Vania M Flosi Paschoalin

List of Publications by Year in Descending Order

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	Updating the use of nano-biosensors as promising devices for the diagnosis of coronavirus family members: A systematic review.. *Journal of Pharmaceutical and Biomedical Analysis*, **2022**, 211, 114608	3.5	2
100	Microbial and physicochemical properties of spray dried kefir microcapsules during storage. *LWT - Food Science and Technology*, **2022**, 154, 112710	5.4	1
99	Macrominerals and Trace Minerals in Commercial Infant Formulas Marketed in Brazil: Compliance With Established Minimum and Maximum Requirements, Label Statements, and Estimated Daily Intake.. *Frontiers in Nutrition*, **2022**, 9, 857698	6.2	1
98	A Narrative Review on Dietary Strategies to Provide Nitric Oxide as a Non-Drug Cardiovascular Disease Therapy: Beetroot Formulations-A Smart Nutritional Intervention. *Foods*, **2021**, 10,	4.9	2
97	Saccharomyces cerevisiae biomass as a source of next-generation food preservatives: Evaluating potential proteins as a source of antimicrobial peptides. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 4450-4479	16.4	6
96	Antimicrobial Resistance in Nontyphoidal Isolates from Human and Swine Sources in Brazil: A Systematic Review of the Past Three Decades. *Microbial Drug Resistance*, **2020**, 26, 1260-1270	2.9	3
95	Modeling Typhimurium Inactivation in Dry-Fermented Sausages: Previous Habituation in the Food Matrix Undermines UV-C Decontamination Efficacy. *Frontiers in Microbiology*, **2020**, 11, 591	5.7	6
94	Anticancer and Immunomodulatory Benefits of Taro (Corms, an Underexploited Tuber Crop. *International Journal of Molecular Sciences*, **2020**, 22,	6.3	7
93	Betanin as a multipath oxidative stress and inflammation modulator: a beetroot pigment with protective effects on cardiovascular disease pathogenesis. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-16	11.5	14
92	Beetroot, a Remarkable Vegetable: Its Nitrate and Phytochemical Contents Can be Adjusted in Novel Formulations to Benefit Health and Support Cardiovascular Disease Therapies. *Antioxidants*, **2020**, 9,	7.1	17
91	Frequency of Antimicrobial Resistance Genes in From Brazil by Whole-Genome Sequencing Analysis: An Overview of the Last Four Decades. *Frontiers in Microbiology*, **2020**, 11, 1864	5.7	14
90	: A hidden risk for dry-cured meat consumption?. *Critical Reviews in Food Science and Nutrition*, **2020** , 60, 976-990	11.5	13
89	Short-Term Betanin Intake Reduces Oxidative Stress in Wistar Rats. *Nutrients*, **2019**, 11,	6.7	9
88	Preparation and Characterization of Nanoliposomes for the Entrapment of Bioactive Hydrophilic Globular Proteins. *Journal of Visualized Experiments*, **2019**,	1.6	3
87	Encrypted antimicrobial and antitumoral peptides recovered from a protein-rich soybean (Glycine max) by-product. *Journal of Functional Foods*, **2019**, 54, 187-198	5.1	15
86	Betanin, a Natural Food Additive: Stability, Bioavailability, Antioxidant and Preservative Ability Assessments. *Molecules*, **2019**, 24,	4.8	57
85	Dynamics of volatile compounds in TSH 565 cocoa clone fermentation and their role on chocolate flavor in Southeast Brazil. *Journal of Food Science and Technology*, **2019**, 56, 2874-2887	3.3	11

84	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. *Journal of Functional Foods*, **2019**, 58, 85-94	5.1	9
83	Proteomic Analyses Reveal New Insights on the Antimicrobial Mechanisms of Chitosan Biopolymers and Their Nanosized Particles against. *International Journal of Molecular Sciences*, **2019**, 21,	6.3	5
82	Liposomal Taro Lectin Nanocapsules Control Human Glioblastoma and Mammary Adenocarcinoma Cell Proliferation. *Molecules*, **2019**, 24,	4.8	8
81	Prior Exposure to Dry-Cured Meat Promotes Resistance to Simulated Gastric Fluid in Typhimurium. *Foods*, **2019**, 8,	4.9	8
80	Extruded hybrids based on poly(3-hydroxybutyrate-co-3-hydroxyvalerate) and reduced graphene oxide composite for active food packaging. *Food Packaging and Shelf Life*, **2018**, 16, 77-85	8.2	33
79	Analysis of the cocobiota and metabolites of Moniliophthora perniciosa-resistant Theobroma cacao beans during spontaneous fermentation in southern Brazil. *Journal of the Science of Food and Agriculture*, **2018**, 98, 4963-4970	4.3	8
78	Tarin, a Potential Immunomodulator and COX-Inhibitor Lectin Found in Taro (). *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 878-891	16.4	15
77	A new functional beetroot formulation enhances adherence to nitrate supplementation and health outcomes in clinical practice. *SDRP Journal of Food Science & Technology*, **2018**, 3, 384-496	0.6	5
76	Edible Chitosan Films and Their Nanosized Counterparts Exhibit Antimicrobial Activity and Enhanced Mechanical and Barrier Properties. *Molecules*, **2018**, 24,	4.8	17
75	Recovery of Antimicrobials and Bioaccessible Isoflavones and Phenolics from Soybean () Meal by Aqueous Extraction. *Molecules*, **2018**, 24,	4.8	18
74	Tarin stimulates granulocyte growth in bone marrow cell cultures and minimizes immunosuppression by cyclo-phosphamide in mice. *PLoS ONE*, **2018**, 13, e0206240	3.7	4
73	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. *Journal of Functional Foods*, **2017**, 31, 172-178	5.1	28
72	A Single Dose of Beetroot Gel Rich in Nitrate Does Not Improve Performance but Lowers Blood Glucose in Physically Active Individuals. *Journal of Nutrition and Metabolism*, **2017**, 2017, 7853034	2.7	15
71	Production of Chitosan/Zinc Oxide Complex by Ultrasonic Treatment with Antibacterial Activity. *Journal of Bacteriology & Parasitology*, **2017**, 08,		3
70	Nutritional, Bioactive and Physicochemical Characteristics of Different Beetroot Formulations **2017** ,		15
69	Effect of high isostatic pressure on the peptidase activity and viability of Pseudomonas fragi isolated from a dairy processing plant. *International Dairy Journal*, **2017**, 75, 51-55	3.5	
68	In vitro physiological and antibacterial characterization of ZnO nanoparticle composites in simulated porcine gastric and enteric fluids. *BMC Veterinary Research*, **2017**, 13, 181	2.7	6
67	High-resolution crystal structures of Colocasia esculenta tarin lectin. *Glycobiology*, **2017**, 27, 50-56	5.8	8

66	Polyphenols from Root, Tubercles and Grains Cropped in Brazil: Chemical and Nutritional Characterization and Their Effects on Human Health and Diseases. *Nutrients*, **2017**, 9,	6.7	28
65	Chitosan Nanoparticles: Production, Physicochemical Characteristics and Nutraceutical Applications. *Revista Virtual De Quimica*, **2017**, 9, 387-409	1.3	25
64	Quantitative and Comparative Contents of Nitrate and Nitrite in Beta vulgaris L. by Reversed-Phase High-Performance Liquid Chromatography-Fluorescence. *Food Analytical Methods*, **2016**, 9, 1002-1008	3.4	15
63	Beetroot juice increase nitric oxide metabolites in both men and women regardless of body mass. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 40-6	3.7	17
62	Comparison of total antioxidant potential, and total phenolic, nitrate, sugar, and organic acid contents in beetroot juice, chips, powder, and cooked beetroot. *Food Science and Biotechnology*, **2016**, 25, 79-84	3	32
61	Tweaking the mechanical and structural properties of colloidal chitosans by sonication. *Food Hydrocolloids*, **2016**, 56, 29-40	10.6	14
60	Identification and molecular phylogeny of coagulase-negative staphylococci isolates from Minas Frescal cheese in southeastern Brazil: Superantigenic toxin production and antibiotic resistance. *Journal of Dairy Science*, **2016**, 99, 2641-2653	4	25
59	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. *Food Control*, **2016**, 60, 394-400	6.2	11
58	Evaluating Physicochemical and Rheological Characteristics and Microbial Community Dynamics during the Natural Fermentation of Cassava Starch. *Journal of Food Processing & Technology*, **2016**, 07,	2	3
57	Molecular Typing of Mycobacterium bovis from Cattle Reared in Midwest Brazil. *PLoS ONE*, **2016**, 11, e0162459	3.7	16
56	Physicochemical, nutritional, and sensory analyses of a nitrate-enriched beetroot gel and its effects on plasmatic nitric oxide and blood pressure. *Food and Nutrition Research*, **2016**, 60, 29909	3.1	21
55	Probiotic potential of selected lactic acid bacteria strains isolated from Brazilian kefir grains. *Journal of Dairy Science*, **2015**, 98, 3622-32	4	111
54	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. *Meat Science*, **2015**, 106, 11-5	6.4	9
53	Structural analysis and binding properties of isoforms of tarin, the GNA-related lectin from Colocasia esculenta. *Biochimica Et Biophysica Acta - Proteins and Proteomics*, **2015**, 1854, 20-30	4	23
52	Crude extract from taro (Colocasia esculenta) as a natural source of bioactive proteins able to stimulate haematopoietic cells in two murine models. *Journal of Functional Foods*, **2015**, 18, 333-343	5.1	12
51	Detection of Mycobacterium bovis in bovine carcasses by multiplex-PCR. *African Journal of Microbiology Research*, **2015**, 9, 1978-1983	0.5	1
50	Chromatographic detection of nitrofurans in foods of animal origin. *Arquivos Do Instituto Biologico*, **2015**, 82,	1.6	5
49	Kefir Grains Change Fatty Acid Profile of Milk during Fermentation and Storage. *PLoS ONE*, **2015**, 10, e0139910	3.7	28

48	Simultaneous Determination of Lactulose and Lactose in Conserved Milk by HPLC-RID. *Journal of Chemistry*, **2015**, 2015, 1-6	2.3	17
47	Safety Evaluation of the Coagulase-Negative Staphylococci Microbiota of Salami: Superantigenic Toxin Production and Antimicrobial Resistance. *BioMed Research International*, **2015**, 2015, 483548	3	21
46	Molecular Diagnostic Testing on Post Mortem Inspection and Rulings on Bovine Tuberculosis An Experience Report in Brazil **2015**,		2
45	Sensory analysis and species-specific PCR detect bovine milk adulteration of frescal (fresh) goat cheese. *Journal of Dairy Science*, **2014**, 97, 6693-9	4	34
44	Salmonella spp. contamination in fresh pork and chicken sausages marketed in Niter and Rio de Janeiro, Brazil. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit*, **2014**, 9, 243-249	2.3	5
43	EVALUATION OF THE EFFICIENCY OF DETERIORATION OF AROMATIC HYDROCARBONS BY BACTERIA FROM WASTEWATER TREATMENT PLANT OF OIL REFINERY. *Quimica Nova*, **2014**,	1.6	2
42	Hormonal response to L-arginine supplementation in physically active individuals. *Food and Nutrition Research*, **2014**, 58,	3.1	6
41	L-arginine does not improve biochemical and hormonal response in trained runners after 4 weeks of supplementation. *Nutrition Research*, **2014**, 34, 31-9	4	27
40	Purification and characterization of the lectin from taro (Colocasia esculenta) and its effect on mouse splenocyte proliferation in vitro and in vivo. *Protein Journal*, **2014**, 33, 92-9	3.9	21
39	Use of PCR for detection of bovine tuberculosis bacillus in milk of positive skin test cows. *Brazilian Journal of Veterinary Research and Animal Science*, **2014**, 51, 42	0.3	7
38	Quality of Semi-Prepared Products from Rainbow Trout Waste (<i>Onchorynchus mykiss</i>) by Using Different Technological Strategics. *Food and Nutrition Sciences (Print)*, **2014**, 05, 571-580	0.4	4
37	Oral immunization with Lactococcus lactis secreting attenuated recombinant staphylococcal enterotoxin B induces a protective immune response in a murine model. *Microbial Cell Factories*, **2013**, 12, 32	6.4	26
36	Microbiological and chemical characteristics of Brazilian kefir during fermentation and storage processes. *Journal of Dairy Science*, **2013**, 96, 4149-59	4	61
35	Microbiological, technological and therapeutic properties of kefir: a natural probiotic beverage. *Brazilian Journal of Microbiology*, **2013**, 44, 341-9	2.2	157
34	A multidisciplinary approach to diagnose naturally occurring bovine tuberculosis in Brazil. *Pesquisa Veterinaria Brasileira*, **2013**, 33, 15-20	0.4	5
33	L-Arginine Supplementation and Nitric Oxide Production:No Additional Effect When Associated to Exercise. *Food and Nutrition Sciences (Print)*, **2013**, 04, 779-784	0.4	1
32	Multiple strains of Mycobacterium bovis revealed by molecular typing in a herd of cattle. *Veterinary Journal*, **2012**, 193, 296-8	2.5	7
31	Acute l-arginine supplementation increases muscle blood volume but not strength performance. *Applied Physiology, Nutrition and Metabolism*, **2012**, 37, 115-26	3	50

30	Acute L-Arginine supplementation does not increase nitric oxide production in healthy subjects. *Nutrition and Metabolism*, **2012**, 9, 54	4.6	49
29	Prevalência de tuberculose bovina em animais e rebanhos abatidos em 2009 no estado de Mato Grosso, Brasil. *Arquivo Brasileiro De Medicina Veterinaria E Zootecnia*, **2012**, 64, 274-280	0.3	10
28	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
27	Uso de métodos complementares na inspeção post mortem de carcaças com suspeita de tuberculose bovina. *Pesquisa Veterinaria Brasileira*, **2012**, 32, 1138-1144	0.4	7
26	Polymorphic microsatellites of analysis in cultivars of taro. *Horticultura Brasileira*, **2012**, 30, 106-111	0.9	2
25	Assessment of the microbial diversity of Brazilian kefir grains by PCR-DGGE and pyrosequencing analysis. *Food Microbiology*, **2012**, 31, 215-21	6	160
24	Biocatalytic production of chitosan polymers from shrimp shells, using a recombinant enzyme produced by <i>pichia pastoris</i>. *American Journal of Molecular Biology*, **2012**, 02, 341-350	0.2	9
23	L-Arginine as a potential ergogenic aid in healthy subjects. *Sports Medicine*, **2011**, 41, 233-48	10.6	79
22	Proteomic analysis of whey from bovine colostrum and mature milk. *Brazilian Archives of Biology and Technology*, **2011**, 54, 761-768	1.8	6
21	Detection of Mycobacterium bovis DNA in nasal swabs from tuberculous cattle by a multiplex PCR. *Brazilian Journal of Microbiology*, **2010**, 41, 386-390	2.2	11
20	Purificação e caracterização da quitinase de uva (Vitis vinífera L. cv Red Globe) para a produção de quitosana a partir de quitina de camarão. *Quimica Nova*, **2010**, 33, 1882-1886	1.6	5
19	Qualitative and quantitative assessment of genetically modified soy in enteral nutrition formulas by polymerase chain reaction based methods. *Revista De Nutricao*, **2010**, 23, 49-55	1.8	
18	Identification of Mycobacterium bovis Isolates by a multiplex PCR. *Brazilian Journal of Microbiology*, **2009**, 40, 231-3	2.2	23
17	Detection ofEscherichia coliandSalmonellain chicken rinse carcasses. *British Food Journal*, **2009**, 111, 517-527	2.8	13
16	Purification and characterization of the chaperone-like Hsp26 from Saccharomyces cerevisiae. *Protein Expression and Purification*, **2006**, 47, 384-92	2	8
15	Identification of the divergent calmodulin binding motif in yeast Ssb1/Hsp75 protein and in other HSP70 family members. *Brazilian Journal of Medical and Biological Research*, **2006**, 39, 1399-408	2.8	4
14	Comparing protocols for preparation of DNA-free total yeast RNA suitable for RT-PCR. *BMC Molecular Biology*, **2005**, 6, 9	4.5	14
13	Shared control of maltose and trehalose utilization in Candida utilis. *Brazilian Journal of Medical and Biological Research*, **2003**, 36, 829-37	2.8	8

12	Expression of the yeast calcineurin subunits CNA1 and CNA2 during growth and hyper-osmotic stress. *FEMS Microbiology Letters*, **2003**, 221, 197-202	2.9	6
11	Evidence for a modulation of neutral trehalase activity by Ca2+ and cAMP signaling pathways in Saccharomyces cerevisiae. *Brazilian Journal of Medical and Biological Research*, **2002**, 35, 11-6	2.8	17
10	Preservation of frozen yeast cells by trehalose. *Biotechnology and Bioengineering*, **1999**, 65, 572-8	4.9	65
9	Modulation of trehalase activity in Saccharomyces cerevisiae by an intrinsic protein. *Biochimica Et Biophysica Acta - General Subjects*, **1997**, 1334, 233-9	4	16
8	Trehalose accumulation in mutants of Saccharomyces cerevisiae deleted in the UDPG-dependent trehalose synthase-phosphatase complex. *Biochimica Et Biophysica Acta - General Subjects*, **1997**, 1335, 40-50	4	24
7	Ca2+/calmodulin-binding proteins in yeast. Catabolite repression and induction by carbon sources. *IUBMB Life*, **1997**, 41, 359-66	4.7	
6	Comparison of three different methods for trehalose determination in yeast extracts. *Food Chemistry*, **1997**, 60, 251-254	8.5	31
5	Trehalase immobilization on aminopropyl glass for analytical use. *Biotechnology and Bioengineering*, **1997**, 54, 33-9	4.9	5
4	Isolation and purification of trehalose 6-phosphate from Saccharomyces cerevisiae. *Analytical Biochemistry*, **1993**, 213, 171-2	3.1	7
3	Regulation of trehalose metabolism in Saccharomyces cerevisiae mutants during temperature shifts. *Biochimie*, **1990**, 72, 77-9	4.6	27
2	Identification of an ADPG-dependent trehalose synthase in Saccharomyces. *Current Genetics*, **1989**, 16, 81-7	2.9	28
1	Further evidence for the alternative pathway of trehalose synthesis linked to maltose utilization in Saccharomyces. *Current Genetics*, **1986**, 10, 725-31	2.9	17