

Vania M Flosi Paschoalin

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101
papers

1,894
citations

23
h-index

39
g-index

111
ext. papers

2,327
ext. citations

4
avg, IF

4.91
L-index

#	Paper	IF	Citations
101	Assessment of the microbial diversity of Brazilian kefir grains by PCR-DGGE and pyrosequencing analysis. <i>Food Microbiology</i> , 2012 , 31, 215-21	6	160
100	Microbiological, technological and therapeutic properties of kefir: a natural probiotic beverage. <i>Brazilian Journal of Microbiology</i> , 2013 , 44, 341-9	2.2	157
99	Probiotic potential of selected lactic acid bacteria strains isolated from Brazilian kefir grains. <i>Journal of Dairy Science</i> , 2015 , 98, 3622-32	4	111
98	L-Arginine as a potential ergogenic aid in healthy subjects. <i>Sports Medicine</i> , 2011 , 41, 233-48	10.6	79
97	Preservation of frozen yeast cells by trehalose. <i>Biotechnology and Bioengineering</i> , 1999 , 65, 572-8	4.9	65
96	Microbiological and chemical characteristics of Brazilian kefir during fermentation and storage processes. <i>Journal of Dairy Science</i> , 2013 , 96, 4149-59	4	61
95	Betain, a Natural Food Additive: Stability, Bioavailability, Antioxidant and Preservative Ability Assessments. <i>Molecules</i> , 2019 , 24,	4.8	57
94	Acute l-arginine supplementation increases muscle blood volume but not strength performance. <i>Applied Physiology, Nutrition and Metabolism</i> , 2012 , 37, 115-26	3	50
93	Acute L-Arginine supplementation does not increase nitric oxide production in healthy subjects. <i>Nutrition and Metabolism</i> , 2012 , 9, 54	4.6	49
92	Sensory analysis and species-specific PCR detect bovine milk adulteration of frescal (fresh) goat cheese. <i>Journal of Dairy Science</i> , 2014 , 97, 6693-9	4	34
91	Extruded hybrids based on poly(3-hydroxybutyrate-co-3-hydroxyvalerate) and reduced graphene oxide composite for active food packaging. <i>Food Packaging and Shelf Life</i> , 2018 , 16, 77-85	8.2	33
90	Comparison of total antioxidant potential, and total phenolic, nitrate, sugar, and organic acid contents in beetroot juice, chips, powder, and cooked beetroot. <i>Food Science and Biotechnology</i> , 2016 , 25, 79-84	3	32
89	Comparison of three different methods for trehalose determination in yeast extracts. <i>Food Chemistry</i> , 1997 , 60, 251-254	8.5	31
88	Lactococcus lactis ssp. cremoris MRS47, a potential probiotic strain isolated from kefir grains, increases cis-9, trans-11-CLA and PUFA contents in fermented milk. <i>Journal of Functional Foods</i> , 2017 , 31, 172-178	5.1	28
87	Polyphenols from Root, Tubercles and Grains Cropped in Brazil: Chemical and Nutritional Characterization and Their Effects on Human Health and Diseases. <i>Nutrients</i> , 2017 , 9,	6.7	28
86	Kefir Grains Change Fatty Acid Profile of Milk during Fermentation and Storage. <i>PLoS ONE</i> , 2015 , 10, e0139910	3.7	28
85	Identification of an ADPG-dependent trehalose synthase in <i>Saccharomyces</i> . <i>Current Genetics</i> , 1989 , 16, 81-7	2.9	28

84	L-arginine does not improve biochemical and hormonal response in trained runners after 4 weeks of supplementation. <i>Nutrition Research</i> , 2014 , 34, 31-9	4	27
83	Regulation of trehalose metabolism in <i>Saccharomyces cerevisiae</i> mutants during temperature shifts. <i>Biochimie</i> , 1990 , 72, 77-9	4.6	27
82	Oral immunization with <i>Lactococcus lactis</i> secreting attenuated recombinant staphylococcal enterotoxin B induces a protective immune response in a murine model. <i>Microbial Cell Factories</i> , 2013 , 12, 32	6.4	26
81	Identification and molecular phylogeny of coagulase-negative staphylococci isolates from Minas Frescal cheese in southeastern Brazil: Superantigenic toxin production and antibiotic resistance. <i>Journal of Dairy Science</i> , 2016 , 99, 2641-2653	4	25
80	Chitosan Nanoparticles: Production, Physicochemical Characteristics and Nutraceutical Applications. <i>Revista Virtual De Quimica</i> , 2017 , 9, 387-409	1.3	25
79	Trehalose accumulation in mutants of <i>Saccharomyces cerevisiae</i> deleted in the UDPG-dependent trehalose synthase-phosphatase complex. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1997 , 1335, 40-50	4	24
78	Structural analysis and binding properties of isoforms of tarin, the GNA-related lectin from <i>Colocasia esculenta</i> . <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2015 , 1854, 20-30	4	23
77	Identification of <i>Mycobacterium bovis</i> Isolates by a multiplex PCR. <i>Brazilian Journal of Microbiology</i> , 2009 , 40, 231-3	2.2	23
76	Safety Evaluation of the Coagulase-Negative Staphylococci Microbiota of Salami: Superantigenic Toxin Production and Antimicrobial Resistance. <i>BioMed Research International</i> , 2015 , 2015, 483548	3	21
75	Purification and characterization of the lectin from taro (<i>Colocasia esculenta</i>) and its effect on mouse splenocyte proliferation in vitro and in vivo. <i>Protein Journal</i> , 2014 , 33, 92-9	3.9	21
74	Physicochemical, nutritional, and sensory analyses of a nitrate-enriched beetroot gel and its effects on plasmatic nitric oxide and blood pressure. <i>Food and Nutrition Research</i> , 2016 , 60, 29909	3.1	21
73	Recovery of Antimicrobials and Bioaccessible Isoflavones and Phenolics from Soybean () Meal by Aqueous Extraction. <i>Molecules</i> , 2018 , 24,	4.8	18
72	Beetroot juice increase nitric oxide metabolites in both men and women regardless of body mass. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 40-6	3.7	17
71	Simultaneous Determination of Lactulose and Lactose in Conserved Milk by HPLC-RID. <i>Journal of Chemistry</i> , 2015 , 2015, 1-6	2.3	17
70	Evidence for a modulation of neutral trehalase activity by Ca ²⁺ and cAMP signaling pathways in <i>Saccharomyces cerevisiae</i> . <i>Brazilian Journal of Medical and Biological Research</i> , 2002 , 35, 11-6	2.8	17
69	Further evidence for the alternative pathway of trehalose synthesis linked to maltose utilization in <i>Saccharomyces</i> . <i>Current Genetics</i> , 1986 , 10, 725-31	2.9	17
68	Beetroot, a Remarkable Vegetable: Its Nitrate and Phytochemical Contents Can be Adjusted in Novel Formulations to Benefit Health and Support Cardiovascular Disease Therapies. <i>Antioxidants</i> , 2020 , 9,	7.1	17
67	Edible Chitosan Films and Their Nanosized Counterparts Exhibit Antimicrobial Activity and Enhanced Mechanical and Barrier Properties. <i>Molecules</i> , 2018 , 24,	4.8	17

66	Modulation of trehalase activity in <i>Saccharomyces cerevisiae</i> by an intrinsic protein. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1997 , 1334, 233-9	4	16
65	Molecular Typing of <i>Mycobacterium bovis</i> from Cattle Reared in Midwest Brazil. <i>PLoS ONE</i> , 2016 , 11, e0162459	3.7	16
64	Quantitative and Comparative Contents of Nitrate and Nitrite in <i>Beta vulgaris</i> L. by Reversed-Phase High-Performance Liquid Chromatography-Fluorescence. <i>Food Analytical Methods</i> , 2016 , 9, 1002-1008	3.4	15
63	Encrypted antimicrobial and antitumoral peptides recovered from a protein-rich soybean (<i>Glycine max</i>) by-product. <i>Journal of Functional Foods</i> , 2019 , 54, 187-198	5.1	15
62	A Single Dose of Beetroot Gel Rich in Nitrate Does Not Improve Performance but Lowers Blood Glucose in Physically Active Individuals. <i>Journal of Nutrition and Metabolism</i> , 2017 , 2017, 7853034	2.7	15
61	Nutritional, Bioactive and Physicochemical Characteristics of Different Beetroot Formulations 2017		15
60	Tarin, a Potential Immunomodulator and COX-Inhibitor Lectin Found in Taro (<i>Colocasia esculenta</i>). <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 878-891	16.4	15
59	Tweaking the mechanical and structural properties of colloidal chitosans by sonication. <i>Food Hydrocolloids</i> , 2016 , 56, 29-40	10.6	14
58	Comparing protocols for preparation of DNA-free total yeast RNA suitable for RT-PCR. <i>BMC Molecular Biology</i> , 2005 , 6, 9	4.5	14
57	Betain as a multipath oxidative stress and inflammation modulator: a beetroot pigment with protective effects on cardiovascular disease pathogenesis. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-16	11.5	14
56	Frequency of Antimicrobial Resistance Genes in From Brazil by Whole-Genome Sequencing Analysis: An Overview of the Last Four Decades. <i>Frontiers in Microbiology</i> , 2020 , 11, 1864	5.7	14
55	Detection of <i>Escherichia coli</i> and <i>Salmonella</i> in chicken rinse carcasses. <i>British Food Journal</i> , 2009 , 111, 517-527	2.8	13
54	Colored meat: A hidden risk for dry-cured meat consumption?. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 976-990	11.5	13
53	Crude extract from taro (<i>Colocasia esculenta</i>) as a natural source of bioactive proteins able to stimulate haematopoietic cells in two murine models. <i>Journal of Functional Foods</i> , 2015 , 18, 333-343	5.1	12
52	Dynamics of volatile compounds in TSH 565 cocoa clone fermentation and their role on chocolate flavor in Southeast Brazil. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2874-2887	3.3	11
51	Molecular testing on sardines and rulings on the authenticity and nutritional value of marketed fishes: An experience report in the state of Rio de Janeiro, Brazil. <i>Food Control</i> , 2016 , 60, 394-400	6.2	11
50	Detection of <i>Mycobacterium bovis</i> DNA in nasal swabs from tuberculous cattle by a multiplex PCR. <i>Brazilian Journal of Microbiology</i> , 2010 , 41, 386-390	2.2	11
49	Prevalência de tuberculose bovina em animais e rebanhos abatidos em 2009 no estado de Mato Grosso, Brasil. <i>Arquivo Brasileiro De Medicina Veterinária E Zootecnia</i> , 2012 , 64, 274-280	0.3	10

48	Short-Term Betanin Intake Reduces Oxidative Stress in Wistar Rats. <i>Nutrients</i> , 2019 , 11,	6.7	9
47	Chronic effects of nitrate supplementation with a newly designed beetroot formulation on biochemical and hemodynamic parameters of individuals presenting risk factors for cardiovascular diseases: A pilot study. <i>Journal of Functional Foods</i> , 2019 , 58, 85-94	5.1	9
46	Evaluation of the efficiency of nested q-PCR in the detection of Mycobacterium tuberculosis complex directly from tuberculosis-suspected lesions in post-mortem macroscopic inspections of bovine carcasses slaughtered in the state of Mato Grosso, Brazil. <i>Meat Science</i> , 2015 , 106, 11-5	6.4	9
45	Biocatalytic production of chitosan polymers from shrimp shells, using a recombinant enzyme produced by <i>Pichia pastoris</i> . <i>American Journal of Molecular Biology</i> , 2012 , 02, 341-350	0.2	9
44	Analysis of the cocobiota and metabolites of Moniliophthora perniciosa-resistant Theobroma cacao beans during spontaneous fermentation in southern Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4963-4970	4.3	8
43	High-resolution crystal structures of Colocasia esculenta tarin lectin. <i>Glycobiology</i> , 2017 , 27, 50-56	5.8	8
42	Purification and characterization of the chaperone-like Hsp26 from Saccharomyces cerevisiae. <i>Protein Expression and Purification</i> , 2006 , 47, 384-92	2	8
41	Shared control of maltose and trehalose utilization in Candida utilis. <i>Brazilian Journal of Medical and Biological Research</i> , 2003 , 36, 829-37	2.8	8
40	Liposomal Taro Lectin Nanocapsules Control Human Glioblastoma and Mammary Adenocarcinoma Cell Proliferation. <i>Molecules</i> , 2019 , 24,	4.8	8
39	Prior Exposure to Dry-Cured Meat Promotes Resistance to Simulated Gastric Fluid in Typhimurium. <i>Foods</i> , 2019 , 8,	4.9	8
38	Multiple strains of Mycobacterium bovis revealed by molecular typing in a herd of cattle. <i>Veterinary Journal</i> , 2012 , 193, 296-8	2.5	7
37	Uso de métodos complementares na inspeção post mortem de carcaças com suspeita de tuberculose bovina. <i>Pesquisa Veterinária Brasileira</i> , 2012 , 32, 1138-1144	0.4	7
36	Isolation and purification of trehalose 6-phosphate from Saccharomyces cerevisiae. <i>Analytical Biochemistry</i> , 1993 , 213, 171-2	3.1	7
35	Use of PCR for detection of bovine tuberculosis bacillus in milk of positive skin test cows. <i>Brazilian Journal of Veterinary Research and Animal Science</i> , 2014 , 51, 42	0.3	7
34	Anticancer and Immunomodulatory Benefits of Taro (Corms, an Underexploited Tuber Crop. <i>International Journal of Molecular Sciences</i> , 2020 , 22,	6.3	7
33	Modeling Typhimurium Inactivation in Dry-Fermented Sausages: Previous Habituation in the Food Matrix Undermines UV-C Decontamination Efficacy. <i>Frontiers in Microbiology</i> , 2020 , 11, 591	5.7	6
32	In vitro physiological and antibacterial characterization of ZnO nanoparticle composites in simulated porcine gastric and enteric fluids. <i>BMC Veterinary Research</i> , 2017 , 13, 181	2.7	6
31	Hormonal response to L-arginine supplementation in physically active individuals. <i>Food and Nutrition Research</i> , 2014 , 58,	3.1	6

30	Proteomic analysis of whey from bovine colostrum and mature milk. <i>Brazilian Archives of Biology and Technology</i> , 2011 , 54, 761-768	1.8	6
29	Expression of the yeast calcineurin subunits CNA1 and CNA2 during growth and hyper-osmotic stress. <i>FEMS Microbiology Letters</i> , 2003 , 221, 197-202	2.9	6
28	Saccharomyces cerevisiae biomass as a source of next-generation food preservatives: Evaluating potential proteins as a source of antimicrobial peptides. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4450-4479	16.4	6
27	Proteomic Analyses Reveal New Insights on the Antimicrobial Mechanisms of Chitosan Biopolymers and Their Nanosized Particles against. <i>International Journal of Molecular Sciences</i> , 2019 , 21,	6.3	5
26	Salmonella spp. contamination in fresh pork and chicken sausages marketed in Niter�and Rio de Janeiro, Brazil. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2014 , 9, 243-249	2.3	5
25	Chromatographic detection of nitrofurans in foods of animal origin. <i>Arquivos Do Instituto Biologico</i> , 2015 , 82,	1.6	5
24	A multidisciplinary approach to diagnose naturally occurring bovine tuberculosis in Brazil. <i>Pesquisa Veterinaria Brasileira</i> , 2013 , 33, 15-20	0.4	5
23	Purifica� e caracteriza� da quitinase de uva (Vitis vinifera L. cv Red Globe) para a produ� de quitosana a partir de quitina de camar�. <i>Quimica Nova</i> , 2010 , 33, 1882-1886	1.6	5
22	Trehalase immobilization on aminopropyl glass for analytical use. <i>Biotechnology and Bioengineering</i> , 1997 , 54, 33-9	4.9	5
21	A new functional beetroot formulation enhances adherence to nitrate supplementation and health outcomes in clinical practice. <i>SDRP Journal of Food Science & Technology</i> , 2018 , 3, 384-496	0.6	5
20	Identification of the divergent calmodulin binding motif in yeast Ssb1/Hsp75 protein and in other HSP70 family members. <i>Brazilian Journal of Medical and Biological Research</i> , 2006 , 39, 1399-408	2.8	4
19	Quality of Semi-Prepared Products from Rainbow Trout Waste (&i&t;Onchorhynchus mykiss&t;) by Using Different Technological Strategics. <i>Food and Nutrition Sciences (Print)</i> , 2014 , 05, 571-580	0.4	4
18	Tarin stimulates granulocyte growth in bone marrow cell cultures and minimizes immunosuppression by cyclo-phosphamide in mice. <i>PLoS ONE</i> , 2018 , 13, e0206240	3.7	4
17	Preparation and Characterization of Nanoliposomes for the Entrapment of Bioactive Hydrophilic Globular Proteins. <i>Journal of Visualized Experiments</i> , 2019 ,	1.6	3
16	Antimicrobial Resistance in Nontyphoidal Isolates from Human and Swine Sources in Brazil: A Systematic Review of the Past Three Decades. <i>Microbial Drug Resistance</i> , 2020 , 26, 1260-1270	2.9	3
15	Production of Chitosan/Zinc Oxide Complex by Ultrasonic Treatment with Antibacterial Activity. <i>Journal of Bacteriology & Parasitology</i> , 2017 , 08,		3
14	Evaluating Physicochemical and Rheological Characteristics and Microbial Community Dynamics during the Natural Fermentation of Cassava Starch. <i>Journal of Food Processing & Technology</i> , 2016 , 07,	2	3
13	Molecular Diagnostic Testing on Post Mortem Inspection and Rulings on Bovine Tuberculosis [An Experience Report in Brazil 2015 ,		2

12	EVALUATION OF THE EFFICIENCY OF DETERIORATION OF AROMATIC HYDROCARBONS BY BACTERIA FROM WASTEWATER TREATMENT PLANT OF OIL REFINERY. <i>Quimica Nova</i> , 2014 ,	1.6	2
11	Polymorphic microsatellites of analysis in cultivars of taro. <i>Horticultura Brasileira</i> , 2012 , 30, 106-111	0.9	2
10	Updating the use of nano-biosensors as promising devices for the diagnosis of coronavirus family members: A systematic review.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2022 , 211, 114608	3.5	2
9	A Narrative Review on Dietary Strategies to Provide Nitric Oxide as a Non-Drug Cardiovascular Disease Therapy: Beetroot Formulations-A Smart Nutritional Intervention. <i>Foods</i> , 2021 , 10,	4.9	2
8	Detection of Mycobacterium bovis in bovine carcasses by multiplex-PCR. <i>African Journal of Microbiology Research</i> , 2015 , 9, 1978-1983	0.5	1
7	Molecular Techniques for Identification of Species of the Mycobacterium tuberculosis Complex: The use of Multiplex PCR and an Adapted HPLC Method for Identification of Mycobacterium bovis and Diagnosis of Bovine Tuberculosis 2012 ,		1
6	L-Arginine Supplementation and Nitric Oxide Production:No Additional Effect When Associated to Exercise. <i>Food and Nutrition Sciences (Print)</i> , 2013 , 04, 779-784	0.4	1
5	Microbial and physicochemical properties of spray dried kefir microcapsules during storage. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112710	5.4	1
4	Macrominerals and Trace Minerals in Commercial Infant Formulas Marketed in Brazil: Compliance With Established Minimum and Maximum Requirements, Label Statements, and Estimated Daily Intake.. <i>Frontiers in Nutrition</i> , 2022 , 9, 857698	6.2	1
3	Effect of high isostatic pressure on the peptidase activity and viability of Pseudomonas fragi isolated from a dairy processing plant. <i>International Dairy Journal</i> , 2017 , 75, 51-55	3.5	
2	Qualitative and quantitative assessment of genetically modified soy in enteral nutrition formulas by polymerase chain reaction based methods. <i>Revista De Nutricao</i> , 2010 , 23, 49-55	1.8	
1	Ca ²⁺ /calmodulin-binding proteins in yeast. Catabolite repression and induction by carbon sources. <i>IUBMB Life</i> , 1997 , 41, 359-66	4.7	