

Vanessa Biscola

List of Publications by Year in descending order

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10
papers

282
citations

1163117

8
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

464
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and characterization of a nisin-like bacteriocin produced by a <i>Lactococcus lactis</i> strain isolated from charqui, a Brazilian fermented, salted and dried meat product. <i>Meat Science</i> , 2013, 93, 607-613.	5.5	77
2	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. <i>Food Research International</i> , 2017, 97, 356-363.	6.2	39
3	Bacteriocin-Producing Lactic Acid Bacteria Isolated from Mangrove Forests in Southern Thailand as Potential Bio-Control Agents: Purification and Characterization of Bacteriocin Produced by <i>Lactococcus lactis</i> subsp. <i>lactis</i> KT2W2L. <i>Probiotics and Antimicrobial Proteins</i> , 2013, 5, 264-278.	3.9	38
4	Effect of <i>Lactobacillus plantarum</i> on germination and growth of tomato seedlings. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 1587-1595.	2.1	32
5	Soy milk fermentation by <i>Enterococcus faecalis</i> VB43 leads to reduction in the immunoreactivity of allergenic proteins β -conglycinin (7S) and glycinin (11S). <i>Beneficial Microbes</i> , 2017, 8, 635-643.	2.4	31
6	Proteolytic activity of <i>Enterococcus faecalis</i> VB63F for reduction of allergenicity of bovine milk proteins. <i>Journal of Dairy Science</i> , 2016, 99, 5144-5154.	3.4	21
7	Brazilian artisanal ripened cheeses as sources of proteolytic lactic acid bacteria capable of reducing cow milk allergy. <i>Journal of Applied Microbiology</i> , 2018, 125, 564-574.	3.1	21
8	Effect of autochthonous bacteriocin-producing <i>Lactococcus lactis</i> on bacterial population dynamics and growth of halotolerant bacteria in Brazilian charqui. <i>Food Microbiology</i> , 2014, 44, 296-301.	4.2	18
9	Impact of Acerola (<i>Malpighia emarginata</i> DC) Byproduct and Probiotic Strains on Technological and Sensory Features of Fermented Soy Beverages. <i>Journal of Food Science</i> , 2019, 84, 3726-3734.	3.1	5
10	Prophylactic properties of <i>Bacillus subtilis</i> in a bovine β -lactoglobulin sensitized mice model. <i>European Food Research and Technology</i> , 2019, 245, 1357-1364.	3.3	0