

Adriano Brandelli

List of Publications by Year in descending order

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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	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
2	Structured silica materials as innovative delivery systems for the bacteriocin nisin. <i>Food Chemistry</i> , 2022, 366, 130599.	4.2	19
3	<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
4	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
5	High-throughput technologies in probiotics science. , 2022, , 77-101.		0
6	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
7	<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
8	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
9	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
10	Combining natural antimicrobials and nanotechnology for disinfecting food surfaces and control microbial biofilm formation. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3771-3782.	5.4	31
11	<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
12	Nisin induces lamellar to cubic liquid-crystalline transition in pectin and polygalacturonic acid liposomes. <i>Food Hydrocolloids</i> , 2021, 112, 106320.	5.6	12
13	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
14	Microbial bioconversion of feathers into antioxidant peptides and pigments and their liposome encapsulation. <i>Biotechnology Letters</i> , 2021, 43, 835-844.	1.1	2
15	Nanocomposite antimicrobial films based on biopolymers. , 2021, , 149-170.		1
16	Evidence that protein corona reduces the release of antimicrobial peptides from polymeric nanocapsules in milk. <i>Food Research International</i> , 2021, 140, 110074.	2.9	10
17	<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
18	Proteomic analysis reveals differential responses of <i>Listeria monocytogenes</i> to free and nanoencapsulated nisin. <i>International Journal of Food Microbiology</i> , 2021, 346, 109170.	2.1	10

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19	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
20	Lipid-Based Nanostructures for the Delivery of Natural Antimicrobials. <i>Molecules</i> , 2021, 26, 3587.	1.7	32
21	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
22	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
23	Jaboticaba peel extract as an antimicrobial agent: screening and stability analysis. <i>British Food Journal</i> , 2021, ahead-of-print, .	1.6	3
24	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
25	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
26	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
27	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
28	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
29	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
30	Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. <i>Food Research International</i> , 2020, 137, 109687.	2.9	21
31	Nisin influence on the expression of <i>Listeria monocytogenes</i> surface proteins. <i>Journal of Proteomics</i> , 2020, 226, 103906.	1.2	11
32	Natural Pigments of Microbial Origin. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	40
33	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. <i>Journal of Food Biochemistry</i> , 2020, 44, e13262.	1.2	5
34	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
35	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
36	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

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37	Natamycin-loaded electrospun poly(ϵ -caprolactone) nanofibers as an innovative platform for antifungal applications. <i>SN Applied Sciences</i> , 2020, 2, 1.	1.5	11
38	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
39	Effect of Oleic Acid, Cholesterol, and Octadecylamine on Membrane Stability of Freeze-Dried Liposomes Encapsulating Natural Antimicrobials. <i>Food and Bioprocess Technology</i> , 2020, 13, 599-610.	2.6	30
40	Marine bacteria as source of antimicrobial compounds. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 306-319.	5.1	63
41	Proteomic study of <i>Enterococcus durans</i> LAB18S growing on prebiotic oligosaccharides. <i>Food Microbiology</i> , 2020, 89, 103430.	2.1	11
42	Purification of <i>Pseudomonas</i> spp. proteases through aqueous biphasic systems as an alternative source to obtain bioactive protein hydrolysates. <i>Biotechnology Progress</i> , 2020, 37, e3003.	1.3	3
43	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
44	OBTENÇÃO DE UM CONCENTRADO PROTEICO A PARTIR DO BAGAÇO DE MALTE RESIDUAL DA PRODUÇÃO DE CERVEJA. , 2020, , .		0
45	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
46	Functional genome annotation depicts probiotic properties of <i>Bacillus velezensis</i> FTC01. <i>Gene</i> , 2019, 713, 143971.	1.0	22
47	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
48	Beyond plucking: Feathers bioprocessing into valuable protein hydrolysates. <i>Waste Management</i> , 2019, 95, 399-415.	3.7	64
49	Silica xerogels as novel streptomycin delivery platforms. <i>Journal of Drug Delivery Science and Technology</i> , 2019, 53, 101210.	1.4	6
50	Xylooligosaccharides production from wheat middlings bioprocessed with <i>Bacillus subtilis</i> . <i>Food Research International</i> , 2019, 126, 108673.	2.9	24
51	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
52	Antimicrobial activity of lysozyme-nisin co-encapsulated in liposomes coated with polysaccharides. <i>Food Hydrocolloids</i> , 2019, 93, 1-9.	5.6	101
53	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
54	Characterization of a novel antioxidant peptide from feather keratin hydrolysates. <i>New Biotechnology</i> , 2019, 49, 71-76.	2.4	61

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55	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
56	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
57	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
58	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
59	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
60	Nanostructures for delivery of natural antimicrobials in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2202-2212.	5.4	56
61	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
62	Entomopathogenic bacteria <i>Photorhabdus luminescens</i> drug source against <i>Leishmania amazonensis</i> . <i>Parasitology</i> , 2018, 145, 1065-1074.	0.7	16
63	Toxicity and Safety Evaluation of Nanoclays. , 2018, , 57-76.		7
64	Buffalo cheese whey hydrolyzed with Alcalase as an antibrowning agent in minimally processed apple. <i>Journal of Food Science and Technology</i> , 2018, 55, 3731-3738.	1.4	10
65	Comparative proteomic analysis of foodborne <i>Salmonella Enteritidis</i> SE86 subjected to cold plasma treatment. <i>Food Microbiology</i> , 2018, 76, 310-318.	2.1	16
66	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
67	One-Step Ultrafiltration Process for Separation and Purification of a Keratinolytic Protease Produced with Feather Meal. <i>International Journal of Chemical Engineering</i> , 2018, 2018, 1-7.	1.4	10
68	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
69	Bact�rias psicrotr�ficas e atividade proteol�tica no leite cru refrigerado. <i>Acta Scientiae Veterinariae</i> , 2018, 37, 157.	0.2	12
70	Par�metros microbiol�gicos e f�sico-qu�micos durante a produ�o e matura�o do queijo Fascal. <i>Acta Scientiae Veterinariae</i> , 2018, 37, 323.	0.2	2
71	Detection of <i>Paenibacillus</i> larvae by Real-Time PCR. <i>Acta Scientiae Veterinariae</i> , 2018, 38, 251.	0.2	10
72	Total Polyphenols, Antioxidant, Antimicrobial and Allelopathic Activities of Spend Coffee Ground Aqueous Extract. <i>Waste and Biomass Valorization</i> , 2017, 8, 439-442.	1.8	29

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73	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
74	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
75	Prospecting soil bacteria from subtropical Brazil for hydrolases production. <i>Biologia (Poland)</i> , 2017, 72, 130-139.	0.8	4
76	Nanostructured bioactive compounds for ecological food packaging. <i>Environmental Chemistry Letters</i> , 2017, 15, 193-204.	8.3	54
77	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
78	Biodegradable and antimicrobial films based on poly(butylene adipate-co-terephthalate) electrospun fibers. <i>Polymer Bulletin</i> , 2017, 74, 3243-3268.	1.7	31
79	Bioaccumulation and distribution of selenium in <i>Enterococcus durans</i> . <i>Journal of Trace Elements in Medicine and Biology</i> , 2017, 40, 37-45.	1.5	30
80	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
81	Antimicrobial activity of some natural extracts encapsulated within silica matrices. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 160, 177-183.	2.5	9
82	Antimicrobial Activities of Metal Nanoparticles. , 2017, , 337-363.		31
83	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
84	A novel active packaging material based on starch-halloysite nanocomposites incorporating antimicrobial peptides. <i>Food Hydrocolloids</i> , 2017, 63, 561-570.	5.6	106
85	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
86	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
87	<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
88	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
89	Activity of the antimicrobial peptide P34 against bovine alphaherpesvirus type 1. <i>Ciencia Rural</i> , 2017, 47, .	0.3	1
90	Food applications of nanostructured antimicrobials. , 2017, , 35-74.		8

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91	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
92	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
93	Nanoliposomes as a Platform for Delivery of Antimicrobials. , 2017, , 55-90.		1
94	INFLUENCE OF PEPTIDE P34 ON GENE EXPRESSION OF <i>LISTERIA MONOCYTOGENES</i> AND <i>LISTERIA SEELEGERI</i> . <i>International Journal of Pharmacy and Pharmaceutical Sciences</i> , 2016, 9, 116.	0.3	0
95	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
96	ANTIMICROBIAL PEPTIDE P34 INFLUENCES GENE EXPRESSION OF <i>LISTERIA MONOCYTOGENES</i> GROWING IN SOFT CHEESE. <i>International Journal of Pharmacy and Pharmaceutical Sciences</i> , 2016, 8, 235.	0.3	8
97	Characterization of powder from the permeate of yacon extract by ultrafiltration and dehydrated by spray drying. <i>Ciencia E Agrotecnologia</i> , 2016, 40, 585-595.	1.5	9
98	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
99	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
100	Purification and characterization of a keratinolytic protease produced by probiotic <i>Bacillus subtilis</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 7, 102-109.	1.5	31
101	Simultaneous production of proteases and antioxidant compounds from agro-industrial by-products. <i>Bioresource Technology</i> , 2016, 222, 210-216.	4.8	28
102	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
103	Nanobiotechnology Methods to Incorporate Bioactive Compounds in Food Packaging. <i>Sustainable Agriculture Reviews</i> , 2016, , 27-58.	0.6	7
104	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
105	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
106	Bacterial communities involved in sulfur transformations in wastewater treatment plants. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 10125-10135.	1.7	34
107	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
108	Screening of Bacteria for Protease Production and Feather Degradation. <i>Waste and Biomass Valorization</i> , 2016, 7, 447-453.	1.8	23

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109	Inhibition of filamentous fungi by ketoconazole-functionalized electrospun nanofibers. <i>European Journal of Pharmaceutical Sciences</i> , 2016, 84, 70-76.	1.9	26
110	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
111	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
112	Liquid-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
113	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
114	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
115	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
116	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
117	YACON INULIN LEACHING DURING HOT WATER BLANCHING. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 523-529.	1.5	3
118	Microbial enzymes for bioconversion of poultry waste into added-value products. <i>Food Research International</i> , 2015, 73, 3-12.	2.9	158
119	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
120	Whey as a source of peptides with remarkable biological activities. <i>Food Research International</i> , 2015, 73, 149-161.	2.9	241
121	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
122	Biodegradation of α - and β -keratins by Gram-negative bacteria. <i>International Biodeterioration and Biodegradation</i> , 2015, 104, 136-141.	1.9	16
123	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
124	Nanobiotechnology Strategies for Delivery of Antimicrobials in Agriculture and Food. , 2015, , 119-139.		4
125	Adsorption of nisin and pediocin on nanoclays. <i>Food Chemistry</i> , 2015, 188, 161-169.	4.2	44
126	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

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127	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
128	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
129	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
130	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
131	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
132	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
133	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
134	Assessment of Beneficial Properties of <i>Enterococcus</i> Strains. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 665-675.	0.9	4
135	Isolation of three novel Antarctic psychrotolerant feather-degrading bacteria and partial purification of keratinolytic enzyme from <i>Lysobacter</i> sp. A03. <i>International Biodeterioration and Biodegradation</i> , 2014, 88, 1-7.	1.9	31
136	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
137	A current assessment on the production of bacterial keratinases. <i>Critical Reviews in Biotechnology</i> , 2014, 34, 372-384.	5.1	96
138	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
139	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , 2014, 156, 144-150.	4.2	97
140	Polypropylene/Montmorillonite Nanocomposites Containing Nisin as Antimicrobial Food Packaging. <i>Food and Bioprocess Technology</i> , 2014, 7, 3349-3357.	2.6	46
141	Probiotic potential, antimicrobial and antioxidant activities of <i>Enterococcus durans</i> strain LAB18s. <i>Food Control</i> , 2014, 37, 251-256.	2.8	182
142	Integration of ultrafiltration into an aqueous two-phase system in the keratinase purification. <i>Process Biochemistry</i> , 2014, 49, 2016-2024.	1.8	21
143	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
144	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

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145	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
146	Phosphatidylcholine nanovesicles coated with chitosan or chondroitin sulfate as novel devices for bacteriocin delivery. <i>Journal of Nanoparticle Research</i> , 2014, 16, 1.	0.8	28
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290	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
291	Antimicrobial High-Density Polyethylene (HDPE)/ZnO Nanocomposites Obtained by in situ Polymerization. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	0
292	Evaluation of the technological functional properties and antioxidant activity of protein hydrolysate obtained from brewers' spent grain. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	8