

Felipe Alves de Almeida

List of Publications by Year in descending order

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papers

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37
docs citations

37
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812
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#	ARTICLE	IF	CITATIONS
1	N-acyl-homoserine lactone produced by <i>Rahnella inusitata</i> isolated from the gut of <i>Galleria mellonella</i> influences <i>Salmonella</i> phenotypes. <i>Brazilian Journal of Microbiology</i> , 2022, , 1.	0.8	0
2	Development and Investigation of Zein and Cellulose Acetate Polymer Blends Incorporated with Garlic Essential Oil and β -Cyclodextrin for Potential Food Packaging Application. <i>Polysaccharides</i> , 2022, 3, 277-291.	2.1	10
3	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
4	The virulence of <i>Salmonella</i> Enteritidis in <i>Galleria mellonella</i> is improved by N-dodecanoyl-homoserine lactone. <i>Microbial Pathogenesis</i> , 2021, 152, 104730.	1.3	12
5	Inactivation of <i>Salmonella</i> Enteritidis on cherry tomatoes by ultrasound, lactic acid, detergent, and silver nanoparticles. <i>Canadian Journal of Microbiology</i> , 2021, 67, 259-270.	0.8	3
6	Behavior of <i>Salmonella</i> Enteritidis and <i>Shigella flexneri</i> during induction and recovery of the viable but non-culturable state. <i>FEMS Microbiology Letters</i> , 2021, 368, .	0.7	5
7	Plant compounds and nonsteroidal anti-inflammatory drugs interfere with quorum sensing in <i>Chromobacterium violaceum</i> . <i>Archives of Microbiology</i> , 2021, 203, 5491-5507.	1.0	9
8	Editorial: Microbiological Safety and Quality Aspects of Fermented Dairy Products. <i>Frontiers in Microbiology</i> , 2021, 12, 735560.	1.5	1
9	Phenolic extract of <i>Eugenia uniflora</i> L. and furanone reduce biofilm formation by <i>Serratia liquefaciens</i> and increase its susceptibility to antimicrobials. <i>Biofouling</i> , 2020, 36, 1-18.	0.8	5
10	<i>Salmonella enterica</i> Optimizes Metabolism After Addition of Acyl-Homoserine Lactone Under Anaerobic Conditions. <i>Frontiers in Microbiology</i> , 2020, 11, 1459.	1.5	11
11	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
12	Nisin and acid resistance in <i>Salmonella</i> is enhanced by N-dodecanoyl-homoserine lactone. <i>Microbial Pathogenesis</i> , 2020, 147, 104320.	1.3	11
13	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
14	Comparison of stress conditions to induce viable but non-cultivable state in <i>Salmonella</i> . <i>Brazilian Journal of Microbiology</i> , 2020, 51, 1269-1277.	0.8	15
15	Autoinducer-1 Quorum Sensing Communication Mechanism in Gram-Negative Bacteria. , 2020, , 9-29.		3
16	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
17	Effect of Quercetin Rich Onion Extracts on Bacterial Quorum Sensing. <i>Frontiers in Microbiology</i> , 2019, 10, 867.	1.5	68
18	Quorum Sensing and Spoilage Potential of Psychrotrophic Enterobacteriaceae Isolated from Milk. <i>BioMed Research International</i> , 2018, 2018, 1-13.	0.9	15

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19	N-dodecanoyl-homoserine lactone influences the levels of thiol and proteins related to oxidation-reduction process in Salmonella. PLoS ONE, 2018, 13, e0204673.	1.1	15
20	Virtual screening of plant compounds and nonsteroidal anti-inflammatory drugs for inhibition of quorum sensing and biofilm formation in Salmonella. Microbial Pathogenesis, 2018, 121, 369-388.	1.3	36
21	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
22	Ser2 from <i>Serratia liquefaciens</i> L53: A new heat stable protease able to destabilize UHT milk during its storage. Food Chemistry, 2017, 229, 104-110.	4.2	18
23	Proteolysis of casein micelles by heat-stable protease secreted by <i>Serratia liquefaciens</i> leads to the destabilisation of UHT milk during its storage. International Dairy Journal, 2017, 68, 38-45.	1.5	16
24	Acyl homoserine lactone changes the abundance of proteins and the levels of organic acids associated with stationary phase in Salmonella Enteritidis. Microbial Pathogenesis, 2017, 102, 148-159.	1.3	15
25	Acyl homoserine lactone-based quorum sensing stimulates biofilm formation by Salmonella Enteritidis in anaerobic conditions. Archives of Microbiology, 2017, 199, 475-486.	1.0	39
26	Changes in the <i>Salmonella enterica</i> Enteritidis phenotypes in presence of acyl homoserine lactone quorum sensing signals. Journal of Basic Microbiology, 2016, 56, 493-501.	1.8	36
27	Performance of two alternative methods for <i>Listeria</i> detection throughout Serro Minas cheese ripening. Brazilian Journal of Microbiology, 2016, 47, 749-756.	0.8	11
28	Novel insights from molecular docking of SdiA from Salmonella Enteritidis and Escherichia coli with quorum sensing and quorum quenching molecules. Microbial Pathogenesis, 2016, 99, 178-190.	1.3	46
29	Identification and characterization of a heat-resistant protease from <i>Serratia liquefaciens</i> isolated from Brazilian cold raw milk. International Journal of Food Microbiology, 2016, 222, 65-71.	2.1	27
30	Quorum sensing regulated phenotypes in <i>Aeromonas hydrophila</i> ATCC 7966 deficient in AHL production. Annals of Microbiology, 2016, 66, 1117-1126.	1.1	15
31	Induction of the viable but nonculturable state of <i>Salmonella enterica</i> serovar Enteritidis deficient in (p)ppGpp synthesis. Annals of Microbiology, 2015, 65, 2171-2178.	1.1	8
32	Bovicin HC5 and nisin reduce <i>Staphylococcus aureus</i> adhesion to polystyrene and change the hydrophobicity profile and Gibbs free energy of adhesion. International Journal of Food Microbiology, 2014, 190, 1-8.	2.1	65
33	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
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	Biofilm formation and acyl homoserine lactone production in <i>Hafnia alvei</i> isolated from raw milk. Biological Research, 2009, 42, .	1.5	21