## Suoof3nia Marilia A Castro

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Non-thermal approach to Listeria monocytogenes inactivation in milk: The combined effect of high pressure, pediocin PA-1 and bacteriophage P100. Food Microbiology, 2020, 86, 103315.	2.1	58
2	Inactivation of pepper (Capsicum annuum) pectin methylesterase by combined high-pressure and temperature treatments. Journal of Food Engineering, 2006, 75, 50-58.	2.7	37
3	Activity and Process Stability of Purified Green Pepper (Capsicum annuum) Pectin Methylesterase. Journal of Agricultural and Food Chemistry, 2004, 52, 5724-5729.	2.4	23
4	The protective effect of food matrices on Listeria lytic bacteriophage P100 application towards high pressure processing. Food Microbiology, 2018, 76, 416-425.	2.1	23
5	Identification of pressure/temperature combinations for optimal pepper (Capsicum annuum) pectin methylesterase activity. Enzyme and Microbial Technology, 2006, 38, 831-838.	1.6	16
6	Process stability of Capsicum annuum pectin methylesterase in model systems, pepper puree and intact pepper tissue. European Food Research and Technology, 2005, 221, 452-458.	1.6	15
7	Innovative hurdle system towards Listeria monocytogenes inactivation in a fermented meat sausage model - high pressure processing assisted by bacteriophage P100 and bacteriocinogenic Pediococcus acidilactici. Food Research International, 2021, 148, 110628.	2.9	14
8	Effect of temperature, pressure and calcium soaking pre-treatments and pressure shift freezing on the texture and texture evolution of frozen green bell peppers (Capsicum annuum). European Food Research and Technology, 2007, 226, 33-43.	1.6	13

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