

# Sara Silva

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

53  
papers

1,414  
citations

19  
h-index

36  
g-index

55  
ext. papers

1,836  
ext. citations

5.9  
avg, IF

4.98  
L-index

#	Paper	IF	Citations
53	Blueberry anthocyanins in health promotion: A metabolic overview. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 1518-1528	5.1	148
52	Agro-Food Byproducts as a New Source of Natural Food Additives. <i>Molecules</i> , <b>2019</b> , 24,	4.8	120
51	Anthocyanin extraction from plant tissues: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 3072-3083	11.5	119
50	Evaluation and insights into chitosan antimicrobial activity against anaerobic oral pathogens. <i>Anaerobe</i> , <b>2012</b> , 18, 305-9	2.8	82
49	Antimicrobial activity of pomegranate peel extracts performed by high pressure and enzymatic assisted extraction. <i>Food Research International</i> , <b>2019</b> , 115, 167-176	7	81
48	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 1081-6	10.3	62
47	Study of the effects of chitosan upon <i>Streptococcus mutans</i> adherence and biofilm formation. <i>Anaerobe</i> , <b>2013</b> , 20, 27-31	2.8	55
46	Chitosan nanoparticles for daptomycin delivery in ocular treatment of bacterial endophthalmitis. <i>Drug Delivery</i> , <b>2015</b> , 22, 885-93	7	53
45	Antimicrobial, antiadhesive and antibiofilm activity of an ethanolic, anthocyanin-rich blueberry extract purified by solid phase extraction. <i>Journal of Applied Microbiology</i> , <b>2016</b> , 121, 693-703	4.7	48
44	Impact of plant extracts upon human health: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 873-886	11.5	48
43	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen <i>Candida albicans</i> . <i>Pathogens</i> , <b>2014</b> , 3, 908-19	4.5	44
42	Chitosan nanoparticles as alternative anti-staphylococci agents: Bactericidal, antibiofilm and antiadhesive effects. <i>Materials Science and Engineering C</i> , <b>2017</b> , 79, 221-226	8.3	43
41	Aqueous extracts of <i>Vaccinium corymbosum</i> as inhibitors of <i>Staphylococcus aureus</i> . <i>Food Control</i> , <b>2015</b> , 51, 314-320	6.2	34
40	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 181-200	11.5	34
39	Insights into chitosan antibiofilm activity against methicillin-resistant <i>Staphylococcus aureus</i> . <i>Journal of Applied Microbiology</i> , <b>2017</b> , 122, 1547-1557	4.7	33
38	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. <i>Fermentation</i> , <b>2018</b> , 4, 90	4.7	33
37	Evaluation of the antimicrobial activity of aqueous extracts from dry <i>Vaccinium corymbosum</i> extracts upon food microorganism. <i>Food Control</i> , <b>2013</b> , 34, 645-650	6.2	29

36	Chitosan as an effective inhibitor of multidrug resistant <i>Acinetobacter baumannii</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 178, 347-351	10.3	23
35	Chitosan mouthwash: toxicity and in vivo validation. <i>Carbohydrate Polymers</i> , <b>2014</b> , 111, 385-92	10.3	21
34	The Antimicrobial Action of Chitosan Against the Wine Spoilage Yeast <i>Brettanomyces/Dekkera</i> . <i>Journal of Chitin and Chitosan Science</i> , <b>2013</b> , 1, 240-245		19
33	Nutritional characterization of acorn flour (a traditional component of the Mediterranean gastronomic folklore). <i>Journal of Food Measurement and Characterization</i> , <b>2016</b> , 10, 584-588	2.8	19
32	Impact of functional flours from pineapple by-products on human intestinal microbiota. <i>Journal of Functional Foods</i> , <b>2020</b> , 67, 103830	5.1	18
31	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. <i>Food Chemistry</i> , <b>2017</b> , 233, 45-51	8.5	17
30	A review of chitosan's effect on oral biofilms: Perspectives from the tube to the mouth. <i>Journal of Oral Biosciences</i> , <b>2017</b> , 59, 205-210	2.5	17
29	Are olive pomace powders a safe source of bioactives and nutrients?. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 1963-1978	4.3	17
28	Investigation of chitosan's antibacterial activity against vancomycin resistant microorganisms and their biofilms. <i>Carbohydrate Polymers</i> , <b>2017</b> , 174, 369-376	10.3	15
27	The Health-Promoting Potential of spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	14
26	Valorization of Fish by-products: Purification of Bioactive Peptides from Codfish Blood and Sardine Cooking Wastewaters by Membrane Processing. <i>Membranes</i> , <b>2020</b> , 10,	3.8	13
25	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106312	10.6	13
24	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , <b>2020</b> , 11, 8963-8977	6.1	11
23	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. <i>Food and Function</i> , <b>2020</b> , 11, 3410-3419	6.1	10
22	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. <i>Beverages</i> , <b>2018</b> , 4, 61	3.4	10
21	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and Prebiotics. <i>Coatings</i> , <b>2019</b> , 9, 493	2.9	9
20	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. <i>Biofouling</i> , <b>2016</b> , 32, 853-60	3.3	9
19	Exploring chitosan nanoparticles as effective inhibitors of antibiotic resistant skin microorganisms - From in vitro to ex vitro testing. <i>Carbohydrate Polymers</i> , <b>2018</b> , 201, 340-346	10.3	9

18	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> , <b>2017</b> , 31, 93-98	2.3	9
17	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> , <b>2017</b> , 11, 1248-1253	2.8	8
16	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. <i>Food and Function</i> , <b>2020</b> , 11, 921-931	6.1	8
15	Potential prebiotic activity of <i>Tenebrio molitor</i> insect flour using an optimized in vitro gut microbiota model. <i>Food and Function</i> , <b>2019</b> , 10, 3909-3922	6.1	7
14	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. <i>Food Research International</i> , <b>2020</b> , 137, 109354	7	7
13	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. <i>Carbohydrate Polymers</i> , <b>2021</b> , 251, 117120	10.3	7
12	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	6
11	Chitosan's biological activity upon skin-related microorganisms and its potential textile applications. <i>World Journal of Microbiology and Biotechnology</i> , <b>2018</b> , 34, 93	4.4	5
10	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 471-479	2.8	5
9	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. <i>Journal of Microbiological Methods</i> , <b>2013</b> , 93, 168-72	2.8	4
8	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. <i>Molecules</i> , <b>2021</b> , 26,	4.8	4
7	Blueberry Consumption Challenges Hepatic Mitochondrial Bioenergetics and Elicits Transcriptomics Reprogramming in Healthy Wistar Rats. <i>Pharmaceutics</i> , <b>2020</b> , 12,	6.4	3
6	Engineering and Health Benefits of Fruits and Vegetables Beverages <b>2019</b> , 363-405		2
5	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 76, 102943	6.8	2
4	Blueberry Counteracts Prediabetes in a Hypercaloric Diet-Induced Rat Model and Rescues Hepatic Mitochondrial Bioenergetics.. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	2
3	CHAPTER 17:Non-extractable Phenolic Compounds as Food Ingredients. <i>Food Chemistry, Function and Analysis</i> ,345-366	0.6	2
2	Antioxidant-loaded nanocarriers for drinks <b>2020</b> , 337-372		1
1	Integrated ultrafiltration, nanofiltration, and reverse osmosis pilot process to produce bioactive protein/peptide fractions from sardine cooking effluent. <i>Journal of Environmental Management</i> , <b>2022</b> , 317, 115344	7.9	0

