestris</i> spores and on the quality characteristics of mango pulp. LWT - Food Science and Technology, 2021, 152, 112266.	5.2	7
22	A Study on Bacteriocin Producing Lactic Acid Bacteria with Antibacterial and Antioxidant Properties Isolated from Plant Wastes. Journal of Pure and Applied Microbiology, 2017, 11, 1033-1038.	0.9	0
23	Trends in non-dairy-based probiotic food products: Advances and challenges. Journal of Food Processing and Preservation, 2022, 46, .	2.0	6
24	Probiotication of Nutritious Fruit and Vegetable Juices: An Alternative to Dairy-Based Probiotic Functional Products. Nutrients, 2022, 14, 3457.	4.1	16
25	Baked mango slices coated with <i>Lactiplantibacillus plantarum</i> immobilized in pectic extracts. Applied Food Research, 2022, 2, 100236.	4.0	0
26	A worldwide review of illness outbreaks involving mixed salads/dressings and factors influencing product safety and shelf life. Food Microbiology, 2023, 112, 104238.	4.2	4
27	Electrospun Fibers Loaded with Probiotics: Fundamentals, Characterization, and Applications. Probiotics and Antimicrobial Proteins, 0, , .	3.9	1
28	Incidence of Urinary Infections and Behavioral Risk Factors. Nutrients, 2024, 16, 446.	4.1	0