

Thayza Christina Montenegro Stamford

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1698290/publications.pdf>

Version: 2024-02-01

60
papers

1,407
citations

394286

19
h-index

330025

37
g-index

64
all docs

64
docs citations

64
times ranked

1839
citing authors

#	ARTICLE	IF	CITATIONS
1	Silver Diamine Fluoride: A Caries â€œSilver-Fluoride Bulletâ€ Journal of Dental Research, 2009, 88, 116-125.	2.5	342
2	Efficacy of the application of a coating composed of chitosan and Origanum vulgare L. essential oil to control Rhizopus stolonifer and Aspergillus niger in grapes (Vitis labrusca L.). Food Microbiology, 2012, 32, 345-353.	2.1	121
3	Effects of fungal chitosan nanoparticles as eco-friendly edible coatings on the quality of postharvest table grapes. Postharvest Biology and Technology, 2018, 139, 56-66.	2.9	93
4	Effects of chitosan from Cunninghamella elegans on virulence of post-harvest pathogenic fungi in table grapes (Vitis labrusca L.). International Journal of Food Microbiology, 2014, 171, 54-61.	2.1	64
5	Antimicrobial and cytotoxicity evaluation of colloidal chitosan â€ silver nanoparticles â€ fluoride nanocomposites. International Journal of Biological Macromolecules, 2016, 93, 896-903.	3.6	50
6	Green Conversion of Agroindustrial Wastes into Chitin and Chitosan by Rhizopus arrhizus and Cunninghamella elegans Strains. International Journal of Molecular Sciences, 2014, 15, 9082-9102.	1.8	45
7	Cowpea resistance induced against Fusarium oxysporum f. sp. tracheiphilum by crustaceous chitosan and by biomass and chitosan obtained from Cunninghamella elegans. Biological Control, 2016, 92, 45-54.	1.4	45
8	Chitosan produced from Mucorales fungi using agroindustrial by-products and its efficacy to inhibit Colletotrichum species. International Journal of Biological Macromolecules, 2018, 108, 635-641.	3.6	45
9	Formulation of mayonnaise with the addition of a bioemulsifier isolated from Candida utilis. Toxicology Reports, 2015, 2, 1164-1170.	1.6	44
10	Physico-Chemical Characteristics and Functional Properties of Chitin and Chitosan Produced by Mucor circinelloides Using Yam Bean as Substrate. Molecules, 2011, 16, 7143-7154.	1.7	43
11	Application of biosurfactants and chitosan in toothpaste formulation. Colloids and Surfaces B: Biointerfaces, 2019, 181, 77-84.	2.5	43
12	Mouthwash containing a biosurfactant and chitosan: An eco-sustainable option for the control of cariogenic microorganisms. International Journal of Biological Macromolecules, 2019, 129, 853-860.	3.6	39
13	Viabilities of Lactobacillus rhamnosus ASCC 290 and Lactobacillus casei ATCC 334 (in free form or Tj ETQq1 1 0.784314 rgBT /Overl Technology, 2019, 100, 391-396.	2.5	39
14	Effects of a New Nano-Silver Fluoride-Containing Dentifrice on Demineralization of Enamel and <i>Streptococcus mutans</i> Adhesion and Acidogenicity. International Journal of Dentistry, 2018, 2018, 1-9.	0.5	36
15	Action of silver nanoparticles towards biological systems: cytotoxicity evaluation using hen's egg test and inhibition of Streptococcus mutans biofilm formation. International Journal of Antimicrobial Agents, 2015, 45, 183-187.	1.1	35
16	Effect of Corn Steep Liquor (CSL) and Cassava Wastewater (CW) on Chitin and Chitosan Production by Cunninghamella elegans and Their Physicochemical Characteristics and Cytotoxicity. Molecules, 2014, 19, 2771-2792.	1.7	31
17	Microencapsulation of Lactobacillus acidophilus La-05 and incorporation in vegan milks: Physicochemical characteristics and survival during storage, exposure to stress conditions, and simulated gastrointestinal digestion. Food Research International, 2020, 135, 109295.	2.9	30
18	Effects of post-harvest treatment using chitosan from Mucor circinelloides on fungal pathogenicity and quality of table grapes during storage. Food Microbiology, 2014, 44, 211-219.	2.1	28

#	ARTICLE	IF	CITATIONS
19	Efficacy of a coating composed of chitosan from <i>Mucor circinelloides</i> and carvacrol to control <i>Aspergillus flavus</i> and the quality of cherry tomato fruits. <i>Frontiers in Microbiology</i> , 2015, 6, 732.	1.5	27
20	AgNPs: The New Allies Against <i>S. Mutans</i> Biofilm - A Pilot Clinical Trial and Microbiological Assay. <i>Brazilian Dental Journal</i> , 2017, 28, 417-422.	0.5	20
21	Spreadable goat Ricotta cheese added with <i>Lactobacillus acidophilus</i> La-05: Can microencapsulation improve the probiotic survival and the quality parameters?. <i>Food Chemistry</i> , 2021, 346, 128769.	4.2	20
22	Effects of Dietary Brazilian Palm Oil (<i>Mauritia flexuosa</i> L.) on Cholesterol Profile and Vitamin A and E Status of Rats. <i>Molecules</i> , 2015, 20, 9054-9070.	1.7	19
23	<i>In vivo</i> and <i>in vitro</i> antifungal effect of fungal chitosan nanocomposite edible coating against strawberry phytopathogenic fungi. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3381-3391.	1.3	19
24	Chitosan-citric acid edible coating to control <i>Colletotrichum gloeosporioides</i> and maintain quality parameters of fresh-cut guava. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1127-1135.	3.6	19
25	Sensory evaluation and inhibition of <i>Listeria monocytogenes</i> in bovine pã€tã€ added of chitosan from <i>Mucor rouxii</i> . <i>LWT - Food Science and Technology</i> , 2011, 44, 588-591.	2.5	18
26	Chemical and biological activities of faveleira (<i>Cnidoscopus quercifolius</i> Pohl) seed oil for potential health applications. <i>Food Chemistry</i> , 2021, 337, 127771.	4.2	17
27	Potential of chitosan from <i>Mucor rouxii</i> UCP064 as alternative natural compound to inhibit <i>Listeria monocytogenes</i> . <i>Brazilian Journal of Microbiology</i> , 2009, 40, 583-589.	0.8	14
28	DIETARY FIBRE CONTENT, PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY IN SOURSOPS (<i>Annona</i>) Tj ETQq0,0,0 rgBT /Overlock 1	0.2	13
29	Plant and soil characteristics affected by biofertilizers from rocks and organic matter inoculated with diazotrophic bacteria and fungi that produce chitosan. <i>Journal of Soil Science and Plant Nutrition</i> , 2013, , 0-0.	1.7	11
30	Parã€metros bioquã€micos e microbiolã€gicos e suas relaã€es com a experiã€ncia de cã€rie em adolescentes sãdios. <i>Revista Brasileira De Saude Materno Infantil</i> , 2005, 5, 71-76.	0.2	7
31	Biosurfactant production by <i>Rhizopus arrhizus</i> using agro industrials substrates as alternative medium. , 2012, , .		3
32	Ultrasound pretreatment application in dehydration: its influence on the microstructure, antioxidant activity and carotenoid retention of biofortified Beauregard sweet potato (<i>Ipomoea batatas</i> Lam). <i>Journal of Food Science and Technology</i> , 2021, 58, 4542-4549.	1.4	3
33	The effect of coã€ncapsulation of <i>Lactobacillus rhamnosus</i> GG ATCC 53103 with inulin on alginate/chitosan matrix: the viability in fermented soy blend and simulated digestive system. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5395-5401.	1.3	3
34	Caracterã€sticas sensoriais e estabilidade de bebida lã€ctea simbiã€tica com sabor graviola.. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2016, 33, .	0.2	3
35	Phenolic profiles of faveleira (<i>Cnidoscopus quercifolius</i> Pohl) seed and press cake extracts: potential for a new trend in functional food. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	3
36	Quality of postharvest strawberries: comparative effect of fungal chitosan gel, nanoparticles and gel enriched with edible nanoparticles coatings. <i>International Journal of Food Studies</i> , 2020, 9, 373-393.	0.5	3

#	ARTICLE	IF	CITATIONS
37	Interspecies variation of <i>Kitasatospora recifensis</i> endophytic from yam bean producing thermostable amylases in alternative media. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1719-1724.	1.7	2
38	Microbiological Chitosan: Potential Application as Anticariogenic Agent. , 0, , .		2
39	Reutilization of residual glycerin for the produce β -carotene by <i>Rhodotorula minuta</i> . <i>Biotechnology Letters</i> , 2020, 42, 437-443.	1.1	2
40	BIOPOLIMÉROS NA INDÚSTRIA DE ALIMENTOS: DO APROVEITAMENTO DE RESÍDUOS AGROINDUSTRIAIS A PRODUÇÃO DE BIOPOLIMÉROS. , 0, , 370-388.		2
41	REVESTIMENTO COMESTÍVEL DE QUITOSANA MODIFICADA POR REAÇÃO DE MAILLARD NA CONSERVAÇÃO PÓS-COLHEITA DE GOIABA (<i>PSIDIUM GUAJAVA L.</i>). , 0, , 324-344.		1
42	ALIMENTOS SIMBIÓTICOS: USO DA CO-ENCAPSULAÇÃO COMO FORMA DE VEICULAÇÃO DE PROBIÓTICOS E PREBIÓTICOS. , 0, , 39-58.		1
43	Influence of carbon and nitrogen source on the chitin and chitosan production by <i>Rhizopus arrhizus</i> Factorial design. , 2012, , .		1
44	Physicochemical and sensorial characterization of yacon mixed juice with bioactive properties. <i>Ciencia Rural</i> , 2022, 52, , .	0.3	1
45	EFEITOS DA GERMINAÇÃO EM LEGUMINOSAS E CEREAIS: PROPRIEDADES NUTRICIONAIS E TECNOLÓGICAS. , 0, , 351-366.		0
46	KOMBUCHÁ DO CÉCIDA IMORTALIDADE A PRODUÇÃO DE CELULOSE BACTERIANA. , 0, , 74-87.		0
47	PROPRIEDADES FUNCIONAIS DO EUGENOL E SUA APLICAÇÃO EM ALIMENTOS. , 0, , 59-73.		0
48	SUSTENTABILIDADE DA PRODUÇÃO DE ALIMENTOS ATRAVÉS DA VALORIZAÇÃO DO POTENCIAL DE RESÍDUOS VEGETAIS – UMA REVISÃO. , 0, , 591-604.		0
49	NANOPARTÍCULAS DE QUITOSANA: TÉCNICAS DE OBTENÇÃO E APLICAÇÕES NA INDÚSTRIA DE ALIMENTOS. , 0, , 345-369.		0
50	CARACTERIZAÇÃO FÍSICO-QUÍMICA E PROPRIEDADES DO ALEO DE INAJÁ (MAXIMILIANA MARIPA (AUBL.)) Tj ETQq0 0 0 ggBT /Over		0
51	EFEITO DO ULTRASSOM COMO PRÉ-TRATAMENTO SOBRE AS CARACTERÍSTICAS ESTRUTURAIS E NUTRICIONAIS DOS ALIMENTOS DESIDRATADOS. , 0, , 104-114.		0
52	NANOPARTÍCULAS DE QUITOSANA NA CONSERVAÇÃO E PRODUÇÃO DE ALIMENTOS. , 0, , 417-429.		0
53	NANOENCAPSAÇÃO DE ALEOS VEGETAIS POR COACERVAÇÃO COMPLEXA. , 0, , 389-402.		0
54	EFEITO DA TERMOSSONICAÇÃO EM PARÂMETROS DE QUALIDADE DE SUCOS DE FRUTAS. , 0, , 19-38.		0

#	ARTICLE	IF	CITATIONS
55	MANOPROTEÍNAS: UMA PERSPECTIVA BIOTECNOLÓGICA. , 0, , 115-133.		0
56	Monitoring of the inorganic polyphosphate accumulation and acid and alkaline phosphatase activity in <i>Cunninghamella elegans</i> strains using factorial design. , 2012, , .		0
57	Chitin and chitosan produced by <i>Cunninghamella elegans</i> using alternative medium "coconut water. , 2012, , .		0
58	CARACTERÍSTICAS SENSORIAIS E ESTABILIDADE DE BEBIDA LÁCTEA SIMBIÓTICA COM SABOR GRAVIOLA.. Boletim Centro De Pesquisa De Processamento De Alimentos, 2015, 33, .	0.2	0
59	Produção, propriedades e aplicações da quitosana na agricultura e em alimentos. , 2017, , 503-528.		0
60	EFEITOS DO PROCESSAMENTO TÉRMICO NA COMPOSIÇÃO QUÍMICA DE SEMENTES DE JACA (<i>ARTOCARPUS</i>) Tj ETQq 0 0 rgBT /		