

Roberta Hilsdorf Piccoli

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

745
citations

687363

13
h-index

552781

26
g-index

38
all docs

38
docs citations

38
times ranked

1251
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial activity of <i>Satureja montana</i> L. essential oil against <i>Clostridium perfringens</i> type A inoculated in mortadella-type sausages formulated with different levels of sodium nitrite. <i>International Journal of Food Microbiology</i> , 2011, 144, 546-555.	4.7	103
2	Antioxidant effects of <i>Satureja montana</i> L. essential oil on TBARS and color of mortadella-type sausages formulated with different levels of sodium nitrite. <i>LWT - Food Science and Technology</i> , 2012, 45, 204-212.	5.2	97
3	Probiotic potential of yeasts isolated from pineapple and their use in the elaboration of potentially functional fermented beverages. <i>Food Research International</i> , 2018, 107, 518-527.	6.2	87
4	Phenolic profiling and in vitro bioactivity of <i>Moringa oleifera</i> leaves as affected by different extraction solvents. <i>Food Research International</i> , 2020, 127, 108712.	6.2	87
5	Cinnamon essential oil and cinnamaldehyde in the control of bacterial biofilms formed on stainless steel surfaces. <i>European Food Research and Technology</i> , 2012, 234, 821-832.	3.3	48
6	Genotypic and phenotypic detection of capsular polysaccharide and biofilm formation in <i>Staphylococcus aureus</i> isolated from bovine milk collected from Brazilian dairy farms. <i>Veterinary Research Communications</i> , 2016, 40, 97-106.	1.6	38
7	The lipid type affects the in vitro digestibility and β -carotene bioaccessibility of liquid or solid lipid nanoparticles. <i>Food Chemistry</i> , 2020, 311, 126024.	8.2	36
8	Extraction and identification of antimicrobial peptides from the Canastra artisanal minas cheese. <i>Food Research International</i> , 2018, 107, 406-413.	6.2	30
9	Impact of whey protein isolate/sodium montmorillonite/sodium metabisulfite coating on the shelf life of fresh eggs during storage. <i>LWT - Food Science and Technology</i> , 2021, 139, 110611.	5.2	22
10	Use of gamma radiation on control of <i>Clostridium botulinum</i> in mortadella formulated with different nitrite levels. <i>Radiation Physics and Chemistry</i> , 2016, 119, 125-129.	2.8	19
11	Essential oil nanoemulsions for the control of <i>Clostridium sporogenes</i> in cooked meat product: An alternative?. <i>LWT - Food Science and Technology</i> , 2021, 143, 111123.	5.2	18
12	Anti-biofilm and Antibacterial Effect of Essential Oils and Their Major Compounds. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 624-631.	1.9	17
13	Effect of Brazilian green propolis on microorganism contaminants of surface of Gorgonzola-type cheese. <i>Journal of Food Science and Technology</i> , 2019, 56, 1978-1987.	2.8	17
14	Synthesis and in vitro evaluation of peracetyl and deacetyl glycosides of eugenol, isoeugenol and dihydroeugenol acting against food-contaminating bacteria. <i>Food Chemistry</i> , 2017, 237, 1025-1029.	8.2	16
15	Linalool, citral, eugenol and thymol: control of planktonic and sessile cells of <i>Shigella flexneri</i> . <i>AMB Express</i> , 2018, 8, 105.	3.0	15
16	Antibacterial activity and in vivo wound healing potential of phenolic extracts from jaboticaba skin. <i>Chemical Biology and Drug Design</i> , 2018, 92, 1333-1343.	3.2	14
17	Antimicrobial Activity of Essential Oils on <i>Clostridium perfringens</i> Type A Inoculated in Mortadella. <i>Journal of Food Safety</i> , 2015, 35, 466-472.	2.3	9
18	Optimization of high pressure processing to reduce the safety risk of low-salt ready-to-eat sliced turkey breast supplemented with carvacrol. <i>British Food Journal</i> , 2019, 121, 2592-2606.	2.9	9

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19	Antimicrobial Kinetics of Nanoemulsions Stabilized with Protein:Pectin Electrostatic Complexes. Food and Bioprocess Technology, 2020, 13, 1893-1907.	4.7	9
20	Tannin-stabilized silver nanoparticles and citric acid added associated to cellulose nanofibrils: effect on film antimicrobial properties. SN Applied Sciences, 2019, 1, 1.	2.9	7
21	Arcopilus eremanthusum sp. nov. as sources of antibacterial and antioxidant metabolites. Archives of Microbiology, 2022, 204, 156.	2.2	6
22	Influência da embalagem na vida útil de presuntos fatiados. Ciencia E Agrotecnologia, 2007, 31, 433-438.	1.5	5
23	Changes in the quality of sliced mortadella sausages prepared using chitosan. Journal of Food Safety, 2019, 39, e12645.	2.3	5
24	Morphological and metabolomics impact of sublethal doses of natural compounds and its nanoemulsions in Bacillus cereus. Food Research International, 2021, 149, 110658.	6.2	5
25	Avaliação físico-química e microbiológica de doces pastosos de leite comercializados na região de Lavras - MG. Revista Agraria Academica, 2021, 4, 117-124.	0.0	3
26	ENDOPHYTIC FUNGI COMMUNITY IN Eremanthus erythropappus TREE FROM ANTHROPOGENIC AND NATURAL AREAS OF MINAS GERAIS. Cerne, 2019, 25, 283-293.	0.9	3
27	Preservative of Essential Oil Blends: Control of Clostridium perfringens Type a in Mortadella. Brazilian Archives of Biology and Technology, 0, 64, .	0.5	3
28	Uma revisão bibliográfica sobre bokashi dos últimos 20 anos. Research, Society and Development, 2020, 9, e279108339.	0.1	3
29	Biosynthesis of propionic acid using whey and calcium carbonate by mixed culture of Propionibacterium freudenreichii ATCC 6207 and Lactobacillus paracasei. Brazilian Journal of Chemical Engineering, 0, , 1.	1.3	2
30	Therapeutic approach for COVID-19: The power of herbal medicine. Research, Society and Development, 2020, 9, e6789108907.	0.1	2
31	Minimum inhibitory concentration of essential oils against Staphylococcus aureus isolated from dogs with external otitis. Semina:Ciencias Agrarias, 2021, 42, 3837-3854.	0.3	2
32	Homologous and Heterologous Adaptation and Thermochemical Inactivation of Staphylococcus aureus with Exposure to Cinnamaldehyde. Journal of Food Protection, 2021, 84, 579-586.	1.7	2
33	Determination of the phenolic, antioxidant and antimicrobial potential of leaf extracts of Pereskia grandifolia Haw. Research, Society and Development, 2020, 9, e2979108483.	0.1	2
34	Effect of essential oils and major compound on Clostridium botulinum endospores inoculated in meat product. Research, Society and Development, 2022, 11, e38811729854.	0.1	2
35	Screening de óleos essenciais contra Lecanicillium fungicola. Research, Society and Development, 2020, 9, e269997098.	0.1	1
36	Functional and technological potential of arabica coffee oils. Research, Society and Development, 2020, 9, e700997702.	0.1	1

#	ARTICLE	IF	CITATIONS
37	Qualidade microbiológica e sensorial de pitaia do cerrado minimamente processada submetida a diferentes sanificantes. <i>Research, Society and Development</i> , 2021, 10, e315101522628.	0.1	0
38	Viability of <i>Clostridium difficile</i> in mortadella with added essential oils and reduced sodium nitrite content. <i>Research, Society and Development</i> , 2022, 11, e22111931106.	0.1	0