

Sã©rgio Sousa

List of Publications by Year in descending order

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35
papers

1,007
citations

394421

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434195

31
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docs citations

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times ranked

1576
citing authors

#	ARTICLE	IF	CITATIONS
1	Spray-Drying Encapsulation of the Live Biotherapeutic Candidate <i>Akkermansia muciniphila</i> DSM 22959 to Survive Aerobic Storage. <i>Pharmaceuticals</i> , 2022, 15, 628.	3.8	8
2	Synthesis, computational and nanoencapsulation studies on eugenol-derived insecticides. <i>New Journal of Chemistry</i> , 2022, 46, 14375-14387.	2.8	3
3	The Combined Effect of Pressure and Temperature on Kefir Production—A Case Study of Food Fermentation in Unconventional Conditions. <i>Foods</i> , 2020, 9, 1133.	4.3	3
4	The use of different fermentative approaches on <i>Paracoccus denitrificans</i> : Effect of high pressure and air availability on growth and metabolism. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 26, 101646.	3.1	2
5	Films of chitosan and natural modified hydroxyapatite as effective UV-protecting, biocompatible and antibacterial wound dressings. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 1177-1185.	7.5	32
6	<i>Sargassum muticum</i> and <i>Osmundea pinnatifida</i> Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , 2019, 17, 209.	4.6	24
7	Combined effect of pressure and temperature for yogurt production. <i>Food Research International</i> , 2019, 122, 222-229.	6.2	19
8	Adaptation of <i>Saccharomyces cerevisiae</i> to high pressure (15, 25 and 35 MPa) to enhance the production of bioethanol. <i>Food Research International</i> , 2019, 115, 352-359.	6.2	11
9	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , 2019, 99, 423-430.	5.2	27
10	Use of coffee by-products for the cultivation of <i>Pleurotus citrinopileatus</i> and <i>Pleurotus salmoneoestramineus</i> and its impact on biological properties of extracts thereof. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1914-1924.	2.7	16
11	Utilization of glycerol during consecutive cycles of <i>Lactobacillus reuteri</i> fermentation under pressure: The impact on cell growth and fermentation profile. <i>Process Biochemistry</i> , 2018, 75, 39-48.	3.7	3
12	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , 2018, 46, 278-287.	3.4	38
13	<i>Lactobacillus reuteri</i> growth and fermentation under high pressure towards the production of 1,3-propanediol. <i>Food Research International</i> , 2018, 113, 424-432.	6.2	17
14	Effect of probiotic co-cultures on physico-chemical and biochemical properties of small ruminants' fermented milk. <i>International Dairy Journal</i> , 2017, 72, 29-35.	3.0	10
15	Chemical and structural characterization of <i>Pholiota nameko</i> extracts with biological properties. <i>Food Chemistry</i> , 2017, 216, 176-185.	8.2	27
16	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , 2017, 22, 1545.	3.8	37
17	In vitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. <i>LWT - Food Science and Technology</i> , 2016, 73, 131-139.	5.2	60
18	Effects of chronic alcohol consumption, withdrawal and nerve growth factor on neuropeptide Y expression and cholinergic innervation of the rat dentate hilus. <i>NeuroToxicology</i> , 2016, 54, 153-160.	3.0	10

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19	Nerve growth factor-induced plasticity in medial prefrontal cortex interneurons of aged Wistar rats. <i>Experimental Gerontology</i> , 2016, 85, 59-70.	2.8	8
20	Edible films as carrier for lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2016, 73, 543-550.	5.2	89
21	In vitro evaluation of yacon (<i>Smallanthus sonchifolius</i>) tuber flour prebiotic potential. <i>Food and Bioproducts Processing</i> , 2015, 95, 96-105.	3.6	44
22	Pedestrian Fatalities Resulting From Train- Person Collisions. <i>Traffic Injury Prevention</i> , 2015, 16, 208-212.	1.4	10
23	Antioxidant and Anti-hypertensive Activity, and Cytotoxicity of Amino Acids-Enriched Salt Recovered from Codfish (<i>Gadus morhua</i> L.) Salting Wastewater. <i>Waste and Biomass Valorization</i> , 2015, 6, 1115-1124.	3.4	2
24	Antioxidant properties of sterilized yacon (<i>Smallanthus sonchifolius</i>) tuber flour. <i>Food Chemistry</i> , 2015, 188, 504-509.	8.2	33
25	Impact of Enzyme- and Ultrasound-Assisted Extraction Methods on Biological Properties of Red, Brown, and Green Seaweeds from the Central West Coast of Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3177-3188.	5.2	130
26	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioproducts Processing</i> , 2015, 93, 90-97.	3.6	34
27	Chronic alcohol consumption leads to neurochemical changes in the nucleus accumbens that are not fully reversed by withdrawal. <i>Neurotoxicology and Teratology</i> , 2014, 44, 53-61.	2.4	26
28	In vitro evaluation of "orchata" co-products as carbon source for probiotic bacteria growth. <i>Food and Bioproducts Processing</i> , 2013, 91, 279-286.	3.6	19
29	Development of Probiotic Tablets Using Microparticles: Viability Studies and Stability Studies. <i>AAPS PharmSciTech</i> , 2013, 14, 121-127.	3.3	37
30	Evaluation of chitoligosaccharides effect upon probiotic bacteria. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 148-152.	7.5	12
31	Storage Stability of <i>Lactobacillus paracasei</i> as Free Cells or Encapsulated in Alginate-Based Microcapsules in Low pH Fruit Juices. <i>Food and Bioprocess Technology</i> , 2012, 5, 2748-2757.	4.7	51
32	Encapsulation of probiotic strains in plain or cysteine-supplemented alginate improves viability at storage below freezing temperatures. <i>Engineering in Life Sciences</i> , 2012, 12, 457-465.	3.6	29
33	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. <i>International Journal of Food Science and Technology</i> , 2012, 47, 416-421.	2.7	16
34	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. <i>International Dairy Journal</i> , 2011, 21, 869-876.	3.0	94
35	On the viability of five probiotic strains when immobilised on various polymers. <i>International Journal of Dairy Technology</i> , 2011, 64, 137-144.	2.8	19