

Ricardo Pinheiro de Souza Oliveira

List of Publications by Year in descending order

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74
papers

3,479
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218677
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144013
57
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77
all docs

77
docs citations

77
times ranked

4708
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactic acid properties, applications and production: A review. Trends in Food Science and Technology, 2013, 30, 70-83.	15.1	509
2	Novel biotechnological applications of bacteriocins: A review. Food Control, 2013, 32, 134-142.	5.5	282
3	Biosurfactant-enhanced hydrocarbon bioremediation: An overview. International Biodeterioration and Biodegradation, 2014, 89, 88-94.	3.9	282
4	Bacteriocin production by Bifidobacterium spp. A review. Biotechnology Advances, 2013, 31, 482-488.	11.7	163
5	Pediococcus spp.: An important genus of lactic acid bacteria and pediocin producers. Biotechnology Advances, 2017, 35, 361-374.	11.7	156
6	Overview of Lactobacillus plantarum as a promising bacteriocin producer among lactic acid bacteria. Food Research International, 2014, 64, 527-536.	6.2	149
7	Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. International Journal of Food Microbiology, 2009, 128, 467-472.	4.7	134
8	Antimicrobials for food and feed; a bacteriocin perspective. Current Opinion in Biotechnology, 2020, 61, 160-167.	6.6	130
9	Biogas production and valorization by means of a two-step biological process. Bioresource Technology, 2009, 100, 5771-5776.	9.6	121
10	Effect of inulin as prebiotic and synbiotic interactions between probiotics to improve fermented milk firmness. Journal of Food Engineering, 2011, 107, 36-40.	5.2	86
11	Effect of inulin as a prebiotic to improve growth and counts of a probiotic cocktail in fermented skim milk. LWT - Food Science and Technology, 2011, 44, 520-523.	5.2	79
12	Use of lactulose as prebiotic and its influence on the growth, acidification profile and viable counts of different probiotics in fermented skim milk. International Journal of Food Microbiology, 2011, 145, 22-27.	4.7	72
13	Potential of lees from wine, beer and cider manufacturing as a source of economic nutrients: An overview. Waste Management, 2015, 40, 72-81.	7.4	71
14	Growth, organic acids profile and sugar metabolism of Bifidobacterium lactis in co-culture with Streptococcus thermophilus: The inulin effect. Food Research International, 2012, 48, 21-27.	6.2	65
15	Sperm cryopreservation with supplementation of α -tocopherol and ascorbic acid in freezing media increase sperm function and fertility rate in Atlantic salmon (Salmo salar). Aquaculture, 2018, 493, 1-8.	3.5	61
16	Growth and acidification performance of probiotics in pure culture and co-culture with Streptococcus thermophilus: The effect of inulin. LWT - Food Science and Technology, 2009, 42, 1015-1021.	5.2	55
17	Effect of inulin on the growth and metabolism of a probiotic strain of Lactobacillus rhamnosus in co-culture with Streptococcus thermophilus. LWT - Food Science and Technology, 2012, 47, 358-363.	5.2	54
18	Effects of cryopreservation on mitochondrial function and sperm quality in fish. Aquaculture, 2019, 511, 634190.	3.5	52

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19	Optimization of biosurfactant and bacteriocin-like inhibitory substance (BLIS) production by <i>Lactococcus lactis</i> CECT-4434 from agroindustrial waste. <i>Biochemical Engineering Journal</i> , 2018, 133, 168-178.	3.6	48
20	Production of biosurfactants from vine-trimming shoots using the halotolerant strain <i>Bacillus tequilensis</i> ZSB10. <i>Industrial Crops and Products</i> , 2016, 79, 258-266.	5.2	47
21	The effect of inulin as a prebiotic on the production of probiotic fibre-enriched fermented milk. <i>International Journal of Dairy Technology</i> , 2009, 62, 195-203.	2.8	44
22	Effect of inulin on growth and acidification performance of different probiotic bacteria in co-cultures and mixed culture with <i>Streptococcus thermophilus</i> . <i>Journal of Food Engineering</i> , 2009, 91, 133-139.	5.2	42
23	Cheese whey permeate fermentation by <i>Kluyveromyces lactis</i> : a combined approach to wastewater treatment and bioethanol production. <i>Environmental Technology (United Kingdom)</i> , 2020, 41, 3210-3218.	2.2	42
24	Comparison of bacteriocins production from <i>Enterococcus faecium</i> strains in cheese whey and optimised commercial MRS medium. <i>Annals of Microbiology</i> , 2014, 64, 321-331.	2.6	40
25	Co-metabolic models of <i>Streptococcus thermophilus</i> in co-culture with <i>Lactobacillus bulgaricus</i> or <i>Lactobacillus acidophilus</i> . <i>Biochemical Engineering Journal</i> , 2012, 62, 62-69.	3.6	33
26	A novel approach to the biorefinery of brewery spent grain. <i>Process Biochemistry</i> , 2019, 85, 135-142.	3.7	27
27	Effect of inulin on growth and bacteriocin production by <i>Lactobacillus plantarum</i> in stationary and shaken cultures. <i>International Journal of Food Science and Technology</i> , 2015, 50, 864-870.	2.7	26
28	Bioprospecting of probiotics with antimicrobial activities against <i>Salmonella</i> Heidelberg and that produce B-complex vitamins as potential supplements in poultry nutrition. <i>Scientific Reports</i> , 2020, 10, 7235.	3.3	26
29	Influence of temperature and pH on the production of biosurfactant, bacteriocin and lactic acid by <i>Lactococcus lactis</i> CECT-4434. <i>CYTA - Journal of Food</i> , 2017, 15, 525-530.	1.9	24
30	Fed-batch production of vanillin by <i>Bacillus aryabhattai</i> BA03. <i>New Biotechnology</i> , 2018, 40, 186-191.	4.4	24
31	Bacteriocin production by <i>Lactobacillus plantarum</i> ST16Pa in supplemented whey powder formulations. <i>Journal of Dairy Science</i> , 2019, 102, 87-99.	3.4	24
32	Production of fermented skim milk supplemented with different grape pomace extracts: Effect on viability and acidification performance of probiotic cultures. <i>PharmaNutrition</i> , 2018, 6, 64-68.	1.7	23
33	Buffalo milk increases viability and resistance of probiotic bacteria in dairy beverages under in vitro simulated gastrointestinal conditions. <i>Journal of Dairy Science</i> , 2020, 103, 7890-7897.	3.4	23
34	Inhibitory substances production by <i>Lactobacillus plantarum</i> ST16Pa cultured in hydrolyzed cheese whey supplemented with soybean flour and their antimicrobial efficiency as biopreservatives on fresh chicken meat. <i>Food Research International</i> , 2017, 99, 762-769.	6.2	21
35	Bacteriocin partitioning from a clarified fermentation broth of <i>Lactobacillus plantarum</i> ST16Pa in aqueous two-phase systems with sodium sulfate and choline-based salts as additives. <i>Process Biochemistry</i> , 2018, 66, 212-221.	3.7	21
36	Ferulic acid transformation into the main vanilla aroma compounds by <i>Amycolatopsis</i> sp. ATCC 39116. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 1677-1689.	3.6	20

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37	Using brewer's spent grain to formulate culture media for the production of bacteriocins using Patagonian strains. LWT - Food Science and Technology, 2018, 96, 166-174.	5.2	20
38	Production of bacteriocin-like inhibitory substance by <i>Bifidobacterium lactis</i> in skim milk supplemented with additives. Journal of Dairy Research, 2015, 82, 350-355.	1.4	18
39	Antimicrobial activity of bacteriocin-like inhibitory substance produced by <i>Pediococcus pentosaceus</i> : from shake flasks to bioreactor. Molecular Biology Reports, 2019, 46, 461-469.	2.3	18
40	Antibacterial and antifungal activity of crude and freeze-dried bacteriocin-like inhibitory substance produced by <i>Pediococcus pentosaceus</i> . Scientific Reports, 2020, 10, 12291.	3.3	18
41	Organic milk improves <i>Bifidobacterium lactis</i> counts and bioactive fatty acids contents in fermented milk. LWT - Food Science and Technology, 2012, 49, 89-95.	5.2	17
42	Isolation and characterization of <i>Saccharomyces</i> species for bioethanol production from sugarcane molasses: Studies of scale up in bioreactor. Renewable Energy, 2016, 85, 649-656.	8.9	17
43	Application of nisin as biopreservative of pork meat by dipping and spraying methods. Brazilian Journal of Microbiology, 2019, 50, 523-526.	2.0	17
44	Bacteriocin-like inhibitory substance of <i>Pediococcus pentosaceus</i> as a biopreservative for <i>Listeria</i> sp. control in ready-to-eat pork ham. Brazilian Journal of Microbiology, 2020, 51, 949-956.	2.0	17
45	From green to blue economy: Marine biorefineries for a sustainable ocean-based economy. Green Chemistry, 2021, 23, 9377-9400.	9.0	17
46	Characterization of levan produced by a <i>Paenibacillus</i> sp. isolated from Brazilian crude oil. International Journal of Biological Macromolecules, 2021, 186, 788-799.	7.5	16
47	Use of Sugar Cane Vinsasse to Mitigate Aluminum Toxicity to <i>Saccharomyces cerevisiae</i> . Archives of Environmental Contamination and Toxicology, 2009, 57, 488-494.	4.1	15
48	Study of the potential of the air lift bioreactor for xylitol production in fed-batch cultures by <i>Debaryomyces hansenii</i> immobilized in alginate beads. Applied Microbiology and Biotechnology, 2014, 98, 151-161.	3.6	14
49	Production of bacteriocin-like inhibitory substances (BLIS) by <i>Bifidobacterium lactis</i> using whey as a substrate. International Journal of Dairy Technology, 2016, 69, 236-242.	2.8	12
50	Stimulating Effects of Sucrose and Inulin on Growth, Lactate, and Bacteriocin Productions by <i>Pediococcus pentosaceus</i> . Probiotics and Antimicrobial Proteins, 2017, 9, 466-472.	3.9	12
51	Sperm characteristics of wild and captive lebranche mullet <i>Mugil liza</i> (Valenciennes, 1836), subjected to sperm activation in different pH and salinity conditions. Animal Reproduction Science, 2018, 192, 164-170.	1.5	12
52	Pediocin PA-1 production by <i>Pediococcus pentosaceus</i> ET34 using non-detoxified hemicellulose hydrolysate obtained from hydrothermal pretreatment of sugarcane bagasse. Bioresource Technology, 2021, 338, 125565.	9.6	12
53	Bacteriocin-like inhibitory substances production by <i>Enterococcus faecium</i> 135 in co-culture with <i>Ligilactobacillus salivarius</i> and <i>Limosilactobacillus reuteri</i> . Brazilian Journal of Microbiology, 2022, 53, 131-141.	2.0	12
54	Spermatological research of experimentally farmed Patagonian blenny (<i>Eleginops maclovinus</i>) (Perciformes: Eleginopsidae) in Chile. Aquaculture Research, 2017, 48, 4197-4204.	1.8	11

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55	Detoxification of chestnut burrs hydrolyzates to produce biomolecules. <i>Biochemical Engineering Journal</i> , 2020, 159, 107599.	3.6	11
56	Beneficial effects of probiotics on the pig production cycle: an overview of clinical impacts and performance. <i>Veterinary Microbiology</i> , 2022, 269, 109431.	1.9	11
57	Influence of toluene and salinity on biosurfactant production by <i>Bacillus</i> sp.: scale up from flasks to a bench-scale bioreactor. <i>Brazilian Journal of Chemical Engineering</i> , 2017, 34, 395-405.	1.3	10
58	Kinetic and thermodynamic investigation on clavulanic acid formation and degradation during glycerol fermentation by <i>Streptomyces DAUFPE 3060</i> . <i>Enzyme and Microbial Technology</i> , 2009, 45, 169-173.	3.2	8
59	Development of a high-yielding bioprocess for 11- β hydroxylation of canrenone under conditions of oxygen-enriched air supply. <i>Steroids</i> , 2016, 116, 1-4.	1.8	8
60	Ligninolytic Enzymes of Endospore-Forming <i>Bacillus aryabhattai</i> BA03. <i>Current Microbiology</i> , 2020, 77, 702-709.	2.2	8
61	Response of <i>Saccharomyces cerevisiae</i> to Cadmium and Nickel Stress: The Use of the Sugar Cane Vinasse as a Potential Mitigator. <i>Biological Trace Element Research</i> , 2012, 145, 71-80.	3.5	7
62	Optimization of Salts Supplementation on Xylitol Production by <i>Debaryomyces hansenii</i> Using a Synthetic Medium or Corncob Hemicellulosic Hydrolyzates and Further Scaled Up. <i>Industrial & Engineering Chemistry Research</i> , 2017, 56, 6579-6589.	3.7	7
63	Optimisation of cheese whey enzymatic hydrolysis and further continuous production of antimicrobial extracts by <i>Lactobacillus plantarum</i> CECT-221. <i>Journal of Dairy Research</i> , 2016, 83, 402-411.	1.4	6
64	Influence of fructooligosaccharides on the fermentation profile and viable counts in a symbiotic low fat milk. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 431-434.	2.0	5
65	Volumetric Oxygen Mass Transfer Coefficient and Surface Tension in Simulated Salt Bioremediation Media. <i>Chemical Engineering and Technology</i> , 2014, 37, 519-526.	1.5	5
66	Importance of the agar-media in the evaluation of bacteriocin activity against the same test-microorganisms. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2018, 54, .	1.2	5
67	Effects of pH and sugar supplements on bacteriocin-like inhibitory substance production by <i>Pediococcus pentosaceus</i> . <i>Molecular Biology Reports</i> , 2019, 46, 4883-4891.	2.3	5
68	An integrated process combining the reaction and purification of PEGylated proteins. <i>Green Chemistry</i> , 2019, 21, 6407-6418.	9.0	5
69	Kinetic and thermodynamic parameters of nisin thermoinactivation. <i>Journal of Food Engineering</i> , 2020, 280, 109986.	5.2	5
70	<i>Arthrospira platensis</i> Cultivation in a Bench-Scale Helical Tubular Photobioreactor. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1311.	2.5	5
71	Soy milk fermentation: effect of cooling protocol on cell viability during storage and in vitro gastrointestinal stress. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 1645-1654.	2.0	3
72	Use of Vine-Trimming Wastes as Carrier for <i>Amycolatopsis</i> sp. to Produce Vanillin, Vanillyl Alcohol, and Vanillic Acid. <i>Current Microbiology</i> , 2016, 73, 561-568.	2.2	2

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73	Acetonitrile Recovery by Distillation Techniques Combined with Salting-Out or Sugaring-Out in Tandem. Chemical Engineering and Technology, 2021, 44, 639-647.	1.5	2
74	Spermatological characteristics and effects of cryopreservation in Lebranche mullet spermatozoa (Mugil liza Valenciennes, 1836): First report of ultra-rapid freezing. Animal Reproduction Science, 2022, 241, 106986.	1.5	2