Silvia Nelina Gonzalez

List of Publications by Year
in descending order

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	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
2	Flourensia fiebrigii S.F. Blake in combination with Lactobacillus paracasei subsp. paracasei CE75. A novel anti-pathogenic and detoxifying strategy. LWT - Food Science and Technology, 2022, 156, 113023.	2.5	1
3	Human probiotic bacteria attenuate Pseudomonas aeruginosa biofilm and virulence by quorum-sensing inhibition. Biofouling, 2020, 36, 597-609.	0.8	20
4	Goat milk mutagenesis is influenced by probiotic administration. Small Ruminant Research, 2018, 161, 24-27.	0.6	10
5	Zearalenone adsorption capacity of lactic acid bacteria isolated from pigs. Brazilian Journal of Microbiology, 2017, 48, 715-723.	0.8	44
6	Specific Strains of Lactic Acid Bacteria Differentially Modulate the Profile of Adipokines In Vitro. Frontiers in Immunology, 2017, 8, 266.	2.2	31
7	Effect of Excess Iodide Intake on Salivary Glands in a Swiss Albino Mice Model. BioMed Research International, 2017, 2017, 1-6.	0.9	6
8	Decrease in lactobacilli in the intestinal microbiota of celiac children with a gluten-free diet, and selection of potentially probiotic strains. Canadian Journal of Microbiology, 2015, 61, 32-37.	0.8	52
9	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
10	Equipment and method forin vitrorelease measurements on topical dosage forms. Pharmaceutical Development and Technology, 2015, 20, 619-625.	1.1	8
11	Potential of goat probiotic to bind mutagens. Anaerobe, 2014, 28, 8-12.	1.0	35
12	Functional goat milk cheese with feruloyl esterase activity. Journal of Functional Foods, 2013, 5, 801-809.	1.6	31
13	Fatty Acid Profile of Pig Meat after Probiotic Administration. Journal of Agricultural and Food Chemistry, 2012, 60, 5974-5978.	2.4	45
14	Administration of Lactobacillus fermentum CRL1446 increases intestinal feruloyl esterase activity in mice. Letters in Applied Microbiology, 2012, 54, 18-25.	1.0	28
15	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
16	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
17	Sheep and goat's dairy products from South America: Microbiota and its metabolic activity. Small Ruminant Research, 2011, 101, 84-91.	0.6	23
18	Effects of probiotic administration in swine. Journal of Bioscience and Bioengineering, 2010, 109, 545-549.	1.1	41

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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	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
21	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
22	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
23	Ester synthesis by lactic acid bacteria isolated from goatâ€™s and eweâ€™s milk and cheeses. Food Chemistry, 2009, 117, 241-247.	4.2	41
24	Contribution of Lactic Acid Bacteria Esterases to the Release of Fatty Acids in Miniature Eweâ€™s Milk Cheese Models. Journal of Agricultural and Food Chemistry, 2009, 57, 1036-1044.	2.4	17
25	Influence of autochthonous Argentine goat lactobacillus in ripening of slurry cheese models. International Journal of Dairy Technology, 2008, 61, 256-264.	1.3	5
26	Utilization of Sugarcane Industrial Residues as Animal Food and Probiotic Medium. Journal of Bioscience and Bioengineering, 2008, 106, 363-367.	1.1	13
27	Microencapsulation of Probiotic Strains for Swine Feeding. Biological and Pharmaceutical Bulletin, 2008, 31, 2121-2125.	0.6	25
28	Citrate metabolism by Enterococcus faecium and Enterococcus durans isolated from goatâ€™s and eweâ€™s milk: influence of glucose and lactose. Canadian Journal of Microbiology, 2007, 53, 607-615.	0.8	13
29	Influence of bacteria used as adjunct culture and sunflower oil addition on conjugated linoleic acid content in buffalo cheese. Food Research International, 2007, 40, 559-564.	2.9	42
30	Esterase activities of indigenous lactic acid bacteria from Argentinean goatsâ€™ milk and cheeses. Food Chemistry, 2007, 101, 1446-1450.	4.2	29
31	Conjugated linoleic acid conversion by dairy bacteria cultured in MRS broth and buffalo milk. Letters in Applied Microbiology, 2007, 44, 467-474.	1.0	82
32	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
33	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
34	Technological properties of Enterococcus faecium isolated from ewe's milk and cheese with importance for flavour development. Canadian Journal of Microbiology, 2006, 52, 237-245.	0.8	32
35	Adhesion of probiotic lactobacilli to chick intestinal mucus. Canadian Journal of Microbiology, 2003, 49, 472-478.	0.8	36
36	Examination of adhesive determinants in three species ofLactobacillusisolated from chicken. Canadian Journal of Microbiology, 2002, 48, 34-42.	0.8	30

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37	Some factors affecting the adherence of probiotic Propionibacterium acidipropionici CRL 1198 to intestinal epithelial cells. Canadian Journal of Microbiology, 2002, 48, 449-457.	0.8	40
38	Esterolytic and Lipolytic Activities of Lactic Acid Bacteria Isolated from Ewe's Milk and Cheese. Journal of Food Protection, 2002, 65, 1997-2001.	0.8	44
39	Adhesion of Dairy Propionibacteria to Intestinal Epithelial Tissue In Vitro and In Vivo. Journal of Food Protection, 2002, 65, 534-539.	0.8	48
40	The development of faecal flora in young Creole goats. Small Ruminant Research, 2002, 46, 67-70.	0.6	9
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	Characterization of the Lactic Acid Bacteria in Ewe's Milk and Cheese from Northwest Argentina. Journal of Food Protection, 2001, 64, 559-563.	0.8	65
43	Viability and Î²-Galactosidase Activity of Dairy Propionibacteria Subjected to Digestion by Artificial Gastric and Intestinal Fluids. Journal of Food Protection, 2000, 63, 1214-1221.	0.8	137
44	Effect of bile on the eta-galactosidase activity of dairy propionibacteria. Dairy Science and Technology, 2000, 80, 267-276.	0.9	24
45	Lactobacilli Isolated from Chicken Intestines: Potential Use as Probiotics. Journal of Food Protection, 1999, 62, 252-256.	0.8	51
46	Study of Adhesion of Lactobacillus casei CRL 431 to Ileal Intestinal Cells of Mice. Journal of Food Protection, 1999, 62, 1430-1434.	0.8	20
47	Some probiotic properties of chicken lactobacilli. Canadian Journal of Microbiology, 1999, 45, 981-987.	0.8	65
48	Lectin-Like Protein Fractions in Lactic Acid Bacteria Isolated from Chickens.. Biological and Pharmaceutical Bulletin, 1999, 22, 11-15.	0.6	16
49	Immunostimulating activity of cell walls from lactic acid bacteria and related species. Food and Agricultural Immunology, 1998, 10, 183-191.	0.7	17
50	Study of the Morphology of the Cell Walls of Some Strains of Lactic Acid Bacteria and Related Species. Journal of Food Protection, 1998, 61, 557-562.	0.8	41
51	Chemical Composition of the Cell Wall of Lactic Acid Bacteria and Related Species.. Chemical and Pharmaceutical Bulletin, 1996, 44, 2263-2267.	0.6	33
52	Acetaldehyde Production by Strains Used as Probiotics in Fermented Milk. Journal of Food Protection, 1994, 57, 436-440.	0.8	23
53	Biotherapeutic role of fermented milk. Biotherapy (Dordrecht, Netherlands), 1994, 8, 129-134.	0.7	30
54	Inhibition of Shigella sonnei by Lactobacillus casei and Lact. acidophilus. Journal of Applied Bacteriology, 1992, 73, 407-411.	1.1	60

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55	In vitrostudies on the inhibition of the growth ofShigella sonneibyLactobacillus caseiandLact. acidophilus. Journal of Applied Bacteriology, 1992, 73, 480-483.	1.1	33
56	Evidence of superoxide dismutase in Lactobacillus acidophilus.. Chemical and Pharmaceutical Bulletin, 1991, 39, 1065-1067.	0.6	5
57	Superoxide dismutase activity in some strains of lactobacilli: Induction by manganese.. Chemical and Pharmaceutical Bulletin, 1989, 37, 3026-3028.	0.6	11
58	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