

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	Arcopilus eremanthusum sp. nov. as sources of antibacterial and antioxidant metabolites. Archives of Microbiology, 2022, 204, 156.	2.2	6
2	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
3	Viability of Clostridium difficile in mortadella with added essential oils and reduced sodium nitrite content. Research, Society and Development, 2022, 11, e22111931106.	0.1	0
4	Impact of whey protein isolate/sodium montmorillonite/sodium metabisulfite coating on the shelf life of fresh eggs during storage. LWT - Food Science and Technology, 2021, 139, 110611.	5.2	22
5	Essential oil nanoemulsions for the control of Clostridium sporogenes in cooked meat product: An alternative?. LWT - Food Science and Technology, 2021, 143, 111123.	5.2	18
6	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
7	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
8	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
9	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
10	Qualidade microbiológica e sensorial de pitaia do cerrado minimamente processada submetida a diferentes sanificantes. Research, Society and Development, 2021, 10, e315101522628.	0.1	0
11	Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. Food Research International, 2020, 127, 108712.	6.2	87
12	The lipid type affects the in vitro digestibility and β -carotene bioaccessibility of liquid or solid lipid nanoparticles. Food Chemistry, 2020, 311, 126024.	8.2	36
13	Antimicrobial Kinetics of Nanoemulsions Stabilized with Protein:Pectin Electrostatic Complexes. Food and Bioprocess Technology, 2020, 13, 1893-1907.	4.7	9
14	Therapeutic approach for COVID-19: The power of herbal medicine. Research, Society and Development, 2020, 9, e6789108907.	0.1	2
15	Screening de β -leões essenciais contra Lecanicillium fungicola. Research, Society and Development, 2020, 9, e269997098.	0.1	1
16	Functional and technological potential of arabica coffee oils. Research, Society and Development, 2020, 9, e700997702.	0.1	1
17	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
18	Uma revisão bibliográfica sobre bokashi dos últimos 20 anos. Research, Society and Development, 2020, 9, e279108339.	0.1	3

#	ARTICLE	IF	CITATIONS
19	Tannin-stabilized silver nanoparticles and citric acid added associated to cellulose nanofibrils: effect on film antimicrobial properties. <i>SN Applied Sciences</i> , 2019, 1, 1.	2.9	7
20	Changes in the quality of sliced mortadella sausages prepared using chitosan. <i>Journal of Food Safety</i> , 2019, 39, e12645.	2.3	5
21	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
22	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
23	ENDOPHYTIC FUNGI COMMUNITY IN <i>Eremanthus erythropappus</i> TREE FROM ANTHROPOGENIC AND NATURAL AREAS OF MINAS GERAIS. <i>Cerne</i> , 2019, 25, 283-293.	0.9	3
24	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
25	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
26	Extraction and identification of antimicrobial peptides from the Canastra artisanal minas cheese. <i>Food Research International</i> , 2018, 107, 406-413.	6.2	30
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	Influência da embalagem na vida útil de presuntos fatiados. <i>Ciencia E Agrotecnologia</i> , 2007, 31, 433-438.	1.5	5

#	ARTICLE	IF	CITATIONS
37	Biosynthesis of propionic acid using whey and calcium carbonate by mixed culture of <i>Propionibacterium freundenreichii</i> ATCC 6207 and <i>Lactobacillus paracasei</i> . <i>Brazilian Journal of Chemical Engineering</i> , 0, , 1.	1.3	2
38	Preservative of Essential Oil Blends: Control of <i>Clostridium perfringens</i> Type a in Mortadella. <i>Brazilian Archives of Biology and Technology</i> , 0, 64, .	0.5	3