## BenÃ-cio Alves Abreu-Filho

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3962205/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of Edible and Active Coating (with Rosemary and Oregano Essential Oils) on Beef Characteristics and Consumer Acceptability. PLoS ONE, 2016, 11, e0160535.	2.5	136
2	Antifungal activity and inhibition of fumonisin production by Rosmarinus officinalis L. essential oil in Fusarium verticillioides (Sacc.) Nirenberg. Food Chemistry, 2015, 166, 330-336.	8.2	132
3	Microbiological, functional and rheological properties of low fat yogurt supplemented with Pleurotus ostreatus aqueous extract. LWT - Food Science and Technology, 2015, 64, 1028-1035.	5.2	111
4	Curcuma longa L. essential oil composition, antioxidant effect, and effect on Fusarium verticillioides and fumonisin production. Food Control, 2017, 73, 806-813.	5.5	110
5	Photodynamic inactivation of foodborne and food spoilage bacteria by curcumin. LWT - Food Science and Technology, 2017, 76, 198-202.	5.2	104
6	Effect of Zingiber officinale essential oil on Fusarium verticillioides and fumonisin production. Food Chemistry, 2013, 141, 3147-3152.	8.2	93
7	Virulence and antibiotic susceptibility of Aeromonas spp. isolated from drinking water. Antonie Van Leeuwenhoek, 2008, 93, 111-122.	1.7	66
8	Bioactivity of oregano (Origanum vulgare) essential oil against Alicyclobacillus spp Industrial Crops and Products, 2019, 129, 345-349.	5.2	62
9	Antifungal and antiaflatoxigenic activity of rosemary essential oil ( <i>Rosmarinus officinalis</i> L.) against <i>Aspergillus flavus</i> . Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 153-161.	2.3	62
10	Antibacterial activity of papain and bromelain on Alicyclobacillus spp International Journal of Food Microbiology, 2016, 216, 121-126.	4.7	55
11	Bioactivity of essential oils in the control of Alternaria alternata in dragon fruit ( Hylocereus) Tj ETQq1 1 0.7843	14 rgBT /O	verlock 10 Tf
12	Photodynamic Inactivation Mediated by Erythrosine and its Derivatives on Foodborne Pathogens and Spoilage Bacteria. Current Microbiology, 2015, 71, 243-251.	2.2	38
13	Antibacterial and antibiofilm activity of carvacrol against Salmonella enterica serotype Typhimurium. Brazilian Journal of Pharmaceutical Sciences, 2018, 54, .	1.2	35
14	Effect of ultraviolet (UV-C) radiation on spores and biofilms of Alicyclobacillus spp. in industrialized orange juice. International Journal of Food Microbiology, 2019, 305, 108238.	4.7	34
15	Evaluation of antigens from various Leishmania species in a Western blot for diagnosis of American tegumentary leishmaniasis American Journal of Tropical Medicine and Hygiene, 2002, 66, 91-102.	1.4	28
16	Cinnamaldehyde induces changes in the protein profile of Salmonella Typhimurium biofilm. Research in Microbiology, 2018, 169, 33-43.	2.1	26
17	Antibacterial Activity of a Biphenyl and Xanthones from Kielmeyera coriacea. Pharmaceutical Biology, 2002, 40, 485-489.	2.9	25
18	Piperaceae extracts for controlling Alicyclobacillus acidoterrestris growth in commercial orange juice. Industrial Crops and Products, 2018, 116, 224-230.	5.2	23

#	Article	IF	CITATIONS
19	In vitro antibacterial activity of a 7-O-beta-D-glucopyranosyl-nutanocoumarin from Chaptalia nutans (Asteraceae). Memorias Do Instituto Oswaldo Cruz, 2003, 98, 283-286.	1.6	20
20	Highly diluted medication reduces parasitemia and improves experimental infection evolution by Trypanosoma cruzi. BMC Research Notes, 2012, 5, 352.	1.4	20
21	Antifungal and antimycotoxigenic effects of <i>Zingiber officinale, Cinnamomum zeylanicum</i> and <i>Cymbopogon martinii</i> essential oils against <i>Fusarium verticillioides</i> . Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1531-1541.	2.3	20
22	Application of edible coating with starch and carvacrol in minimally processed pumpkin. Journal of Food Science and Technology, 2016, 53, 1975-1983.	2.8	18
23	Resistance of Alicyclobacillus acidoterrestris Spores and Biofilm to Industrial Sanitizers. Journal of Food Protection, 2013, 76, 1408-1413.	1.7	17
24	Effects of fructans and probiotics on the inhibition of Klebsiella oxytoca and the production of short-chain fatty acids assessed by NMR spectroscopy. Carbohydrate Polymers, 2020, 248, 116832.	10.2	17
25	Capacity of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> to produce biofilm on stainless steel surfaces in the presence of food residues. Journal of Food Processing and Preservation, 2018, 42, e13574.	2.0	16
26	Evaluation of antimicrobial activity of green tea kombucha at two fermentation time points against Alicyclobacillus spp LWT - Food Science and Technology, 2020, 130, 109641.	5.2	16
27	Evaluation of the Antibacterial Activity of <i>Piperaceae</i> Extracts and Nisin on <i>Alicyclobacillus Acidoterrestris</i> . Journal of Food Science, 2013, 78, M1772-7.	3.1	15
28	Baccharis dracunculifolia: Chemical constituents, cytotoxicity and antimicrobial activity. LWT - Food Science and Technology, 2020, 120, 108920.	5.2	15
29	Inhibition and removal of staphylococcal biofilms using Moringa oleifera Lam. aqueous and saline extracts. Journal of Environmental Chemical Engineering, 2018, 6, 2011-2016.	6.7	14
30	Occurrence, exposure evaluation and risk assessment in child population for aflatoxin M1 in dairy products in Brazil. Food and Chemical Toxicology, 2021, 148, 111913.	3.6	14
31	Functionalized magnetite nanoparticles with <i>Moringa oleifera</i> with potent antibacterial action in wastewater. Environmental Technology (United Kingdom), 2021, 42, 4296-4305.	2.2	13
32	Inhibition of Salmonella enterica serovar Typhimurium by combined carvacrol and potassium sorbate in vitro and in tomato paste. LWT - Food Science and Technology, 2019, 100, 92-98.	5.2	12
33	Effect of ultraviolet treatment (UV–C) combined with nisin on industrialized orange juice in Alicyclobacillus acidoterrestris spores. LWT - Food Science and Technology, 2020, 133, 109911.	5.2	12
34	Relationship between cyclohexyl-alkanoic acids and the acidothermophilic bacterium Alicyclobacillus spp.: Evidence from Brazilian oils. Organic Geochemistry, 2005, 36, 1443-1453.	1.8	11
35	Preservation of the antibacterial activity of enzymes against Alicyclobacillus spp. through microencapsulation. LWT - Food Science and Technology, 2018, 88, 18-25.	5.2	11
36	Natural Extract of Moringa oleifera Leaves Promoting Control of Staphylococcus aureus strains biofilm on PVC surface. Food and Bioprocess Technology, 2020, 13, 1817-1832.	4.7	11

#	Article	IF	CITATIONS
37	<i>Litsea cubeba</i> essential oil: chemical profile, antioxidant activity, cytotoxicity, effect against <i>Fusarium verticillioides</i> and fumonisins production. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2021, 56, 387-395.	1.5	11
38	Practice of hand hygiene in a university dining facility. Food Control, 2015, 57, 35-40.	5.5	10
39	Secondary metabolites of Curvularia sp. G6-32, an endophyte of Sapindus saponaria, with antioxidant and anticholinesterasic properties. Natural Product Research, 2020, 35, 1-6.	1.8	10
40	Biofilmâ€forming ability of <i>Alicyclobacillus</i> spp. isolates from orange juice concentrate processing plant. Journal of Food Safety, 2018, 38, e12466.	2.3	9
41	Application of Moringa oleifera Lam. fractionated proteins for inactivation of Escherichia coli from water. Water Science and Technology, 2020, 81, 265-273.	2.5	9
42	Biotherapies of rabbit serum modulate the immune response and decrease parasite load in mice infected with Trypanosoma cruzi. Journal of Applied Biomedicine, 2016, 14, 187-197.	1.7	8
43	Activated carbon impregnation with ag and cu composed nanoparticles for escherichia coli contaminated water treatment. Canadian Journal of Chemical Engineering, 2019, 97, 2408-2418.	1.7	8
44	Mycotoxigenic potential of Alternaria alternata isolated from dragon fruit ( Hylocereus undatus) Tj ETQq0 0 0 rgE	BT [Overlo	ck_10 Tf 50 4
45	Control of the growth of Alicyclobacillus acidoterrestris in industrialized orange juice using rosemary essential oil and nisin. Letters in Applied Microbiology, 2021, 72, 41-52.	2.2	7
46	Use of nanoencapsulated curcumin against vegetative cells and spores of Alicyclobacillus spp. in industrialized orange juice. International Journal of Food Microbiology, 2021, 360, 109442.	4.7	7
47	Fatty Acid and Sterol Composition of Three Phytomonas Species. Memorias Do Instituto Oswaldo Cruz, 1999, 94, 519-525.	1.6	6
48	Surface component characterization as taxonomic tools for Phytomonas spp identification. Parasitology Research, 2001, 87, 138-144.	1.6	5
49	<i>Moringa oleifera</i> seed oil extracted by pressurized <i>n</i> -propane and its effect against <i>Staphylococcus aureus</i> biofilms. Environmental Technology (United Kingdom), 2023, 44, 1083-1098.	2.2	5
50	AVALIAÇÃO DA QUALIDADE DA ÀUA DESTINADA AO CONSUMO HUMANO EM INSTITUIÇÃO DE ENSINO. Revista Da Universidade Vale Do Rio Verde, 2017, 15, 289-298.	0.1	5
51	Action of carvacrol in Salmonella Typhimurium biofilm: A proteomic study. Journal of Applied Biomedicine, 2020, 18, 106-114.	1.7	4
52	Bacteria isolated from the bovine gelatin production line: biofilm formation and use of different sanitation procedures to eliminate the biofilms. Journal of Food Safety, 2018, 38, e12489.	2.3	3
53	Metabolic extract of the endophytic fungus Flavodon flavus isolated from Justicia brandegeana in the control of Alicyclobacillus acidoterrestris in commercial orange juice. International Journal of Food Microbiology, 2021, 338, 109019.	4.7	2
54	Dragon fruit (Hylocereus undatus Haw.) jam: Use full, development and characterization. Research, Society and Development, 2021, 10, e6510716255.	0.1	2

#	Article	IF	CITATIONS
55	Antibacterial activity of crude extract of Tabernaemontana catharinensis latex (A. DC) against Alicyclobacillus spp Research, Society and Development, 2021, 10, e16310917907.	0.1	1
56	Atividade antimicrobiana de kefir fermentado com subproduto de uva contra Alicyclobacillus acidoterrestris. Brazilian Journal of Development, 2020, 6, 9900-9911.	0.1	1
57	Chemical characterization and bioactivities of fructans from Pfaffia glomerata roots. Bioactive Carbohydrates and Dietary Fibre, 2022, 27, 100303.	2.7	1
58	Antimicrobial photodynamic activity by water-soluble curcumin against foodborne pathogens. Research, Society and Development, 2022, 11, e35711830870.	0.1	1
59	The use of bottle caps as submerged aerated filter medium. Water Science and Technology, 2014, 69, 1518-1525.	2.5	0
60	Método alternativo e sustentável para a realização de coloração bacteriana de Gram e Wirtz-Conklin: Relevância ambiental e econÃ′mica no ensino prático da microbiologia. Research, Society and Development, 2021, 10, e9510917585.	0.1	0
61	Communities of endophytic bacteria from Cereus peruvianus Mill. (Cactaceae) plants obtained from seeds and from in vitro-regenerated somaclone. South African Journal of Botany, 2021, 142, 335-343.	2.5	0
62	Biosynthesis of industrial enzymes by free and immobilized Alicyclobacillus in different matrices and the use of ultrafiltration in the enzymes concentration. Quimica Nova, 0, , .	0.3	0
63	Crescimento e esporulação de Alicyclobacillus Acidoterrestris em meio de cultura e em suco de laranja industrializado. Brazilian Journal of Development, 2020, 6, 6127-6139.	0.1	0
64	Contribution of environmental factors in the formation of biofilms by Alicyclobacillus acidoterrestris on surfaces of the orange juice industry. Ciencia Rural, 2020, 50, .	0.5	0
65	Activity of Piperaceae extracts and fractions in the control of Phytomonas serpens. Ciencia Rural, 2020, 50, .	0.5	0
66	Sobrevivência de larvas de Zebrafish (Danio rerio) expostas ao extrato hidroalcoólico de Baccharis dracunculifolia. Research, Society and Development, 2020, 9, e634997853.	0.1	0