

Miguel ngelo Parente Ribeiro Cerqueira

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

189
papers

9,375
citations

58
h-index

92
g-index

201
ext. papers

11,205
ext. citations

6.2
avg, IF

6.61
L-index

#	Paper	IF	Citations
189	Sustainable Biorefinery Processing for Hemicellulose Fractionation and Bio-based Products in a Circular Bioeconomy. <i>Clean Energy Production Technologies</i> , 2022 , 39-69	0.8	2
188	Nano and Microengineered Structures for Enhanced Stability and Controlled Release of Bioactive Compounds. <i>Food Engineering Series</i> , 2022 , 25-67	0.5	
187	Hydroxypropyl methylcellulose-based micro- and nanostructures for encapsulation of melanoidins: Effect of electrohydrodynamic processing variables on morphological and physicochemical properties.. <i>International Journal of Biological Macromolecules</i> , 2022 , 202, 453-467	7.9	0
186	Active Packaging Systems Based on Metal and Metal Oxide Nanoparticles 2022 , 143-181		0
185	Extraction and characterization of mucilage from <i>Opuntia ficus-indica</i> cultivated on hydroponic system. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2022 , 50, 12460	1.2	
184	Antibiofilm Efficacy of the <i>Pseudomonas aeruginosa</i> Pseudovirus vB_PaeM-SMS29 Loaded onto Dissolving Polyvinyl Alcohol Microneedles. <i>Viruses</i> , 2022 , 14, 964	6.2	1
183	Low energy nanoemulsions as carriers of thyme and lemon balm essential oils. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112748	5.4	1
182	Safety and fate of nanomaterials in food: The role of in vitro tests. <i>Trends in Food Science and Technology</i> , 2021 , 109, 593-607	15.3	10
181	The clinical path to deliver encapsulated phages and lysins. <i>FEMS Microbiology Reviews</i> , 2021 , 45,	15.1	5
180	Nano spray drying of food ingredients; materials, processing and applications. <i>Trends in Food Science and Technology</i> , 2021 , 109, 632-646	15.3	24
179	Polysaccharide-Based Multilayer Nano-Emulsions Loaded with Oregano Oil: Production, Characterization, and In Vitro Digestion Assessment. <i>Nanomaterials</i> , 2021 , 11,	5.4	5
178	Characterization of PHBV films loaded with FO1 bacteriophage using polyvinyl alcohol-based nanofibers and coatings: A comparative study. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 69, 102646	6.8	12
177	Active Carboxymethylcellulose-Based Edible Films: Influence of Free and Encapsulated Curcumin on Films' Properties. <i>Foods</i> , 2021 , 10,	4.9	3
176	Rhamnolipids-based nanostructured lipid carriers: Effect of lipid phase on physicochemical properties and stability. <i>Food Chemistry</i> , 2021 , 344, 128670	8.5	3
175	Oleogel-Based Systems for the Delivery of Bioactive Compounds in Foods. <i>Gels</i> , 2021 , 7,	4.2	5
174	The Effect of Molecular Weight on the Antimicrobial Activity of Chitosan from for Food Packaging Applications. <i>Marine Drugs</i> , 2021 , 19,	6	1
173	Development of Chitosan-Based Surfaces to Prevent Single- and Dual-Species Biofilms of and. <i>Molecules</i> , 2021 , 26,	4.8	2

172	Effect of Biodegradable Hydrophilic and Hydrophobic Emulsifiers on the Oleogels Containing Sunflower Wax and Sunflower Oil. <i>Gels</i> , 2021 , 7,	4.2	2
171	All-cellulose nanocomposite films based on bacterial cellulose nanofibrils and nanocrystals. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100715	8.2	6
170	Food-grade hydroxypropyl methylcellulose-based formulations for electrohydrodynamic processing: Part I – Role of solution parameters on fibre and particle production. <i>Food Hydrocolloids</i> , 2021 , 118, 106761	10.6	10
169	Electrohydrodynamic processing for the production of zein-based microstructures and nanostructures. <i>Current Opinion in Colloid and Interface Science</i> , 2021 , 56, 101504	7.6	6
168	Edible films and coatings as carriers of nano and microencapsulated ingredients 2021 , 211-273		1
167	Development of electrospun active films of poly(3-hydroxybutyrate-co-3-hydroxyvalerate) by the incorporation of cyclodextrin inclusion complexes containing oregano essential oil. <i>Food Hydrocolloids</i> , 2020 , 108, 106013	10.6	27
166	Characterization of Enriched Meat-Based PF ₁₁ Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , 2020 , 6,	4.2	24
165	Pectin-Based Films Loaded with Hydroponic Nopal Mucilages: Development and Physicochemical Characterization. <i>Coatings</i> , 2020 , 10, 467	2.9	6
164	Bacterial cellulose/cashew gum films as probiotic carriers. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109699	5.4	11
163	Natural and Induced Antibodies Against Phages in Humans: Induction Kinetics and Immunogenicity for Structural Proteins of PB1-Related Phages. <i>Phage</i> , 2020 , 1, 91-99	1.8	7
162	Electrospun Active Biopapers of Food Waste Derived Poly(3-hydroxybutyrate--3-hydroxyvalerate) with Short-Term and Long-Term Antimicrobial Performance. <i>Nanomaterials</i> , 2020 , 10,	5.4	18
161	Bacteriophages for Chronic Wound Treatment: from Traditional to Novel Delivery Systems. <i>Viruses</i> , 2020 , 12,	6.2	25
160	Lactoferrin-based nanoemulsions to improve the physical and chemical stability of omega-3 fatty acids. <i>Food and Function</i> , 2020 , 11, 1966-1981	6.1	15
159	Carboxymethyl cellulose-based films: Effect of organosolv lignin incorporation on physicochemical and antioxidant properties. <i>Journal of Food Engineering</i> , 2020 , 285, 110107	6	24
158	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 218-224	4.3	50
157	Electrosprayed whey protein-based nanocapsules for β -carotene encapsulation. <i>Food Chemistry</i> , 2020 , 314, 126157	8.5	19
156	Dehydration of protein lactoferrin-glycomacropeptide nanohydrogels. <i>Food Hydrocolloids</i> , 2020 , 101, 105550	10.6	7
155	Oleogels for development of health-promoting food products. <i>Food Science and Human Wellness</i> , 2020 , 9, 31-39	8.3	43

154	Entrapment of a phage cocktail and cinnamaldehyde on sodium alginate emulsion-based films to fight food contamination by <i>Escherichia coli</i> and <i>Salmonella Enteritidis</i> . <i>Food Research International</i> , 2020 , 128, 108791	7	20
153	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. <i>Food and Bioprocess Technology</i> , 2020 , 13, 67-87	5.1	7
152	<i>Delonix regia</i> galactomannan-based edible films: Effect of molecular weight and k-carrageenan on physicochemical properties. <i>Food Hydrocolloids</i> , 2020 , 103, 105632	10.6	11
151	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. <i>Polymers</i> , 2020 , 12,	4.5	5
150	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 1798-1809	7.9	20
149	The Protective Effect of Biofilm Matrix against Phage Predation. <i>Viruses</i> , 2020 , 12,	6.2	10
148	Evaluation of the specific migration according to EU standards of titanium from Chitosan/Metal complexes films containing TiO ₂ particles into different food simulants. A comparative study of the nano-sized vs micro-sized particles. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100579	8.2	12
147	Development of Active Barrier Multilayer Films Based on Electrospun Antimicrobial Hot-Tack Food Waste Derived Poly(3-hydroxybutyrate--3-hydroxyvalerate) and Cellulose Nanocrystal Interlayers. <i>Nanomaterials</i> , 2020 , 10,	5.4	15
146	Bio-Based Nanoparticles as a Carrier of β -Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. <i>Molecules</i> , 2020 , 25,	4.8	12
145	Self-assembled lipids for food applications: A review. <i>Advances in Colloid and Interface Science</i> , 2020 , 285, 102279	14.3	12
144	Sustainable approach of high-pressure agave bagasse pretreatment for ethanol production. <i>Renewable Energy</i> , 2020 , 155, 1347-1354	8.1	22
143	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. <i>Foods</i> , 2019 , 8,	4.9	41
142	Candelilla Wax-Based Coatings and Films: Functional and Physicochemical Characterization. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1787-1797	5.1	13
141	Otitis media pathogens - A life entrapped in biofilm communities. <i>Critical Reviews in Microbiology</i> , 2019 , 45, 595-612	7.8	13
140	Recent advances and challenges on applications of nanotechnology in food packaging. A literature review. <i>Food and Chemical Toxicology</i> , 2019 , 134, 110814	4.7	63
139	Phenolic Compound-loaded Nanosystems: Artificial Neural Network Modeling to Predict Particle Size, Polydispersity Index, and Encapsulation Efficiency. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1395-1408	5.1	4
138	Amphiphilic Modified Galactomannan as a Novel Potential Carrier for Hydrophobic Compounds. <i>Frontiers in Sustainable Food Systems</i> , 2019 , 3,	4.8	6
137	Does the Future of Food Pass by Using Nanotechnologies?. <i>Frontiers in Sustainable Food Systems</i> , 2019 , 3,	4.8	5

136	Protein-Based Nanostructures for Food Applications. <i>Gels</i> , 2019 , 5,	4.2	17
135	Omega-3 and Polyunsaturated Fatty Acids-Enriched Hamburgers Using Sterol-Based Oleogels. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900111	3	29
134	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. <i>Journal of Food Engineering</i> , 2019 , 243, 89-100	6	47
133	Sterol-based oleogels' characterization envisioning food applications. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3318-3325	4.3	15
132	Techniques to Assess Phage-Biofilm Interaction. <i>Methods in Molecular Biology</i> , 2019 , 1898, 137-146	1.4	2
131	Liposomes loaded with phenolic extracts of Spirulina LEB-18: Physicochemical characterization and behavior under simulated gastrointestinal conditions. <i>Food Research International</i> , 2019 , 120, 656-667	7	31
130	Wettability of edible coatings on Nile tilapia fillets (<i>Oreochromis niloticus</i>). <i>Journal of Food Engineering</i> , 2019 , 247, 152-159	6	10
129	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. <i>Food Research International</i> , 2019 , 116, 1298-1305	7	32
128	Bacteriophage ϕ IBB-PF7A loaded on sodium alginate-based films to prevent microbial meat spoilage. <i>International Journal of Food Microbiology</i> , 2019 , 291, 121-127	5.8	28
127	Hydrogel as an alternative structure for food packaging systems. <i>Carbohydrate Polymers</i> , 2019 , 205, 1061-1066	11.6	93
126	Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 594-614	16.4	63
125	Construction of a Biocompatible and Antioxidant Multilayer Coating by Layer-by-Layer Assembly of κ -Carrageenan and Quercetin Nanoparticles. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1050-1060	5.1	19
124	Use of edible films and coatings in cheese preservation: Opportunities and challenges. <i>Food Research International</i> , 2018 , 107, 84-92	7	98
123	Edible oleogels: an opportunity for fat replacement in foods. <i>Food and Function</i> , 2018 , 9, 758-773	6.1	105
122	Thermodynamic, rheological and structural properties of edible oils structured with LMOGs: Influence of gelator and oil phase. <i>Food Structure</i> , 2018 , 16, 50-58	4.3	19
121	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. <i>Carbohydrate Polymers</i> , 2018 , 192, 327-336	10.3	69
120	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. <i>Food Hydrocolloids</i> , 2018 , 81, 442-448	10.6	106
119	Physiological protection of probiotic microcapsules by coatings. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1864-1877	11.5	53

118	Carbon-based sputtered coatings for enhanced chitosan-based films properties. <i>Applied Surface Science</i> , 2018 , 433, 689-695	6.7	9
117	Nanostructured Multilayer Films 2018 , 147-171		7
116	Assessment of Sep1virus interaction with stationary cultures by transcriptional and flow cytometry studies. <i>FEMS Microbiology Ecology</i> , 2018 , 94,	4.3	8
115	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety 2018 , 271-306		11
114	Food Grade Polymers for the Gelation of Edible Oils Envisioning Food Applications 2018 , 591-608		1
113	Chestnut Honey and Bacteriophage Application to Control Biofilms: Evaluation in an Wound Model. <i>Frontiers in Microbiology</i> , 2018 , 9, 1725	5.7	36
112	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018 , 48, 605-613	5.1	40
111	In vitro digestion of lactoferrin-glycomacropeptide nanohydrogels incorporating bioactive compounds: Effect of a chitosan coating. <i>Food Hydrocolloids</i> , 2018 , 84, 267-275	10.6	16
110	Lignocellulosic Materials and Their Use in Bio-based Packaging. <i>Springer Briefs in Molecular Science</i> , 2018 ,	0.6	8
109	Lignocellulosic Materials: Sources and Processing Technologies. <i>Springer Briefs in Molecular Science</i> , 2018 , 13-33	0.6	3
108	Functional Properties of Lignocellulosic Materials. <i>Springer Briefs in Molecular Science</i> , 2018 , 35-47	0.6	1
107	Processing, Production Methods and Characterization of Bio-Based Packaging Materials. <i>Springer Briefs in Molecular Science</i> , 2018 , 49-63	0.6	
106	Use of Lignocellulosic Materials in Bio-based Packaging. <i>Springer Briefs in Molecular Science</i> , 2018 , 65-85	0.6	4
105	Food Applications of Lignocellulosic-Based Packaging Materials. <i>Springer Briefs in Molecular Science</i> , 2018 , 87-94	0.6	0
104	Conclusion and Future Trends. <i>Springer Briefs in Molecular Science</i> , 2018 , 95-97	0.6	1
103	Development of Bio-Based Nanostructured Systems by Electrohydrodynamic Processes 2018 , 3-20		3
102	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. <i>Food Hydrocolloids</i> , 2018 , 77, 8-16	10.6	86
101	Isolation of Bacteriophages for Clinically Relevant Bacteria. <i>Methods in Molecular Biology</i> , 2018 , 1693, 23-30	1.4	4

100	Production and physicochemical properties of carboxymethyl cellulose films enriched with spent coffee grounds polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 647-655	7.9	44
99	Control of Enteritidis on food contact surfaces with bacteriophage PVP-SE2. <i>Biofouling</i> , 2018 , 34, 753-768	3	10
98	Active bi-layer cellulose-based films: development and characterization. <i>Cellulose</i> , 2018 , 25, 6361-6375	5.5	12
97	Bacterial cellulose nanofiber-based films incorporating gelatin hydrolysate from tilapia skin: production, characterization and cytotoxicity assessment. <i>Cellulose</i> , 2018 , 25, 6011-6029	5.5	11
96	Nanotechnology in Food Packaging: Opportunities and Challenges 2018 , 1-11		13
95	Immobilization of bioactive compounds in Cassia grandis galactomannan-based films: Influence on physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2017 , 96, 727-735	7.9	16
94	Advances in Food Nanotechnology 2017 , 11-38		12
93	Structural and mechanical properties of organogels: Role of oil and gelator molecular structure. <i>Food Research International</i> , 2017 , 96, 161-170	7	58
92	Ability of phages to infect Acinetobacter calcoaceticus-Acinetobacter baumannii complex species through acquisition of different pectate lyase depolymerase domains. <i>Environmental Microbiology</i> , 2017 , 19, 5060-5077	5.2	52
91	Fortified beeswax oleogels: effect of β -carotene on the gel structure and oxidative stability. <i>Food and Function</i> , 2017 , 8, 4241-4250	6.1	55
90	Effect of moderate electric fields in the properties of starch and chitosan films reinforced with microcrystalline cellulose. <i>Carbohydrate Polymers</i> , 2017 , 174, 1181-1191	10.3	32
89	Nanostructured biobased systems for nutrient and bioactive compounds delivery 2017 , 43-85		4
88	Synergistic Antimicrobial Interaction between Honey and Phage against Biofilms. <i>Frontiers in Microbiology</i> , 2017 , 8, 2407	5.7	39
87	Perspectives on Utilization of Edible Coatings and Nano-laminate Coatings for Extension of Postharvest Storage of Fruits and Vegetables. <i>Food Engineering Reviews</i> , 2016 , 8, 292-305	6.5	81
86	Probiotic-loaded microcapsule system for human in situ folate production: Encapsulation and system validation. <i>Food Research International</i> , 2016 , 90, 25-32	7	19
85	The role of bacteriophages in periodontal health and disease. <i>Future Microbiology</i> , 2016 , 11, 1359-1369	2.9	22
84	Use of Electrospinning to Develop Antimicrobial Biodegradable Multilayer Systems: Encapsulation of Cinnamaldehyde and Their Physicochemical Characterization. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1874-1884	5.1	52
83	Lactoferrin-based nanoparticles as a vehicle for iron in food applications - Development and release profile. <i>Food Research International</i> , 2016 , 90, 16-24	7	27

82	Development of an immobilization system for in situ micronutrients release. <i>Food Research International</i> , 2016 , 90, 121-132	7	5
81	Genetically Engineered Phages: a Review of Advances over the Last Decade. <i>Microbiology and Molecular Biology Reviews</i> , 2016 , 80, 523-43	13.2	234
80	Discrimination of bacteriophage infected cells using locked nucleic acid fluorescent in situ hybridization (LNA-FISH). <i>Biofouling</i> , 2016 , 32, 179-90	3.3	24
79	Bacteriophage-encoded depolymerases: their diversity and biotechnological applications. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 2141-51	5.7	219
78	Layer-by-Layer Technique to Developing Functional Nanolaminate Films with Antifungal Activity. <i>Food and Bioprocess Technology</i> , 2016 , 9, 471-480	5.1	36
77	Encapsulation and controlled release of bioactive compounds in lactoferrin-glycomacropeptide nanohydrogels: Curcumin and caffeine as model compounds. <i>Journal of Food Engineering</i> , 2016 , 180, 110-119	6	85
76	Influence of chitosan coating on protein-based nanohydrogels properties and in vitro gastric digestibility. <i>Food Hydrocolloids</i> , 2016 , 60, 109-118	10.6	38
75	Structural and Enzymatic Characterization of ABgp46, a Novel Phage Endolysin with Broad Anti-Gram-Negative Bacterial Activity. <i>Frontiers in Microbiology</i> , 2016 , 7, 208	5.7	82
74	Development of a Phage Cocktail to Control <i>Proteus mirabilis</i> Catheter-associated Urinary Tract Infections. <i>Frontiers in Microbiology</i> , 2016 , 7, 1024	5.7	71
73	Beeswax organogels: Influence of gelator concentration and oil type in the gelation process. <i>Food Research International</i> , 2016 , 84, 170-179	7	75
72	Compositional features and bioactive properties of whole fraction from Aloe vera processing. <i>Industrial Crops and Products</i> , 2016 , 91, 179-185	5.9	17
71	Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. <i>Food Engineering Reviews</i> , 2015 , 7, 491-513	6.5	34
70	Influence of surfactant and processing conditions in the stability of oil-in-water nanoemulsions. <i>Journal of Food Engineering</i> , 2015 , 167, 89-98	6	88
69	Antimicrobial nanostructured starch based films for packaging. <i>Carbohydrate Polymers</i> , 2015 , 129, 127-340.3	180	
68	Functional Characterisation and Antimicrobial Efficiency Assessment of Smart Nanohydrogels Containing Natamycin Incorporated into Polysaccharide-Based Films. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1430-1441	5.1	13
67	Phage Therapy: a Step Forward in the Treatment of <i>Pseudomonas aeruginosa</i> Infections. <i>Journal of Virology</i> , 2015 , 89, 7449-56	6.6	80
66	Development and characterization of lactoferrin-GMP nanohydrogels: Evaluation of pH, ionic strength and temperature effect. <i>Food Hydrocolloids</i> , 2015 , 48, 292-300	10.6	53
65	Hollow chitosan/alginate nanocapsules for bioactive compound delivery. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 95-102	7.9	49

64	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. <i>Carbohydrate Polymers</i> , 2015 , 127, 347-54	10.3	99
63	Complete Genome Sequence of Pseudomonas aeruginosa Phage vB_PaeM_CEB_DP1. <i>Genome Announcements</i> , 2015 , 3,		4
62	Development and Characterization of an Active Chitosan-Based Film Containing Quercetin. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2183-2191	5.1	60
61	Relationship between galactomannan structure and physicochemical properties of films produced thereof. <i>Journal of Food Science and Technology</i> , 2015 , 52, 8292-9	3.3	39
60	Rice bran protein-based films enriched by phenolic extract of fermented rice bran and montmorillonite clay. <i>CYTA - Journal of Food</i> , 2015 , 13, 204-212	2.3	16
59	Effect of an Edible Nanomultilayer Coating by Electrostatic Self-Assembly on the Shelf Life of Fresh-Cut Mangoes. <i>Food and Bioprocess Technology</i> , 2015 , 8, 647-654	5.1	55
58	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. <i>Carbohydrate Polymers</i> , 2015 , 115, 1-9	10.3	126
57	Unexploited opportunities for phage therapy. <i>Frontiers in Pharmacology</i> , 2015 , 6, 180	5.6	35
56	Production and Extraction of Polysaccharides and Oligosaccharides and Their Use as New Food Additives 2015 , 653-679		8
55	Use of wheat bran arabinoxylans in chitosan-based films: Effect on physicochemical properties. <i>Industrial Crops and Products</i> , 2015 , 66, 305-311	5.9	58
54	Isolation and characterization of a new Staphylococcus epidermidis broad-spectrum bacteriophage. <i>Journal of General Virology</i> , 2014 , 95, 506-515	4.9	36
53	Characterization of Staphylococcus epidermidis phage vB_SepS_SEP9 - a unique member of the Siphoviridae family. <i>Research in Microbiology</i> , 2014 , 165, 679-85	4	15
52	Alginate/chitosan nanoparticles for encapsulation and controlled release of vitamin B2. <i>International Journal of Biological Macromolecules</i> , 2014 , 71, 141-6	7.9	144
51	Development of Active and Nanotechnology-based Smart Edible Packaging Systems: Physical-chemical Characterization. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1472-1482	5.1	22
50	Functional Bakery Products 2014 , 431-452		
49	A thermostable Salmonella phage endolysin, Lys68, with broad bactericidal properties against gram-negative pathogens in presence of weak acids. <i>PLoS ONE</i> , 2014 , 9, e108376	3.7	106
48	Quercetin-Loaded Lecithin/Chitosan Nanoparticles for Functional Food Applications. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1149-1159	5.1	97
47	Physical Characterisation of an Alginate/Lysozyme Nano-Laminate Coating and Its Evaluation on Cheese Shelf Life. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1088-1098	5.1	63

46	Design of Bio-nanosystems for Oral Delivery of Functional Compounds. <i>Food Engineering Reviews</i> , 2014 , 6, 1-19	6.5	84
45	Bacteriophage attack as an anti-biofilm strategy. <i>Methods in Molecular Biology</i> , 2014 , 1147, 277-85	1.4	12
44	Biocomposite Films Based on κ Carrageenan/Locust Bean Gum Blends and Clays: Physical and Antimicrobial Properties. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2081-2092	5.1	63
43	Utilization of Galactomannan from <i>Gleditsia triacanthos</i> in Polysaccharide-Based Films: Effects of Interactions Between Film Constituents on Film Properties. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1600-1608	5.1	6
42	Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. <i>Carbohydrate Polymers</i> , 2013 , 92, 2154-62	10.3	88
41	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. <i>Food Hydrocolloids</i> , 2013 , 30, 110-122	10.6	282
40	Effects of Interactions between the Constituents of Chitosan-Edible Films on Their Physical Properties. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3181-3192	5.1	40
39	Nanoemulsions for Food Applications: Development and Characterization. <i>Food and Bioprocess Technology</i> , 2012 , 5, 854-867	5.1	394
38	Influence of Tocopherol on physicochemical properties of chitosan-based films. <i>Food Hydrocolloids</i> , 2012 , 27, 220-227	10.6	310
37	Effect of glycerol and corn oil on physicochemical properties of polysaccharide films – a comparative study. <i>Food Hydrocolloids</i> , 2012 , 27, 175-184	10.6	310
36	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed <i>Gracilaria birdiae</i> . <i>Food Hydrocolloids</i> , 2012 , 27, 287-292	10.6	260
35	Synergistic effects between κ carrageenan and locust bean gum on physicochemical properties of edible films made thereof. <i>Food Hydrocolloids</i> , 2012 , 29, 280-289	10.6	214
34	Genome sequence of the broad-host-range <i>Pseudomonas</i> phage Φ 1. <i>Journal of Virology</i> , 2012 , 86, 10239	6.6	10
33	Antioxidant potential of two red seaweeds from the Brazilian coasts. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5589-94	5.7	64
32	Galactomannans use in the development of edible films/coatings for food applications. <i>Trends in Food Science and Technology</i> , 2011 , 22, 662-671	15.3	145
31	Complete genome sequence of the lytic <i>Pseudomonas fluorescens</i> phage Φ BB-PF7A. <i>Virology Journal</i> , 2011 , 8, 142	6.1	9
30	Efficacy of a broad host range lytic bacteriophage against <i>E. coli</i> adhered to urothelium. <i>Current Microbiology</i> , 2011 , 62, 1128-32	2.4	29
29	The influence of <i>P. fluorescens</i> cell morphology on the lytic performance and production of phage Φ BB-PF7A. <i>Current Microbiology</i> , 2011 , 63, 347-53	2.4	1

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