Sara Silva

List of Publications by Year in Descending Order

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	Exploring the bioactive potential of brewers spent grain ohmic extracts. *Innovative Food Science and Emerging Technologies*, **2022**, 76, 102943	6.8	2
52	Integrated ultrafiltration, nanofiltration, and reverse osmosis pilot process to produce bioactive protein/peptide fractions from sardine cooking effluent. *Journal of Environmental Management*, **2022**, 317, 115344	7.9	0
51	Blueberry Counteracts Prediabetes in a Hypercaloric Diet-Induced Rat Model and Rescues Hepatic Mitochondrial Bioenergetics.. *Nutrients*, **2021**, 13,	6.7	2
50	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. *Molecules*, **2021**, 26,	4.8	4
49	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. *Carbohydrate Polymers*, **2021**, 251, 117120	10.3	7
48	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	10.6	13
47	Are olive pomace powders a safe source of bioactives and nutrients?. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1963-1978	4.3	17
46	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. *Food Research International*, **2020**, 137, 109354	7	7
45	Valorization of Fish by-products: Purification of Bioactive Peptides from Codfish Blood and Sardine Cooking Wastewaters by Membrane Processing. *Membranes*, **2020**, 10,	3.8	13
44	Antioxidant-loaded nanocarriers for drinks **2020**, 337-372		1
43	Impact of functional flours from pineapple by-products on human intestinal microbiota. *Journal of Functional Foods*, **2020**, 67, 103830	5.1	18
42	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. *Food and Function*, **2020**, 11, 3410-3419	6.1	10
41	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. *Food and Function*, **2020**, 11, 921-931	6.1	8
40	Bioactive extracts from brewer's spent grain. *Food and Function*, **2020**, 11, 8963-8977	6.1	11
39	Blueberry Consumption Challenges Hepatic Mitochondrial Bioenergetics and Elicits Transcriptomics Reprogramming in Healthy Wistar Rats. *Pharmaceutics*, **2020**, 12,	6.4	3
38	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. *Antioxidants*, **2020**, 9,	7.1	6
37	Impact of plant extracts upon human health: A review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 873-886	11.5	48

36	Health promoting properties of blueberries: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 181-200	11.5	34
35	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. *Coatings*, **2019**, 9, 493	2.9	9
34	Potential prebiotic activity of Tenebrio molitor insect flour using an optimized in vitro gut microbiota model. *Food and Function*, **2019**, 10, 3909-3922	6.1	7
33	Agro-Food Byproducts as a New Source of Natural Food Additives. *Molecules*, **2019**, 24,	4.8	120
32	Engineering and Health Benefits of Fruits and Vegetables Beverages **2019**, 363-405		2
31	Antimicrobial activity of pomegranate peel extracts performed by high pressure and enzymatic assisted extraction. *Food Research International*, **2019**, 115, 167-176	7	81
30	The Health-Promoting Potential of spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. *Antioxidants*, **2019**, 8,	7.1	14
29	Exploring chitosan nanoparticles as effective inhibitors of antibiotic resistant skin microorganisms - From in vitro to ex vitro testing. *Carbohydrate Polymers*, **2018**, 201, 340-346	10.3	9
28	Chitosanʼs biological activity upon skin-related microorganisms and its potential textile applications. *World Journal of Microbiology and Biotechnology*, **2018**, 34, 93	4.4	5
27	Quercus based coffee-like beverage: effect of roasting process and functional characterization. *Journal of Food Measurement and Characterization*, **2018**, 12, 471-479	2.8	5
26	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. *Fermentation*, **2018**, 4, 90	4.7	33
25	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. *Beverages*, **2018**, 4, 61	3.4	10
24	Anthocyanin extraction from plant tissues: A review. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3072-3083	11.5	119
23	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. *Food Chemistry*, **2017**, 233, 45-51	8.5	17
22	Chitosan nanoparticles as alternative anti-staphylococci agents: Bactericidal, antibiofilm and antiadhesive effects. *Materials Science and Engineering C*, **2017**, 79, 221-226	8.3	43
21	Production of a food grade blueberry extract rich in anthocyanins: selection of solvents, extraction conditions and purification method. *Journal of Food Measurement and Characterization*, **2017**, 11, 1248-1253	2.8	8
20	Insights into chitosan antibiofilm activity against methicillin-resistant Staphylococcus aureus. *Journal of Applied Microbiology*, **2017**, 122, 1547-1557	4.7	33
19	Chitosan as an effective inhibitor of multidrug resistant Acinetobacter baumannii. *Carbohydrate Polymers*, **2017**, 178, 347-351	10.3	23

18	A review of chitosan's effect on oral biofilms: Perspectives from the tube to the mouth. *Journal of Oral Biosciences*, **2017**, 59, 205-210	2.5	17
17	Investigation of chitosan's antibacterial activity against vancomycin resistant microorganisms and their biofilms. *Carbohydrate Polymers*, **2017**, 174, 369-376	10.3	15
16	Variation of anthocyanins and other major phenolic compounds throughout the ripening of four Portuguese blueberry (Vaccinium corymbosum L) cultivars. *Natural Product Research*, **2017**, 31, 93-98	2.3	9
15	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. *Biofouling*, **2016**, 32, 853-60	3.3	9
14	Antimicrobial, antiadhesive and antibiofilm activity of an ethanolic, anthocyanin-rich blueberry extract purified by solid phase extraction. *Journal of Applied Microbiology*, **2016**, 121, 693-703	4.7	48
13	Nutritional characterization of acorn flour (a traditional component of the Mediterranean gastronomical folklore). *Journal of Food Measurement and Characterization*, **2016**, 10, 584-588	2.8	19
12	Aqueous extracts of Vaccinium corymbosum as inhibitors of Staphylococcus aureus. *Food Control*, **2015**, 51, 314-320	6.2	34
11	Chitosan nanoparticles for daptomycin delivery in ocular treatment of bacterial endophthalmitis. *Drug Delivery*, **2015**, 22, 885-93	7	53
10	Chitosan mouthwash: toxicity and in vivo validation. *Carbohydrate Polymers*, **2014**, 111, 385-92	10.3	21
9	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. *Carbohydrate Polymers*, **2014**, 101, 1081-6	10.3	62
8	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen Candida albicans. *Pathogens*, **2014**, 3, 908-19	4.5	44
7	Evaluation of the antimicrobial activity of aqueous extracts from dry Vaccinium corymbosum extracts upon food microorganism. *Food Control*, **2013**, 34, 645-650	6.2	29
6	Study of the effects of chitosan upon Streptococcus mutans adherence and biofilm formation. *Anaerobe*, **2013**, 20, 27-31	2.8	55
5	Blueberry anthocyanins in health promotion: A metabolic overview. *Journal of Functional Foods*, **2013**, 5, 1518-1528	5.1	148
4	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. *Journal of Microbiological Methods*, **2013**, 93, 168-72	2.8	4
3	The Antimicrobial Action of Chitosan Against the Wine Spoilage Yeast Brettanomyces/Dekkera. *Journal of Chitin and Chitosan Science*, **2013**, 1, 240-245		19
2	Evaluation and insights into chitosan antimicrobial activity against anaerobic oral pathogens. *Anaerobe*, **2012**, 18, 305-9	2.8	82
1	CHAPTER 17:Non-extractable Phenolic Compounds as Food Ingredients. *Food Chemistry, Function and Analysis*,345-366	0.6	2