Miguel Ã‚ngelo Parente Ribeiro Cerquei

List of Publications by Year
in descending order

192 papers	13,299 citations	13854 67 h-index	25770 108 g-index
201 all docs	201 docs citations	201 times ranked	12913 citing authors

#	Article	IF	Citations
1	Low energy nanoemulsions as carriers of thyme and lemon balm essential oils. LWT - Food Science and Technology, 2022, 154, 112748.	2.5	10
2	Gelation Behavior and Stability of Multicomponent Sterol-Based Oleogels. Gels, 2022, 8, 37.	2.1	12
3	Management of Operational Parameters and Novel Spinneret Configurations for the Electrohydrodynamic Processing of Functional Polymers. Macromolecular Materials and Engineering, 2022, 307, .	1.7	8
4	Sustainable Biorefinery Processing for Hemicellulose Fractionation and Bio-based Products in a Circular Bioeconomy. Clean Energy Production Technologies, 2022, , 39-69.	0.3	4
5	Hydroxypropyl methylcellulose-based micro- and nanostructures for encapsulation of melanoidins: Effect of electrohydrodynamic processing variables on morphological and physicochemical properties. International Journal of Biological Macromolecules, 2022, 202, 453-467.	3.6	8
6	Extraction and characterization of mucilage from Opuntia ficus-indica cultivated on hydroponic system. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2022, 50, 12460.	0.5	1
7	Antibiofilm Efficacy of the Pseudomonas aeruginosaÂPbunavirus vB_PaeM-SMS29 Loaded onto Dissolving Polyvinyl Alcohol Microneedles. Viruses, 2022, 14, 964.	1.5	7
8	Oleogels and Organogels: A Promising Tool for New Functionalities. Gels, 2022, 8, 349.	2.1	4
9	Zn and Zn-Fe Nanostructures with Multifunctional Properties as Components for Food Packaging Materials. Nanomaterials, 2022, 12, 2104.	1.9	0
10	Active Flexible Films for Food Packaging: A Review. Polymers, 2022, 14, 2442.	2.0	23
11	Micro and nanoencapsulation of bioactive compounds for agri-food applications: A review. Industrial Crops and Products, 2022, 186, 115198.	2.5	18
12	Rhamnolipids-based nanostructured lipid carriers: Effect of lipid phase on physicochemical properties and stability. Food Chemistry, 2021, 344, 128670.	4.2	20
13	Editorial: Structured Edible Oil: Towards a New Generation of Fat Mimetics. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	2
14	Safety and fate of nanomaterials in food: The role of in vitro tests. Trends in Food Science and Technology, 2021, 109, 593-607.	7.8	26
15	The clinical path to deliver encapsulated phages and lysins. FEMS Microbiology Reviews, 2021, 45, .	3.9	20
16	Nano spray drying of food ingredients; materials, processing and applications. Trends in Food Science and Technology, 2021, 109, 632-646.	7.8	58
17	Polysaccharide-Based Multilayer Nano-Emulsions Loaded with Oregano Oil: Production, Characterization, and In Vitro Digestion Assessment. Nanomaterials, 2021, 11, 878.	1.9	15
18	Characterization of PHBV films loaded with FO1 bacteriophage using polyvinyl alcohol-based nanofibers and coatings: A comparative study. Innovative Food Science and Emerging Technologies, 2021, 69, 102646.	2.7	17

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19	Active Carboxymethylcellulose-Based Edible Films: Influence of Free and Encapsulated Curcumin on Filmsâ€™ Properties. Foods, 2021, 10, 1512.	1.9	13
20	Oleogel-Based Systems for the Delivery of Bioactive Compounds in Foods. Gels, 2021, 7, 86.	2.1	63
21	The Effect of Molecular Weight on the Antimicrobial Activity of Chitosan from Loligo opalescens for Food Packaging Applications. Marine Drugs, 2021, 19, 384.	2.2	11
22	Development of Chitosan-Based Surfaces to Prevent Single- and Dual-Species Biofilms of Staphylococcus aureus and Pseudomonas aeruginosa. Molecules, 2021, 26, 4378.	1.7	11
23	Effect of Biodegradable Hydrophilic and Hydrophobic Emulsifiers on the Oleogels Containing Sunflower Wax and Sunflower Oil. Gels, 2021, 7, 133.	2.1	20
24	All-cellulose nanocomposite films based on bacterial cellulose nanofibrils and nanocrystals. Food Packaging and Shelf Life, 2021, 29, 100715.	3.3	21
25	Food-grade hydroxypropyl methylcellulose-based formulations for electrohydrodynamic processing: Part I â€“ Role of solution parameters on fibre and particle production. Food Hydrocolloids, 2021, 118, 106761.	5.6	22
26	Electrohydrodynamic processing for the production of zein-based microstructures and nanostructures. Current Opinion in Colloid and Interface Science, 2021, 56, 101504.	3.4	17
27	Edible films and coatings as carriers of nano and microencapsulated ingredients. , 2021, , 211-273.		2
28	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. Journal of the Science of Food and Agriculture, 2020, 100, 218-224.	1.7	89
29	Electrosprayed whey protein-based nanocapsules for Î²-carotene encapsulation. Food Chemistry, 2020, 314, 126157.	4.2	36
30	Dehydration of protein lactoferrin-glycomacropeptide nanohydrogels. Food Hydrocolloids, 2020, 101, 105550.	5.6	16
31	Oleogels for development of health-promoting food products. Food Science and Human Wellness, 2020, 9, 31-39.	2.2	96
32	Entrapment of a phage cocktail and cinnamaldehyde on sodium alginate emulsion-based films to fight food contamination by Escherichia coli and Salmonella Enteritidis. Food Research International, 2020, 128, 108791.	2.9	42
33	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. Food and Bioprocess Technology, 2020, 13, 67-87.	2.6	10
34	Delonix regia galactomannan-based edible films: Effect of molecular weight and k-carrageenan on physicochemical properties. Food Hydrocolloids, 2020, 103, 105632.	5.6	16
35	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. Polymers, 2020, 12, 2173.	2.0	16
36	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. International Journal of Biological Macromolecules, 2020, 163, 1798-1809.	3.6	46

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37	The Protective Effect of Staphylococcus epidermidis Biofilm Matrix against Phage Predation. Viruses, 2020, 12, 1076.	1.5	21
38	Evaluation of the specific migration according to EU standards of titanium from Chitosan/Metal complexes films containing TiO2 particles into different food simulants. A comparative study of the nano-sized vs micro-sized particles. Food Packaging and Shelf Life, 2020, 26, 100579.	3.3	22
39	Development of Active Barrier Multilayer Films Based on Electrospun Antimicrobial Hot-Tack Food Waste Derived Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) and Cellulose Nanocrystal Interlayers. Nanomaterials, 2020, 10, 2356.	1.9	26
40	Bio-Based Nanoparticles as a Carrier of Î²-Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. Molecules, 2020, 25, 4497.	1.7	24
41	Self-assembled lipids for food applications: A review. Advances in Colloid and Interface Science, 2020, 285, 102279.	7.0	23
42	Graphene Oxide Increases Corneal Permeation of Ciprofloxacin Hydrochloride from Oleogels: A Study with Cocoa Butter-Based Oleogels. Gels, 2020, 6, 43.	2.1	5
43	Development of electrospun active films of poly(3-hydroxybutyrate-co-3-hydroxyvalerate) by the incorporation of cyclodextrin inclusion complexes containing oregano essential oil. Food Hydrocolloids, 2020, 108, 106013.	5.6	49
44	Characterization of Enriched Meat-Based PÃ¢tÃ© Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	2.1	57
45	Pectin-Based Films Loaded with Hydroponic Nopal Mucilages: Development and Physicochemical Characterization. Coatings, 2020, 10, 467.	1.2	13
46	Bacterial cellulose/cashew gum films as probiotic carriers. LWT - Food Science and Technology, 2020, 130, 109699.	2.5	34
47	Natural and Induced Antibodies Against Phages in Humans: Induction Kinetics and Immunogenicity for Structural Proteins of PB1-Related Phages. Phage, 2020, 1, 91-99.	0.8	12
48	Electrospun Active Biopapers of Food Waste Derived Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) with Short-Term and Long-Term Antimicrobial Performance. Nanomaterials, 2020, 10, 506.	1.9	29
49	Bacteriophages for Chronic Wound Treatment: From Traditional to Novel Delivery Systems. Viruses, 2020, 12, 235.	1.5	55
50	Lactoferrin-based nanoemulsions to improve the physical and chemical stability of omega-3 fatty acids. Food and Function, 2020, 11, 1966-1981.	2.1	34
51	Carboxymethyl cellulose-based films: Effect of organosolv lignin incorporation on physicochemical and antioxidant properties. Journal of Food Engineering, 2020, 285, 110107.	2.7	55
52	Sustainable approach of high-pressure agave bagasse pretreatment for ethanol production. Renewable Energy, 2020, 155, 1347-1354.	4.3	43
53	Omegaâ€3 and Polyunsaturated Fatty Acidsâ€Enriched Hamburgers Using Sterolâ€Based Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1900111.	1.0	54
54	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. Foods, 2019, 8, 366.	1.9	80

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55	Candelilla Wax-Based Coatings and Films: Functional and Physicochemical Characterization. Food and Bioprocess Technology, 2019, 12, 1787-1797.	2.6	18
56	Otitis media pathogens â€“ A life entrapped in biofilm communities. Critical Reviews in Microbiology, 2019, 45, 595-612.	2.7	25
57	Recent advances and challenges on applications of nanotechnology in food packaging. A literature review. Food and Chemical Toxicology, 2019, 134, 110814.	1.8	104
58	Editorial: Antibiotic Alternatives and Combinational Therapies for Bacterial Infections. Frontiers in Microbiology, 2019, 9, 3359.	1.5	3
59	Phenolic Compoundâ€“Loaded Nanosystems: Artificial Neural Network Modeling to Predict Particle Size, Polydispersity Index, and Encapsulation Efficiency. Food and Bioprocess Technology, 2019, 12, 1395-1408.	2.6	8
60	Amphiphilic Modified Galactomannan as a Novel Potential Carrier for Hydrophobic Compounds. Frontiers in Sustainable Food Systems, 2019, 3, .	1.8	9
61	Does the Future of Food Pass by Using Nanotechnologies?. Frontiers in Sustainable Food Systems, 2019, 3, .	1.8	7
62	Protein-Based Nanostructures for Food Applications. Gels, 2019, 5, 9.	2.1	33
63	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. Journal of Food Engineering, 2019, 243, 89-100.	2.7	73
64	Sterolâ€based oleogels' characterization envisioning food applications. Journal of the Science of Food and Agriculture, 2019, 99, 3318-3325.	1.7	39
65	Techniques to Assess Phageâ€“Biofilm Interaction. Methods in Molecular Biology, 2019, 1898, 137-146.	0.4	2
66	Liposomes loaded with phenolic extracts of Spirulina LEB-18: Physicochemical characterization and behavior under simulated gastrointestinal conditions. Food Research International, 2019, 120, 656-667.	2.9	70
67	Wettability of edible coatings on Nile tilapia fillets (Oreochromis niloticus). Journal of Food Engineering, 2019, 247, 152-159.	2.7	14
68	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. Food Research International, 2019, 116, 1298-1305.	2.9	96
69	Bacteriophage Ï•IBB-PF7A loaded on sodium alginate-based films to prevent microbial meat spoilage. International Journal of Food Microbiology, 2019, 291, 121-127.	2.1	56
70	Hydrogel as an alternative structure for food packaging systems. Carbohydrate Polymers, 2019, 205, 106-116.	5.1	162
71	Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 594-614.	5.9	108
72	Construction of a Biocompatible and Antioxidant Multilayer Coating by Layer-by-Layer Assembly of Î²-Carrageenan and Quercetin Nanoparticles. Food and Bioprocess Technology, 2018, 11, 1050-1060.	2.6	27

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73	Use of edible films and coatings in cheese preservation: Opportunities and challenges. Food Research International, 2018, 107, 84-92.	2.9	144
74	Edible oleogels: an opportunity for fat replacement in foods. Food and Function, 2018, 9, 758-773.	2.1	181
75	Thermodynamic, rheological and structural properties of edible oils structured with LMOGs: Influence of gelator and oil phase. Food Structure, 2018, 16, 50-58.	2.3	32
76	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. Carbohydrate Polymers, 2018, 192, 327-336.	5.1	108
77	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. Food Hydrocolloids, 2018, 81, 442-448.	5.6	180
78	Physiological protection of probiotic microcapsules by coatings. Critical Reviews in Food Science and Nutrition, 2018, 58, 1864-1877.	5.4	89
79	Carbon-based sputtered coatings for enhanced chitosan-based films properties. Applied Surface Science, 2018, 433, 689-695.	3.1	9
80	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. Food Hydrocolloids, 2018, 77, 8-16.	5.6	134
81	Isolation of Bacteriophages for Clinically Relevant Bacteria. Methods in Molecular Biology, 2018, 1693, 23-30.	0.4	9
82	Production and physicochemical properties of carboxymethyl cellulose films enriched with spent coffee grounds polysaccharides. International Journal of Biological Macromolecules, 2018, 106, 647-655.	3.6	80
83	Control ofSalmonellaEnteritidis on food contact surfaces with bacteriophage PVP-SE2. Biofouling, 2018, 34, 753-768.	0.8	19
84	Active bi-layer cellulose-based films: development and characterization. Cellulose, 2018, 25, 6361-6375.	2.4	18
85	Bacterial cellulose nanofiber-based films incorporating gelatin hydrolysate from tilapia skin: production, characterization and cytotoxicity assessment. Cellulose, 2018, 25, 6011-6029.	2.4	16
86	Nanotechnology in Food Packaging: Opportunities and Challenges. , 2018, , 1-11.		26
87	Nanostructured Multilayer Films. , 2018, , 147-171.		8
88	Assessment of Sep1virus interaction with stationary cultures by transcriptional and flow cytometry studies. FEMS Microbiology Ecology, 2018, 94, .	1.3	17
89	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety. , 2018, , 271-306.		16
90	Food Grade Polymers for the Gelation of Edible Oils Envisioning Food Applications. , 2018, , 591-608.		1

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91	Chestnut Honey and Bacteriophage Application to Control Pseudomonas aeruginosa and Escherichia coli Biofilms: Evaluation in an ex vivo Wound Model. Frontiers in Microbiology, 2018, 9, 1725.	1.5	60
92	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. Journal of Functional Foods, 2018, 48, 605-613.	1.6	70
93	In vitro digestion of lactoferrin-glycomacropeptide nanohydrogels incorporating bioactive compounds: Effect of a chitosan coating. Food Hydrocolloids, 2018, 84, 267-275.	5.6	22
94	Lignocellulosic Materials and Their Use in Bio-based Packaging. Springer Briefs in Molecular Science, 2018, , .	0.1	10
95	Lignocellulosic Materials: Sources and Processing Technologies. Springer Briefs in Molecular Science, 2018, , 13-33.	0.1	5
96	Processing, Production Methods and Characterization of Bio-Based Packaging Materials. Springer Briefs in Molecular Science, 2018, , 49-63.	0.1	1
97	Use of Lignocellulosic Materials in Bio-based Packaging. Springer Briefs in Molecular Science, 2018, , 65-85.	0.1	6
98	Food Applications of Lignocellulosic-Based Packaging Materials. Springer Briefs in Molecular Science, 2018, , 87-94.	0.1	1
99	Conclusion and Future Trends. Springer Briefs in Molecular Science, 2018, , 95-97.	0.1	1
100	Immobilization of bioactive compounds in Cassia grandis galactomannan-based films: Influence on physicochemical properties. International Journal of Biological Macromolecules, 2017, 96, 727-735.	3.6	25
101	Advances in Food Nanotechnology. , 2017, , 11-38.		17
102	Structural and mechanical properties of organogels: Role of oil and gelator molecular structure. Food Research International, 2017, 96, 161-170.	2.9	87
103	Ability of phages to infect Acinetobacter calcoaceticusâ€Acinetobacter baumannii complex species through acquisition of different pectate lyase depolymerase domains. Environmental Microbiology, 2017, 19, 5060-5077.	1.8	81
104	Fortified beeswax oleogels: effect of Î²-carotene on the gel structure and oxidative stability. Food and Function, 2017, 8, 4241-4250.	2.1	87
105	Effect of moderate electric fields in the properties of starch and chitosan films reinforced with microcrystalline cellulose. Carbohydrate Polymers, 2017, 174, 1181-1191.	5.1	44
106	Nanostructured biobased systems for nutrient and bioactive compounds delivery. , 2017, , 43-85.		6
107	Synergistic Antimicrobial Interaction between Honey and Phage against Escherichia coli Biofilms. Frontiers in Microbiology, 2017, 8, 2407.	1.5	64
108	Structural and Enzymatic Characterization of ABgp46, a Novel Phage Endolysin with Broad Anti-Gram-Negative Bacterial Activity. Frontiers in Microbiology, 2016, 7, 208.	1.5	118

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109	Development of a Phage Cocktail to Control Proteus mirabilis Catheter-associated Urinary Tract Infections. Frontiers in Microbiology, 2016, 7, 1024.	1.5	100
110	Beeswax organogels: Influence of gelator concentration and oil type in the gelation process. Food Research International, 2016, 84, 170-179.	2.9	119
111	Compositional features and bioactive properties of whole fraction from Aloe vera processing. Industrial Crops and Products, 2016, 91, 179-185.	2.5	30
112	Probiotic-loaded microcapsule system for human in situ folate production: Encapsulation and system validation. Food Research International, 2016, 90, 25-32.	2.9	24
113	The role of bacteriophages in periodontal health and disease. Future Microbiology, 2016, 11, 1359-1369.	1.0	31
114	Use of Electrospinning to Develop Antimicrobial Biodegradable Multilayer Systems: Encapsulation of Cinnamaldehyde and Their Physicochemical Characterization. Food and Bioprocess Technology, 2016, 9, 1874-1884.	2.6	65
115	Lactoferrin-based nanoparticles as a vehicle for iron in food applications â€“ Development and release profile. Food Research International, 2016, 90, 16-24.	2.9	34
116	Development of an immobilization system for in situ micronutrients release. Food Research International, 2016, 90, 121-132.	2.9	8
117	Genetically Engineered Phages: a Review of Advances over the Last Decade. Microbiology and Molecular Biology Reviews, 2016, 80, 523-543.	2.9	310
118	Discrimination of bacteriophage infected cells using locked nucleic acid fluorescent in situ hybridization (LNA-FISH). Biofouling, 2016, 32, 179-190.	0.8	29
119	Bacteriophage-encoded depolymerases: their diversity and biotechnological applications. Applied Microbiology and Biotechnology, 2016, 100, 2141-2151.	1.7	334
120	Layer-by-Layer Technique to Developing Functional Nanolaminate Films with Antifungal Activity. Food and Bioprocess Technology, 2016, 9, 471-480.	2.6	42
121	Encapsulation and controlled release of bioactive compounds in lactoferrin-glycomacropeptide nanohydrogels: Curcumin and caffeine as model compounds. Journal of Food Engineering, 2016, 180, 110-119.	2.7	106
122	Influence of chitosan coating on protein-based nanohydrogels properties and inÂvitro gastric digestibility. Food Hydrocolloids, 2016, 60, 109-118.	5.6	48
123	Perspectives on Utilization of Edible Coatings and Nano-laminate Coatings for Extension of Postharvest Storage of Fruits and Vegetables. Food Engineering Reviews, 2016, 8, 292-305.	3.1	129
124	Unexploited opportunities for phage therapy. Frontiers in Pharmacology, 2015, 6, 180.	1.6	46
125	Production and Extraction of Polysaccharides and Oligosaccharides and Their Use as New Food Additives. , 2015, , 653-679.		15
126	Use of wheat bran arabinoxylans in chitosan-based films: Effect on physicochemical properties. Industrial Crops and Products, 2015, 66, 305-311.	2.5	71

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127	Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. Food Engineering Reviews, 2015, 7, 491-513.	3.1	41
128	Influence of surfactant and processing conditions in the stability of oil-in-water nanoemulsions. Journal of Food Engineering, 2015, 167, 89-98.	2.7	131
129	Antimicrobial nanostructured starch based films for packaging. Carbohydrate Polymers, 2015, 129, 127-134.	5.1	215
130	Functional Characterisation and Antimicrobial Efficiency Assessment of Smart Nanohydrogels Containing Natamycin Incorporated into Polysaccharide-Based Films. Food and Bioprocess Technology, 2015, 8, 1430-1441.	2.6	21
131	Phage Therapy: a Step Forward in the Treatment of Pseudomonas aeruginosa Infections. Journal of Virology, 2015, 89, 7449-7456.	1.5	142
132	Development and characterization of lactoferrin-GMP nanohydrogels: Evaluation of pH, ionic strength and temperature effect. Food Hydrocolloids, 2015, 48, 292-300.	5.6	58
133	Hollow chitosan/alginate nanocapsules for bioactive compound delivery. International Journal of Biological Macromolecules, 2015, 79, 95-102.	3.6	59
134	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. Carbohydrate Polymers, 2015, 127, 347-354.	5.1	142
135	Complete Genome Sequence of Pseudomonas aeruginosa Phage vB_PaeM_CEB_DP1. Genome Announcements, 2015, 3, .	0.8	6
136	Development and Characterization of an Active Chitosan-Based Film Containing Quercetin. Food and Bioprocess Technology, 2015, 8, 2183-2191.	2.6	85
137	Relationship between galactomannan structure and physicochemical properties of films produced thereof. Journal of Food Science and Technology, 2015, 52, 8292-8299.	1.4	52
138	Rice bran protein-based films enriched by phenolic extract of fermented rice bran and montmorillonite clay. CYTA - Journal of Food, 2015, 13, 204-212.	0.9	20
139	Effect of an Edible Nanomultilayer Coating by Electrostatic Self-Assembly on the Shelf Life of Fresh-Cut Mangoes. Food and Bioprocess Technology, 2015, 8, 647-654.	2.6	80
140	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. Carbohydrate Polymers, 2015, 115, 1-9.	5.1	159
141	A Thermostable Salmonella Phage Endolysin, Lys68, with Broad Bactericidal Properties against Gram-Negative Pathogens in Presence of Weak Acids. PLoS ONE, 2014, 9, e108376.	1.1	143
142	Quercetin-Loaded Lecithin/Chitosan Nanoparticles for Functional Food Applications. Food and Bioprocess Technology, 2014, 7, 1149-1159.	2.6	129
143	Physical Characterisation of an Alginate/Lysozyme Nano-Laminate Coating and Its Evaluation on â€˜Coalhoâ€™ Cheese Shelf Life. Food and Bioprocess Technology, 2014, 7, 1088-1098.	2.6	81
144	Design of Bio-nanosystems for Oral Delivery of Functional Compounds. Food Engineering Reviews, 2014, 6, 1-19.	3.1	99

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145	Isolation and characterization of a new Staphylococcus epidermidis broad-spectrum bacteriophage. Journal of General Virology, 2014, 95, 506-515.	1.3	59
146	Characterization of Staphylococcus epidermidis phage vB_SepS_SEP9 â€“ a unique member of the Siphoviridae family. Research in Microbiology, 2014, 165, 679-685.	1.0	21
147	Alginate/chitosan nanoparticles for encapsulation and controlled release of vitamin B2. International Journal of Biological Macromolecules, 2014, 71, 141-146.	3.6	195
148	Development of Active and Nanotechnology-based Smart Edible Packaging Systems: Physicalâ€“chemical Characterization. Food and Bioprocess Technology, 2014, 7, 1472-1482.	2.6	26
149	Bacteriophage Attack as an Anti-biofilm Strategy. Methods in Molecular Biology, 2014, 1147, 277-285.	0.4	15
150	Biocomposite Films Based on Îº-Carrageenan/Locust Bean Gum Blends and Clays: Physical and Antimicrobial Properties. Food and Bioprocess Technology, 2013, 6, 2081-2092.	2.6	75
151	Utilization of Galactomannan from Gleditsia triacanthos in Polysaccharide-Based Films: Effects of Interactions Between Film Constituents on Film Properties. Food and Bioprocess Technology, 2013, 6, 1600-1608.	2.6	13
152	Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. Carbohydrate Polymers, 2013, 92, 2154-2162.	5.1	109
153	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. Food Hydrocolloids, 2013, 30, 110-122.	5.6	360
154	- Polypropylene and Polyethylene-Based Nanocomposites for Food Packaging Applications. , 2013, , 158-183.		2
155	Genome Sequence of the Broad-Host-Range Pseudomonas Phage Î¦-S1. Journal of Virology, 2012, 86, 10239-10239.	1.5	11
156	Effects of Interactions between the Constituents of Chitosan-Edible Films on Their Physical Properties. Food and Bioprocess Technology, 2012, 5, 3181-3192.	2.6	47
157	Nanoemulsions for Food Applications: Development and Characterization. Food and Bioprocess Technology, 2012, 5, 854-867.	2.6	483
158	Influence of Î±-tocopherol on physicochemical properties of chitosan-based films. Food Hydrocolloids, 2012, 27, 220-227.	5.6	389
159	Effect of glycerol and corn oil on physicochemical properties of polysaccharide films â€“ A comparative study. Food Hydrocolloids, 2012, 27, 175-184.	5.6	412
160	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed Gracilaria birdiae. Food Hydrocolloids, 2012, 27, 287-292.	5.6	324
161	Synergistic effects between Îº-carrageenan and locust bean gum on physicochemical properties of edible films made thereof. Food Hydrocolloids, 2012, 29, 280-289.	5.6	271
162	Antioxidant Potential of Two Red Seaweeds from the Brazilian Coasts. Journal of Agricultural and Food Chemistry, 2011, 59, 5589-5594.	2.4	86

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163	Galactomannans use in the development of edible films/coatings for food applications. Trends in Food Science and Technology, 2011, 22, 662-671.	7.8	182
164	Complete genome sequence of the lytic Pseudomonas fluorescens phage Ï•IBB-PF7A. Virology Journal, 2011, 8, 142.	1.4	11
165	Efficacy of a Broad Host Range Lytic Bacteriophage Against E. coli Adhered to Urothelium. Current Microbiology, 2011, 62, 1128-1132.	1.0	32
166	The Influence of P. fluorescens Cell Morphology on the Lytic Performance and Production of Phage Ï•IBB-PF7A. Current Microbiology, 2011, 63, 347-353.	1.0	2
167	Structural and thermal characterization of galactomannans from non-conventional sources. Carbohydrate Polymers, 2011, 83, 179-185.	5.1	206
168	Influence of concentration, ionic strength and pH on zeta potential and mean hydrodynamic diameter of edible polysaccharide solutions envisaged for multinanolayered films production. Carbohydrate Polymers, 2011, 85, 522-528.	5.1	216
169	Nanoemulsions of Î²-carotene using a high-energy emulsificationâ€“evaporation technique. Journal of Food Engineering, 2011, 102, 130-135.	2.7	174
170	Physico-chemical characterization of chitosan-based edible films incorporating bioactive compounds of different molecular weight. Journal of Food Engineering, 2011, 106, 111-118.	2.7	137
171	Protein-based resins for food packaging. , 2011, , 610-648.		12
172	Multifunctional and nanoreinforced polymers for food packaging. , 2011, , .		34
173	Polysaccharide from Anacardium occidentale L. tree gum (Policaju) as a coating for Tommy Atkins mangoes. Chemical Papers, 2010, 64, .	1.0	21
174	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of â€œRegionalâ€•cheese. Journal of Food Engineering, 2010, 97, 87-94.	2.7	90
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