

Victor M Balcão

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7550452/publications.pdf>

Version: 2024-02-01

74
papers

3,138
citations

186265

28
h-index

155660

55
g-index

75
all docs

75
docs citations

75
times ranked

3774
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization and <i>in vitro</i> testing of newly isolated lytic bacteriophages for the biocontrol of <i>Pseudomonas aeruginosa</i> . <i>Future Microbiology</i> , 2022, 17, 111-141.	2.0	7
2	Transdermal permeation of curcumin promoted by choline geranate ionic liquid: Potential for the treatment of skin diseases. <i>Saudi Pharmaceutical Journal</i> , 2022, 30, 382-397.	2.7	12
3	Transdermal Permeation Assays of Curcumin Aided by CAGE-IL: In Vivo Control of Psoriasis. <i>Pharmaceutics</i> , 2022, 14, 779.	4.5	1
4	Isolation and Molecular Characterization of a Novel Lytic Bacteriophage That Inactivates MDR <i>Klebsiella pneumoniae</i> Strains. <i>Pharmaceutics</i> , 2022, 14, 1421.	4.5	13
5	Kiwifruit bacterial canker: an integrative view focused on biocontrol strategies. <i>Planta</i> , 2021, 253, 49.	3.2	32
6	The effect of probiotics on functional constipation in adults. <i>Medicine (United States)</i> , 2021, 100, e24938.	1.0	8
7	Newly isolated lytic bacteriophages for <i>Staphylococcus intermedius</i> , structurally and functionally stabilized in a hydroxyethylcellulose gel containing choline geranate: Potential for transdermal permeation in veterinary phage therapy. <i>Research in Veterinary Science</i> , 2021, 135, 42-58.	1.9	22
8	Transdermal Permeation of Caffeine Aided by Ionic Liquids: Potential for Enhanced Treatment of Cellulite. <i>AAPS PharmSciTech</i> , 2021, 22, 121.	3.3	6
9	Bacteriophage-Based Biosensing of <i>Pseudomonas aeruginosa</i> : An Integrated Approach for the Putative Real-Time Detection of Multi-Drug-Resistant Strains. <i>Biosensors</i> , 2021, 11, 124.	4.7	9
10	Performance of Choline Geranate Deep Eutectic Solvent as Transdermal Permeation Enhancer: An In Vitro Skin Histological Study. <i>Pharmaceutics</i> , 2021, 13, 540.	4.5	17
11	Phage therapy as a potential approach in the biocontrol of pathogenic bacteria associated with shellfish consumption. <i>International Journal of Food Microbiology</i> , 2021, 338, 108995.	4.7	17
12	Use of phage ϕ 6 to inactivate <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> in kiwifruit plants: <i>in vitro</i> and <i>ex vivo</i> experiments. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 1319-1330.	3.6	43
13	Antimicrobial Photodynamic Therapy in the Control of <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> Transmission by Kiwifruit Pollen. <i>Microorganisms</i> , 2020, 8, 1022.	3.6	10
14	Transdermal permeation of bacteriophage particles by choline oleate: potential for treatment of soft-tissue infections. <i>Future Microbiology</i> , 2020, 15, 881-896.	2.0	18
15	Non-invasive Transdermal Delivery of Human Insulin Using Ionic Liquids: <i>In vitro</i> Studies. <i>Frontiers in Pharmacology</i> , 2020, 11, 243.	3.5	38
16	Caracterização física de Cateteres Centrais de Inserção Periférica (CCIP). <i>Revista Materia</i> , 2020, 25, .	0.2	1
17	Avaliação física-química de cimentos Portland produzidos no Brasil, via Fluorescência por raios-X e resistência mecânica. <i>Semina: Ciências Exatas E Tecnológicas</i> , 2020, 41, 3.	0.1	0
18	CHARACTERIZAÇÃO E AVALIAÇÃO SENSORIAL DE BARRA DE CEREAL COM EXTRATO DE ANTOCIANINAS DA FRUTA DA PALMEIRA JUSSARA (<i>EUTERPE EDULIS</i>) / CHARACTERIZATION AND SENSORIAL EVALUATION OF CEREAL BAR WITH ANTHOCYANINS EXTRACT FROM THE FRUIT OF PALMEIRA JUSSARA (<i>EUTERPE EDULIS</i>). <i>Brazilian Journal of Development</i> , 2020, 6, 75546-75560.	0.1	0

#	ARTICLE	IF	CITATIONS
19	Efficiency of Phage ̳6 for Biocontrol of <i>Pseudomonas syringae</i> pv. <i>syringae</i> : An in Vitro Preliminary Study. <i>Microorganisms</i> , 2019, 7, 286.	3.6	64
20	Study of the elemental composition of plants and extracts of medicinal plants through X-ray fluorescence. <i>Journal of Physics: Conference Series</i> , 2019, 1291, 012022.	0.4	0
21	Prospects for the Use of New Technologies to Combat Multidrug-Resistant Bacteria. <i>Frontiers in Pharmacology</i> , 2019, 10, 692.	3.5	63
22	Salvado de harina y salvado de fÃ©cula de mandioca como potenciales excipientes para comprimidos. <i>Ars Pharmaceutica</i> , 2019, 60, .	0.3	1
23	Biotechnological applications of bacteriophages: State of the art. <i>Microbiological Research</i> , 2018, 212-213, 38-58.	5.3	191
24	Structural and functional stabilization of bacteriophage particles within the aqueous core of a W/O/W multiple emulsion: A potential biotherapeutic system for the inhalational treatment of bacterial pneumonia. <i>Process Biochemistry</i> , 2018, 64, 177-192.	3.7	29
25	Obesity: A New Adverse Effect of Antibiotics?. <i>Frontiers in Pharmacology</i> , 2018, 9, 1408.	3.5	28
26	Immobilization of antimicrobial peptides from <i>Lactobacillus sakei</i> subsp. <i>sakei</i> 2a in bacterial cellulose: Structural and functional stabilization. <i>Food Packaging and Shelf Life</i> , 2018, 17, 25-29.	7.5	27
27	Production, stabilisation and characterisation of silver nanoparticles coated with bioactive polymers pluronic F68, PVP and PVA. <i>IET Nanobiotechnology</i> , 2017, 11, 552-556.	3.8	3
28	Sericin from <i>Bombyx mori</i> cocoons. Part I: Extraction and physicochemical-biological characterization for biopharmaceutical applications. <i>Process Biochemistry</i> , 2017, 61, 163-177.	3.7	56
29	Development of a water-in-oil-in-water multiple emulsion system integrating biomimetic aqueous-core lipid nanodroplets for protein entity stabilization. Part II: process and product characterization. <i>Drug Development and Industrial Pharmacy</i> , 2016, 42, 1990-2000.	2.0	8
30	Alternatives to overcoming bacterial resistances: State-of-the-art. <i>Microbiological Research</i> , 2016, 191, 51-80.	5.3	202
31	Study of the elemental composition of saliva of smokers and nonsmokers by X-ray fluorescence. <i>Applied Radiation and Isotopes</i> , 2016, 118, 221-227.	1.5	4
32	Antimicrobial and antioxidant screening of curcumin and pyrocatechol in the prevention of biodiesel degradation: oxidative stability. <i>Biofuels</i> , 2016, 7, 581-592.	2.4	8
33	Scaffolds and tissue regeneration: An overview of the functional properties of selected organic tissues. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2016, 104, 1483-1494.	3.4	9
34	Development of fortified bread using peptide-iron chelate: A perspective to prevent iron deficiency anemia. <i>Journal of Public Health Aspects</i> , 2016, 3, 1.	0.5	5
35	Water-in-Oil-in-Water Nanoencapsulation Systems. , 2015, , 95-129.		0
36	Zidovudine-Poly(L-Lactic Acid) Solid Dispersions with Improved Intestinal Permeability Prepared by Supercritical Antisolvent Process. <i>Journal of Pharmaceutical Sciences</i> , 2015, 104, 1691-1700.	3.3	11

#	ARTICLE	IF	CITATIONS
37	Development and Characterization of a Hydrogel Containing Silver Sulfadiazine for Antimicrobial Topical Applications. <i>Journal of Pharmaceutical Sciences</i> , 2015, 104, 2241-2254.	3.3	35
38	Structural and functional stabilization of protein entities: state-of-the-art. <i>Advanced Drug Delivery Reviews</i> , 2015, 93, 25-41.	13.7	176
39	Biomimetic aqueous-core lipid nanoballoons integrating a multiple emulsion formulation: A suitable housing system for viable lytic bacteriophages. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 123, 478-485.	5.0	27
40	Carbohydrate Hydrogels with Stabilized Phage Particles for Bacterial Biosensing: Bacterium Diffusion Studies. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1194-1214.	2.9	24
41	Development of a buccal mucoadhesive film for fast dissolution: mathematical rationale, production and physicochemical characterization. <i>Drug Delivery</i> , 2014, 21, 530-539.	5.7	20
42	Development and Characterization of a Hydrogel Containing Nitrofurazone for Antimicrobial Topical Applications. <i>Current Pharmaceutical Biotechnology</i> , 2014, 15, 182-190.	1.6	7
43	Development and Characterization of a Gel Formulation Integrating Microencapsulated Nitrofurazone. <i>Current Pharmaceutical Biotechnology</i> , 2014, 14, 1036-1047.	1.6	4
44	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , 2013, 32, 425-431.	10.7	96
45	Structural and functional stabilization of phage particles in carbohydrate matrices for bacterial biosensing. <i>Enzyme and Microbial Technology</i> , 2013, 53, 55-69.	3.2	25
46	Nanocarrier possibilities for functional targeting of bioactive peptides and proteins: state-of-the-art. <i>Journal of Drug Targeting</i> , 2012, 20, 114-141.	4.4	33
47	Characterization of galactooligosaccharides produced by β -galactosidase immobilized onto magnetized Dacron. <i>International Dairy Journal</i> , 2011, 21, 172-178.	3.0	39
48	Immobilized β -galactosidase onto magnetic particles coated with polyaniline: Support characterization and galactooligosaccharides production. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011, 70, 74-80.	1.8	56
49	Total antioxidant activity and trace elements in human milk: the first 4 months of breast-feeding. <i>European Food Research and Technology</i> , 2009, 230, 201-208.	3.3	19
50	Galacto-oligosaccharides production during lactose hydrolysis by free <i>Aspergillus oryzae</i> β -galactosidase and immobilized on magnetic polysiloxane-polyvinyl alcohol. <i>Food Chemistry</i> , 2009, 115, 92-99.	8.2	170
51	Galactooligosaccharides production by β -galactosidase immobilized onto magnetic polysiloxane-polyaniline particles. <i>Reactive and Functional Polymers</i> , 2009, 69, 246-251.	4.1	45
52	The effects of enzymatic interesterification on the physical-chemical properties of blends of lard and soybean oil. <i>LWT - Food Science and Technology</i> , 2009, 42, 1275-1282.	5.2	48
53	Immobilization of β -galactosidase from <i>Kluyveromyces lactis</i> onto a polysiloxane-polyvinyl alcohol magnetic (mPOS-PVA) composite for lactose hydrolysis. <i>Catalysis Communications</i> , 2008, 9, 2334-2339.	3.3	95
54	Fatty Acid Profile of Human Milk of Portuguese Lactating Women: Prospective Study from the 1st to the 16th Week of Lactation. <i>Annals of Nutrition and Metabolism</i> , 2008, 53, 50-56.	1.9	31

#	ARTICLE	IF	CITATIONS
55	Changes in the pool of free fatty acids in ovine, bovine and caprine milk fats, effected by viable cells and cell-free extracts of <i>Lactococcus lactis</i> and <i>Debaryomyces vanriijiae</i> . <i>Food Chemistry</i> , 2007, 103, 1112-1118.	8.2	5
56	Flavour development via lipolysis of milkfats: changes in free fatty acid pool. <i>International Journal of Food Science and Technology</i> , 2007, 42, 961-968.	2.7	27
57	Hydrolysis of β -lactalbumin by cardosin A immobilized on highly activated supports. <i>Enzyme and Microbial Technology</i> , 2003, 33, 908-916.	3.2	29
58	Maximisation of the yield of final product on substrate in the case of sequential reactions catalysed by coimmobilised enzymes: a theoretical analysis. <i>Bioprocess and Biosystems Engineering</i> , 2001, 24, 143-149.	3.4	4
59	Coimmobilization of L-asparaginase and glutamate dehydrogenase onto highly activated supports. <i>Enzyme and Microbial Technology</i> , 2001, 28, 696-704.	3.2	35
60	Hydrolysis of whey proteins by proteases extracted from <i>Cynara cardunculus</i> and immobilized onto highly activated supports. <i>Enzyme and Microbial Technology</i> , 2001, 28, 642-652.	3.2	67
61	Structural and Functional Stabilization of L-Asparaginase via Multisubunit Immobilization onto Highly Activated Supports. <i>Biotechnology Progress</i> , 2001, 17, 537-542.	2.6	93
62	Kinetics and mechanisms of reactions catalyzed by immobilized lipases. <i>Enzyme and Microbial Technology</i> , 2000, 27, 187-204.	3.2	248
63	Lipase catalyzed modification of milkfat. <i>Biotechnology Advances</i> , 1998, 16, 309-341.	11.7	63
64	On the performance of a hollow-fiber bioreactor for acidolysis catalyzed by immobilized lipase. , 1998, 60, 114-123.		23
65	Modification of butterfat by selective hydrolysis and interesterification by lipase: Process and product characterization. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 1347-1358.	1.9	24
66	Interesterification and Acidolysis of Butterfat with Oleic Acid by <i>Mucor Javanicus</i> Lipase: Changes in the Pool of Fatty Acid Residues. <i>Enzyme and Microbial Technology</i> , 1998, 22, 511-519.	3.2	29
67	Lipase-catalyzed acidolysis of butterfat with oleic acid: characterization of process and product. <i>Enzyme and Microbial Technology</i> , 1998, 23, 118-128.	3.2	28
68	Stability Of A Commercial Lipase From <i>Mucor Javanicus</i> : Kinetic Modelling Of Ph And Temperature Dependencies. <i>Biocatalysis and Biotransformation</i> , 1998, 16, 45-66.	2.0	16
69	Lipase-catalyzed modification of butterfat via acidolysis with oleic acid. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 1997, 3, 161-169.	1.8	27
70	Evolution of free fatty acid profile during ripening in cheeses manufactured from bovine, ovine and caprine milks with extracts of <i>Cynara cardunculus</i> as coagulant. <i>European Food Research and Technology</i> , 1997, 205, 104-107.	0.6	19
71	Bioreactors with immobilized lipases: State of the art. <i>Enzyme and Microbial Technology</i> , 1996, 18, 392-416.	3.2	433
72	Adsorption of Protein from Several Commercial Lipase Preparations onto a Hollow-Fiber Membrane Module. <i>Biotechnology Progress</i> , 1996, 12, 164-172.	2.6	40

#	ARTICLE	IF	CITATIONS
73	STADEERS: a software package for the statistical design of experiments pertaining to the estimation of parameters in rate expressions that describe enzyme-catalyzed processes. <i>Bioinformatics</i> , 1993, 9, 629-637.	4.1	0
74	Insights into Protein-Ionic Liquid Interactions Aiming at Macromolecule Delivery Systems. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	14