

# Silvia Nelina Gonzalez

## List of Publications by Year in descending order

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58  
papers

1,700  
citations

185998

28  
h-index

301761

39  
g-index

58  
all docs

58  
docs citations

58  
times ranked

1883  
citing authors

#	ARTICLE	IF	CITATIONS
1	Viability and $\beta$ -Galactosidase Activity of Dairy Propionibacteria Subjected to Digestion by Artificial Gastric and Intestinal Fluids. <i>Journal of Food Protection</i> , 2000, 63, 1214-1221.	0.8	137
2	Conjugated linoleic acid conversion by dairy bacteria cultured in MRS broth and buffalo milk. <i>Letters in Applied Microbiology</i> , 2007, 44, 467-474.	1.0	82
3	Some probiotic properties of chicken lactobacilli. <i>Canadian Journal of Microbiology</i> , 1999, 45, 981-987.	0.8	65
4	Characterization of the Lactic Acid Bacteria in Ewe's Milk and Cheese from Northwest Argentina. <i>Journal of Food Protection</i> , 2001, 64, 559-563.	0.8	65
5	Inhibition of <i>Shigella sonnei</i> by <i>Lactobacillus casei</i> and <i>Lact. acidophilus</i> . <i>Journal of Applied Bacteriology</i> , 1992, 73, 407-411.	1.1	60
6	Decrease in lactobacilli in the intestinal microbiota of celiac children with a gluten-free diet, and selection of potentially probiotic strains. <i>Canadian Journal of Microbiology</i> , 2015, 61, 32-37.	0.8	52
7	Lactobacilli Isolated from Chicken Intestines: Potential Use as Probiotics. <i>Journal of Food Protection</i> , 1999, 62, 252-256.	0.8	51
8	Adhesion of Dairy Propionibacteria to Intestinal Epithelial Tissue In Vitro and In Vivo. <i>Journal of Food Protection</i> , 2002, 65, 534-539.	0.8	48
9	Fatty Acid Profile of Pig Meat after Probiotic Administration. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5974-5978.	2.4	45
10	Esterolytic and Lipolytic Activities of Lactic Acid Bacteria Isolated from Ewe's Milk and Cheese. <i>Journal of Food Protection</i> , 2002, 65, 1997-2001.	0.8	44
11	Zearalenone adsorption capacity of lactic acid bacteria isolated from pigs. <i>Brazilian Journal of Microbiology</i> , 2017, 48, 715-723.	0.8	44
12	Influence of bacteria used as adjunct culture and sunflower oil addition on conjugated linoleic acid content in buffalo cheese. <i>Food Research International</i> , 2007, 40, 559-564.	2.9	42
13	Study of the Morphology of the Cell Walls of Some Strains of Lactic Acid Bacteria and Related Species. <i>Journal of Food Protection</i> , 1998, 61, 557-562.	0.8	41
14	Ester synthesis by lactic acid bacteria isolated from goat's and ewe's milk and cheeses. <i>Food Chemistry</i> , 2009, 117, 241-247.	4.2	41
15	Effects of probiotic administration in swine. <i>Journal of Bioscience and Bioengineering</i> , 2010, 109, 545-549.	1.1	41
16	Some factors affecting the adherence of probiotic <i>Propionibacterium acidipropionici</i> CRL 1198 to intestinal epithelial cells. <i>Canadian Journal of Microbiology</i> , 2002, 48, 449-457.	0.8	40
17	Adhesion of probiotic lactobacilli to chick intestinal mucus. <i>Canadian Journal of Microbiology</i> , 2003, 49, 472-478.	0.8	36
18	Potential of goat probiotic to bind mutagens. <i>Anaerobe</i> , 2014, 28, 8-12.	1.0	35

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19	Probiotic administration effect on fecal mutagenicity and microflora in the goat's gut. Journal of Bioscience and Bioengineering, 2010, 110, 537-540.	1.1	34
20	Probiotic administration modifies the milk fatty acid profile, intestinal morphology, and intestinal fatty acid profile of goats. Journal of Dairy Science, 2015, 98, 47-54.	1.4	34
21	In vitro studies on the inhibition of the growth of <i>Shigella sonnei</i> by <i>Lactobacillus casei</i> and <i>Lact. acidophilus</i> . Journal of Applied Bacteriology, 1992, 73, 480-483.	1.1	33
22	Chemical Composition of the Cell Wall of Lactic Acid Bacteria and Related Species.. Chemical and Pharmaceutical Bulletin, 1996, 44, 2263-2267.	0.6	33
23	Technological properties of <i>Enterococcus faecium</i> isolated from ewe's milk and cheese with importance for flavour development. Canadian Journal of Microbiology, 2006, 52, 237-245.	0.8	32
24	Functional goat milk cheese with feruloyl esterase activity. Journal of Functional Foods, 2013, 5, 801-809.	1.6	31
25	Specific Strains of Lactic Acid Bacteria Differentially Modulate the Profile of Adipokines In Vitro. Frontiers in Immunology, 2017, 8, 266.	2.2	31
26	Biotherapeutic role of fermented milk. Biotherapy (Dordrecht, Netherlands), 1994, 8, 129-134.	0.7	30
27	Examination of adhesive determinants in three species of <i>Lactobacillus</i> isolated from chicken. Canadian Journal of Microbiology, 2002, 48, 34-42.	0.8	30
28	Esterase activities of indigenous lactic acid bacteria from Argentinean goats' milk and cheeses. Food Chemistry, 2007, 101, 1446-1450.	4.2	29
29	Administration of <i>Lactobacillus fermentum</i> CRL1446 increases intestinal feruloyl esterase activity in mice. Letters in Applied Microbiology, 2012, 54, 18-25.	1.0	28
30	Microencapsulation of Probiotic Strains for Swine Feeding. Biological and Pharmaceutical Bulletin, 2008, 31, 2121-2125.	0.6	25
31	Effect of bile on the $\beta$ -galactosidase activity of dairy propionibacteria. Dairy Science and Technology, 2000, 80, 267-276.	0.9	24
32	Acetaldehyde Production by Strains Used as Probiotics in Fermented Milk. Journal of Food Protection, 1994, 57, 436-440.	0.8	23
33	Sheep and goat's dairy products from South America: Microbiota and its metabolic activity. Small Ruminant Research, 2011, 101, 84-91.	0.6	23
34	FATTY ACID COMPOSITION AND CONJUGATED LINOLEIC ACID CONTENT OF COW AND GOAT CHEESES FROM NORTHWEST ARGENTINA. Journal of Food Quality, 2009, 32, 303-314.	1.4	22
35	Study of Adhesion of <i>Lactobacillus casei</i> CRL 431 to Ileal Intestinal Cells of Mice. Journal of Food Protection, 1999, 62, 1430-1434.	0.8	20
36	Human probiotic bacteria attenuate <i>Pseudomonas aeruginosa</i> biofilm and virulence by quorum-sensing inhibition. Biofouling, 2020, 36, 597-609.	0.8	20

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37	Immunostimulating activity of cell walls from lactic acid bacteria and related species. Food and Agricultural Immunology, 1998, 10, 183-191.	0.7	17
38	Lactobacillus casei CRL 431 and Lactobacillus rhamnosus CRL 1224 as Biological Controls for Aspergillus flavus Strains. Journal of Food Protection, 2006, 69, 2544-2548.	0.8	17
39	Contribution of Lactic Acid Bacteria Esterases to the Release of Fatty Acids in Miniature Ewe's Milk Cheese Models. Journal of Agricultural and Food Chemistry, 2009, 57, 1036-1044.	2.4	17
40	Lectin-Like Protein Fractions in Lactic Acid Bacteria Isolated from Chickens.. Biological and Pharmaceutical Bulletin, 1999, 22, 11-15.	0.6	16
41	Ability of Lactobacillus GR-1 and RC-14 to Stimulate Host Defences and Reduce Gut Translocation and Infectivity of Salmonella typhimurium. Preventive Nutrition and Food Science, 2002, 7, 168-173.	0.7	16
42	CHEMICAL COMPOSITION AND FATTY ACID CONTENT OF BUFFALO CHEESE FROM NORTHWEST ARGENTINA: EFFECT ON LIPID COMPOSITION OF MICE TISSUES. Journal of Food Lipids, 2007, 14, 232-243.	0.9	14
43	Citrate metabolism by <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> isolated from goat's and ewe's milk: influence of glucose and lactose. Canadian Journal of Microbiology, 2007, 53, 607-615.	0.8	13
44	Utilization of Sugarcane Industrial Residues as Animal Food and Probiotic Medium. Journal of Bioscience and Bioengineering, 2008, 106, 363-367.	1.1	13
45	Effect of Functional Buffalo Cheese on Fatty Acid Profile and Oxidative Status of Liver and Intestine of Mice. Journal of Medicinal Food, 2011, 14, 420-427.	0.8	13
46	Randomised, double-blind and placebo-controlled study of the effect of a synbiotic dairy product on orocecal transit time in healthy adult women. Nutricion Hospitalaria, 2012, 27, 1314-9.	0.2	13
47	Superoxide dismutase activity in some strains of lactobacilli: Induction by manganese.. Chemical and Pharmaceutical Bulletin, 1989, 37, 3026-3028.	0.6	11
48	Goat milk mutagenesis is influenced by probiotic administration. Small Ruminant Research, 2018, 161, 24-27.	0.6	10
49	The inhibitory effect of vanadium oxoanions on the activity of copper-zinc superoxide dismutase. Biological Trace Element Research, 1988, 18, 123-130.	1.9	9
50	The development of faecal flora in young Creole goats. Small Ruminant Research, 2002, 46, 67-70.	0.6	9
51	Equipment and method for <i>in vitro</i> release measurements on topical dosage forms. Pharmaceutical Development and Technology, 2015, 20, 619-625.	1.1	8
52	Interference in Staphylococcus Aureus Biofilm and Virulence Factors Production by Human Probiotic Bacteria with Antimutagenic Activity. Arabian Journal for Science and Engineering, 2022, 47, 241-253.	1.7	7
53	Effects of short-term mild calorie restriction diet and renutrition with ruminant milks on leptin levels and other metabolic parameters in mice. Nutrition, 2009, 25, 322-329.	1.1	6
54	Effect of Excess Iodide Intake on Salivary Glands in a Swiss Albino Mice Model. BioMed Research International, 2017, 2017, 1-6.	0.9	6

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55	Evidence of superoxide dismutase in <i>Lactobacillus acidophilus</i> .. Chemical and Pharmaceutical Bulletin, 1991, 39, 1065-1067.	0.6	5
56	Influence of autochthonous Argentine goat lactobacillus in ripening of slurry cheese models. International Journal of Dairy Technology, 2008, 61, 256-264.	1.3	5
57	Incidence of autochthonous Argentinean mixed starter cultures in ripening of slurry cheese models. International Journal of Dairy Technology, 2010, 63, 406-412.	1.3	3
58	<i>Flourensia fiebrigii</i> S.F. Blake in combination with <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> CE75. A novel anti-pathogenic and detoxifying strategy. LWT - Food Science and Technology, 2022, 156, 113023.	2.5	1