Rosane F. Schwan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7813210/publications.pdf

Version: 2024-02-01

241	9,379	34076 52	62565 80
papers	citations	h-index	g-index

251	251	251	6737
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The Microbiology of Cocoa Fermentation and its Role in Chocolate Quality. Critical Reviews in Food Science and Nutrition, 2004, 44, 205-221.	5.4	508
2	Strain-specific probiotics properties of Lactobacillus fermentum, Lactobacillus plantarum and Lactobacillus brevis isolates from Brazilian food products. Food Microbiology, 2013, 36, 22-29.	2.1	267
3	Microbial diversity during maturation and natural processing of coffee cherries of Coffea arabica in Brazil. International Journal of Food Microbiology, 2000, 60, 251-260.	2.1	181
4	Succession of bacterial and fungal communities during natural coffee (Coffea arabica) fermentation. Food Microbiology, 2008, 25, 951-957.	2.1	170
5	Cocoa Fermentations Conducted with a Defined Microbial Cocktail Inoculum. Applied and Environmental Microbiology, 1998, 64, 1477-1483.	1.4	169
6	Improvement of coffee beverage quality by using selected yeasts strains during the fermentation in dry process. Food Research International, 2014, 61, 183-195.	2.9	152
7	A Multiphasic Approach for the Identification of Endophytic Bacterial in Strawberry Fruit and their Potential for Plant Growth Promotion. Microbial Ecology, 2012, 63, 405-417.	1.4	144
8	Molecular ecology and polyphasic characterization of the microbiota associated with semi-dry processed coffee (Coffea arabica L.). Food Microbiology, 2010, 27, 1128-1135.	2.1	139
9	Toxigenic fungi associated with processed (green) coffee beans (Coffea arabica L.). International Journal of Food Microbiology, 2003, 85, 293-300.	2.1	136
10	Microbiological and Physicochemical Characterization of Small-Scale Cocoa Fermentations and Screening of Yeast and Bacterial Strains To Develop a Defined Starter Culture. Applied and Environmental Microbiology, 2012, 78, 5395-5405.	1.4	136
11	Evaluation of a potential starter culture for enhance quality of coffee fermentation. World Journal of Microbiology and Biotechnology, 2013, 29, 235-247.	1.7	131
12	Brazilian kefir: structure, microbial communities and chemical composition. Brazilian Journal of Microbiology, 2011, 42, 693-702.	0.8	118
13	Microbial communities and chemical changes during fermentation of sugary Brazilian kefir. World Journal of Microbiology and Biotechnology, 2010, 26, 1241-1250.	1.7	116
14	Characterization of different fruit wines made from cacao, cupuassu, gabiroba, jaboticaba and umbu. LWT - Food Science and Technology, 2010, 43, 1564-1572.	2.5	111
15	Inoculation of starter cultures in a semi-dry coffee (Coffea arabica) fermentation process. Food Microbiology, 2014, 44, 87-95.	2.1	103
16	Ochratoxin A in coffee beans (Coffea arabica L.) processed by dry and wet methods. Food Control, 2009, 20, 784-790.	2.8	102
17	New cocoa pulp-based kefir beverages: Microbiological, chemical composition and sensory analysis. Food Research International, 2012, 48, 634-640.	2.9	102
18	Raspberry (Rubus idaeus L.) wine: Yeast selection, sensory evaluation and instrumental analysis of volatile and other compounds. Food Research International, 2010, 43, 2303-2314.	2.9	101

#	Article	IF	Citations
19	Co-culture fermentation of peanut-soy milk for the development of a novel functional beverage. International Journal of Food Microbiology, 2014, 186, 32-41.	2.1	101
20	Microbiological diversity associated with the spontaneous wet method of coffee fermentation. International Journal of Food Microbiology, 2015, 210, 102-112.	2.1	100
21	The use of Lactobacillus species as starter cultures for enhancing the quality of sugar cane silage. Journal of Dairy Science, 2014, 97, 940-951.	1.4	97
22	Production of fermented cheese whey-based beverage using kefir grains as starter culture: Evaluation of morphological and microbial variations. Bioresource Technology, 2010, 101, 8843-8850.	4.8	92
23	Spontaneous cocoa bean fermentation carried out in a novel-design stainless steel tank: Influence on the dynamics of microbial populations and physicalâ€“chemical properties. International Journal of Food Microbiology, 2013, 161, 121-133.	2.1	89
24	Diversity of bacteria present in milk kefir grains using culture-dependent and culture-independent methods. Food Research International, 2010, 43, 1523-1528.	2.9	88
25	Microbial succession and the dynamics of metabolites and sugars during the fermentation of three different cocoa (Theobroma cacao L.) hybrids. Food Research International, 2013, 54, 9-17.	2.9	86
26	Utilization of coffee by-products obtained from semi-washed process for production of value-added compounds. Bioresource Technology, 2014, 166, 142-150.	4.8	86
27	Nondairy beverage produced by controlled fermentation with potential probiotic starter cultures of lactic acid bacteria and yeast. International Journal of Food Microbiology, 2017, 248, 39-46.	2.1	84
28	Microbiology and physiology of CachaÃ§a (Aguardente) fermentations. Antonie Van Leeuwenhoek, 2001, 79, 89-96.	0.7	83
29	Probiotic Properties of Lactobacilli and Their Ability to Inhibit the Adhesion of Enteropathogenic Bacteria to Caco-2 and HT-29 Cells. Probiotics and Antimicrobial Proteins, 2021, 13, 102-112.	1.9	83
30	Endopolygalacturonase secretion by Kluyveromyces marxianus and other cocoa pulp-degrading yeasts. Enzyme and Microbial Technology, 1997, 21, 234-244.	1.6	81
31	Antioxidant capacity of cocoa beans and chocolate assessed by FTIR. Food Research International, 2016, 90, 313-319.	2.9	81
32	Comparative study of the biochemical changes and volatile compound formations during the production of novel whey-based kefir beverages and traditional milk kefir. Food Chemistry, 2011, 126, 249-253.	4.2	79
33	Pectinolytic enzymes secreted by yeasts from tropical fruits. FEMS Yeast Research, 2005, 5, 859-865.	1.1	77
34	Impact of different cocoa hybrids (Theobroma cacao L.) and S. cerevisiae UFLA CA11 inoculation on microbial communities and volatile compounds of cocoa fermentation. Food Research International, 2014, 64, 908-918.	2.9	77
35	Physicochemical and microbiological characterization of chicha, a rice-based fermented beverage produced by Umutina Brazilian Amerindians. Food Microbiology, 2015, 46, 210-217.	2.1	77
36	Indigenous and inoculated yeast fermentation of gabiroba (Campomanesia pubescens) pulp for fruit wine production. Journal of Industrial Microbiology and Biotechnology, 2009, 36, 557-569.	1.4	76

#	Article	IF	Citations
37	Solid coffee waste as alternative to produce carotenoids with antioxidant and antimicrobial activities. Waste Management, 2018, 82, 93-99.	3.7	73
38	Elaboration of a fruit wine from cocoa (Theobroma cacao L.) pulp. International Journal of Food Science and Technology, 2007, 42, 319-329.	1.3	72
39	Determination of dynamic characteristics of microbiota in a fermented beverage produced by Brazilian Amerindians using culture-dependent and culture-independent methods. International Journal of Food Microbiology, 2010, 140, 225-231.	2.1	71
40	Dynamic behavior of Saccharomyces cerevisiae, Pichia kluyveri and Hanseniaspora uvarum during spontaneous and inoculated cocoa fermentations and their effect on sensory characteristics of chocolate. LWT - Food Science and Technology, 2015, 63, 221-227.	2.5	70
41	Investigation of chocolate produced from four different Brazilian varieties of cocoa (Theobroma) Tj ETQq1 1 0.784314 rgBT /Overloc	2.9	69
42	Conidial anastomosis fusion between Colletotrichum species. Mycological Research, 2004, 108, 1320-1326.	2.5	67
43	Fermentative profile and bacterial diversity of corn silages inoculated with new tropical lactic acid bacteria. Journal of Applied Microbiology, 2016, 120, 266-279.	1.4	67
44	Characteristics of fermented coffee inoculated with yeast starter cultures using different inoculation methods. LWT - Food Science and Technology, 2018, 92, 212-219.	2.5	67
45	Microbial population present in fermented beverage â€˜cauimâ€™ produced by Brazilian Amerindians. International Journal of Food Microbiology, 2007, 120, 146-151.	2.1	65
46	Impact of Saccharomyces cerevisiae and Torulaspora delbrueckii starter cultures on cocoa beans fermentation. International Journal of Food Microbiology, 2017, 257, 31-40.	2.1	63
47	Coffee growing altitude influences the microbiota, chemical compounds and the quality of fermented coffees. Food Research International, 2020, 129, 108872.	2.9	62
48	Fruit wine produced from cagaita (Eugenia dysenterica DC) by both free and immobilised yeast cell fermentation. Food Research International, 2011, 44, 2391-2400.	2.9	61
49	Effects of an indigenous and a commercial Lactobacillus buchneri strain on quality of sugar cane silage. Grass and Forage Science, 2009, 64, 384-394.	1.2	60
50	Behavior of yeast inoculated during semi-dry coffee fermentation and the effect on chemical and sensorial properties of the final beverage. Food Research International, 2017, 92, 26-32.	2.9	59
51	Combination of probiotic yeast and lactic acid bacteria as starter culture to produce maize-based beverages. Food Research International, 2018, 111, 187-197.	2.9	58
52	Probiotic Potential, Antioxidant Activity, and Phytase Production of Indigenous Yeasts Isolated from Indigenous Fermented Foods. Probiotics and Antimicrobial Proteins, 2020, 12, 280-288.	1.9	58
53	Effect of symbiotic interaction between a fructooligosaccharide and probiotic on the kinetic fermentation and chemical profile of maize blended rice beverages. Food Research International, 2017, 100, 698-707.	2.9	57
54	Impact of a Microbial Cocktail Used as a Starter Culture on Cocoa Fermentation and Chocolate Flavor. Molecules, 2017, 22, 766.	1.7	57

#	Article	IF	Citations
55	New glycolipid biosurfactants produced by the yeast strain Wickerhamomyces anomalus CCMA 0358. Colloids and Surfaces B: Biointerfaces, 2017, 154, 373-382.	2.5	56
56	Volatile compounds and protein profiles analyses of fermented cocoa beans and chocolates from different hybrids cultivated in Brazil. Food Research International, 2018, 109, 196-203.	2.9	55
57	The impact of yeast starter cultures on the microbial communities and volatile compounds in cocoa fermentation and the resulting sensory attributes of chocolate. Journal of Food Science and Technology, 2016, 53, 1101-1110.	1.4	54
58	Organic acids produced during fermentation and sensory perception in specialty coffee using yeast starter culture. Food Research International, 2020, 128, 108773.	2.9	54
59	Improvement of biosurfactant production by Wickerhamomyces anomalus CCMA 0358 and its potential application in bioremediation. Journal of Hazardous Materials, 2018, 346, 152-158.	6.5	53
60	Diversity of bacteria and yeast in the naturally fermented cotton seed and rice beverage produced by Brazilian Amerindians. Food Microbiology, 2011, 28, 1380-1386.	2.1	50
61	Selection of autochthonous lactic acid bacteria from goat dairies and their addition to evaluate the inhibition of Salmonella typhi in artisanal cheese. Food Microbiology, 2016, 60, 29-38.	2.1	50
62	Beneficial effects of inoculation of growth-promoting bacteria in strawberry. Microbiological Research, 2019, 223-225, 120-128.	2.5	50
63	Profile of microbial communities present in tibico (sugary kefir) grains from different Brazilian States. World Journal of Microbiology and Biotechnology, 2011, 27, 1875-1884.	1.7	49
64	Selection of tropical lactic acid bacteria for enhancing the quality of maize silage. Journal of Dairy Science, 2013, 96, 7777-7789.	1.4	49
65	Fermentation profile and identification of lactic acid bacteria and yeasts of rehydrated corn kernel silage. Journal of Applied Microbiology, 2017, 122, 589-600.	1.4	49
66	Microbiological and chemical parameters during cassava based-substrate fermentation using potential starter cultures of lactic acid bacteria and yeast. Food Research International, 2015, 76, 787-795.	2.9	48
67	Different inoculation methods for semi-dry processed coffee using yeasts as starter cultures. Food Research International, 2017, 102, 333-340.	2.9	48
68	Controlled fermentation of semi-dry coffee (Coffea arabica) using starter cultures: A sensory perspective. LWT - Food Science and Technology, 2017, 82, 32-38.	2.5	46
69	Alkaline protease from Bacillus sp. isolated from coffee bean grown on cheese whey. World Journal of Microbiology and Biotechnology, 2008, 24, 2027-2034.	1.7	45
70	Probiotic properties of Weissella cibaria and Leuconostoc citreum isolated from tejuino â€“ A typical Mexican beverage. LWT - Food Science and Technology, 2017, 86, 227-232.	2.5	45
71	The effects of co-culturing non-Saccharomyces yeasts with S. cerevisiae on the sugar cane spirit (cachaÃ§a) fermentation process. Antonie Van Leeuwenhoek, 2013, 103, 175-194.	0.7	44
72	Microbiological and chemical characteristics of tarubÃ¡, an indigenous beverage produced from solid cassava fermentation. Food Microbiology, 2015, 49, 182-188.	2.1	43

#	Article	IF	Citations
73	Microbiological and physicochemical characterisation of caxiri, an alcoholic beverage produced by the indigenous Juruna people of Brazil. International Journal of Food Microbiology, 2012, 156, 112-121.	2.1	42
74	Polygalacturonase production by Kluyveromyces marxianus: effect of medium composition. Journal of Applied Bacteriology, 1994, 76, 62-67.	1.1	41
75	Metodologia para elaboraÃ§Ã£o de fermentado de cajÃ¡ (Spondias mombin L.). Food Science and Technology, 2003, 23, 342-350.	0.8	41
76	Aerobic stability of sugarâ€cane silage inoculated with tropical strains of lactic acid bacteria. Grass and Forage Science, 2015, 70, 308-323.	1.2	41
77	Brazilian kefir: structure, microbial communities and chemical composition. Brazilian Journal of Microbiology, 2011, 42, 693-702.	0.8	41
78	Using the residue of spirit production and bio-ethanol for protein production by yeasts. Waste Management, 2011, 31, 108-114.	3.7	40
79	Effect of Bacterial and Yeast Starters on the Formation of Volatile and Organic Acid Compounds in Coffee Beans and Selection of Flavors Markers Precursors During Wet Fermentation. Frontiers in Microbiology, 2019, 10, 1287.	1.5	40
80	Influence of fermentation conditions on the sensorial quality of coffee inoculated with yeast. Food Research International, 2020, 136, 109482.	2.9	39
81	Chemical composition and sensory analysis of cheese wheyâ€based beverages using kefir grains as starter culture. International Journal of Food Science and Technology, 2011, 46, 871-878.	1.3	38
82	Proteolytic activities of bacteria, yeasts and filamentous fungi isolated from coffee fruit (Coffea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	0.6	38
83	Microbiological and chemical profile of sugar cane silage fermentation inoculated with wild strains of lactic acid bacteria. Animal Feed Science and Technology, 2014, 195, 1-13.	1.1	38
84	Yeasts from Canastra cheese production process: Isolation and evaluation of their potential for cheese whey fermentation. Food Research International, 2017, 91, 72-79.	2.9	38
85	Cocoa fermentation: Microbial identification by MALDI-TOF MS, and sensory evaluation of produced chocolate. LWT - Food Science and Technology, 2017, 77, 362-369.	2.5	38
86	Fermentation process for production of apple-based kefir vinegar: microbiological, chemical and sensory analysis. Brazilian Journal of Microbiology, 2017, 48, 592-601.	0.8	38
87	Effects of propionic acid and Lactobacillus buchneri (UFLA SIL 72) addition on fermentative and microbiological characteristics of sugar cane silage treated with and without calcium oxide. Grass and Forage Science, 2012, 67, 462-471.	1.2	36
88	Cultivo do cogumelo Pleurotus sajor-caju em diferentes resÃduos agrÃcolas. Ciencia E Agrotecnologia, 2003, 27, 1363-1369.	1.5	35
89	Yeast diversity in riceÃ¢Â€Â“cassava fermentations produced by the indigenous TapirapÃƒÂ© people of Brazil. FEMS Yeast Research, 2007, 7, 966-972.	1.1	35
90	Brazilian Cerrado Soil Actinobacteria Ecology. BioMed Research International, 2013, 2013, 1-10.	0.9	35

#	Article	IF	Citations
91	Features ofSaccharomyces cerevisiaeas a culture starter for the production of the distilled sugar cane beverage, cachaÃ§a in Brazil. Journal of Applied Microbiology, 2009, 108, 1871-9.	1.4	34
92	Evaluation of stress tolerance and fermentative behavior of indigenous Saccharomyces cerevisiae. Brazilian Journal of Microbiology, 2013, 44, 935-944.	0.8	34
93	In vitro protein digestibility of enzymatically pre-treated bean (Phaseolus vulgaris L.) flour using commercial protease and Bacillus sp. protease. Food Science and Technology, 2010, 30, 94-99.	0.8	33
94	Mixed yeasts inocula for simultaneous production of SCP and treatment of vinasse to reduce soil and fresh water pollution. Journal of Environmental Management, 2016, 182, 455-463.	3.8	33
95	The chemistry and sensory characteristics of new herbal teaâ€based kombuchas. Journal of Food Science, 2021, 86, 740-748.	1.5	33
96	Probiotic properties of yeasts isolated from Brazilian fermented table olives. Journal of Applied Microbiology, 2021, 131, 1983-1997.	1.4	33
97	Self-induced anaerobiosis coffee fermentation: Impact on microbial communities, chemical composition and sensory quality of coffee. Food Microbiology, 2022, 103, 103962.	2.1	32
98	Fermentative behavior of Saccharomyces strains during microvinification of raspberry juice (Rubus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	31
99	Use of specific PCR primers to identify three important industrial species of Saccharomyces genus: Saccharomyces cerevisiae, Saccharomyces bayanus and Saccharomyces pastorianus. Letters in Applied Microbiology, 2010, 51, no-no.	1.0	31
100	Sugar cane spirit (cachaÃ§a): Effects of mixed inoculum of yeasts on the sensory and chemical characteristics. Food Research International, 2016, 85, 76-83.	2.9	31
101	Diversity of microbiota found in coffee processing wastewater treatment plant. World Journal of Microbiology and Biotechnology, 2017, 33, 211.	1.7	31
102	Production of coffee (Coffea arabica) inoculated with yeasts: impact on quality. Journal of the Science of Food and Agriculture, 2019, 99, 5638-5645.	1.7	31
103	Criteria for lactic acid bacteria screening to enhance silage quality. Journal of Applied Microbiology, 2021, 130, 341-355.	1.4	31
104	Characterization and Distribution of Aerobic, Spore-Forming Bacteria from Cacao Fermentations in Bahia. Journal of Food Science, 1986, 51, 1583-1584.	1.5	30
105	Isolation and identification of yeasts and filamentous fungi from yoghurts in Brazil. Brazilian Journal of Microbiology, 2001, 32, 117.	0.8	30
106	Incidence and distribution of filamentous fungi during fermentation, drying and storage of coffee (Coffea arabica L.) beans. Brazilian Journal of Microbiology, 2008, 39, 521-526.	0.8	30
107	Î³-decalactone production by Yarrowia lipolytica and Lindnera saturnus in crude glycerol. Preparative Biochemistry and Biotechnology, 2017, 47, 633-637.	1.0	30
108	Truths and myths about the mushroom Agaricus blazei. Scientia Agricola, 2004, 61, 545-549.	0.6	29

#	Article	IF	Citations
109	Physico-chemical and microbiological characterization of corn and rice â€˜calugiâ€™ produced by Brazilian Amerindian people. Food Research International, 2012, 49, 524-532.	2.9	29
110	Identification and characterization of yeasts in sugarcane silages. Journal of Applied Microbiology, 2010, 109, no-no.	1.4	28
111	Study of the physicochemical parameters and spontaneous fermentation during the traditional production of yakupa, an indigenous beverage produced by Brazilian Amerindians. World Journal of Microbiology and Biotechnology, 2014, 30, 567-577.	1.7	28
112	Chemical, Physicalâ€“Chemical, and Sensory Characteristics of Lychee (Litchi chinensisâ€‚Sonn) Wines. Journal of Food Science, 2011, 76, S330-6.	1.5	27
113	Effect of Coâ€inoculation of Saccharomyces cerevisiae and Lactobacillus fermentum on the Quality of the Distilled Sugar Cane Beverage CachaÃ§a. Journal of Food Science, 2011, 76, C1307-18.	1.5	27
114	Lipid and Citric Acid Production by Wild Yeasts Grown in Glycerol. Journal of Microbiology and Biotechnology, 2014, 24, 497-506.	0.9	27
115	Technological and nutritional aspects of indigenous Latin America fermented foods. Current Opinion in Food Science, 2017, 13, 97-102.	4.1	26
116	The use of mesophilic and lactic acid bacteria strains as starter cultures for improvement of coffee beans wet fermentation. World Journal of Microbiology and Biotechnology, 2020, 36, 186.	1.7	26
117	Optimization of Fermentation Conditions for Production of the Jabuticaba (Myrciaria) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 C782-90.	1.5	25
118	Occurrence of mycotoxins and yeasts and moulds identification in corn silages in tropical climate. Journal of Applied Microbiology, 2016, 120, 1181-1192.	1.4	25
119	<b>Use of wild yeasts as a biocontrol agent against toxigenic fungi and OTA production. Acta Scientiarum - Agronomy, 2017, 39, 349.	0.6	25
120	Microbiological and chemical-sensory characteristics of three coffee varieties processed by wet fermentation. Annals of Microbiology, 2018, 68, 705-716.	1.1	25
121	Co-inoculation of yeasts starters: A strategy to improve quality of low altitude Arabica coffee. Food Chemistry, 2021, 361, 130133.	4.2	25
122	Novel lactic acid bacteria strains enhance the conservation of elephant grass silage cv. BRS CapiaÃ§u. Animal Feed Science and Technology, 2020, 264, 114472.	1.1	24
123	Fermented sugarcane and pineapple beverage produced usingSaccharomyces cerevisiaeand non-Saccharomycesyeast. Journal of the Institute of Brewing, 2015, 121, 262-272.	0.8	23
124	Wild Lactobacillus hilgardii (CCMA 0170) strain modifies the fermentation profile and aerobic stability of corn silage. Journal of Applied Animal Research, 2018, 46, 632-638.	0.4	23
125	Influence of yeast inoculation on the quality of fermented coffee (Coffea arabica var. Mundo Novo) processed by natural and pulped natural processes. International Journal of Food Microbiology, 2021, 343, 109107.	2.1	23
126	Microbial diversity in a bagasse-based compost prepared for the production of Agaricus brasiliensis. Brazilian Journal of Microbiology, 2009, 40, 590-600.	0.8	22

#	Article	IF	Citations
127	Inoculated fermentation of orange juice (Citrus sinensisL.) for production of a citric fruit spirit. Journal of the Institute of Brewing, 2013, 119, 280-287.	0.8	22
128	Efficiency of physicochemical and biological treatments of vinasse and their influence on indigenous microbiota for disposal into the environment. Waste Management, 2014, 34, 2036-2046.	3.7	22
129	Influence of Cocoa Hybrids on Volatile Compounds of Fermented Beans, Microbial Diversity during Fermentation and Sensory Characteristics and Acceptance of Chocolates. Journal of Food Quality, 2016, 39, 839-849.	1.4	22
130	Identification and characterization of yeasts from bovine rumen for potential use as probiotics. Journal of Applied Microbiology, 2019, 127, 845-855.	1.4	22
131	Heat stress influence the microbiota and organic acids concentration in beef cattle rumen. Journal of Thermal Biology, 2021, 97, 102897.	1.1	22
132	Effects of spontaneous and inoculated fermentation on the volatile profile of lychee (Litchi) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54 45, 2358-2365.	1.3	21
133	Coffee Fermentation. , 2012, , 677-690.		21
134	rDNA-based DGGE analysis and electron microscopic observation of cocoa beans to monitor microbial diversity and distribution during the fermentation process. Food Research International, 2013, 53, 482-486.	2.9	21
135	Microbial community and physicochemical dynamics during the production of â€˜Chichaâ€™, a traditional beverage of Indigenous people of Brazil. World Journal of Microbiology and Biotechnology, 2018, 34, 46.	1.7	21
136	Novel stainless steel tanks enhances coffee fermentation quality. Food Research International, 2021, 139, 109921.	2.9	21
137	Sensory and flavor-aroma profiles of passion fruit juice fermented by potentially probiotic Lactiplantibacillus plantarum CCMA 0743 strain. Food Research International, 2022, 152, 110710.	2.9	21
138	Screening of Lactobacillus Isolated from Pork Sausages for Potential Probiotic Use and Evaluation of the Microbiological Safety of Fermented Products. Journal of Food Protection, 2013, 76, 991-998.	0.8	20
139	A new alternative use for coffee pulp from semi-dry process to Î²-glucosidase production by Bacillus subtilis. Letters in Applied Microbiology, 2015, 61, 588-595.	1.0	20
140	Prebiotic potential of pulp and kernel cake from JerivÃ¡ (Syagrus romanzoffiana) and MacaÃºba palm fruits (Acrocomia aculeata). Food Research International, 2020, 136, 109595.	2.9	20
141	Fermentation of Coffea canephora inoculated with yeasts: Microbiological, chemical, and sensory characteristics. Food Microbiology, 2021, 98, 103786.	2.1	20
142	Coinoculation of lactic acid bacteria and yeasts increases the quality of wet fermented Arabica coffee. International Journal of Food Microbiology, 2022, 369, 109627.	2.1	20
143	Evaluation of potentially probiotic yeasts and Lactiplantibacillus plantarum in co-culture for the elaboration of a functional plant-based fermented beverage. Food Research International, 2022, 160, 111697.	2.9	20
144	Saccharomyces cerevisiae strains associated with the production of cachaÃ§a: identification and characterization by traditional and molecular methods (PCR, PFGE and mtDNA-RFLP). World Journal of Microbiology and Biotechnology, 2008, 24, 2705-2712.	1.7	19

#	Article	IF	Citations
145	Chemical and microbiological characteristics of sugar cane silages treated with microbial inoculants. Revista Brasileira De Zootecnia, 2010, 39, 25-32.	0.3	19
146	Vinegar Production from Jabuticaba Fruits (Myrciaria jaboticaba) Using Immobilized Acetic Acid Bacteria. Food Technology and Biotechnology, 2016, 54, 351-359.	0.9	19
147	Lipid production by yeasts grown on crude glycerol from biodiesel industry. Preparative Biochemistry and Biotechnology, 2017, 47, 357-363.	1.0	19
148	Biological treatment of vinasse with yeast and simultaneous production of single-cell protein for feed supplementation. International Journal of Environmental Science and Technology, 2019, 16, 763-774.	1.8	19
149	Endophytic bacteria of garlic roots promote growth of micropropagated meristems. Microbiological Research, 2020, 241, 126585.	2.5	19
150	Eco-friendly biosurfactant from Wickerhamomyces anomalus CCMA 0358 as larvicidal and antimicrobial. Microbiological Research, 2020, 241, 126571.	2.5	19
151	The Altitude of Coffee Cultivation Causes Shifts in the Microbial Community Assembly and Biochemical Compounds in Natural Induced Anaerobic Fermentations. Frontiers in Microbiology, 2021, 12, 671395.	1.5	19
152	Gamma-Decalactone Production by Yeast Strains under Different Conditions. Food Technology and Biotechnology, 2017, 55, 225-230.	0.9	18
153	Understanding the potential of fruits, flowers, and ethnic beverages as valuable sources of techno-functional and probiotics strains: Current scenario and main challenges. Trends in Food Science and Technology, 2021, 114, 25-59.	7.8	18
154	Mixed microbial fermentations of chocolate and coffee. , 2003, , 429-449.		17
155	Characterization of spoilage bacteria in pork sausage by PCR-DGGE analysis. Food Science and Technology, 2013, 33, 468-474.	0.8	17
156	Chemical and microbiological evaluation of ensiled sugar cane with different additives. Brazilian Journal of Microbiology, 2006, 37, 499-504.	0.8	16
157	Identification and assessment of kefir yeast potential for sugar/ethanol-resistance. Brazilian Journal of Microbiology, 2013, 44, 113-118.	0.8	16
158	Synthesis and in vitro evaluation of peracetyl and deacetyl glycosides of eugenol, isoeugenol and dihydroeugenol acting against food-contaminating bacteria. Food Chemistry, 2017, 237, 1025-1029.	4.2	16
159	Estabilidade aerÃ³bia de silagens de capim-mombaÃ§a tratadas com Lactobacillus buchneri. Revista Brasileira De Zootecnia, 2009, 38, 779-787.	0.3	15
160	Physicochemical and microbiological description of Caxiri â€“ a cassava and corn alcoholic beverage. International Journal of Food Science and Technology, 2015, 50, 2537-2544.	1.3	15
161	Effect of the inoculation of sugarcane silage with Lactobacillus hilgardii and Lactobacillus buchneri on feeding behavior and milk yield of dairy cows1. Journal of Animal Science, 2017, 95, 4613-4622.	0.2	15
162	New inoculants on maize silage fermentation. Revista Brasileira De Zootecnia, 2014, 43, 395-403.	0.3	14

#	Article	IF	Citations
163	Stability of microencapsulated lactic acid bacteria under acidic and bile juice conditions. International Journal of Food Science and Technology, 2019, 54, 2355-2362.	1.3	14
164	Microbial diversity and chemical characteristics of Coffea canephora grown in different environments and processed by dry method. World Journal of Microbiology and Biotechnology, 2021, 37, 51.	1.7	14
165	Characterization of bioactive, chemical, and sensory compounds from fermented coffees with different yeasts species. Food Research International, 2021, 150, 110755.	2.9	14
166	Glycerin as an additive for sugarcane silage. Annals of Microbiology, 2015, 65, 1547-1556.	1.1	13
167	Optimization of alcohol-free beer production by lager andcachaÃ§ayeast strains using response surface methodology. Journal of the Institute of Brewing, 2016, 122, 69-75.	0.8	13
168	Effect of altitude and terrain aspect on the chemical composition of Coffea canephora cherries and sensory characteristics of the beverage. Journal of the Science of Food and Agriculture, 2021, 101, 2570-2575.	1.7	13
169	InibiÃ§Ã£o in vitro de fungos toxigÃªnicos por Pichia sp. e Debaryomyces sp. isoladas de frutos de cafÃ© (Coffea arabica). Acta Scientiarum - Agronomy, 2010, 32, .	0.6	12
170	Bacaba beverage produced by Umutina Brazilian Amerindians: Microbiological and chemical characterization. Brazilian Journal of Microbiology, 2015, 46, 1207-1216.	0.8	12
171	Yeasts prevent ochratoxin A contamination in coffee by displacing Aspergillus carbonarius. Biological Control, 2021, 155, 104512.	1.4	12
172	Sugarcane Bagasse Hydrolysis Using Yeast Cellulolytic Enzymes. Journal of Microbiology and Biotechnology, 2013, 23, 1403-1412.	0.9	12
173	Efeito da adiÃ§Ã£o de Lactobacillus sp. na ensilagem de cana-de-aÃ§Ãºcar. Revista Brasileira De Zootecnia, 2009, 38, 1009-1017.	0.3	11
174	In vitro determination of volatile compound development during starter culture-controlled fermentation of Cucurbitaceae cotyledons. International Journal of Food Microbiology, 2015, 192, 58-65.	2.1	11
175	Volatile compounds flavoring obtained from Brazilian and Mexican spirit wastes by yeasts. World Journal of Microbiology and Biotechnology, 2018, 34, 152.	1.7	11
176	Fermentation of yam (Dioscorea spp. L.) by indigenous phytase-producing lactic acid bacteria strains. Brazilian Journal of Microbiology, 2019, 50, 507-514.	0.8	11
177	Yeasts isolated from Brazilian fermented foods in the protection against infection by pathogenic food bacteria. Microbial Pathogenesis, 2020, 140, 103969.	1.3	11
178	Effect of the Strategy of Molasses Supplementation in Vinasse to High SCP Production and Rose Flavor Compound. Waste and Biomass Valorization, 2021, 12, 359-369.	1.8	11
179	Into the minds of coffee consumers: perception, preference, and impact of information in the sensory analysis of specialty coffee. Food Science and Technology, 2021, 41, 667-675.	0.8	11
180	Aerobic stability of sugar cane silages with a novel strain of Lactobacillus sp. isolated from sugar cane. Revista Brasileira De Zootecnia, 2012, 41, 249-255.	0.3	11

#	Article	IF	Citations
181	Incidence and distribution of filamentous fungi during fermentation, drying and storage of coffee (Coffea arabica L.) beans. Brazilian Journal of Microbiology, 2008, 39, 521-6.	0.8	11
182	Use of lignocellulose biomass for endoxylanase production by Streptomyces termitum. Preparative Biochemistry and Biotechnology, 2017, 47, 505-512.	1.0	10
183	Antioxidant activities of tropical fruit wines. Journal of the Institute of Brewing, 2018, 124, 492-497.	0.8	10
184	Lactic acid bacteria diversity in corn silage produced in Minas Gerais (Brazil). Annals of Microbiology, 2019, 69, 1445-1459.	1.1	10
185	Qualidade da silagem de cana-de-aÃ§Ãºcar inoculada com uma cepa de Lactobacillus buchneri. Acta Scientiarum - Animal Sciences, 2008, 30, .	0.3	9
186	Enumeration, identification and safety proprieties of lactic acid bacteria isolated from pork sausage. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2015, 67, 918-926.	0.1	9
187	Sensorial, antioxidant and antimicrobial evaluation of vinegars from surpluses of physalis (Physalis pubescens L.) and red pitahaya (Hylocereus monacanthus). Journal of the Science of Food and Agriculture, 2019, 99, 2267-2274.	1.7	9
188	Physiological and genetic characterization of indigenous Saccharomyces cerevisiae for potential use in productions of fermented maize-based-beverages. Brazilian Journal of Microbiology, 2020, 51, 1297-1307.	0.8	9
189	New epiphytic strains of lactic acid bacteria improve the conservation of corn silage harvested at late maturity. Animal Feed Science and Technology, 2021, 274, 114852.	1.1	9
190	Microbial diversity in a bagasse-based compost prepared for the production of Agaricus brasiliensis. Brazilian Journal of Microbiology, 2009, 40, 590-600.	0.8	9
191	Effect of amylases and storage length on losses, nutritional value, fermentation, and microbiology of silages of corn and sorghum kernels. Animal Feed Science and Technology, 2022, 285, 115227.	1.1	9
192	Dominant microbial communities and biochemical profile of pulped natural fermented coffees growing in different altitudes. Food Research International, 2022, 159, 111605.	2.9	9
193	<b>Interaction of <i>Saccharomyces cerevisiae</i> and <i>Lactococcus lactis</i> in the fermentation and quality of artisanal cachaÃ§a. Acta Scientiarum - Agronomy, 2015, 37, 51.	0.6	8
194	Coffee: Types and Production. , 2016, , 244-251.		8
195	Protocol to select efficient microorganisms to treat coffee wastewater. Journal of Environmental Management, 2021, 278, 111541.	3.8	8
196	Influence of <scp>S. cerevisiae</scp> and P. kluyveri as starters on chocolate flavour. Journal of the Science of Food and Agriculture, 2021, 101, 4409-4419.	1.7	8
197	Impact of microbial self-induced anaerobiosis fermentation (SIAF) on coffee quality. Food Bioscience, 2022, 47, 101640.	2.0	8
198	Methods of Evaluation of Fruit Wines. , 2017, , 227-252.		7

#	Article	IF	Citations
199	Functional Beverages from Cereals. , 2019, , 351-379.		7
200	Coffee protein profiles during fermentation using different yeast inoculation methods. Pesquisa Agropecuaria Brasileira, 0, 55, .	0.9	7
201	Lactiplantibacillus plantarum CCMA 0743 and Lacticaseibacillus paracasei subsp. paracasei LBC-81 metabolism during the single and mixed fermentation of tropical fruit juices. Brazilian Journal of Microbiology, 2021, 52, 2307-2317.	0.8	7
202	In situ Inhibition of Escherichia coli Isolated from Fresh Pork Sausage by Organic Acids. Journal of Food Science, 2011, 76, M605-10.	1.5	6
203	Methylotrophic yeast, lactic acid bacteria and glycerine as additives for sugarcane silage. Grass and Forage Science, 2017, 72, 355-368.	1.2	6
204	Identification of three robust and efficient Saccharomyces cerevisiae strains isolated from Brazilian's cachaÃ§a distilleries. Biotechnology Research and Innovation, 2018, 2, 22-29.	0.3	6
205	Nondairy ice cream based on fermented yam (Dioscorea sp.). Food Science and Nutrition, 2019, 7, 1899-1907.	1.5	6
206	Development of arrowroot flour fermented by kefir grains. Journal of Food Science, 2020, 85, 3722-3730.	1.5	6
207	Probiotic and Antifungal Attributes of Lactic Acid Bacteria Isolates from Naturally Fermented Brazilian Table Olives. Fermentation, 2022, 8, 277.	1.4	6
208	Acompanhamento do processo de fermentaÃ§Ã£o para produÃ§Ã£o de cachaÃ§a atravÃ©s de mÃ©todos microbiolÃ³gicos e fÃsico-quÃmicos com diferentes isolados de Saccharomyces cerevisiae. Food Science and Technology, 2011, 31, 184-187.	0.8	5
209	Assessment of the biological activity of kefir grains by biospeckle laser technique. African Journal of Microbiology Research, 2014, 8, 2639-2642.	0.4	5
210	Effect of the gastrointestinal environment on pH homeostasis of Lactobacillus plantarum and Lactobacillus brevis cells as measured by real-time fluorescence ratio-imaging microscopy. Research in Microbiology, 2014, 165, 215-225.	1.0	5
211	Assessing the efficiency in assisted depuration of coffee processing wastewater from mixed wild microbial selected inoculum. Environmental Monitoring and Assessment, 2019, 191, 284.	1.3	5
212	Low-cost agro-industrial sources as a substrate for the production of l-asparaginase using filamentous fungi. Biocatalysis and Agricultural Biotechnology, 2021, 34, 102037.	1.5	5
213	Epiphytic bacteria biodiversity in Brazilian Cerrado fruit and their cellulolytic activity potential. Annals of Microbiology, 2015, 65, 851-864.	1.1	4
214	Elaboration and characterization of Japanese Raisin Tree (Hovenia dulcis Thumb.) pseudofruits fermented alcoholic beverage. Food Science and Technology, 2017, 37, 101-108.	0.8	4
215	Dynamics of Geobacillus stearothermophilus and Bacillus cereus spores inoculated in different time intervals during simulated cocoa beans fermentation. LWT - Food Science and Technology, 2020, 120, 108941.	2.5	4
216	Sugary kefir grains as the inoculum for developing a low sodium isotonic beverage. Food Research International, 2022, 157, 111257.	2.9	4

#	Article	IF	Citations
217	Chemical and sensory characterization of coffee from Coffea arabica cv. Mundo Novo and cv. Catuai Vermelho obtained by four different postâ€harvest processing methods. Journal of the Science of Food and Agriculture, 2022, 102, 6687-6695.	1.7	4
218	Endo-polygalacturonase of the yeast Kluyveromyces marxianus is constitutive, highly active on native pectin and is the main extracellular protein. Progress in Biotechnology, 1996, 14, 861-868.	0.2	3
219	UtilizaÃ§Ã£o do composto exaurido de Pleurotus sajor caju em raÃ§Ãµes de frangos de corte e seus efeitos no desempenho dessas aves. Acta Scientiarum - Animal Sciences, 2009, 31, .	0.3	3
220	A survey of whole-plant corn silages from Minas Gerais dairy farms. Scientia Agricola, 2020, 77, .	0.6	3
221	Effects of yeast fermentation broths on the Meloidogyne incognita population in soybean. Tropical Plant Pathology, 2020, 45, 112-121.	0.8	3
222	Autochthonous and commercial cultures with functional properties in goat milk supplemented with licuri fruit. Food Bioscience, 2020, 35, 100585.	2.0	3
223	Microencapsulation by spray drying of coffee epiphytic yeasts Saccharomyces cerevisiae CCMA 0543 and Torulaspora delbrueckii CCMA 0684. Brazilian Journal of Microbiology, 2022, 53, 1565-1576.	0.8	3
224	<b>Enzymatic and antagonistic potential of bacteria isolated from typical fruit of Cerrado in Minas Gerais State, Brazil. Acta Scientiarum - Agronomy, 2015, 37, 367.	0.6	2
225	Sensitivity to Organic Acids In Vitro and In Situ of <scp>S</scp>almonella spp. and <scp>E</scp>scherichia coli Isolated from Fresh Pork Sausages. Journal of Food Quality, 2013, 36, 155-163.	1.4	1
226	Use of Maldi-Tof MS biosensor in microbial assessment of Brazilian kefir grains. Revista Ceres, 2019, 66, 72-76.	0.1	1
227	Brazilian cocoa hybridâ€mix fermentation: Impact of microbial dominance as well as chemical and sensorial properties. Journal of Food Science, 2021, 86, 2604-2614.	1.5	1
228	Information as a determinant criterion in the acceptance of fermented yam-based ice cream. Food Science and Technology, 2020, 40, 296-301.	0.8	1
229	Ethnic Fermented Foods of America. , 2019, , 41-54.		1
230	Microencapsulation of epiphytic coffee yeasts by spray drying using different wall materials: Implementation in coffee medium. International Journal of Food Microbiology, 2022, 379, 109839.	2.1	1
231	Nutritional Requirements for Growth of Agaricus brasiliensis. Acta Scientiarum - Biological Sciences, 2011, 33, .	0.3	0
232	Laser biosensor use for the microbial metabolic activity assessment of kefir vinegar. Pesquisa Agropecuaria Brasileira, 2018, 53, 1276-1280.	0.9	0
233	Analytical Techniques in Oenology. , 2021, , 657-674.		0
234	Bio-hydrolysis of used soybean oil: environmental-friendly technology using microbial consortium. Biodegradation, 2021, 32, 551-562.	1.5	0

#	Article	IF	Citations
235	Kefir Vinegar: Assessment of metabolic activity of Kefir by Biospeckle Laser. , 2019, , .		0
236	Soil Yeasts and Their Application in Biorefineries: Prospects for Biodiesel Production. , 2020, , 227-236.		0
237	Soil Yeasts and Their Application in Biorefineries: Second-Generation Ethanol. , 2020, , 133-146.		0
238	Production of Biofuels by Anaerobic Bacteria. , 2020, , 199-206.		0
239	Standardizing Suspension of Yeast for Inoculation in Food Fermentations. , 2021, , 83-92.		0
240	Innovations in preservation and improving functional properties of kefir. , 2022, , 225-234.		0
241	Editorial: Interspecies Interactions Within Fermented Food Systems and Their Impact on Process Efficiency and Product Quality. Frontiers in Microbiology, 2022, 13, 902116.	1.5	0