Ã‚m Fiorentini

List of Publications by Year
in descending order

46 papers	1,425 citations	471371 17 h-index	345118 36 g-index
46 all docs	46 docs citations	46 times ranked	1920 citing authors

#	Article	IF	Citations
1	Antibacterial activity, optical, mechanical, and barrier properties of corn starch films containing orange essential oil. Carbohydrate Polymers, 2019, 222, 114981.	5.1	165
2	Antimicrobial electrospun ultrafine fibers from zein containing eucalyptus essential oil/cyclodextrin inclusion complex. International Journal of Biological Macromolecules, 2017, 104, 874-882.	3.6	121
3	Action of ginger essential oil (Zingiber officinale) encapsulated in proteins ultrafine fibers on the antimicrobial control in situ. International Journal of Biological Macromolecules, 2018, 118, 107-115.	3.6	110
4	Development of antimicrobial and antioxidant electrospun soluble potato starch nanofibers loaded with carvacrol. International Journal of Biological Macromolecules, 2019, 139, 1182-1190.	3.6	100
5	Preservation of Meat Products with Bacteriocins Produced by Lactic Acid Bacteria Isolated from Meat. Journal of Food Quality, 2019, 2019, 1-12.	1.4	88
6	Selection of native bacterial starter culture in the production of fermented meat sausages: Application potential, safety aspects, and emerging technologies. Food Research International, 2019, 122, 371-382.	2.9	82
7	Antimicrobial and antioxidant activity of essential oil from pink pepper tree (Schinus terebinthifolius) Tj ETQq1 1 0.784314 rgBT /Over Food Science and Emerging Technologies, 2016, 36, 120-127.	2.7	80
8	Essential oil from pink pepper as an antimicrobial component in cellulose acetate film: Potential for application as active packaging for sliced cheese. LWT - Food Science and Technology, 2017, 81, 314-318.	2.5	66
9	Bacteriocin-like substances of Lactobacillus curvatus P99: characterization and application in biodegradable films for control of Listeria monocytogenes in cheese. Food Microbiology, 2017, 63, 159-163.	2.1	59
10	Antimicrobial activity of essential oils of Origanum vulgare L. and Origanum majorana L. against Staphylococcus aureus isolated from poultry meat. Industrial Crops and Products, 2015, 77, 444-450.	2.5	53
11	Essential oil from pink pepper (Schinus terebinthifolius Raddi): Chemical composition, antibacterial activity and mechanism of action. Food Control, 2019, 95, 115-120.	2.8	51
12	Probiotic butiÃ¡ (Butia odorata) ice cream: Development, characterization, stability of bioactive compounds, and viability ofÂBifidobacterium lactis during storage. LWT - Food Science and Technology, 2017, 75, 379-385.	2.5	48
13	Bioactivity of essential oils from Eucalyptus globulus and Eucalyptus urograndis against planktonic cells and biofilms of Streptococcus mutans. Industrial Crops and Products, 2014, 60, 304-309.	2.5	46
14	Characterization of Staphylococcus xylosus LQ3 and its application in dried cured sausage. LWT - Food Science and Technology, 2017, 86, 538-543.	2.5	40
15	Symbiotic microencapsulation of Lactococcus lactis subsp. lactis R7 using whey and inulin by spray drying. LWT - Food Science and Technology, 2019, 115, 108411.	2.5	40
16	Development of fermented sausage produced with mutton and native starter cultures. LWT - Food Science and Technology, 2018, 95, 23-31.	2.5	27
17	Probiotic potential of Lactobacillus casei CSL3 isolated from bovine colostrum silage and its viability capacity immobilized in soybean. Process Biochemistry, 2018, 75, 22-30.	1.8	24
18	Virulence factors of foodborne pathogen Campylobacter jejuni. Microbial Pathogenesis, 2021, 161, 105265.	1.3	21

#	ARTICLE	IF	CITATIONS
19	In vivo action of Lactococcus lactis subsp. lactis isolate (R7) with probiotic potential in the stabilization of cancer cells in the colorectal epithelium. Process Biochemistry, 2020, 91, 165-171.	1.8	18
20	Phenotypic and molecular characterization of Staphylococcus xylosus: technological potential for use in fermented sausage. Brazilian Archives of Biology and Technology, 2009, 52, 737-746.	0.5	15
21	Probiotic potential ofLactobacillus curvatusP99 and viability in fermented oat dairy beverage. Journal of Food Processing and Preservation, 2019, 43, e14286.	0.9	15
22	Genetic diversity, biofilm and virulence characteristics of Listeria monocytogenes in salmon sushi. Food Research International, 2021, 140, 109871.	2.9	14
23	Probiotic butter: Viability of Lactobacillus casei strains and bixin antioxidant effect (Bixa) Tj ETQq1 1 0.784314 rgBT /Overlock	0.9	13
24	Lactobacillus plantarum strains isolated from naturally fermented sausages and their technological properties for application as starter cultures. Food Science and Technology, 2009, 29, .	0.8	12
25	Action mechanism of araÃ§Ã¡ (Psidium cattleianum Sabine) hydroalcoholic extract against Staphylococcus aureus. LWT - Food Science and Technology, 2020, 119, 108884.	2.5	11
26	First report ofEscherichia coliO157:H7 in readyâ€toâ€eat sushi. Journal of Applied Microbiology, 2020, 128, 301-309.	1.4	10
27	Risk assessment of in vitro cytotoxicity, antioxidant and antimicrobial activities of Mentha piperita L. essential oil. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2022, 85, 230-242.	1.1	10
28	Phenotypic characterization and species-specific PCR of promising starter culture strains of Lactobacillus plantarum isolated from naturally fermented sausages. Brazilian Journal of Microbiology, 2007, 38, 547-552.	0.8	9
29	Characterization, Toxicity, and Optimization for the Growth and Production of Bacteriocin-like Substances by Lactobacillus curvatus. Probiotics and Antimicrobial Proteins, 2020, 12, 91-101.	1.9	9
30	Application of prebiotics in apple products and potential health benefits. Journal of Food Science and Technology, 2022, 59, 1249-1262.	1.4	9
31	Influence of a native strain of Staphylococcus xylosus on the microbiological, physicochemical and sensorial characteristics on milano salami type. Brazilian Archives of Biology and Technology, 2010, 53, 961-974.	0.5	8
32	The influence of different combinations of probiotic bacteria and fermentation temperatures on the microbiological and physicochemical characteristics of fermented lactic beverages containing soybean hydrosoluble extract during refrigerated storage. Food Science and Technology, 2011, 31, 597-607.	0.8	8
33	Viability of Staphylococcus xylosus isolated from artisanal sausages for application as starter cultures in meat products. Brazilian Journal of Microbiology, 2009, 40, 129-33.	0.8	8
34	Tetracycline resistance transfer from foodborne Listeria monocytogenes to Enterococcus faecalis in Minas Frescal cheese. International Dairy Journal, 2018, 87, 11-15.	1.5	7
35	Probiotic fermented oat dairy beverage: viability of Lactobacillus casei, fatty acid profile, phenolic compound content and acceptability. Journal of Food Science and Technology, 2021, 58, 3444-3452.	1.4	7
36	Lactobacillus casei CSL3: Evaluation of supports for cell immobilization, viability during storage in Petit Suisse cheese and passage through gastrointestinal transit in vitro. LWT - Food Science and Technology, 2020, 127, 109381.	2.5	6

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37	Characterization of Enterococcus faecium EO1 isolated from mutton and activity of bacteriocin-like substances in the control of Listeria monocytogenes in fresh mutton sausage. LWT - Food Science and Technology, 2021, 141, 110954.	2.5	5
38	Evaluation of potentially probiotic Lactobacillus casei CSL3 immobilized on oats and applied to yogurt production. Journal of Food Processing and Preservation, 2021, 45, e15803.	0.9	2
39	Eugenia uniflora L. fruit: A review on its Chemical Composition and Bioactivity. Natural Products Journal, 2022, 12, 42-59.	0.1	2
40	Developing functional fish pÃ¢tÃ©s from Oligosarcus robustus and Loricariichythys anus with pre- and pro-biotic potentials. Food Bioscience, 2021, 44, 101449.	2.0	2
41	Temperature variability during the commercialization of probiotic cheeses and other fresh cheeses in retail stores of two Brazilian regions. LWT - Food Science and Technology, 2020, 133, 110082.	2.5	1
42	Processamento hidrotÃ©rmico em escala industrial sobre parÃ¢metros de qualidade em fraÃ§Ãµes de aveia. Ciencia Rural, 2014, 44, 931-936.	0.3	1
43	Evaluation of celery extract (Apium greveolens L.) as a natural curing agent in the production of Italian-type Salami with native starter cultures. Brazilian Journal of Development, 2020, 6, 25685-25702.	0.0	1
44	Survival of Microencapsulated Lactococcus lactis Subsp. lactis R7 Applied in Different Food Matrices. Applied Biochemistry and Biotechnology, 2022, , 1.	1.4	1
45	Multivariate optimization of Staphylococcus xylosus AD1 biomass production using sugarcane molasses plus yeast extract and soybean meal. Acta Scientiarum - Biological Sciences, 2019, 41, e47487.	0.3	0
46	Evaluation of probiotic potential of Pediococcus pentosaceus isolates and application in Minas Frescal cheese. Journal of Food Processing and Preservation, 2022, 46, e16166.	0.9	0