

Felipe Alves de Almeida

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

654
citations

623574

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610775

24
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37
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37
docs citations

37
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812
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Effect of Quercetin Rich Onion Extracts on Bacterial Quorum Sensing. <i>Frontiers in Microbiology</i> , 2019, 10, 867. | 1.5 | 68 |
| 2 | Bovicin HC5 and nisin reduce <i>Staphylococcus aureus</i> adhesion to polystyrene and change the hydrophobicity profile and Gibbs free energy of adhesion. <i>International Journal of Food Microbiology</i> , 2014, 190, 1-8. | 2.1 | 65 |
| 3 | Novel insights from molecular docking of SdiA from <i>Salmonella Enteritidis</i> and <i>Escherichia coli</i> with quorum sensing and quorum quenching molecules. <i>Microbial Pathogenesis</i> , 2016, 99, 178-190. | 1.3 | 46 |
| 4 | Acyl homoserine lactone-based quorum sensing stimulates biofilm formation by <i>Salmonella Enteritidis</i> in anaerobic conditions. <i>Archives of Microbiology</i> , 2017, 199, 475-486. | 1.0 | 39 |
| 5 | Changes in the <i>Salmonella enterica</i> Enteritidis phenotypes in presence of acyl homoserine lactone quorum sensing signals. <i>Journal of Basic Microbiology</i> , 2016, 56, 493-501. | 1.8 | 36 |
| 6 | Virtual screening of plant compounds and nonsteroidal anti-inflammatory drugs for inhibition of quorum sensing and biofilm formation in <i>Salmonella</i> . <i>Microbial Pathogenesis</i> , 2018, 121, 369-388. | 1.3 | 36 |
| 7 | Bioactive Properties of <i>Syzygium cumini</i> (L.) Skeels Pulp and Seed Phenolic Extracts. <i>Frontiers in Microbiology</i> , 2020, 11, 990. | 1.5 | 32 |
| 8 | Identification and characterization of a heat-resistant protease from <i>Serratia liquefaciens</i> isolated from Brazilian cold raw milk. <i>International Journal of Food Microbiology</i> , 2016, 222, 65-71. | 2.1 | 27 |
| 9 | Effect of <i>Capsicum Frutescens</i> Extract, Capsaicin, and Luteolin on Quorum Sensing Regulated Phenotypes. <i>Journal of Food Science</i> , 2019, 84, 1477-1486. | 1.5 | 27 |
| 10 | Biofilm formation and acyl homoserine lactone production in <i>Hafnia alvei</i> isolated from raw milk. <i>Biological Research</i> , 2009, 42, . | 1.5 | 21 |
| 11 | Spoilage potential of a heat-stable lipase produced by <i>Serratia liquefaciens</i> isolated from cold raw milk. <i>LWT - Food Science and Technology</i> , 2020, 126, 109289. | 2.5 | 21 |
| 12 | Ser2 from <i>Serratia liquefaciens</i> L53: A new heat stable protease able to destabilize UHT milk during its storage. <i>Food Chemistry</i> , 2017, 229, 104-110. | 4.2 | 18 |
| 13 | Proteolysis of casein micelles by heat-stable protease secreted by <i>Serratia liquefaciens</i> leads to the destabilisation of UHT milk during its storage. <i>International Dairy Journal</i> , 2017, 68, 38-45. | 1.5 | 16 |
| 14 | Identification and characterization of a polyurethanase with lipase activity from <i>Serratia liquefaciens</i> isolated from cold raw cow's milk. <i>Food Chemistry</i> , 2021, 337, 127954. | 4.2 | 16 |
| 15 | Quorum sensing regulated phenotypes in <i>Aeromonas hydrophila</i> ATCC 7966 deficient in AHL production. <i>Annals of Microbiology</i> , 2016, 66, 1117-1126. | 1.1 | 15 |
| 16 | Acyl homoserine lactone changes the abundance of proteins and the levels of organic acids associated with stationary phase in <i>Salmonella Enteritidis</i> . <i>Microbial Pathogenesis</i> , 2017, 102, 148-159. | 1.3 | 15 |
| 17 | Quorum Sensing and Spoilage Potential of Psychrotrophic Enterobacteriaceae Isolated from Milk. <i>BioMed Research International</i> , 2018, 2018, 1-13. | 0.9 | 15 |
| 18 | N-dodecanoyl-homoserine lactone influences the levels of thiol and proteins related to oxidation-reduction process in <i>Salmonella</i> . <i>PLoS ONE</i> , 2018, 13, e0204673. | 1.1 | 15 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Comparison of stress conditions to induce viable but non-cultivable state in Salmonella. Brazilian Journal of Microbiology, 2020, 51, 1269-1277. | 0.8 | 15 |
| 20 | Biochemical Characterization of an Extracellular Heat-Stable Protease from <i>Serratia liquefaciens</i> Isolated from Raw Milk. Journal of Food Science, 2017, 82, 952-959. | 1.5 | 14 |
| 21 | The virulence of Salmonella Enteritidis in Galleria mellonella is improved by N-dodecanoyl-homoserine lactone. Microbial Pathogenesis, 2021, 152, 104730. | 1.3 | 12 |
| 22 | Performance of two alternative methods for Listeria detection throughout Serro Minas cheese ripening. Brazilian Journal of Microbiology, 2016, 47, 749-756. | 0.8 | 11 |
| 23 | Salmonella enterica Optimizes Metabolism After Addition of Acyl-Homoserine Lactone Under Anaerobic Conditions. Frontiers in Microbiology, 2020, 11, 1459. | 1.5 | 11 |
| 24 | Nisin and acid resistance in Salmonella is enhanced by N-dodecanoyl-homoserine lactone. Microbial Pathogenesis, 2020, 147, 104320. | 1.3 | 11 |
| 25 | Development and Investigation of Zein and Cellulose Acetate Polymer Blends Incorporated with Garlic Essential Oil and β -Cyclodextrin for Potential Food Packaging Application. Polysaccharides, 2022, 3, 277-291. | 2.1 | 10 |
| 26 | Plant compounds and nonsteroidal anti-inflammatory drugs interfere with quorum sensing in Chromobacterium violaceum. Archives of Microbiology, 2021, 203, 5491-5507. | 1.0 | 9 |
| 27 | Induction of the viable but nonculturable state of Salmonella enterica serovar Enteritidis deficient in (p)ppGpp synthesis. Annals of Microbiology, 2015, 65, 2171-2178. | 1.1 | 8 |
| 28 | Phenolic extract of Eugenia uniflora L. and furanone reduce biofilm formation by Serratia liquefaciens and increase its susceptibility to antimicrobials. Biofouling, 2020, 36, 1-18. | 0.8 | 5 |
| 29 | Behavior of Salmonella Enteritidis and Shigella flexneri during induction and recovery of the viable but non-culturable state. FEMS Microbiology Letters, 2021, 368, . | 0.7 | 5 |
| 30 | Inactivation of Salmonella Enteritidis on cherry tomatoes by ultrasound, lactic acid, detergent, and silver nanoparticles. Canadian Journal of Microbiology, 2021, 67, 259-270. | 0.8 | 3 |
| 31 | Autoinducer-1 Quorum Sensing Communication Mechanism in Gram-Negative Bacteria. , 2020, , 9-29. | | 3 |
| 32 | Use of coalho cheese whey in the fermented dairy drink elaboration. Revista Do Instituto De Laticínios Cândido Tostes, 2012, 67, 25-33. | 0.3 | 3 |
| 33 | Editorial: Microbiological Safety and Quality Aspects of Fermented Dairy Products. Frontiers in Microbiology, 2021, 12, 735560. | 1.5 | 1 |
| 34 | Use of coalho cheese whey in the pasteurized dairy drink elaboration. Revista Do Instituto De Laticínios Cândido Tostes, 2012, 67, 13-20. | 0.3 | 1 |
| 35 | N-acyl-homoserine lactone produced by Rahnella inusitata isolated from the gut of Galleria mellonella influences Salmonella phenotypes. Brazilian Journal of Microbiology, 2022, , 1. | 0.8 | 0 |