## Freni Tavaria

List of Publications by Year in descending order

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393982 395343 1,163 35 19 33 citations h-index g-index papers 35 35 35 1907 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Antimicrobial effects of chitosans and chitooligosaccharides, upon Staphylococcus aureus and Escherichia coli, in food model systems. Food Microbiology, 2008, 25, 922-928.	2.1	238
2	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. Journal of Functional Foods, 2014, 6, 438-449.	1.6	121
3	Relationships between flavour and microbiological profiles in Serra da Estrela cheese throughout ripening. International Dairy Journal, 2000, 10, 255-262.	1.5	83
4	Amino acid and soluble nitrogen evolution throughout ripening of Serra da Estrela cheese. International Dairy Journal, 2003, 13, 537-545.	1.5	55
5	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen Candida albicans. Pathogens, 2014, 3, 908-919.	1.2	51
6	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. Food and Function, 2015, 6, 525-531.	2.1	51
7	Study of antimicrobial activity and atomic force microscopy imaging of the action mechanism of cashew tree gum. Carbohydrate Polymers, 2012, 90, 270-274.	5.1	46
8	Assessment of the prebiotic effect of quinoa and amaranth in the human intestinal ecosystem. Food and Function, 2016, 7, 3782-3788.	2.1	41
9	Biodiversity and characterization of Staphylococcus species isolated from a small manufacturing dairy plant in Portugal. International Journal of Food Microbiology, 2011, 146, 123-129.	2.1	39
10	In vitro fermentation of lupin seeds (Lupinus albus) and broad beans (Vicia faba): dynamic modulation of the intestinal microbiota and metabolomic output. Food and Function, 2015, 6, 3316-3322.	2.1	35
11	On the microbiology of Serra da Estrela cheese: geographical and chronological considerations. Food Microbiology, 2000, 17, 293-304.	2.1	33
12	Antioxidant properties of sterilized yacon (Smallanthus sonchifolius) tuber flour. Food Chemistry, 2015, 188, 504-509.	4.2	33
13	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. Food and Function, 2016, 7, 3273-3282.	2.1	33
14	Storage and lyophilization effects of extracts of Cynara cardunculus on the degradation of ovine and caprine caseins. Food Chemistry, 2001, 72, 79-88.	4.2	31
15	Chitosan Coated Textiles May Improve Atopic Dermatitis Severity by Modulating Skin Staphylococcal Profile: A Randomized Controlled Trial. PLoS ONE, 2015, 10, e0142844.	1.1	30
16	Influence of abiotic factors on the antimicrobial activity of chitosan. Journal of Dermatology, 2013, 40, 1014-1019.	0.6	28
17	Effect of dairy farm and milk refrigeration on microbiological and microstructural characteristics of matured Serra da Estrela cheese. International Dairy Journal, 2006, 16, 895-902.	1.5	24
18	A review of chitosan's effect on oral biofilms: Perspectives from the tube to the mouth. Journal of Oral Biosciences, 2017, 59, 205-210.	0.8	23

#	Article	IF	Citations
19	Contribution of coagulant and native microflora to the volatile-free fatty acid profile of an artisanal cheese. International Dairy Journal, 2006, 16, 886-894.	1.5	21
20	A quitosana como biomaterial odontol $\tilde{A}^3$ gico: estado da arte. Revista Brasileira De Engenharia Biomedica, 2013, 29, 110-120.	0.3	21
21	Investigation of chitosan's antibacterial activity against vancomycin resistant microorganisms and their biofilms. Carbohydrate Polymers, 2017, 174, 369-376.	5.1	19
22	A review on microbiological and technological aspects of Serpa PDO cheese: An ovine raw milk cheese. International Dairy Journal, 2020, 100, 104561.	1.5	19
23	Enzymatic activities of non-starter lactic acid bacteria isolated from a traditional Portuguese cheese. Enzyme and Microbial Technology, 2003, 33, 236-243.	1.6	17
24	Exploring chitosan nanoparticles as effective inhibitors of antibiotic resistant skin microorganisms – From in vitro to ex vitro testing. Carbohydrate Polymers, 2018, 201, 340-346.	5.1	14
25	Chitosan's biological activity upon skin-related microorganisms and its potential textile applications. World Journal of Microbiology and Biotechnology, 2018, 34, 93.	1.7	11
26	Conventional and natural compounds for the treatment of dermatophytosis. Medical Mycology, 2020, 58, 707-720.	0.3	11
27	Technological and protective performance of LAB isolated from Serpa PDO cheese: Towards selection and development of an autochthonous starter culture. LWT - Food Science and Technology, 2021, 150, 112079.	2.5	10
28	Development of Oral Strips Containing Chitosan as Active Ingredient: A Product for Buccal Health. International Journal of Polymeric Materials and Polymeric Biomaterials, 2015, 64, 906-918.	1.8	7
29	Changes in the pool of free fatty acids in ovine, bovine and caprine milk fats, effected by viable cells and cell-free extracts of Lactococcus lactis and Debaryomyces vanrijiae. Food Chemistry, 2007, 103, 1112-1118.	4.2	5
30	Image Analysis Semi-Automatic System for Colony-Forming-Unit Counting. Bioengineering, 2022, 9, 271.	1.6	5
31	Chitosan impregnated gutta-percha points: antimicrobial <i>in vitro </i> evaluation and mechanical properties. International Journal of Polymeric Materials and Polymeric Biomaterials, 2019, 68, 481-488.	1.8	4
32	Contribution of wild strains of lactic acid bacteria to the typical aroma of an artisanal cheese. Developments in Food Science, 2006, , 129-132.	0.0	2
33	Organoleptic Chemical Markers of Serpa PDO Cheese Specificity. Foods, 2022, 11, 1898.	1.9	2
34	Filaggrin Gene Polymorphism Pro478Ser, but Not Loss-of-Function Mutations Mp.Arg501Ter or C.2282del4, Relates with Atopic Dermatitis Severity and Increased Staphylococcal aureus Colonization in Adult Patients. Journal of Allergy and Clinical Immunology, 2015, 135, AB260.	1.5	0
35	Efficacy and Safety of Chitosan Coated Garments on Atopic Dermatitis Management: A Randomized Controlled Trial. Journal of Allergy and Clinical Immunology, 2015, 135, AB265.	1.5	0

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