

Filomena Silva

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

2,008
citations

304368

22
h-index

360668

35
g-index

40
all docs

40
docs citations

40
times ranked

2949
citing authors

#	ARTICLE	IF	CITATIONS
1	Coriander (<i>Coriandrum sativum</i> L.) essential oil: its antibacterial activity and mode of action evaluated by flow cytometry. <i>Journal of Medical Microbiology</i> , 2011, 60, 1479-1486.	0.7	212
2	Evaluating metabolic stress and plasmid stability in plasmid DNA production by <i>Escherichia coli</i> . <i>Biotechnology Advances</i> , 2012, 30, 691-708.	6.0	148
3	Antifungal activity of <i>Coriandrum sativum</i> essential oil, its mode of action against <i>Candida</i> species and potential synergism with amphotericin B. <i>Phytomedicine</i> , 2011, 19, 42-47.	2.3	139
4	Antistaphylococcal and biofilm inhibitory activities of gallic, caffeic, and chlorogenic acids. <i>Biofouling</i> , 2014, 30, 69-79.	0.8	126
5	Synergistic activity of coriander oil and conventional antibiotics against <i>Acinetobacter baumannii</i> . <i>Phytomedicine</i> , 2012, 19, 236-238.	2.3	124
6	Encapsulation Systems for Antimicrobial Food Packaging Components: An Update. <i>Molecules</i> , 2020, 25, 1134.	1.7	110
7	Antimicrobial properties and mode of action of mustard and cinnamon essential oils and their combination against foodborne bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 26-33.	2.7	107
8	Encapsulation of cinnamon oil in cyclodextrin nanosponges and their potential use for antimicrobial food packaging. <i>Food and Chemical Toxicology</i> , 2019, 132, 110647.	1.8	90
9	Bring some colour to your package: Freshness indicators based on anthocyanin extracts. <i>Trends in Food Science and Technology</i> , 2021, 111, 495-505.	7.8	85
10	Bacteriostatic versus bactericidal activity of ciprofloxacin in <i>Escherichia coli</i> assessed by flow cytometry using a novel far-red dye. <i>Journal of Antibiotics</i> , 2011, 64, 321-325.	1.0	77
11	Strategies to improve the solubility and stability of stilbene antioxidants: A comparative study between cyclodextrins and bile acids. <i>Food Chemistry</i> , 2014, 145, 115-125.	4.2	77
12	Antimicrobial activity of coriander oil and its effectiveness as food preservative. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 35-47.	5.4	71
13	Nanoparticle mediated delivery of pure P53 supercoiled plasmid DNA for gene therapy. <i>Journal of Controlled Release</i> , 2011, 156, 212-222.	4.8	63
14	Resveratrol encapsulation with methyl- β -cyclodextrin for antibacterial and antioxidant delivery applications. <i>LWT - Food Science and Technology</i> , 2015, 63, 1254-1260.	2.5	63
15	Resveratrol inclusion complexes: Antibacterial and anti-biofilm activity against <i>Campylobacter</i> spp. and <i>Arcobacter butzleri</i> . <i>Food Research International</i> , 2015, 77, 244-250.	2.9	62
16	Encapsulation of coriander essential oil in cyclodextrin nanosponges: A new strategy to promote its use in controlled-release active packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102177.	2.7	62
17	Resveratrol against <i>Arcobacter butzleri</i> and <i>Arcobacter cryaerophilus</i> : Activity and effect on cellular functions. <i>International Journal of Food Microbiology</i> , 2014, 180, 62-68.	2.1	53
18	Design of new natural antioxidant active packaging: Screening flowsheet from pure essential oils and vegetable oils to ex vivo testing in meat samples. <i>Food Control</i> , 2021, 120, 107536.	2.8	45

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19	Biofunctionalization of cellulosic fibres with l-cysteine: Assessment of antibacterial properties and mechanism of action against <i>Staphylococcus aureus</i> and <i>Klebsiella pneumoniae</i> . <i>Journal of Biotechnology</i> , 2013, 168, 426-435.	1.9	34
20	Trends in microbial control techniques for poultry products. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 591-609.	5.4	31
21	Influence of Growth Conditions on Plasmid DNA Production. <i>Journal of Microbiology and Biotechnology</i> , 2009, 19, 1408-14.	0.9	28
22	Preventing fungal growth on heritage paper with antifungal and cellulase inhibiting magnesium oxide nanoparticles. <i>Journal of Materials Chemistry B</i> , 2019, 7, 6412-6419.	2.9	23
23	The Use of DRAQ5 to Monitor Intracellular DNA in <i>Escherichia coli</i> by Flow Cytometry. <i>Journal of Fluorescence</i> , 2010, 20, 907-914.	1.3	22
24	Antimicrobial activity of biocomposite films containing cellulose nanofibrils and ethyl lauroyl arginate. <i>Journal of Materials Science</i> , 2019, 54, 12159-12170.	1.7	22
25	Control microbial growth on fresh chicken meat using pinosylvin inclusion complexes based packaging absorbent pads. <i>LWT - Food Science and Technology</i> , 2018, 89, 148-154.	2.5	19
26	Plasmid DNA fermentation strategies: influence on plasmid stability and cell physiology. <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 2571-2580.	1.7	18
27	Impact of plasmid induction strategy on overall plasmid DNA yield and <i>E. coli</i> physiology using flow cytometry and real-time PCR. <i>Process Biochemistry</i> , 2011, 46, 174-181.	1.8	14
28	Stilbene phytoalexins inclusion complexes: A natural-based strategy to control foodborne pathogen <i>Campylobacter</i> . <i>Food Control</i> , 2015, 54, 66-73.	2.8	14
29	Ethyl Lauroyl Arginate (LAE). , 2016, , 305-312.		14
30	Resveratrol production in bioreactor: Assessment of cell physiological states and plasmid segregational stability. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2015, 5, 7-13.	2.1	12
31	The Downside of Antimicrobial Packaging. , 2016, , 81-93.		11
32	Olive cake and leaf extracts as valuable sources of antioxidant and antimicrobial compounds: a comparative study. <i>Waste and Biomass Valorization</i> , 2021, 12, 1431-1445.	1.8	9
33	Screening of gellan gum as an ionic and hydrophobic chromatographic matrix for biomolecules purification. <i>Separation and Purification Technology</i> , 2014, 132, 452-460.	3.9	6
34	Developing ethyl lauroyl arginate antimicrobial films to combat <i>Listeria monocytogenes</i> in cured ham. <i>Food Control</i> , 2022, 141, 109164.	2.8	5
35	<i>Coriandrum sativum</i> L., 2020, , 497-519.		4
36	Development of fed-batch profiles for efficient biosynthesis of catechol-O-methyltransferase. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2014, 3, 34-41.	2.1	3

#	ARTICLE	IF	CITATIONS
37	Bio-Based Materials for Active Food Packaging. , 2020, , 1-82.		3
38	Assessment of bacterial physiology and plasmid stability: application to plasmid DNA production by Escherichia coli. New Biotechnology, 2009, 25, S211.	2.4	1