Sandra F Borges

List of Publications by Year in descending order

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713013 516215 27 993 16 21 citations h-index g-index papers 27 27 27 1476 all docs docs citations times ranked citing authors

#	Article	IF	Citations
1	Valorization of porcine by-products: a combined process for protein hydrolysates and hydroxyapatite production. Bioresources and Bioprocessing, 2022, 9, .	2.0	4
2	Research, development and future trends for medical textile products. , 2022, , 795-828.		1
3	Exploring Silk Sericin for Diabetic Wounds: An In Situ-Forming Hydrogel to Protect against Oxidative Stress and Improve Tissue Healing and Regeneration. Biomolecules, 2022, 12, 801.	1.8	14
4	<i>In Situ</i> Forming Silk Sericin-Based Hydrogel: A Novel Wound Healing Biomaterial. ACS Biomaterials Science and Engineering, 2021, 7, 1573-1586.	2.6	34
5	Applications in medicine: joint health. , 2021, , 723-744.		O
6	A Step Forward on Micro- and Nanotechnology in Beverage Industry. , 2020, , 369-404.		0
7	Enzymatic hydrolysis of insect <i>Alphitobius diaperinus</i> towards the development of bioactive peptide hydrolysates. Food and Function, 2020, 11, 3539-3548.	2.1	35
8	The progress of essential oils as potential therapeutic agents: a review. Journal of Essential Oil Research, 2020, 32, 279-295.	1.3	110
9	Effect of Different Conditions of Growth and Storage on the Cell Counts of Two Lactic Acid Bacteria after Spray Drying in Orange Juice. Beverages, 2016, 2, 8.	1.3	16
10	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powdersÂafter processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	1.3	22
11	Gynecological Health and Probiotics. , 2016, , 741-752.		3
12	Comparison of spray drying, freeze drying and convective hot air drying for the production of a probiotic orange powder. Journal of Functional Foods, 2015, 17, 340-351.	1.6	121
13	<i><i><scp>P</scp>ediococcus acidilactici</i> as a potential probiotic to be used in food industry. International Journal of Food Science and Technology, 2015, 50, 1151-1157.</i>	1.3	55
14	Influence of sub-lethal stresses on the survival of lactic acid bacteria after spray-drying in orange juice. Food Microbiology, 2015, 52, 77-83.	2.1	31
15	Characterization of a Bacteriocin of Pediococcus pentosaceus SB83 and Its Potential for Vaginal Application. Anti-Infective Agents, 2014, 12, 68-74.	0.1	6
16	The role of lactobacilli and probiotics in maintaining vaginal health. Archives of Gynecology and Obstetrics, 2014, 289, 479-489.	0.8	270
17	Treating Retinopathies – Nanotechnology as a Tool in Protecting Antioxidants Agents. , 2014, , 3539-3558.		2
18	Selection of potential probiotic Enterococcus faecium isolated from Portuguese fermented food. International Journal of Food Microbiology, 2014, 191, 144-148.	2.1	45

#	ARTICLE	IF	CITATIONS
19	Pediococcus pentosaceus SB83 as a potential probiotic incorporated in a liquid system for vaginal delivery. Beneficial Microbes, 2014, 5, 421-426.	1.0	8
20	Evaluation of characteristics of <i>Pediococcus</i> spp. to be used as a vaginal probiotic. Journal of Applied Microbiology, 2013, 115, 527-538.	1.4	40
21	Effects of Processing and Storage on <i>Pediococcus pentosaceus</i> SB83 in Vaginal Formulations: Lyophilized Powder and Tablets. BioMed Research International, 2013, 2013, 1-8.	0.9	17
22	Biofilm Formation among Clinical and Food Isolates of Listeria monocytogenes. International Journal of Microbiology, 2013, 2013, 1-6.	0.9	30
23	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. International Journal of Food Science and Technology, 2012, 47, 416-421.	1.3	16
24	Behaviour of Listeria monocytogenes isolates through gastro-intestinal tract passage simulation, before and after two sub-lethal stresses. Food Microbiology, 2012, 30, 24-28.	2.1	31
25	Survival and biofilm formation by Group B streptococci in simulated vaginal fluid at different pHs. Antonie Van Leeuwenhoek, 2012, 101, 677-682.	0.7	53
26	Survival and biofilm formation of (i) Listeria monocytogenes (i) in simulated vaginal fluid: influence of pH and strain origin. FEMS Immunology and Medical Microbiology, 2011, 62, 315-320.	2.7	29
27	Differences between clinical and food isolates of <i>Listeria monocytogenes</i> in biofilm formation. , 2010, , .		0