

Am Fiorentini

List of Publications by Year in descending order

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Version: 2024-02-01

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	Application of prebiotics in apple products and potential health benefits. <i>Journal of Food Science and Technology</i> , 2022, 59, 1249-1262.	1.4	9
2	<i>Eugenia uniflora</i> L. fruit: A review on its Chemical Composition and Bioactivity. <i>Natural Products Journal</i> , 2022, 12, 42-59.	0.1	2
3	Risk assessment of <i>in vitro</i> cytotoxicity, antioxidant and antimicrobial activities of <i>Mentha piperita</i> L. essential oil. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2022, 85, 230-242.	1.1	10
4	Evaluation of probiotic potential of <i>Pediococcus pentosaceus</i> isolates and application in Minas Frescal cheese. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16166.	0.9	0
5	Survival of Microencapsulated <i>Lactococcus lactis</i> Subsp. <i>lactis</i> R7 Applied in Different Food Matrices. <i>Applied Biochemistry and Biotechnology</i> , 2022, , 1.	1.4	1
6	Genetic diversity, biofilm and virulence characteristics of <i>Listeria monocytogenes</i> in salmon sushi. <i>Food Research International</i> , 2021, 140, 109871.	2.9	14
7	Probiotic fermented oat dairy beverage: viability of <i>Lactobacillus casei</i> , fatty acid profile, phenolic compound content and acceptability. <i>Journal of Food Science and Technology</i> , 2021, 58, 3444-3452.	1.4	7
8	Characterization of <i>Enterococcus faecium</i> EO1 isolated from mutton and activity of bacteriocin-like substances in the control of <i>Listeria monocytogenes</i> in fresh mutton sausage. <i>LWT - Food Science and Technology</i> , 2021, 141, 110954.	2.5	5
9	Evaluation of potentially probiotic <i>Lactobacillus casei</i> CSL3 immobilized on oats and applied to yogurt production. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15803.	0.9	2
10	Virulence factors of foodborne pathogen <i>Campylobacter jejuni</i> . <i>Microbial Pathogenesis</i> , 2021, 161, 105265.	1.3	21
11	Developing functional fish pÃ¢tÃ©s from <i>Oligosarcus robustus</i> and <i>Loricariichthys anus</i> with pre- and pro-biotic potentials. <i>Food Bioscience</i> , 2021, 44, 101449.	2.0	2
12	Characterization, Toxicity, and Optimization for the Growth and Production of Bacteriocin-like Substances by <i>Lactobacillus curvatus</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 91-101.	1.9	9
13	First report of <i>Escherichia coli</i> O157:H7 in ready-to-eat sushi. <i>Journal of Applied Microbiology</i> , 2020, 128, 301-309.	1.4	10
14	In vivo action of <i>Lactococcus lactis</i> subsp. <i>lactis</i> isolate (R7) with probiotic potential in the stabilization of cancer cells in the colorectal epithelium. <i>Process Biochemistry</i> , 2020, 91, 165-171.	1.8	18
15	Action mechanism of <i>Psidium cattleianum</i> Sabine hydroalcoholic extract against <i>Staphylococcus aureus</i> . <i>LWT - Food Science and Technology</i> , 2020, 119, 108884.	2.5	11
16	Temperature variability during the commercialization of probiotic cheeses and other fresh cheeses in retail stores of two Brazilian regions. <i>LWT - Food Science and Technology</i> , 2020, 133, 110082.	2.5	1
17	<i>Lactobacillus casei</i> CSL3: Evaluation of supports for cell immobilization, viability during storage in Petit Suisse cheese and passage through gastrointestinal transit in vitro. <i>LWT - Food Science and Technology</i> , 2020, 127, 109381.	2.5	6
18	Evaluation of celery extract (<i>Apium graveolens</i> L.) as a natural curing agent in the production of Italian-type Salami with native starter cultures. <i>Brazilian Journal of Development</i> , 2020, 6, 25685-25702.	0.0	1

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19	Essential oil from pink pepper (<i>Schinus terebinthifolius</i> Raddi): Chemical composition, antibacterial activity and mechanism of action. <i>Food Control</i> , 2019, 95, 115-120.	2.8	51
20	Probiotic butter: Viability of <i>Lactobacillus casei</i> strains and bixin antioxidant effect (<i>Bixa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.9	13
21	Symbiotic microencapsulation of <i>Lactococcus lactis</i> subsp. <i>lactis</i> R7 using whey and inulin by spray drying. <i>LWT - Food Science and Technology</i> , 2019, 115, 108411.	2.5	40
22	Probiotic potential of <i>Lactobacillus curvatus</i> P99 and viability in fermented oat dairy beverage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14286.	0.9	15
23	Development of antimicrobial and antioxidant electrospun soluble potato starch nanofibers loaded with carvacrol. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1182-1190.	3.6	100
24	Preservation of Meat Products with Bacteriocins Produced by Lactic Acid Bacteria Isolated from Meat. <i>Journal of Food Quality</i> , 2019, 2019, 1-12.	1.4	88
25	Antibacterial activity, optical, mechanical, and barrier properties of corn starch films containing orange essential oil. <i>Carbohydrate Polymers</i> , 2019, 222, 114981.	5.1	165
26	Selection of native bacterial starter culture in the production of fermented meat sausages: Application potential, safety aspects, and emerging technologies. <i>Food Research International</i> , 2019, 122, 371-382.	2.9	82
27	Multivariate optimization of <i>Staphylococcus xylosus</i> AD1 biomass production using sugarcane molasses plus yeast extract and soybean meal. <i>Acta Scientiarum - Biological Sciences</i> , 2019, 41, e47487.	0.3	0
28	Development of fermented sausage produced with mutton and native starter cultures. <i>LWT - Food Science and Technology</i> , 2018, 95, 23-31.	2.5	27
29	Probiotic potential of <i>Lactobacillus casei</i> CSL3 isolated from bovine colostrum silage and its viability capacity immobilized in soybean. <i>Process Biochemistry</i> , 2018, 75, 22-30.	1.8	24
30	Action of ginger essential oil (<i>Zingiber officinale</i>) encapsulated in proteins ultrafine fibers on the antimicrobial control in situ. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 107-115.	3.6	110
31	Tetracycline resistance transfer from foodborne <i>Listeria monocytogenes</i> to <i>Enterococcus faecalis</i> in Minas Frescal cheese. <i>International Dairy Journal</i> , 2018, 87, 11-15.	1.5	7
32	Bacteriocin-like substances of <i>Lactobacillus curvatus</i> P99: characterization and application in biodegradable films for control of <i>Listeria monocytogenes</i> in cheese. <i>Food Microbiology</i> , 2017, 63, 159-163.	2.1	59
33	Essential oil from pink pepper as an antimicrobial component in cellulose acetate film: Potential for application as active packaging for sliced cheese. <i>LWT - Food Science and Technology</i> , 2017, 81, 314-318.	2.5	66
34	Characterization of <i>Staphylococcus xylosus</i> LQ3 and its application in dried cured sausage. <i>LWT - Food Science and Technology</i> , 2017, 86, 538-543.	2.5	40
35	Antimicrobial electrospun ultrafine fibers from zein containing eucalyptus essential oil/cyclodextrin inclusion complex. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 874-882.	3.6	121
36	Probiotic butiÃ (<i>Butia odorata</i>) ice cream: Development, characterization, stability of bioactive compounds, and viability of <i>Bifidobacterium lactis</i> during storage. <i>LWT - Food Science and Technology</i> , 2017, 75, 379-385.	2.5	48

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37	Antimicrobial and antioxidant activity of essential oil from pink pepper tree (<i>Schinus terebinthifolius</i>) Tj ETQq1 1 0.784314 rgBT /Overlo Food Science and Emerging Technologies, 2016, 36, 120-127.	2.7	80
38	Antimicrobial activity of essential oils of <i>Origanum vulgare</i> L. and <i>Origanum majorana</i> L. against <i>Staphylococcus aureus</i> isolated from poultry meat. <i>Industrial Crops and Products</i> , 2015, 77, 444-450.	2.5	53
39	Bioactivity of essential oils from <i>Eucalyptus globulus</i> and <i>Eucalyptus urograndis</i> against planktonic cells and biofilms of <i>Streptococcus mutans</i> . <i>Industrial Crops and Products</i> , 2014, 60, 304-309.	2.5	46
40	Processamento hidrotérmico em escala industrial sobre parâmetros de qualidade em frações de aveia. <i>Ciencia Rural</i> , 2014, 44, 931-936.	0.3	1
41	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. <i>Food Science and Technology</i> , 2011, 31, 597-607.	0.8	8
42	Influence of a native strain of <i>Staphylococcus xylosum</i> on the microbiological, physicochemical and sensorial characteristics on milano salami type. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 961-974.	0.5	8
43	Phenotypic and molecular characterization of <i>Staphylococcus xylosum</i> : technological potential for use in fermented sausage. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 737-746.	0.5	15
44	<i>Lactobacillus plantarum</i> strains isolated from naturally fermented sausages and their technological properties for application as starter cultures. <i>Food Science and Technology</i> , 2009, 29, .	0.8	12
45	Viability of <i>Staphylococcus xylosum</i> isolated from artisanal sausages for application as starter cultures in meat products. <i>Brazilian Journal of Microbiology</i> , 2009, 40, 129-33.	0.8	8
46	Phenotypic characterization and species-specific PCR of promising starter culture strains of <i>Lactobacillus plantarum</i> isolated from naturally fermented sausages. <i>Brazilian Journal of Microbiology</i> , 2007, 38, 547-552.	0.8	9