

Adriano Brandelli

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6849057/publications.pdf>

Version: 2024-02-01

292
papers

10,672
citations

26610

56
h-index

53190

85
g-index

294
all docs

294
docs citations

294
times ranked

10897
citing authors

#	ARTICLE	IF	CITATIONS
1	Biochemical features of microbial keratinases and their production and applications. <i>Applied Microbiology and Biotechnology</i> , 2010, 85, 1735-1750.	1.7	364
2	Anti-adhesion and antibacterial activity of silver nanoparticles supported on graphene oxide sheets. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 113, 115-124.	2.5	342
3	Bacterial Keratinases: Useful Enzymes for Bioprocessing Agroindustrial Wastes and Beyond. <i>Food and Bioprocess Technology</i> , 2008, 1, 105-116.	2.6	246
4	Whey as a source of peptides with remarkable biological activities. <i>Food Research International</i> , 2015, 73, 149-161.	2.9	241
5	Characterization of a new keratinolytic bacterium that completely degrades native feather keratin. <i>Archives of Microbiology</i> , 2003, 179, 258-265.	1.0	229
6	Food applications of liposome-encapsulated antimicrobial peptides. <i>Trends in Food Science and Technology</i> , 2010, 21, 284-292.	7.8	188
7	Probiotic potential, antimicrobial and antioxidant activities of <i>Enterococcus durans</i> strain LAB18s. <i>Food Control</i> , 2014, 37, 251-256.	2.8	182
8	Microbial enzymes for bioconversion of poultry waste into added-value products. <i>Food Research International</i> , 2015, 73, 3-12.	2.9	158
9	Encapsulation of probiotics and nutraceuticals: Applications in functional food industry. <i>Trends in Food Science and Technology</i> , 2021, 114, 1-10.	7.8	134
10	Antimicrobial activity of nanoliposomes co-encapsulating nisin and garlic extract against Gram-positive and Gram-negative bacteria in milk. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 287-293.	2.7	125
11	Effect of nanovesicle-encapsulated nisin on growth of <i>Listeria monocytogenes</i> in milk. <i>Food Microbiology</i> , 2010, 27, 175-178.	2.1	122
12	Purification and characterization of a keratinolytic metalloprotease from <i>Chryseobacterium</i> sp. kr6. <i>Journal of Biotechnology</i> , 2007, 128, 693-703.	1.9	118
13	Effect of liposome-encapsulated nisin and bacteriocin-like substance P34 on <i>Listeria monocytogenes</i> growth in Minas frescal cheese. <i>International Journal of Food Microbiology</i> , 2012, 156, 272-277.	2.1	116
14	Antioxidant, antihypertensive and antimicrobial properties of ovine milk caseinate hydrolyzed with a microbial protease. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	1.7	114
15	Antimicrobial resistance in <i>Salmonella enteritidis</i> strains isolated from broiler carcasses, food, human and poultry-related samples. <i>International Journal of Food Microbiology</i> , 2005, 97, 297-305.	2.1	112
16	Bioactivity of noble metal nanoparticles decorated with biopolymers and their application in drug delivery. <i>International Journal of Pharmaceutics</i> , 2015, 496, 159-172.	2.6	106
17	A novel active packaging material based on starch-halloysite nanocomposites incorporating antimicrobial peptides. <i>Food Hydrocolloids</i> , 2017, 63, 561-570.	5.6	106
18	Characterization of active biodegradable films based on cassava starch and natural compounds. <i>Food Packaging and Shelf Life</i> , 2018, 16, 138-147.	3.3	104

#	ARTICLE	IF	CITATIONS
19	Keratinolytic bacteria isolated from feather waste. <i>Brazilian Journal of Microbiology</i> , 2006, 37, 395-399.	0.8	101
20	Nanostructures as Promising Tools for Delivery of Antimicrobial Peptides. <i>Mini-Reviews in Medicinal Chemistry</i> , 2012, 12, 731-741.	1.1	101
21	Antimicrobial activity of lysozyme-nisin co-encapsulated in liposomes coated with polysaccharides. <i>Food Hydrocolloids</i> , 2019, 93, 1-9.	5.6	101
22	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , 2014, 156, 144-150.	4.2	97
23	A current assessment on the production of bacterial keratinases. <i>Critical Reviews in Biotechnology</i> , 2014, 34, 372-384.	5.1	96
24	Pectin and polygalacturonic acid-coated liposomes as novel delivery system for nisin: Preparation, characterization and release behavior. <i>Food Hydrocolloids</i> , 2017, 70, 1-7.	5.6	93
25	Synthesis and spectroscopic characterisation of 2-(2-hydroxyphenyl)benzazole isothiocyanates as new fluorescent probes for proteins. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2002, 149, 217-225.	2.0	91
26	Bioactive peptides in water-soluble extracts of ovine cheeses from Southern Brazil and Uruguay. <i>Food Research International</i> , 2012, 48, 322-329.	2.9	91
27	In vivo bioactivities of food protein-derived peptides – a current review. <i>Current Opinion in Food Science</i> , 2021, 39, 120-129.	4.1	91
28	Hydrolysates of sheep cheese whey as a source of bioactive peptides with antioxidant and angiotensin-converting enzyme inhibitory activities. <i>Peptides</i> , 2014, 61, 48-55.	1.2	90
29	Development and characterization of phosphatidylcholine nanovesicles containing the antimicrobial peptide nisin. <i>Food Research International</i> , 2010, 43, 1198-1203.	2.9	82
30	Keratinolytic potential of a novel <i>Bacillus</i> sp. P45 isolated from the Amazon basin fish <i>Piaractus mesopotamicus</i> . <i>International Biodeterioration and Biodegradation</i> , 2009, 63, 358-363.	1.9	81
31	Antifungal properties of phosphatidylcholine-oleic acid liposomes encapsulating garlic against environmental fungal in wheat bread. <i>International Journal of Food Microbiology</i> , 2019, 293, 72-78.	2.1	80
32	Pigment production by <i>Monascus purpureus</i> in grape waste using factorial design. <i>LWT - Food Science and Technology</i> , 2008, 41, 170-174.	2.5	75
33	<i>Bacillus</i> spp. Isolated from Puba as a Source of Biosurfactants and Antimicrobial Lipopeptides. <i>Frontiers in Microbiology</i> , 2017, 8, 61.	1.5	75
34	Synthesis and spectroscopic characterisation of new ESIPT fluorescent protein probes. <i>Photochemical and Photobiological Sciences</i> , 2005, 4, 254.	1.6	74
35	Production of feather hydrolysates with antioxidant, angiotensin-I converting enzyme- and dipeptidyl peptidase-IV-inhibitory activities. <i>New Biotechnology</i> , 2014, 31, 506-513.	2.4	74
36	The interaction of nanostructured antimicrobials with biological systems: Cellular uptake, trafficking and potential toxicity. <i>Food Science and Human Wellness</i> , 2020, 9, 8-20.	2.2	73

#	ARTICLE	IF	CITATIONS
37	Characterization of starch nanoparticles obtained from <i>Araucaria angustifolia</i> seeds by acid hydrolysis and ultrasound. <i>LWT - Food Science and Technology</i> , 2014, 58, 21-27.	2.5	71
38	Production of lipopeptides among <i>Bacillus</i> strains showing growth inhibition of phytopathogenic fungi. <i>Folia Microbiologica</i> , 2011, 56, 297-303.	1.1	70
39	Characterization of a bacteriocin-like substance produced by <i>Bacillus amyloliquefaciens</i> isolated from the Brazilian Atlantic forest. <i>International Microbiology</i> , 2006, 9, 111-8.	1.1	69
40	Optimization of protease production by <i>Microbacterium</i> sp. in feather meal using response surface methodology. <i>Process Biochemistry</i> , 2006, 41, 67-73.	1.8	68
41	Stability Modeling of Red Pigments Produced by <i>Monascus purpureus</i> in Submerged Cultivations with Sugarcane Bagasse. <i>Food and Bioprocess Technology</i> , 2013, 6, 1007-1014.	2.6	68
42	Isolation and characterization of antifungal peptides produced by <i>Bacillus amyloliquefaciens</i> LBM5006. <i>Journal of Microbiology</i> , 2010, 48, 791-797.	1.3	67
43	Production of keratinolytic proteases through bioconversion of feather meal by the Amazonian bacterium <i>Bacillus</i> sp. P45. <i>International Biodeterioration and Biodegradation</i> , 2011, 65, 45-51.	1.9	67
44	Starch-halloysite nanocomposites containing nisin: Characterization and inhibition of <i>Listeria monocytogenes</i> in soft cheese. <i>LWT - Food Science and Technology</i> , 2016, 68, 226-234.	2.5	65
45	Keratinolytic proteases of <i>Bacillus</i> species isolated from the Amazon basin showing remarkable de-hairing activity. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 375-382.	1.7	64
46	Beyond plucking: Feathers bioprocessing into valuable protein hydrolysates. <i>Waste Management</i> , 2019, 95, 399-415.	3.7	64
47	Antibacterial activity of cerein 8A, a bacteriocin-like peptide produced by <i>Bacillus cereus</i> . <i>International Microbiology</i> , 2005, 8, 125-31.	1.1	64
48	Casein peptides with inhibitory activity on lipid oxidation in beef homogenates and mechanically deboned poultry meat. <i>LWT - Food Science and Technology</i> , 2009, 42, 862-867.	2.5	63
49	Characterization of a keratinase produced by <i>Bacillus</i> sp. P7 isolated from an Amazonian environment. <i>International Biodeterioration and Biodegradation</i> , 2010, 64, 1-6.	1.9	63
50	Pigment Production by Filamentous Fungi on Agro-Industrial Byproducts: an Eco-Friendly Alternative. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 616-625.	1.4	63
51	Marine bacteria as source of antimicrobial compounds. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 306-319.	5.1	63
52	Screening for antimicrobial activity among bacteria isolated from the Amazon Basin. <i>Brazilian Journal of Microbiology</i> , 2004, 35, 307-310.	0.8	62
53	Probiotic potential of <i>Lactobacillus</i> spp. isolated from Brazilian regional ovine cheese. <i>Journal of Dairy Research</i> , 2012, 79, 119-127.	0.7	62
54	Characterization of a novel antioxidant peptide from feather keratin hydrolysates. <i>New Biotechnology</i> , 2019, 49, 71-76.	2.4	61

#	ARTICLE	IF	CITATIONS
55	Soy protein hydrolysis with microbial protease to improve antioxidant and functional properties. <i>Journal of Food Science and Technology</i> , 2015, 52, 2668-2678.	1.4	60
56	Influence of melt processing on biodegradable nisin/PBAT films intended for active food packaging applications. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	60
57	Development and characterization of phosphatidylcholine nanovesicles, containing garlic extract, with antilisterial activity in milk. <i>Food Chemistry</i> , 2017, 220, 470-476.	4.2	60
58	Production of feather protein hydrolysate by keratinolytic bacterium <i>Vibrio</i> sp. kr2. <i>Bioresource Technology</i> , 2007, 98, 3172-3175.	4.8	58
59	Antibacterial activity of a bacteriocin-like substance produced by <i>Bacillus</i> sp. P34 that targets the bacterial cell envelope. <i>Antonie Van Leeuwenhoek</i> , 2008, 93, 275-284.	0.7	58
60	Production, one-step purification, and characterization of a keratinolytic protease from <i>Serratia marcescens</i> P3. <i>Process Biochemistry</i> , 2012, 47, 2455-2462.	1.8	57
61	Characterization of a broad range antibacterial substance from a new <i>Bacillus</i> species isolated from Amazon basin. <i>Archives of Microbiology</i> , 2007, 188, 367-375.	1.0	56
62	Nanostructures for delivery of natural antimicrobials in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2202-2212.	5.4	56
63	Innovative bionanocomposite films of edible proteins containing liposome-encapsulated nisin and halloysite nanoclay. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 145, 740-747.	2.5	54
64	Nanostructured bioactive compounds for ecological food packaging. <i>Environmental Chemistry Letters</i> , 2017, 15, 193-204.	8.3	54
65	Isolation and Characterization of a Novel Feather-Degrading Bacterial Strain. <i>Applied Biochemistry and Biotechnology</i> , 2000, 87, 17-24.	1.4	52
66	Inhibition of <i>Listeria monocytogenes</i> in dairy products using the bacteriocin-like peptide cerein 8A. <i>International Journal of Food Microbiology</i> , 2008, 121, 229-233.	2.1	52
67	Phospholipid nanovesicles containing a bacteriocin-like substance for control of <i>Listeria monocytogenes</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 49-53.	2.7	52
68	Evaluation of the <i>in vitro</i> cytotoxicity of the antimicrobial peptide P34. <i>Cell Biology International</i> , 2010, 34, 317-323.	1.4	51
69	Antimicrobial activity of Amazonian oils against <i>Paenibacillus</i> species. <i>Journal of Invertebrate Pathology</i> , 2012, 109, 265-268.	1.5	51
70	Antimicrobial activity of chitosan films containing nisin, peptide P34, and natamycin. <i>CYTA - Journal of Food</i> , 2012, 10, 21-26.	0.9	51
71	Nanovesicle encapsulation of antimicrobial peptide P34: physicochemical characterization and mode of action on <i>Listeria monocytogenes</i> . <i>Journal of Nanoparticle Research</i> , 2011, 13, 3545-3552.	0.8	50
72	Evaluation of resistance genes and virulence factors in a food isolated <i>Enterococcus durans</i> with potential probiotic effect. <i>Food Control</i> , 2015, 51, 49-54.	2.8	50

#	ARTICLE	IF	CITATIONS
73	De-hairing activity of extracellular proteases produced by keratinolytic bacteria. <i>Journal of Chemical Technology and Biotechnology</i> , 2003, 78, 855-859.	1.6	48
74	Investigation of the Cytotoxicity of Antimicrobial Peptide P40 on Eukaryotic Cells. <i>Current Microbiology</i> , 2010, 60, 1-5.	1.0	48
75	Proteolytic activity among psychrotrophic bacteria isolated from refrigerated raw milk. <i>International Journal of Dairy Technology</i> , 2010, 63, 41-46.	1.3	48
76	Production and properties of keratinolytic proteases from three novel Gram-negative feather-degrading bacteria isolated from Brazilian soils. <i>Biodegradation</i> , 2011, 22, 1191-1201.	1.5	48
77	Detection of virulence genes in <i>Salmonella</i> Enteritidis isolated from different sources. <i>Brazilian Journal of Microbiology</i> , 2003, 34, 123-124.	0.8	46
78	Serological Characterization and Prevalence of <i>spvR</i> Genes in <i>Salmonella</i> Isolated from Foods Involved in Outbreaks in Brazil. <i>Journal of Food Protection</i> , 2004, 67, 1229-1233.	0.8	46
79	Production of extracellular Î ² -glucosidase by <i>Monascus purpureus</i> on different growth substrates. <i>Process Biochemistry</i> , 2007, 42, 904-908.	1.8	46
80	Purification and Partial Characterization of an Antimicrobial Peptide Produced by a Novel <i>Bacillus</i> sp. Isolated from the Amazon Basin. <i>Current Microbiology</i> , 2007, 54, 282-286.	1.0	46
81	Polypropylene/Montmorillonite Nanocomposites Containing Nisin as Antimicrobial Food Packaging. <i>Food and Bioprocess Technology</i> , 2014, 7, 3349-3357.	2.6	46
82	Participation of glycosylated residues in the human sperm acrosome reaction: Possible role of N-acetylglucosaminidase. <i>Biochimica Et Biophysica Acta - Molecular Cell Research</i> , 1994, 1220, 299-304.	1.9	45
83	Characterization of a Novel Feather-Degrading <i>Bacillus</i> sp. Strain. <i>Applied Biochemistry and Biotechnology</i> , 2005, 120, 71-80.	1.4	45
84	Evaluation of the immunogenicity and in vivo toxicity of the antimicrobial peptide P34. <i>International Journal of Pharmaceutics</i> , 2011, 421, 94-98.	2.6	45
85	Adsorption of nisin and pediocin on nanoclays. <i>Food Chemistry</i> , 2015, 188, 161-169.	4.2	44
86	Production of an extracellular keratinase from <i>Chryseobacterium</i> sp. growing on raw feathers. <i>Electronic Journal of Biotechnology</i> , 2005, 8, .	1.2	42
87	Bacteriocins Pep5 and Epidermin Inhibit <i>Staphylococcus epidermidis</i> Adhesion to Catheters. <i>Current Microbiology</i> , 2006, 52, 350-353.	1.0	42
88	Characterization of nanoliposomes containing bioactive peptides obtained from sheep whey hydrolysates. <i>LWT - Food Science and Technology</i> , 2019, 101, 107-112.	2.5	42
89	Evaluation of environmental conditions for production of bacteriocin-like substance by <i>Bacillus</i> sp. strain P34. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 641-646.	1.7	40
90	Natural Pigments of Microbial Origin. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	40

#	ARTICLE	IF	CITATIONS
91	Liposome encapsulation protects bacteriocin-like substance P34 against inhibition by Maillard reaction products. <i>Food Research International</i> , 2011, 44, 326-330.	2.9	39
92	Inhibition of mycotoxin-producing fungi by <i>Bacillus</i> strains isolated from fish intestines. <i>International Journal of Food Microbiology</i> , 2016, 238, 23-32.	2.1	39
93	A new milk-clotting enzyme produced by <i>Bacillus</i> sp. P45 applied in cream cheese development. <i>LWT - Food Science and Technology</i> , 2016, 66, 217-224.	2.5	38
94	Bacteriocin-like substance inhibits potato soft rot caused by <i>Erwinia carotovora</i> . <i>Canadian Journal of Microbiology</i> , 2006, 52, 533-539.	0.8	37
95	Comparative proteomic analysis of <i>Listeria monocytogenes</i> ATCC 7644 exposed to a sublethal concentration of nisin. <i>Journal of Proteomics</i> , 2015, 119, 230-237.	1.2	37
96	Carvacrol encapsulation into nanostructures: Characterization and antimicrobial activity against foodborne pathogens adhered to stainless steel. <i>Food Research International</i> , 2020, 133, 109143.	2.9	36
97	Production of yeast extract from whey using <i>Kluyveromyces marxianus</i> . <i>Brazilian Archives of Biology and Technology</i> , 2003, 46, 121-128.	0.5	35
98	Production of Proteolytic Enzymes by a Keratin-Degrading <i>Aspergillus niger</i> . <i>Enzyme Research</i> , 2011, 2011, 1-9.	1.8	35
99	Bacterial communities involved in sulfur transformations in wastewater treatment plants. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 10125-10135.	1.7	34
100	Purification and characterization of an extracellular beta-glucosidase from <i>Monascus purpureus</i> . <i>Journal of Microbiology and Biotechnology</i> , 2008, 18, 933-41.	0.9	34
101	Enzymatic Clarification of Fruit Juices by Fungal Pectin Lyase. <i>Food Biotechnology</i> , 2005, 19, 173-181.	0.6	33
102	ACID AND THERMAL RESISTANCE OF A <i>SALMONELLA ENTERITIDIS</i> STRAIN INVOLVED IN SEVERAL FOODBORNE OUTBREAKS. <i>Journal of Food Safety</i> , 2009, 29, 302-317.	1.1	33
103	Production of bacteriocin-like substances by lactic acid bacteria isolated from regional ovine cheese. <i>Brazilian Journal of Microbiology</i> , 2010, 41, 1009-1018.	0.8	33
104	Changes in the color of white chocolate during storage: potential roles of lipid oxidation and non-enzymatic browning reactions. <i>Journal of Food Science and Technology</i> , 2011, 48, 305-311.	1.4	33
105	Characterization and Antilisterial Effect of Phosphatidylcholine Nanovesicles Containing the Antimicrobial Peptide Pediocin. <i>Probiotics and Antimicrobial Proteins</i> , 2013, 5, 43-50.	1.9	33
106	Evaluation antibacterial and antibiofilm activity of the antimicrobial peptide P34 against <i>Staphylococcus aureus</i> and <i>Enterococcus faecalis</i> . <i>Anais Da Academia Brasileira De Ciencias</i> , 2018, 90, 73-84.	0.3	33
107	Lipid-Based Nanostructures for the Delivery of Natural Antimicrobials. <i>Molecules</i> , 2021, 26, 3587.	1.7	32
108	POLYPHENOLOXIDASE ACTIVITY, BROWNING POTENTIAL AND PHENOLIC CONTENT OF PEACHES DURING POSTHARVEST RIPENING. <i>Journal of Food Biochemistry</i> , 2005, 29, 624-637.	1.2	31

#	ARTICLE	IF	CITATIONS
109	Hidrolizado de penas como fonte de proteína para ratos. Brazilian Journal of Veterinary Research and Animal Science, 2008, 45, 61.	0.2	31
110	Antilisterial activity and stability of nanovesicle-encapsulated antimicrobial peptide P34 in milk. Food Control, 2012, 23, 42-47.	2.8	31
111	Kinetic and thermodynamic study of thermal inactivation of the antimicrobial peptide P34 in milk. Food Chemistry, 2012, 130, 84-89.	4.2	31
112	Isolation of three novel Antarctic psychrotolerant feather-degrading bacteria and partial purification of keratinolytic enzyme from Lysobacter sp. A03. International Biodeterioration and Biodegradation, 2014, 88, 1-7.	1.9	31
113	Purification and characterization of a keratinolytic protease produced by probiotic Bacillus subtilis. Biocatalysis and Agricultural Biotechnology, 2016, 7, 102-109.	1.5	31
114	Biodegradable and antimicrobial films based on poly(butylene adipate-co-terephthalate) electrospun fibers. Polymer Bulletin, 2017, 74, 3243-3268.	1.7	31
115	Antimicrobial Activities of Metal Nanoparticles. , 2017, , 337-363.		31
116	Combining natural antimicrobials and nanotechnology for disinfecting food surfaces and control microbial biofilm formation. Critical Reviews in Food Science and Nutrition, 2021, 61, 3771-3782.	5.4	31
117	Adhesion and biocides inactivation of Salmonella on stainless steel and polyethylene. Brazilian Journal of Microbiology, 2010, 41, 1027-1037.	0.8	30
118	Bioaccumulation and distribution of selenium in Enterococcus durans. Journal of Trace Elements in Medicine and Biology, 2017, 40, 37-45.	1.5	30
119	Effect of Oleic Acid, Cholesterol, and Octadecylamine on Membrane Stability of Freeze-Dried Liposomes Encapsulating Natural Antimicrobials. Food and Bioprocess Technology, 2020, 13, 599-610.	2.6	30
120	Use of Poultry Byproduct for Production of Keratinolytic Enzymes. Food and Bioprocess Technology, 2008, 1, 301-305.	2.6	29
121	Evaluation of polypropylene/montmorillonite nanocomposites as food packaging material. Polymer Bulletin, 2012, 68, 2199-2217.	1.7	29
122	Total Polyphenols, Antioxidant, Antimicrobial and Allelopathic Activities of Spent Coffee Ground Aqueous Extract. Waste and Biomass Valorization, 2017, 8, 439-442.	1.8	29
123	Phosphatidylcholine nanovesicles coated with chitosan or chondroitin sulfate as novel devices for bacteriocin delivery. Journal of Nanoparticle Research, 2014, 16, 1.	0.8	28
124	Simultaneous production of proteases and antioxidant compounds from agro-industrial by-products. Bioresource Technology, 2016, 222, 210-216.	4.8	28
125	Andrology: A new predictive test for in-vitro fertilization based on the induction of sperm acrosome reaction by N-acetylglucosamine-neoglycoprotein. Human Reproduction, 1995, 10, 1751-1756.	0.4	27
126	Purification and partial characterization of an antimicrobial peptide produced by Bacillus sp. strain P45, a bacterium from the Amazon basin fish Piactus mesopotamicus. Journal of General and Applied Microbiology, 2006, 52, 357-363.	0.4	27

#	ARTICLE	IF	CITATIONS
127	Purification and characterization of a peptide from <i>Bacillus licheniformis</i> showing dual antimicrobial and emulsifying activities. <i>Food Research International</i> , 2009, 42, 63-68.	2.9	27
128	Chemical and sensory evaluation of dark chocolate with addition of quinoa (<i>Chenopodium quinoa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	27
129	Characterization of feather-degrading bacteria from Brazilian soils. <i>International Biodeterioration and Biodegradation</i> , 2011, 65, 102-107.	1.9	27
130	Physical and nutritional conditions for optimized production of bacteriocins by lactic acid bacteria "A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2839-2849.	5.4	27
131	Antimicrobial factor from <i>Bacillus amyloliquefaciens</i> inhibits <i>Paenibacillus</i> larvae, the causative agent of American foulbrood. <i>Archives of Microbiology</i> , 2012, 194, 177-185.	1.0	26
132	Inhibition of filamentous fungi by ketoconazole-functionalized electrospun nanofibers. <i>European Journal of Pharmaceutical Sciences</i> , 2016, 84, 70-76.	1.9	26
133	Purification, identification and in silico studies of antioxidant, antidiabetogenic and antibacterial peptides obtained from sorghum spent grain hydrolysate. <i>LWT - Food Science and Technology</i> , 2022, 153, 112414.	2.5	26
134	Nutritional regulation of protease production by the feather-degrading bacterium <i>Chryseobacterium</i> sp. lr6. <i>New Biotechnology</i> , 2011, 28, 153-157.	2.4	25
135	Development and evaluation of a laboratory scale conch for chocolate production. <i>International Journal of Food Science and Technology</i> , 2009, 44, 616-622.	1.3	24
136	Kinetic Modeling of the Thermal Inactivation of Bacteriocin-Like Inhibitory Substance P34. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3147-3152.	2.4	24
137	Proteolytic system of <i>Bacillus</i> sp. CL18 is capable of extensive feather degradation and hydrolysis of diverse protein substrates. <i>British Poultry Science</i> , 2017, 58, 329-335.	0.8	24
138	Xylooligosaccharides production from wheat middlings bioprocessed with <i>Bacillus subtilis</i> . <i>Food Research International</i> , 2019, 126, 108673.	2.9	24
139	Kinetics and thermodynamics of thermal inactivation of the antimicrobial peptide cerein 8A. <i>Journal of Food Engineering</i> , 2009, 91, 223-227.	2.7	23
140	Cellulase-producing <i>Bacillus</i> strains isolated from the intestine of Amazon basin fish. <i>Aquaculture Research</i> , 2011, 42, 887-891.	0.9	23
141	Characterization of Powdered Yacon (<i>Smallanthus sonchifolius</i>) Juice and Pulp. <i>Food and Bioprocess Technology</i> , 2012, 5, 2183-2191.	2.6	23
142	Screening of Bacteria for Protease Production and Feather Degradation. <i>Waste and Biomass Valorization</i> , 2016, 7, 447-453.	1.8	23
143	Characterization of a keratinolytic protease produced by the feather-degrading Amazonian bacterium <i>Bacillus</i> sp. P45. <i>Biocatalysis and Biotransformation</i> , 2010, 28, 370-379.	1.1	22
144	Physicochemical properties and biological activities of ovine caseinate hydrolysates. <i>Dairy Science and Technology</i> , 2012, 92, 335-351.	2.2	22

#	ARTICLE	IF	CITATIONS
145	Expression of essential genes for biosynthesis of antimicrobial peptides of <i>Bacillus</i> is modulated by inactivated cells of target microorganisms. <i>Research in Microbiology</i> , 2016, 167, 83-89.	1.0	22
146	A new cold-adapted serine peptidase from Antarctic <i>Lysobacter</i> sp. A03: Insights about enzyme activity at low temperatures. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 854-862.	3.6	22
147	Functional genome annotation depicts probiotic properties of <i>Bacillus velezensis</i> FTC01. <i>Gene</i> , 2019, 713, 143971.	1.0	22
148	Phenotypic and genotypic characterization of <i>Salmonella</i> Enteritidis isolates. <i>Brazilian Journal of Microbiology</i> , 2007, 38, 720-728.	0.8	21
149	Evaluation of selenite bioremoval from liquid culture by <i>Enterococcus</i> species. <i>Microbiological Research</i> , 2011, 166, 176-185.	2.5	21
150	Characterization of an antimicrobial peptide produced by <i>Bacillus subtilis</i> subsp. <i>spizezinii</i> showing inhibitory activity towards <i>Haemophilus parasuis</i> . <i>Microbiology (United Kingdom)</i> , 2013, 159, 980-988.	0.7	21
151	Integration of ultrafiltration into an aqueous two-phase system in the keratinase purification. <i>Process Biochemistry</i> , 2014, 49, 2016-2024.	1.8	21
152	Antimicrobial activity of nanostructured Amazonian oils against <i>Paenibacillus</i> species and their toxicity on larvae and adult worker bees. <i>Journal of Asia-Pacific Entomology</i> , 2015, 18, 205-210.	0.4	21
153	Characterization of Protein-Rich Hydrolysates Produced Through Microbial Conversion of Waste Feathers. <i>Waste and Biomass Valorization</i> , 2017, 8, 1177-1186.	1.8	21
154	Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. <i>Food Research International</i> , 2020, 137, 109687.	2.9	21
155	Inhibition of <i>Salmonella</i> Enteritidis by cerein 8A, EDTA and sodium lactate. <i>International Journal of Food Microbiology</i> , 2009, 135, 312-316.	2.1	20
156	Production of Cellulolytic Enzymes by <i>Aspergillus phoenicis</i> in Grape Waste using Response Surface Methodology. <i>Applied Biochemistry and Biotechnology</i> , 2009, 152, 295-305.	1.4	20
157	Kinetic Stability Modelling of Keratinolytic Protease P45: Influence of Temperature and Metal Ions. <i>Applied Biochemistry and Biotechnology</i> , 2011, 165, 1740-1753.	1.4	20
158	Inhibition of <i>Listeria monocytogenes</i> in minas frescal cheese by free and nanovesicle-encapsulated nisin. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 1414-1418.	0.8	20
159	Biological and physicochemical properties of bovine sodium caseinate hydrolysates obtained by a bacterial protease preparation. <i>Food Hydrocolloids</i> , 2015, 43, 510-520.	5.6	20
160	Antimicrobial Activity of <i>Bacillus amyloliquefaciens</i> LBM 5006 is Enhanced in the Presence of <i>Escherichia coli</i> . <i>Current Microbiology</i> , 2011, 62, 1017-1022.	1.0	19
161	Production of Selenium-Enriched Biomass by <i>Enterococcus durans</i> . <i>Biological Trace Element Research</i> , 2013, 155, 447-454.	1.9	19
162	Antibacterial activity of bacteriocin-like substance P34 on <i>Listeria monocytogenes</i> in chicken sausage. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 1163-1167.	0.8	19

#	ARTICLE	IF	CITATIONS
163	Silver nanoparticles encapsulated in silica: Synthesis, characterization and application as antibacterial fillers in the ethylene polymerization. <i>European Polymer Journal</i> , 2019, 117, 38-54.	2.6	19
164	Structured silica materials as innovative delivery systems for the bacteriocin nisin. <i>Food Chemistry</i> , 2022, 366, 130599.	4.2	19
165	Adhesion of <i>Salmonella</i> Enteritidis and <i>Listeria monocytogenes</i> on stainless steel welds. <i>International Journal of Food Microbiology</i> , 2014, 191, 103-108.	2.1	18
166	Acrosome reaction inhibitor released during in vitro sperm capacitation. <i>Journal of Developmental and Physical Disabilities</i> , 2003, 26, 296-304.	3.6	17
167	Purification and characterization of an antimicrobial peptide produced by <i>Pseudomonas</i> sp. strain 4B. <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 205-213.	1.7	17
168	Clonal relationship among <i>Salmonella enterica</i> serovar Enteritidis involved in foodborne outbreaks in Southern Brazil. <i>Food Control</i> , 2009, 20, 606-610.	2.8	17
169	Thermodynamics and Kinetics of Heat Inactivation of a Novel Keratinase from <i>Chryseobacterium</i> sp. Strain kr6. <i>Applied Biochemistry and Biotechnology</i> , 2010, 162, 548-560.	1.4	17
170	Efficacy of modified atmosphere packaging to control <i>Sitophilus</i> spp. in organic maize grain. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 1469-1476.	0.5	17
171	Use of Byproducts of Food Industry for Production of Antimicrobial Activity by <i>Bacillus</i> sp. P11. <i>Food and Bioprocess Technology</i> , 2011, 4, 822-828.	2.6	17
172	Antiviral activity of a <i>Bacillus</i> sp: P34 peptide against pathogenic viruses of domestic animals. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 1089-1094.	0.8	17
173	Evaluation of the antimicrobial activity of pecan nut [<i>Carya illinoensis</i> (Wangenh) C. Koch] shell aqueous extract on minimally processed lettuce leaves. <i>Food Science and Technology</i> , 2016, 36, 42-45.	0.8	17
174	Diversity of cyclic antimicrobial lipopeptides from <i>Bacillus</i> P34 revealed by functional annotation and comparative genome analysis. <i>Microbiological Research</i> , 2020, 238, 126515.	2.5	17
175	Antimicrobial resistance in <i>Salmonella enteritidis</i> from foods involved in human salmonellosis outbreaks in southern Brazil. <i>New Microbiologica</i> , 2006, 29, 49-54.	0.1	17
176	Properties and antimicrobial activity of the smear surface cheese coryneform bacterium <i>Brevibacterium linens</i> . <i>European Food Research and Technology</i> , 2008, 227, 1299-1306.	1.6	16
177	Infection in a rat model reactivates attenuated virulence after long-term axenic culture of <i>Acanthamoeba</i> spp. <i>Memorias Do Instituto Oswaldo Cruz</i> , 2013, 108, 832-835.	0.8	16
178	Biodegradation of α and β -keratins by Gram-negative bacteria. <i>International Biodeterioration and Biodegradation</i> , 2015, 104, 136-141.	1.9	16
179	Entomopathogenic bacteria <i>Photobacterium luminescens</i> drug source against <i>Leishmania amazonensis</i> . <i>Parasitology</i> , 2018, 145, 1065-1074.	0.7	16
180	Comparative proteomic analysis of foodborne <i>Salmonella</i> Enteritidis SE86 subjected to cold plasma treatment. <i>Food Microbiology</i> , 2018, 76, 310-318.	2.1	16

#	ARTICLE	IF	CITATIONS
181	Effect of antibodies against Î²-N-acetylhexosaminidase on reproductive efficiency of the bovine tick <i>Boophilus microplus</i> . <i>Veterinary Parasitology</i> , 1998, 79, 247-255.	0.7	15
182	Active metabolites produced by <i>Penicillium chrysogenum</i> IFL1 growing on agro-industrial residues. <i>Annals of Microbiology</i> , 2013, 63, 771-778.	1.1	15
183	Genome analysis reveals insights into high-resistance and virulence of <i>Salmonella</i> Enteritidis involved in foodborne outbreaks. <i>International Journal of Food Microbiology</i> , 2019, 306, 108269.	2.1	15
184	Antimicrobial susceptibility, hemolysis, and hemagglutination among <i>Aeromonas</i> spp. isolated from water of a bovine abattoir. <i>Brazilian Journal of Microbiology</i> , 2001, 32, .	0.8	15
185	Characterisation of cellulose-hydrolysing enzymes from the fungus <i>Bipolaris sorokiniana</i> . <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1849-1854.	1.7	14
186	A psychrotrophic <i>Burkholderia cepacia</i> strain isolated from refrigerated raw milk showing proteolytic activity and adhesion to stainless steel. <i>Journal of Dairy Research</i> , 2011, 78, 257-262.	0.7	14
187	The presence of <i>sboA</i> and <i>spaS</i> genes and antimicrobial peptides subtilisin A and subtilin among <i>Bacillus</i> strains of the Amazon basin. <i>Genetics and Molecular Biology</i> , 2013, 36, 101-104.	0.6	14
188	Thermal stability and catalytic properties of protease from <i>Bacillus</i> sp. P45 active in organic solvents and ionic liquid. <i>Biotechnology Progress</i> , 2018, 34, 1102-1108.	1.3	14
189	Polymeric nanoparticles loaded with <i>Baccharis dracunculifolia</i> DC essential oil: Preparation, characterization, and antibacterial activity in milk. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14712.	0.9	14
190	Use of 1,4-naphthoquinones for control of <i>Erwinia carotovora</i> . <i>Canadian Journal of Microbiology</i> , 2004, 50, 951-956.	0.8	13
191	Mode of action of antimicrobial peptide P45 on <i>Listeria monocytogenes</i> . <i>Journal of Basic Microbiology</i> , 2008, 48, 393-400.	1.8	13
192	Kinetic data and substrate specificity of a keratinase from <i>Chryseobacterium</i> sp. strain kr6. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 361-366.	1.6	13
193	Bacteriocin-like substance from <i>Bacillus amyloliquefaciens</i> shows remarkable inhibition of <i>Acanthamoeba polyphaga</i> . <i>Parasitology Research</i> , 2011, 108, 687-691.	0.6	13
194	Effect of cooking on polyphenols and antioxidant activity of <i>Araucaria angustifolia</i> seed coat and evaluation of phytochemical and microbiological stability over storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1932-1936.	1.3	13
195	Antimicrobial Activity of <i>Araucaria angustifolia</i> Seed (Pinh�o) Coat Extract and its Synergism with Thermal Treatment to Inactivate <i>Listeria monocytogenes</i> . <i>Food and Bioprocess Technology</i> , 2019, 12, 193-197.	2.6	13
196	Kinetic modeling of thermal inactivation of the <i>Bacillus</i> sp. protease P7. <i>Bioprocess and Biosystems Engineering</i> , 2013, 36, 993-998.	1.7	12
197	Extraction and partial characterisation of antioxidant pigment produced by <i>Chryseobacterium</i> sp. kr6. <i>Natural Product Research</i> , 2019, 33, 1541-1549.	1.0	12
198	Nisin induces lamellar to cubic liquid-crystalline transition in pectin and polygalacturonic acid liposomes. <i>Food Hydrocolloids</i> , 2021, 112, 106320.	5.6	12

#	ARTICLE	IF	CITATIONS
199	Production of bacteriocin-like substances by lactic acid bacteria isolated from regional ovine cheese. Brazilian Journal of Microbiology, 2010, 41, 1009-18.	0.8	12
200	Bactérias psicrotróficas e atividade proteolítica no leite cru refrigerado. Acta Scientiae Veterinariae, 2018, 37, 157.	0.2	12
201	OSMOTIC DEHYDRATION OF MUSKMELON (CUCUMIS MELO): INFLUENCE OF BLANCHING AND SYRUP CONCENTRATION. Journal of Food Processing and Preservation, 2007, 31, 392-405.	0.9	11
202	Nutritional evaluation of <i>Araucaria angustifolia</i> seed flour as a protein complement for growing rats. Journal of the Science of Food and Agriculture, 2008, 88, 1166-1171.	1.7	11
203	Bioreduction of Cu(II) by Cell-Free Copper Reductase from a Copper Resistant Pseudomonas sp. NA. Biological Trace Element Research, 2011, 143, 1182-1192.	1.9	11
204	Nisin influence on the expression of <i>Listeria monocytogenes</i> surface proteins. Journal of Proteomics, 2020, 226, 103906.	1.2	11
205	Natamycin-loaded electrospun poly(ϵ -caprolactone) nanofibers as an innovative platform for antifungal applications. SN Applied Sciences, 2020, 2, 1.	1.5	11
206	Proteomic study of <i>Enterococcus durans</i> LAB18S growing on prebiotic oligosaccharides. Food Microbiology, 2020, 89, 103430.	2.1	11
207	Physicochemical and antioxidant properties of bovine caseinate hydrolysates obtained through microbial protease treatment. International Journal of Dairy Technology, 2012, 65, 342-352.	1.3	10
208	Buffalo cheese whey hydrolyzed with Alcalase as an antibrowning agent in minimally processed apple. Journal of Food Science and Technology, 2018, 55, 3731-3738.	1.4	10
209	One-Step Ultrafiltration Process for Separation and Purification of a Keratinolytic Protease Produced with Feather Meal. International Journal of Chemical Engineering, 2018, 2018, 1-7.	1.4	10
210	Evidence that protein corona reduces the release of antimicrobial peptides from polymeric nanocapsules in milk. Food Research International, 2021, 140, 110074.	2.9	10
211	Proteomic analysis reveals differential responses of <i>Listeria monocytogenes</i> to free and nanoencapsulated nisin. International Journal of Food Microbiology, 2021, 346, 109170.	2.1	10
212	Detection of <i>Paenibacillus</i> larvae by Real-Time PCR. Acta Scientiae Veterinariae, 2018, 38, 251.	0.2	10
213	Pectin from Passion Fruit Fiber and Its Modification by Pectinmethylesterase. Preventive Nutrition and Food Science, 2010, 15, 57-66.	0.7	10
214	Characterization of powder from the permeate of yacon extract by ultrafiltration and dehydrated by spray drying. Ciencia E Agrotecnologia, 2016, 40, 585-595.	1.5	9
215	Antimicrobial activity of some natural extracts encapsulated within silica matrices. Colloids and Surfaces B: Biointerfaces, 2017, 160, 177-183.	2.5	9
216	Glycosidases in the Peritoneal Fluid from Infertile Women With and Without Endometriosis. Clinical Biochemistry, 1998, 31, 181-186.	0.8	8

#	ARTICLE	IF	CITATIONS
217	PARTIAL PURIFICATION AND CHARACTERIZATION OF POLYPHENOL OXIDASE FROM ARAUCARIA ANGUSTIFOLIA (BERT, O. KTZE) SEEDS. <i>Journal of Food Biochemistry</i> , 2010, 34, 1216-1230.	1.2	8
218	Grape Marc Powder: Physicochemical and Microbiological Stability During Storage and Moisture Sorption Isotherm. <i>Food and Bioprocess Technology</i> , 2014, 7, 2500-2506.	2.6	8
219	ANTIMICROBIAL PEPTIDE P34 INFLUENCES GENE EXPRESSION OF LISTERIA MONOCYTOGENES GROWING IN SOFT CHEESE. <i>International Journal of Pharmacy and Pharmaceutical Sciences</i> , 2016, 8, 235.	0.3	8
220	Liquidâ€“liquid extraction of antimicrobial peptide P34 by aqueous two-phase and micellar systems. <i>Preparative Biochemistry and Biotechnology</i> , 2016, 46, 838-843.	1.0	8
221	Biological activities of wheat middlings bioprocessed with <i>Bacillus</i> spp.. <i>LWT - Food Science and Technology</i> , 2017, 77, 525-531.	2.5	8
222	Food applications of nanostructured antimicrobials. , 2017, , 35-74.		8
223	Comparative proteomic analysis reveals metabolic variability of probiotic <i>Enterococcus durans</i> during aerobic and anaerobic cultivation. <i>Journal of Proteomics</i> , 2020, 220, 103764.	1.2	8
224	Genomic analysis of <i>Enterococcus durans</i> LAB18S, a potential probiotic strain isolated from cheese. <i>Genetics and Molecular Biology</i> , 2022, 45, e20210201.	0.6	8
225	Evaluation of the technological functional properties and antioxidant activity of protein hydrolysate obtained from brewersâ€™ spent grain. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	8
226	ANTIMICROBIAL RESISTANCE IN SALMONELLA ENTERITIDIS ISOLATED FROM FOODS INVOLVED IN HUMAN FOODBORNE OUTBREAKS THAT OCCURRED IN THE SOUTH OF BRAZIL, 1999-2000. <i>Journal of Food Safety</i> , 2005, 25, 173-182.	1.1	7
227	Nanobiotechnology Methods to Incorporate Bioactive Compounds in Food Packaging. <i>Sustainable Agriculture Reviews</i> , 2016, , 27-58.	0.6	7
228	Interference of salts used on aqueous two-phase systems on the quantification of total proteins. <i>International Journal of Biological Macromolecules</i> , 2016, 83, 30-33.	3.6	7
229	Sulphate production by <i>Paracoccus pantotrophus</i> ATCC 35512 from different sulphur substrates: sodium thiosulphate, sulphite and sulphide. <i>Environmental Technology (United Kingdom)</i> , 2016, 37, 768-773.	1.2	7
230	Toxicity and Safety Evaluation of Nanoclays. , 2018, , 57-76.		7
231	Characterization of the antimicrobial activity produced by <i>Bacillus</i> sp. isolated from wetland sediment. <i>Anais Da Academia Brasileira De Ciencias</i> , 2021, 93, e20201820.	0.3	7
232	<i>Listeria monocytogenes</i> exposed to antimicrobial peptides displays differential regulation of lipids and proteins associated to stress response. <i>Cellular and Molecular Life Sciences</i> , 2022, 79, 263.	2.4	7
233	Influence of post-mortem aging in tenderness of chicken breast filets. <i>Ciencia Rural</i> , 2004, 34, 905-910.	0.3	6
234	SURVIVAL OF <i>ESCHERICHIA COLI</i> , <i>STAPHYLOCOCCUS AUREUS</i> AND <i>SALMONELLA</i> ENTERITIDIS IN FROZEN CHICKEN HAMBURGER. <i>Journal of Muscle Foods</i> , 2009, 20, 478-488.	0.5	6

#	ARTICLE	IF	CITATIONS
235	Comparison of Fascal cheese produced with natural, commercial or autochthonous cultures. <i>International Journal of Dairy Technology</i> , 2010, 63, 387-395.	1.3	6
236	Effect of cis-9,trans-11 and trans-10,cis-12 isomers of conjugated linoleic acid on the integrity and functionality of cryopreserved bovine spermatozoa. <i>Cryobiology</i> , 2013, 67, 102-105.	0.3	6
237	Influence of pH and temperature on the expression of <i>sboA</i> and <i>ituD</i> genes in <i>Bacillus</i> sp. P11. <i>Antonie Van Leeuwenhoek</i> , 2013, 104, 149-154.	0.7	6
238	Evaluation of Probiotic Characteristics of Lactic Acid Bacteria Isolated from Artisan Cheese. <i>Journal of Food Safety</i> , 2014, 34, 380-387.	1.1	6
239	Kinetic modeling of thermal inactivation of antimicrobial peptides produced by <i>Lactobacillus sakei</i> subsp. <i>sakei</i> 2a. <i>Thermochimica Acta</i> , 2015, 605, 95-99.	1.2	6
240	Milk protein suspensions enriched with three essential minerals: Physicochemical characterization and aggregation induced by a novel enzymatic pool. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 140, 452-459.	2.5	6
241	Mineral fortification modifies physical and microstructural characteristics of milk gels coagulated by a bacterial enzymatic pool. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 161, 296-301.	2.5	6
242	Silica xerogels as novel streptomycin delivery platforms. <i>Journal of Drug Delivery Science and Technology</i> , 2019, 53, 101210.	1.4	6
243	Toxicology study of nanoclays adsorbed with the antimicrobial peptide nisin on <i>Caenorhabditis elegans</i> . <i>Applied Clay Science</i> , 2020, 188, 105490.	2.6	6
244	Adhesion and biocides inactivation of <i>Salmonella</i> on stainless steel and polyethylene. <i>Brazilian Journal of Microbiology</i> , 2010, 41, 1027-37.	0.8	6
245	<i>Aspergillus carbonarius</i> -derived ochratoxins are inhibited by Amazonian <i>Bacillus</i> spp. used as a biocontrol agent in grapes. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 158-169.	1.1	6
246	HUMAN SPERM β -GLUCURONIDASE IS POORLY EXTRACTABLE BY TRITON X-100. <i>Cell Biology International</i> , 1996, 20, 351-354.	1.4	5
247	Effect of Calcium on Ovine Caseinate Functional Properties. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 4624-4631.	1.0	5
248	Whole-Genome Shotgun Sequence of the Keratinolytic Bacterium <i>Lysobacter</i> sp. A03, Isolated from the Antarctic Environment. <i>Genome Announcements</i> , 2015, 3, .	0.8	5
249	Molecular identification and microbiological evaluation of isolates from equipments and food contact surfaces in a hospital Food and Nutrition Unit. <i>Brazilian Journal of Biology</i> , 2019, 79, 191-200.	0.4	5
250	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. <i>Journal of Food Biochemistry</i> , 2020, 44, e13262.	1.2	5
251	Biological activity of bacteria isolated from wetland sediments collected from a conservation unit in the southern region of Brazil. <i>Anais Da Academia Brasileira De Ciencias</i> , 2021, 93, e20191269.	0.3	5
252	Inhibition of <i>Listeria monocytogenes</i> in minas frescal cheese by free and nanovesicle-encapsulated nisin. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 1414-8.	0.8	5

#	ARTICLE	IF	CITATIONS
253	Antimicrobial activity of <i>Baccharis dracunculifolia</i> DC and its synergistic interaction with nisin against food-related bacteria. <i>Journal of Food Science and Technology</i> , 2021, 58, 3010-3018.	1.4	5
254	Combined effect of carvacrol, thymol and nisin against <i>Staphylococcus aureus</i> and <i>Salmonella</i> Enteritidis. <i>Anais Da Academia Brasileira De Ciencias</i> , 2021, 93, e20210550.	0.3	5
255	Protein and Amino Acid Solubilization using <i>Bacillus cereus</i> , <i>Bacillus velesensis</i> , and <i>Chryseobacterium</i> sp. from Chemical Extraction Protein Residue. <i>Food and Bioprocess Technology</i> , 2011, 4, 116-123.	2.6	4
256	Water Absorption and Temperature Changes in Poultry Carcasses during Chilling by Immersion. <i>International Journal of Food Engineering</i> , 2013, 9, 129-134.	0.7	4
257	Antimicrobial Activity of Peptide P34 During Thermal Processing. <i>Food and Bioprocess Technology</i> , 2013, 6, 73-79.	2.6	4
258	Assessment of Beneficial Properties of <i>Enterococcus</i> Strains. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 665-675.	0.9	4
259	Nanobiotechnology Strategies for Delivery of Antimicrobials in Agriculture and Food. , 2015, , 119-139.		4
260	Prospecting soil bacteria from subtropical Brazil for hydrolases production. <i>Biologia (Poland)</i> , 2017, 72, 130-139.	0.8	4
261	Effects of <i>Achyrocline satureioides</i> Inflorescence Extracts against Pathogenic Intestinal Bacteria: Chemical Characterization, In Vitro Tests, and In Vivo Evaluation. <i>Evidence-based Complementary and Alternative Medicine</i> , 2017, 2017, 1-10.	0.5	4
262	<i>Eucalyptus</i> spp. cellulose nanocrystals obtained by acid hydrolysis and ultrasound processing for structural strengthening in paper packaging. <i>Wood Science and Technology</i> , 2021, 55, 639-657.	1.4	4
263	Hydrolytic potential of a psychrotrophic <i>Pseudomonas</i> isolated from refrigerated raw milk. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1479-84.	0.8	4
264	Genomic characterization and production of antimicrobial lipopeptides by <i>Bacillus velezensis</i> P45 growing on feather by-products. <i>Journal of Applied Microbiology</i> , 2022, 132, 2067-2079.	1.4	4
265	KINETICS OF PIGMENT DEGRADATION IN SLICED COOKED HAM. <i>Journal of Muscle Foods</i> , 2003, 14, 221-231.	0.5	3
266	YACON INULIN LEACHING DURING HOT WATER BLANCHING. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 523-529.	1.5	3
267	Purification of <i>Pseudomonas</i> sp. proteases through aqueous biphasic systems as an alternative source to obtain bioactive protein hydrolysates. <i>Biotechnology Progress</i> , 2020, 37, e3003.	1.3	3
268	Jaboticaba peel extract as an antimicrobial agent: screening and stability analysis. <i>British Food Journal</i> , 2021, ahead-of-print, .	1.6	3
269	Production and Characterization of Extremophilic Proteinases From a New Enzyme Source, <i>Barrientosiimonas</i> sp. V9. <i>Applied Biochemistry and Biotechnology</i> , 2020, 190, 1060-1073.	1.4	2
270	<i>Penicillium oxalicum</i> secretomic analysis identify plant cell wall degrading enzymes important for fruit juice extraction. <i>Journal of Food Science and Technology</i> , 2021, 58, 1764-1775.	1.4	2

#	ARTICLE	IF	CITATIONS
271	Proteomic analysis of <i>Listeria monocytogenes</i> exposed to free and nanostructured antimicrobial lipopeptides. <i>Molecular Omics</i> , 2021, 17, 426-437.	1.4	2
272	Microbial bioconversion of feathers into antioxidant peptides and pigments and their liposome encapsulation. <i>Biotechnology Letters</i> , 2021, 43, 835-844.	1.1	2
273	Inhibition of equine arteritis virus by an antimicrobial peptide produced by <i>Bacillus</i> sp. P34. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2017, 69, 535-542.	0.1	2
274	Parâmetros microbiológicos e físico-químicos durante a produção e maturação do queijo Fascal. <i>Acta Scientiae Veterinariae</i> , 2018, 37, 323.	0.2	2
275	Biological activities of whey protein hydrolysate produced by protease from the Antarctic bacterium <i>Lysobacter</i> sp. A03. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 43, 102415.	1.5	2
276	Dinâmica folicular de vacas charolesas submetidas a diferentes métodos de desmame interrompido aplicado aos 35 e 70 dias pós-parto. <i>Ciencia Rural</i> , 1998, 28, 653-658.	0.3	1
277	Effect of Plasma Nitriding Surface Modification on the Adhesion of Food Pathogens to Stainless Steel AISI 316 and AISI 304. <i>Journal of Food Safety</i> , 2016, 36, 341-347.	1.1	1
278	Commonly screened antibiotics in raw milk from dairy plants under State Inspection in Rio Grande do Sul, Brazil. <i>Brazilian Journal of Veterinary Research and Animal Science</i> , 2017, 54, 147.	0.2	1
279	Activity of the antimicrobial peptide P34 against bovine alphaherpesvirus type 1. <i>Ciencia Rural</i> , 2017, 47, .	0.3	1
280	Nanocomposite antimicrobial films based on biopolymers. , 2021, , 149-170.		1
281	Efeito dos Ácidos ascórbico e cítrico em propriedades físico-químicas e sensoriais de bolos vegetarianos com suplementação de farinha de bagaço de uva. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	1
282	Bacterial Keratinases: Useful Enzymes for Bioprocessing Agroindustrial Wastes and Beyond. , 2008, 1, 105.		1
283	Efeito do hidrorresfriamento na qualidade de pêssegos 'Chimarrita' e 'Chiripã'. <i>Revista Brasileira De Fruticultura</i> , 2007, 29, 333-338.	0.2	1
284	Thermal Resistance of Proteolytic Enzymes Produced by Psychrotrophic Bacteria Isolated from Buffalo Milk. <i>International Journal of Dairy Science</i> , 2017, 12, 339-347.	0.4	1
285	Nanoliposomes as a Platform for Delivery of Antimicrobials. , 2017, , 55-90.		1
286	Determination of the Nutritional Value of Diet Containing <i>Bacillus subtilis</i> Hydrolyzed Feather Meal in Adult Dogs. <i>Animals</i> , 2021, 11, 3553.	1.0	1
287	Proteomic dataset of <i>Listeria monocytogenes</i> exposed to sublethal concentrations of free and nanoencapsulated nisin. <i>Data in Brief</i> , 2022, 43, 108343.	0.5	1
288	Supporting data for comparative proteomic analysis of <i>Listeria monocytogenes</i> ATCC 7644 exposed to a sublethal concentration of nisin. <i>Data in Brief</i> , 2015, 3, 113-116.	0.5	0

#	ARTICLE	IF	CITATIONS
289	INFLUENCE OF PEPTIDE P34 ON GENE EXPRESSION OF LISTERIA MONOCYTOGENES AND LISTERIA SEELEGERI. International Journal of Pharmacy and Pharmaceutical Sciences, 2016, 9, 116.	0.3	0
290	OBTENÇÃO DE UM CONCENTRADO PROTEICO A PARTIR DO BAGAÇO DE MALTE RESIDUAL DA PRODUÇÃO DE CERVEJA. , 2020, , .		0
291	Antimicrobial High-Density Polyethylene (HDPE)/ZnO Nanocomposites Obtained by in situ Polymerization. Journal of the Brazilian Chemical Society, 0, , .	0.6	0
292	High-throughput technologies in probiotics science. , 2022, , 77-101.		0