

Sara Silva

List of Publications by Year in descending order

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Version: 2024-02-01

54
papers

2,226
citations

236612

25
h-index

223531

46
g-index

55
all docs

55
docs citations

55
times ranked

3175
citing authors

#	ARTICLE	IF	CITATIONS
1	Agro-Food Byproducts as a New Source of Natural Food Additives. <i>Molecules</i> , 2019, 24, 1056.	1.7	206
2	Anthocyanin extraction from plant tissues: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3072-3083.	5.4	197
3	Blueberry anthocyanins in health promotion: A metabolic overview. <i>Journal of Functional Foods</i> , 2013, 5, 1518-1528.	1.6	182
4	Antimicrobial activity of pomegranate peel extracts performed by high pressure and enzymatic assisted extraction. <i>Food Research International</i> , 2019, 115, 167-176.	2.9	140
5	Evaluation and insights into chitosan antimicrobial activity against anaerobic oral pathogens. <i>Anaerobe</i> , 2012, 18, 305-309.	1.0	110
6	Impact of plant extracts upon human health: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 873-886.	5.4	92
7	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. <i>Carbohydrate Polymers</i> , 2014, 101, 1081-1086.	5.1	83
8	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 181-200.	5.4	76
9	Study of the effects of chitosan upon <i>Streptococcus mutans</i> adherence and biofilm formation. <i>Anaerobe</i> , 2013, 20, 27-31.	1.0	75
10	Chitosan nanoparticles for daptomycin delivery in ocular treatment of bacterial endophthalmitis. <i>Drug Delivery</i> , 2015, 22, 885-893.	2.5	74
11	Antimicrobial, antiadhesive and antibiofilm activity of an ethanolic, anthocyanin-rich blueberry extract purified by solid phase extraction. <i>Journal of Applied Microbiology</i> , 2016, 121, 693-703.	1.4	67
12	Chitosan nanoparticles as alternative anti-staphylococci agents: Bactericidal, antibiofilm and antiadhesive effects. <i>Materials Science and Engineering C</i> , 2017, 79, 221-226.	3.8	63
13	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. <i>Fermentation</i> , 2018, 4, 90.	1.4	56
14	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen <i>Candida albicans</i> . <i>Pathogens</i> , 2014, 3, 908-919.	1.2	51
15	Aqueous extracts of <i>Vaccinium corymbosum</i> as inhibitors of <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2015, 51, 314-320.	2.8	44
16	Insights into chitosan antibiofilm activity against methicillin-resistant <i>Staphylococcus aureus</i> . <i>Journal of Applied Microbiology</i> , 2017, 122, 1547-1557.	1.4	44
17	Impact of functional flours from pineapple by-products on human intestinal microbiota. <i>Journal of Functional Foods</i> , 2020, 67, 103830.	1.6	40
18	Evaluation of the antimicrobial activity of aqueous extracts from dry <i>Vaccinium corymbosum</i> extracts upon food microorganism. <i>Food Control</i> , 2013, 34, 645-650.	2.8	35

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19	Nutritional characterization of acorn flour (a traditional component of the Mediterranean) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.6	35
20	Are olive pomace powders a safe source of bioactives and nutrients?. Journal of the Science of Food and Agriculture, 2021, 101, 1963-1978.	1.7	31
21	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. Food Hydrocolloids, 2021, 112, 106312.	5.6	30
22	The Antimicrobial Action of Chitosan Against the Wine Spoilage Yeast <l>Brettanomyces/Dekkera</l>. Journal of Chitin and Chitosan Science, 2013, 1, 240-245.	0.3	29
23	Chitosan mouthwash: Toxicity and in vivo validation. Carbohydrate Polymers, 2014, 111, 385-392.	5.1	28
24	Chitosan as an effective inhibitor of multidrug resistant Acinetobacter baumannii. Carbohydrate Polymers, 2017, 178, 347-351.	5.1	27
25	Bioactive extracts from brewer's spent grain. Food and Function, 2020, 11, 8963-8977.	2.1	27
26	A review of chitosan's effect on oral biofilms: Perspectives from the tube to the mouth. Journal of Oral Biosciences, 2017, 59, 205-210.	0.8	23
27	Valorization of Fish by-Products: Purification of Bioactive Peptides from Codfish Blood and Sardine Cooking Wastewaters by Membrane Processing. Membranes, 2020, 10, 44.	1.4	23
28	The Health-Promoting Potential of Salix spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. Antioxidants, 2019, 8, 609.	2.2	22
29	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. Food Research International, 2020, 137, 109354.	2.9	21
30	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. Molecules, 2021, 26, 3838.	1.7	20
31	Investigation of chitosan's antibacterial activity against vancomycin resistant microorganisms and their biofilms. Carbohydrate Polymers, 2017, 174, 369-376.	5.1	19
32	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. Coatings, 2019, 9, 493.	1.2	19
33	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. Food and Function, 2020, 11, 3410-3419.	2.1	18
34	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. Food Chemistry, 2017, 233, 45-51.	4.2	17
35	Potential prebiotic activity of Tenebrio molitor insect flour using an optimized in vitro gut microbiota model. Food and Function, 2019, 10, 3909-3922.	2.1	17
36	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. Carbohydrate Polymers, 2021, 251, 117120.	5.1	17

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37	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. <i>Antioxidants</i> , 2020, 9, 841.	2.2	16
38	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. <i>Biofouling</i> , 2016, 32, 853-860.	0.8	15
39	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102943.	2.7	15
40	Production of a food grade blueberry extract rich in anthocyanins: selection of solvents, extraction conditions and purification method. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1248-1253.	1.6	14
41	Variation of anthocyanins and other major phenolic compounds throughout the ripening of four Portuguese blueberry (<i>Vaccinium corymbosum</i> L) cultivars. <i>Natural Product Research</i> , 2017, 31, 93-98.	1.0	14
42	Exploring chitosan nanoparticles as effective inhibitors of antibiotic resistant skin microorganisms – From in vitro to ex vitro testing. <i>Carbohydrate Polymers</i> , 2018, 201, 340-346.	5.1	14
43	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. <i>Beverages</i> , 2018, 4, 61.	1.3	13
44	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. <i>Food and Function</i> , 2020, 11, 921-931.	2.1	12
45	Chitosan's biological activity upon skin-related microorganisms and its potential textile applications. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 93.	1.7	11
46	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 471-479.	1.6	10
47	Blueberry Counteracts Prediabetes in a Hypercaloric Diet-Induced Rat Model and Rescues Hepatic Mitochondrial Bioenergetics. <i>Nutrients</i> , 2021, 13, 4192.	1.7	10
48	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. <i>Journal of Microbiological Methods</i> , 2013, 93, 168-172.	0.7	5
49	Integrated ultrafiltration, nanofiltration, and reverse osmosis pilot process to produce bioactive protein/peptide fractions from sardine cooking effluent. <i>Journal of Environmental Management</i> , 2022, 317, 115344.	3.8	5
50	Blueberry Consumption Challenges Hepatic Mitochondrial Bioenergetics and Elicits Transcriptomics Reprogramming in Healthy Wistar Rats. <i>Pharmaceutics</i> , 2020, 12, 1094.	2.0	4
51	Engineering and Health Benefits of Fruits and Vegetables Beverages. , 2019, , 363-405.		3
52	CHAPTER 17. Non-extractable Phenolic Compounds as Food Ingredients. <i>Food Chemistry, Function and Analysis</i> , 0, , 345-366.	0.1	3
53	Chitosan in Oral Health: A Proof of Concept. <i>Journal of Chitin and Chitosan Science</i> , 2013, 1, 251-259.	0.3	2
54	Antioxidant-loaded nanocarriers for drinks. , 2020, , 337-372.		1