Maria Leonor Faleiro

List of Publications by Year
in descending order

78 papers	3,124 citations	159358 30 h-index	161609 54 g-index
79 all docs	79 docs citations	79 times ranked	4404 citing authors

#	Article	IF	Citations
1	Chemical composition and biological activities of Algerian Thymus oils. Food Chemistry, 2009, 116, 714-721.	4.2	189
2	Composition of the Essential Oils ofThymusandOriganumSpecies from Algeria and Their Antioxidant and Antimicrobial Activities. Journal of Agricultural and Food Chemistry, 2006, 54, 6314-6321.	2.4	163
3	Antimicrobial activity of essential oils isolated from Portuguese endemic species of Thymus. Letters in Applied Microbiology, 2003, 36, 35-40.	1.0	154
4	Antibacterial and Antioxidant Activities of Essential Oils Isolated fromThymbra capitataL. (Cav.) andOriganum vulgareL.. Journal of Agricultural and Food Chemistry, 2005, 53, 8162-8168.	2.4	146
5	Listeria monocytogenes in cheese and the dairy environment remains a food safety challenge: The role of stress responses. Food Research International, 2015, 67, 75-90.	2.9	142
6	Characterization and activity studies of highly heavy metal resistant sulphate-reducing bacteria to be used in acid mine drainage decontamination. Journal of Hazardous Materials, 2009, 166, 706-713.	6.5	129
7	The effect of alginate-based edible coatings enriched with essential oils constituents on Arbutus unedo L. fresh fruit storage. Postharvest Biology and Technology, 2015, 100, 226-233.	2.9	129
8	Portuguese Thymbra and Thymus Species Volatiles: Chemical Composition and Biological Activities. Current Pharmaceutical Design, 2008, 14, 3120-3140.	0.9	124
9	The use of polysaccharide-based edible coatings enriched with essential oils to improve shelf-life of strawberries. Postharvest Biology and Technology, 2015, 110, 51-60.	2.9	120
10	Stress response of Listeria monocytogenes isolated from cheese and other foods. International Journal of Food Microbiology, 2003, 84, 207-216.	2.1	103
11	Honey as a Complementary Medicine. Integrative Medicine Insights, 2017, 12, 117863371770286.	4.2	100
12	The effect of edible coatings on the nutritional quality of â€˜Bravo de Esmolfeâ€™ fresh-cut apple through shelf-life. LWT - Food Science and Technology, 2017, 75, 210-219.	2.5	87
13	Arbutus unedo L.: Chemical and Biological Properties. Molecules, 2014, 19, 15799-15823.	1.7	72
14	Raspberry fresh fruit quality as affected by pectin- and alginate-based edible coatings enriched with essential oils. Scientia Horticulturae, 2015, 194, 138-146.	1.7	72
15	Marked intra-strain variation in response of Listeria monocytogenes dairy isolates to acid or salt stress and the effect of acid or salt adaptation on adherence to abiotic surfaces. International Journal of Food Microbiology, 2008, 123, 142-150.	2.1	62
16	Antioxidant activity of six Portuguese thyme species essential oils. Flavour and Fragrance Journal, 2010, 25, 150-155.	1.2	60
17	Listeria monocytogenes Biofilm-Associated Protein (BapL) May Contribute to Surface Attachment of L. monocytogenes but Is Absent from Many Field Isolates. Applied and Environmental Microbiology, 2008, 74, 5451-5456.	1.4	57
18	No induction of antimicrobial resistance inStaphylococcus aureusandListeria monocytogenesduring continuous exposure to eugenol and citral. FEMS Microbiology Letters, 2014, 354, 92-101.	0.7	57

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19	Mechanism of uranium (VI) removal by two anaerobic bacterial communities. Journal of Hazardous Materials, 2010, 184, 89-96.	6.5	48
20	Salvia officinalisL. essential oils: effect of hydrodistillation time on the chemical composition, antioxidant and antimicrobial activities. Natural Product Research, 2011, 25, 526-541.	1.0	48
21	The influence of edible coatings enriched with citral and eugenol on the raspberry storage ability, nutritional and sensory quality. Food Packaging and Shelf Life, 2016, 9, 20-28.	3.3	47
22	The intestinal proteome of diabetic and control children is enriched with different microbial and host proteins. Microbiology (United Kingdom), 2017, 163, 161-174.	0.7	46
23	Antiâ€acetylcholinesterase, antidiabetic, antiâ€inflammatory, antityrosinase and antixanthine oxidase activities of Moroccan propolis. International Journal of Food Science and Technology, 2016, 51, 1762-1773.	1.3	45
24	Anaerobic bio-removal of uranium (VI) and chromium (VI): Comparison of microbial community structure. Journal of Hazardous Materials, 2010, 176, 1065-1072.	6.5	42
25	Effect of edible coatings with essential oils on the quality of red raspberries over shelfâ€life. Journal of the Science of Food and Agriculture, 2017, 97, 929-938.	1.7	42
26	Performance and bacterial community shifts during bioremediation of acid mine drainage from two Portuguese mines. International Biodeterioration and Biodegradation, 2011, 65, 972-981.	1.9	41
27	Biological sulphate reduction using food industry wastes as carbon sources. Biodegradation, 2009, 20, 559-567.	1.5	38
28	Moroccan Propolis: A Natural Antioxidant, Antibacterial, and Antibiofilm against Staphylococcus aureus with No Induction of Resistance after Continuous Exposure. Evidence-based Complementary and Alternative Medicine, 2018, 2018, 1-19.	0.5	38
29	Inhalable chitosan microparticles for simultaneous delivery of isoniazid and rifabutin in lung tuberculosis treatment. Drug Development and Industrial Pharmacy, 2019, 45, 1313-1320.	0.9	38
30	Inhalable Fucoidan Microparticles Combining Two Antitubercular Drugs with Potential Application in Pulmonary Tuberculosis Therapy. Polymers, 2018, 10, 636.	2.0	34
31	Bioproducts from forest biomass: Essential oils and hydrolates from wastes of Cupressus lusitanica Mill. and Cistus ladanifer L.. Industrial Crops and Products, 2020, 144, 112034.	2.5	31
32	The resistance to detachment of dairy strains of Listeria monocytogenes from stainless steel by shear stress is related to the fluid dynamic characteristics of the location of isolation. International Journal of Food Microbiology, 2007, 116, 384-390.	2.1	30
33	Edible coatings enriched with essential oils for extending the shelfâ€life of â€˜Bravo de Esmolfeâ€™ freshâ€cut apples. International Journal of Food Science and Technology, 2016, 51, 87-95.	1.3	29
34	Nutritional Characterization and Storage Ability of Salicornia ramosissima and Sarcocornia perennis for Fresh Vegetable Salads. Horticulturae, 2021, 7, 6.	1.2	28
35	Susceptibility of Helicobacter pylori to essential oil of Dittrichia viscosa subsp. revoluta. Phytotherapy Research, 2008, 22, 259-263.	2.8	26
36	Listeria monocytogenes dairy isolates show a different proteome response to sequential exposure to gastric and intestinal fluids. International Journal of Food Microbiology, 2013, 163, 51-63.	2.1	25

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37	Volatileâ€Oils Composition, and Bioactivity of the Essential Oils of Plectranthus barbatus, P. neochilus, and P. ornatus Grown in Portugal. Chemistry and Biodiversity, 2014, 11, 719-732.	1.0	25
38	Impact of Biohybrid Magnetite Nanoparticles and Moroccan Propolis on Adherence of Methicillin Resistant Strains of Staphylococcus aureus. Molecules, 2016, 21, 1208.	1.7	25
39	Effect of uranium (VI) on two sulphate-reducing bacteria cultures from a uranium mine site. Science of the Total Environment, 2010, 408, 2621-2628.	3.9	24
40	Ammoides pusilla (Apiaceae) and Thymus munbyanus (Lamiaceae) from Algeria essential oils: chemical composition, antimicrobial, antioxidant and antiproliferative activities. Journal of Essential Oil Research, 2015, 27, 131-139.	1.3	23
41	Antibacterial, Antioxidant, and Antiproliferative Activities of Corymbia citriodora and the Essential Oils of Eight Eucalyptus Species. Medicines (Basel, Switzerland), 2018, 5, 61.	0.7	23
42	The Effect of Nanocoatings Enriched with Essential Oils on â€˜Rochaâ€™ Pear Long Storage. Foods, 2020, 9, 240.	1.9	23
43	Effectiveness of nanoemulsions of clove and lemongrass essential oils and their major components against Escherichia coli and Botrytis cinerea. Journal of Food Science and Technology, 2019, 56, 2721-2736.	1.4	22
44	Preliminary characterization of a Moroccan honey with a predominance ofBupleurum spinosumpollen. Journal of Apicultural Research, 2018, 57, 153-165.	0.7	20
45	Antimicrobial activity, cytotoxicity and intracellular growth inhibition of Portuguese Thymus essential oils. Revista Brasileira De Farmacognosia, 2011, 21, 1012-1024.	0.6	18
46	Dynamics of bacterial community in up-flow anaerobic packed bed system for acid mine drainage treatment using wine wastes as carbon source. International Biodeterioration and Biodegradation, 2011, 65, 78-84.	1.9	18
47	Use of Essential Oils andÂTheirÂComponents against Multidrug-Resistant Bacteria. , 2013, , 65-94.		18
48	Superparamagnetic Iron Oxide Nanoparticles and Essential Oils: A New Tool for Biological Applications. International Journal of Molecular Sciences, 2020, 21, 6633.	1.8	17
49	Inhalable Spray-Dried Chondroitin Sulphate Microparticles: Effect of Different Solvents on Particle Properties and Drug Activity. Polymers, 2020, 12, 425.	2.0	17
50	Proteomic Analysis Shows That IndividualListeria monocytogenesStrains Use Different Strategies in Response to Gastric Stress. Foodborne Pathogens and Disease, 2013, 10, 107-119.	0.8	16
51	Adaptation of Listeria monocytogenes in a simulated cheese medium: effects on virulence using the Galleria mellonella infection model. Letters in Applied Microbiology, 2013, 56, 421-427.	1.0	16
52	Antioxidant, Anti-inflammatory and Anti-hyperglycaemic Activities of Essential Oils from Thymbra capitata, Thymus albicans, Thymus caespititius, Thymus carnosus, Thymus lotocephalus and Thymus mastichina from Portugal. Natural Product Communications, 2016, 11, 1934578X1601100.	0.2	16
53	Simultaneous Hydrodistillation-Steam Distillation of Rosmarinus officinalis, Lavandula angustifolia and Citrus aurantium from Morocco, Major Terpenes: Impact on Biological Activities. Molecules, 2021, 26, 5452.	1.7	16
54	The antibacterial, anti-biofilm, anti-inflammatory and virulence inhibition properties of Portuguese honeys. Journal of Apicultural Research, 2016, 55, 292-304.	0.7	15

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55	Magnetite nanoparticles functionalized with propolis against methicillin resistant strains ofÂStaphylococcus aureus. Journal of the Taiwan Institute of Chemical Engineers, 2019, 102, 25-33.	2.7	13
56	Aqueous Extracts from Tunisian Diplotaxis: Phenol Content, Antioxidant and Anti-Acetylcholinesterase Activities, and Impact of Exposure to Simulated Gastrointestinal Fluids. Antioxidants, 2016, 5, 12.	2.2	12
57	Acetylcholinesterase Inhibition Activity of PortugueseThymusSpecies Essential Oils. Journal of Essential Oil-bearing Plants: JEOP, 2011, 14, 140-150.	0.7	11
58	Different assembly of acid and salt tolerance response in two dairy Listeria monocytogenes wild strains. Archives of Microbiology, 2013, 195, 339-348.	1.0	11
59	Edible Coatings Enriched with Essential Oils on Apples Impair the Survival of Bacterial Pathogens through a Simulated Gastrointestinal System. Foods, 2019, 8, 57.	1.9	11
60	Carrageenan from red algae: an application in the development of inhalable tuberculosis therapy targeting the macrophages. Drug Delivery and Translational Research, 2020, 10, 1675-1687.	3.0	10
61	The Preyssler-Type Polyoxotungstate Exhibits Anti-Quorum Sensing, Antibiofilm, and Antiviral Activities. Biology, 2022, 11, 994.	1.3	10
62	Insights from Bacteroides Species in Children with Type 1 Diabetes. Microorganisms, 2021, 9, 1436.	1.6	9
63	Antioxidant and Antiproliferative Activities of Myrtus communis L. Essential Oils from Different Algerian Regions. Journal of Essential Oil-bearing Plants: JEOP, 2019, 22, 1488-1499.	0.7	8
64	Antimicrobial and Antioxidant Activities of Natural Compounds: Enhance the Safety and Quality of Food. Foods, 2020, 9, 1145.	1.9	7
65	Behavior of â€œgreen saltâ€•fromSalicornia ramosissima andSarcocornia perennisthrough storage. Acta Horticulturae, 2018, , 777-784.	0.1	5
66	Over-Production of P60 Family Proteins, Glycolytic and Stress Response Proteins Characterizes the Autolytic Profile of <i>Listeria monocytogenes</i>. Advances in Microbiology, 2012, 02, 181-200.	0.3	5
67	1-Methylcyclopropene and lemongrass essential oil nanocoatings effect on the preservation of cold stored â€˜Rochaâ€™ pear. Postharvest Biology and Technology, 2022, 192, 111992.	2.9	5
68	Mineral and volatile composition of Ã¡gua-mel from Portugal. European Food Research and Technology, 2016, 242, 171-178.	1.6	3
69	Edible coatings enriched with essential oils for extending the shelf-life of â€˜Haywardâ€™ fresh-cut kiwifruit. Acta Horticulturae, 2018, , 533-540.	0.1	2
70	Changes in the chemical parameters during the production of Ã¡gua-mel from Portugal. CYTA - Journal of Food, 2018, 16, 972-979.	0.9	2
71	The Listeria monocytogenes Triad for Success: Food Matrix, Stress Response and Virulence. , 2017, , 93-122.		1
72	Potential of strawberry tree fruit (Arbutus unedoL.) for fresh consumption and its behavior through storage. Acta Horticulturae, 2018, , 941-946.	0.1	1

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73	Use of Two-Dimensional Electrophoresis to Explore Foodborne Bacterial Pathogen Responses to Gastrointestinal Stress. Methods in Molecular Biology, 2019, 1918, 139-147.	0.4	1
74	Zn treatment effects on biological potential of fennel bulbs as affected by in vitro digestion process. Food Science and Technology, 2020, 40, 60-67.	0.8	1
75	Stored â€˜Galiaâ€™ melon quality affected by edible nano-coatings enriched with essential oils. Acta Horticulturae, 2021, , 583-590.	0.1	1
76	Improving the shelf-life of strawberry fruit with edible coatings enriched with essential oils. Acta Horticulturae, 2021, , 597-606.	0.1	1
77	The effect of active packaging on the storage of kiwifruit snacks. Acta Horticulturae, 2018, , 541-548.	0.1	0
78	Quality evaluation of â€˜Haywardâ€™ kiwifruit snacks. Acta Horticulturae, 2018, , 549-558.	0.1	0