

# Carmen M S Ambrosio

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5414767/publications.pdf>

Version: 2024-02-01

10  
papers

233  
citations

1040056

9  
h-index

1372567

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

363  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial activity of several essential oils on pathogenic and beneficial bacteria. <i>Industrial Crops and Products</i> , 2017, 97, 128-136.	5.2	71
2	Unraveling the selective antibacterial activity and chemical composition of citrus essential oils. <i>Scientific Reports</i> , 2019, 9, 17719.	3.3	54
3	Antifungal activity of essential oils associated with carboxymethylcellulose against <i>Colletotrichum acutatum</i> in strawberries. <i>Scientia Horticulturae</i> , 2019, 243, 261-267.	3.6	23
4	Single and binary applications of essential oils effectively control <i>Listeria monocytogenes</i> biofilms. <i>Industrial Crops and Products</i> , 2018, 121, 452-460.	5.2	21
5	Chemical Composition and Antibacterial and Antioxidant Activity of a Citrus Essential Oil and Its Fractions. <i>Molecules</i> , 2021, 26, 2888.	3.8	17
6	<i>In vitro</i> mechanism of antibacterial action of a citrus essential oil on an enterotoxigenic <i>Escherichia coli</i> and <i>Lactobacillus rhamnosus</i> . <i>Journal of Applied Microbiology</i> , 2020, 129, 541-553.	3.1	14
7	Microencapsulation Enhances the <i>in vitro</i> Antibacterial Activity of a Citrus Essential Oil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2020, 23, 985-997.	1.9	12
8	Essential Oils Extracted from Organic Propolis Residues: An Exploratory Analysis of Their Antibacterial and Antioxidant Properties and Volatile Profile. <i>Molecules</i> , 2021, 26, 4694.	3.8	11
9	Evaluation of the selective antibacterial activity of <i>Eucalyptus globulus</i> and <i>Pimenta pseudocaryophyllus</i> essential oils individually and in combination on <i>Enterococcus faecalis</i> and <i>Lactobacillus rhamnosus</i> . <i>Canadian Journal of Microbiology</i> , 2018, 64, 844-855.	1.7	9
10	Non-sensory factors driving the packaging design of ready-to-eat mazamorra morada based on consumer perception. <i>Scientia Agropecuaria</i> , 2021, 12, 421-428.	1.0	1