

Natan de Jesus Pimentel-Filho

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

239
citations

1307594

7
h-index

1372567

10
g-index

12
all docs

12
docs citations

12
times ranked

407
citing authors

#	ARTICLE	IF	CITATIONS
1	Subinhibitory concentrations of silver nanoparticles and silver nitrate on the adaptative and cross-resistance to antibiotics on bovine mastitis pathogens. <i>Ciencia Rural</i> , 2021, 51, .	0.5	1
2	Protein expression profiling of <i>Staphylococcus aureus</i> in response to the bacteriocin bovicin HC5. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 7857-7869.	3.6	0
3	Pink pepper extract as a natural antioxidant in chicken burger: Effects on oxidative stability and dynamic sensory profile using Temporal Dominance of Sensations. <i>LWT - Food Science and Technology</i> , 2020, 121, 108986.	5.2	26
4	Milk quality, production process and physicochemical characteristics of Porungo, an artisanal cheese from the state of Sao Paulo, Brazil. <i>Journal of Dairy Research</i> , 2020, 87, 480-483.	1.4	3
5	Changes in the composition and architecture of staphylococcal biofilm by nisin. <i>Brazilian Journal of Microbiology</i> , 2019, 50, 1083-1090.	2.0	13
6	Acyl homoserine lactone changes the abundance of proteins and the levels of organic acids associated with stationary phase in <i>Salmonella Enteritidis</i> . <i>Microbial Pathogenesis</i> , 2017, 102, 148-159.	2.9	15
7	Acyl homoserine lactone-based quorum sensing stimulates biofilm formation by <i>Salmonella Enteritidis</i> in anaerobic conditions. <i>Archives of Microbiology</i> , 2017, 199, 475-486.	2.2	39
8	Determining the minimum ripening time of artisanal Minas cheese, a traditional Brazilian cheese. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 219-230.	2.0	39
9	Efficacy of bovicin <sc>HC</sc>5 and nisin combination against <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in fresh cheese. <i>International Journal of Food Science and Technology</i> , 2014, 49, 416-422.	2.7	31
10	Bovicin HC5 and nisin reduce <i>Staphylococcus aureus</i> adhesion to polystyrene and change the hydrophobicity profile and Gibbs free energy of adhesion. <i>International Journal of Food Microbiology</i> , 2014, 190, 1-8.	4.7	65
11	Inhibition of <i>Listeria</i> and <i>Staphylococcus aureus</i> by Bovicin HC5 and Nisin Combination in Milk. <i>Journal of Agricultural Science</i> , 2013, 5, .	0.2	7
12	Microbiological water quality monitoring of four ponds from Lagoa do Sino Farm located in São Paulo State, Brazil. <i>Acta Scientiarum - Biological Sciences</i> , 0, 43, e52901.	0.3	0