Susana C Ribeiro

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Application of an alginate-based edible coating with bacteriocin-producing Lactococcus strains in fresh cheese preservation. LWT - Food Science and Technology, 2022, 153, 112486.	2.5	27
2	Exopolysaccharides Produced by Lactic Acid Bacteria: From Biosynthesis to Health-Promoting Properties. Foods, 2022, 11, 156.	1.9	91
3	Application of Enterococcus malodoratus SJC25 for the Manufacture of Whey-Based Beverage Naturally Enriched with GABA. Foods, 2022, 11, 447.	1.9	4
4	Conjugated linoleic acid production and probiotic assessment of Lactobacillus plantarum isolated from Pico cheese. LWT - Food Science and Technology, 2018, 90, 403-411.	2.5	36
5	Production of â€aminobutyric acid (<scp>GABA</scp>) by <i>Lactobacillus otakiensis</i> and other <i>Lactobacillus</i> sp. isolated from traditional Pico cheese. International Journal of Dairy Technology, 2018, 71, 1012-1017.	1.3	29
6	Application of Bacteriocins and Protective Cultures in Dairy Food Preservation. Frontiers in Microbiology, 2018, 9, 594.	1.5	340
7	Characterization and Application of Antilisterial Enterocins on Model Fresh Cheese. Journal of Food Protection, 2017, 80, 1303-1316.	0.8	24
8	An anti-listerial Lactococcus lactis strain isolated from Azorean Pico cheese produces lacticin 481. International Dairy Journal, 2016, 63, 18-28.	1.5	34
9	Technological properties of bacteriocin-producing lactic acid bacteria isolated from Pico cheese an artisanal cow's milk cheese. Journal of Applied Microbiology, 2014, 116, 573-585.	1.4	65
10	Control of Listeria monocytogenes in fresh cheese using protective lactic acid bacteria. International Journal of Food Microbiology, 2014, 191, 53-59.	2.1	90