

CITATION REPORT

List of articles citing

Short communication: The effects of frozen storage on the survival of probiotic microorganisms found in traditionally and commercially manufactured kefir

DOI: 10.3168/jds.2015-10284
Journal of Dairy Science, 2016, 99, 7043-7048.

Source: <https://exaly.com/paper-pdf/65047255/citation-report.pdf>

Version: 2024-04-28

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#	Paper	IF	Citations
20	Chemical, Physiochemical, and Microstructural Properties, and Probiotic Survivability of Fermented Goat Milk Using Polymerized Whey Protein and Starter Culture Kefir Mild 01. <i>Journal of Food Science</i> , 2017 , 82, 2650-2658	3.4	15
19	Fermented Foods as a Dietary Source of Live Organisms. <i>Frontiers in Microbiology</i> , 2018 , 9, 1785	5.7	160
18	Functionality of the components from goat milk, recent advances for functional dairy products development and its implications on human health. <i>Journal of Functional Foods</i> , 2019 , 52, 243-257	5.1	58
17	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. <i>Ultrasonics Sonochemistry</i> , 2019 , 51, 241-248	8.9	47
16	Optimal combination of multiple cryoprotectants and freezing-thawing conditions for high lactobacilli survival rate during freezing and frozen storage. <i>LWT - Food Science and Technology</i> , 2019 , 99, 217-223	5.4	10
15	Freezing as a solution to preserve the quality of dairy products: the case of milk, curds and cheese. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 3340-3360	11.5	5
14	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,	6.7	49
13	Effect of frozen storage on some characteristics of kefir samples made from cow's and goat's milk. <i>Food Science and Technology International</i> , 2021 , 10820132211003710	2.6	1
12	Effect of frozen storage on the inhibition of microbial population, chemical and sensory characteristics of coconut neera. <i>Journal of Applied Microbiology</i> , 2021 , 131, 1830-1839	4.7	1
11	Kefir as a Functional Beverage Gaining Momentum towards Its Health Promoting Attributes. <i>Beverages</i> , 2021 , 7, 48	3.4	15
10	Functional fermented beverage made with apple, tibicos, and pectic polysaccharides from prickly pear (<i>Opuntia ficus-indica</i> L. Mill) peels. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15745	2.1	0
9	A Non-yeast Kefir-like Fermented Milk Development with KCNU and Bmb6. <i>Food Science of Animal Resources</i> , 2020 , 40, 541-550	3.2	3
8	Investigating the Possibility of the <i>Listeria Monocytogenes</i> Entering Into a Viable But Non-Culturable (VBNC) Form and Expression of the Pathogenic Genes During the Frozen Storage of (-18°C) Rainbow Trout Fish Nugget. <i>Iranian Journal of Medical Microbiology</i> , 2019 , 13, 69-79	0.4	
7	Investigation of changes in culturable lactic microflora during freeze storage in cow and goat milk kefir by high-throughput sequencing. <i>Journal of Food Processing and Preservation</i> ,	2.1	
6	Probiotic viability, pH and lactic acid concentration of opened commercial probiotic dairy drinks stored at different temperatures and durations. <i>Bulletin of the National Research Centre</i> , 2022 , 46,	3	
5	Selection of Yeast and Lactic Acid Bacteria Strains, Isolated from Spontaneous Raw Milk Fermentation, for the Production of a Potential Probiotic Fermented Milk. 2022 , 8, 407		1
4	OPTIMALISASI KUALITAS ORGANOLEPTIK DAN AKTIVITAS ANTIOKSIDAN KEFIR SUSU KAMBING DENGAN PENAMBAHAN MADU LOKAL BUNGA RANDU. 2022 , 11, 278-284		0

3	Characterization of Key Odor-Active Off-Flavor Compounds in Aged Pasteurized Yogurt by Sensory-Directed Flavor Analysis.	1
2	Comparative characteristics of goat milk products in farms of Akmola and North Kazakhstan regions. 16, 750-764	0
1	Variation of Aroma Components of Pasteurized Yogurt with Different Process Combination before and after Aging by DHS/GC-O-MS. 2023 , 28, 1975	0