

Evandro Leite de Souza

List of Publications by Year in descending order

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159
papers

5,413
citations

71004

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160
all docs

160
docs citations

160
times ranked

6015
citing authors

#	ARTICLE	IF	CITATIONS
1	Limosilactobacillus fermentum Strains with Claimed Probiotic Properties Exert Anti-oxidant and Anti-inflammatory Properties and Prevent Cardiometabolic Disorder in Female Rats Fed a High-Fat Diet. Probiotics and Antimicrobial Proteins, 2023, 15, 601-613.	1.9	15
2	Application of Potentially Probiotic Fruit-Derived Lactic Acid Bacteria Loaded into Sodium Alginate Coatings to Control Anthracnose Development in Guava and Mango During Storage. Probiotics and Antimicrobial Proteins, 2023, 15, 573-587.	1.9	6
3	Antifungal effects of <i>Conyza bonariensis</i> (L.) Cronquist essential oil against pathogenic <i>Colletotrichum musae</i> and its incorporation in gum Arabic coating to reduce anthracnose development in banana during storage. Journal of Applied Microbiology, 2022, 132, 547-561.	1.4	6
4	Stingless bee honey: An overview of health benefits and main market challenges. Journal of Food Biochemistry, 2022, 46, e13883.	1.2	19
5	Incorporation of phenolic-rich ingredients from integral valorization of Isabel grape improves the nutritional, functional and sensory characteristics of probiotic goat milk yogurt. Food Chemistry, 2022, 369, 130957.	4.2	20
6	Phenolic-rich extracts from acerola, cashew apple and mango by-products cause diverse inhibitory effects and cell damages on enterotoxigenic Escherichia coli. Letters in Applied Microbiology, 2022, 75, 565-577.	1.0	6
7	Potentially Probiotic Limosilactobacillus fermentum Fruit-Derived Strains Alleviate Cardiometabolic Disorders and Gut Microbiota Impairment in Male Rats Fed a High-Fat Diet. Probiotics and Antimicrobial Proteins, 2022, 14, 349-359.	1.9	17
8	Characterization of inhibitory supernatants produced by bacteria isolated from goat milk. Research, Society and Development, 2022, 11, e2111225280.	0.0	0
9	Methods for Screening and Evaluation of Edible Coatings with Essential Oils as an Emerging Fruit Preservation Technique. , 2022, , 165-179.		0
10	Survival kinetics, membrane integrity and metabolic activity of Salmonella enterica in conventionally and osmotically dehydrated coconut flakes. International Journal of Food Microbiology, 2022, 370, 109669.	2.1	0
11	Dynamics of physiological responses of potentially probiotic fruit-derived Limosilactobacillus fermentum in apple and orange juices during refrigeration storage and exposure to simulated gastrointestinal conditions. Archives of Microbiology, 2022, 204, 38.	1.0	4
12	A fibre and phenolic-rich flour from Isabel grape by-products with stimulatory effects on distinct probiotics and beneficial impacts on human colonic microbiota in vitro. Letters in Applied Microbiology, 2022, 75, 249-260.	1.0	1
13	<i>Limosilactobacillus fermentum</i> prevents gut-kidney oxidative damage and the rise in blood pressure in male rat offspring exposed to a maternal high-fat diet. Journal of Developmental Origins of Health and Disease, 2022, 13, 719-726.	0.7	9
14	Microencapsulation of Cymbopogon citratus D.C. Stapf Essential Oil with Spray Drying: Development, Characterization, and Antioxidant and Antibacterial Activities. Foods, 2022, 11, 1111.	1.9	10
15	In vitro colonic fermentation and potential prebiotic properties of pre-digested jabuticaba (Myrciaria Tj ETQq1 1 0.784314 rgBT /Overlo	4.2	13
16	Limosilactobacillus fermentum, Current Evidence on the Antioxidant Properties and Opportunities to be Exploited as a Probiotic Microorganism. Probiotics and Antimicrobial Proteins, 2022, 14, 960-979.	1.9	17
17	Probiotics: Concepts, evolution, and applications. , 2022, , 3-24.		2
18	An outlook on fluorescent in situ hybridization coupled to flow cytometry as a versatile technique to evaluate the effects of foods and dietary interventions on gut microbiota. Archives of Microbiology, 2022, 204, .	1.0	3

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19	Survival during long-term storage, membrane integrity, and ultrastructural aspects of <i>Lactobacillus acidophilus</i> 05 and <i>Lactocaseibacillus casei</i> 01 freeze-dried with freshwater microalgae biomasses. <i>Food Research International</i> , 2022, 159, 111620.	2.9	9
20	A systematic quantitative analysis of the published literature on the efficacy of essential oils as sanitizers in fresh leafy vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2326-2339.	5.4	9
21	Development and in vitro evaluation of novel nutraceutical formulations composed of <i>Limosilactobacillus fermentum</i> , quercetin and/or resveratrol. <i>Food Chemistry</i> , 2021, 342, 128264.	4.2	11
22	Acerola (<i>Malpighia glabra</i> L.) and guava (<i>Psidium guajava</i> L.) industrial processing by-products stimulate probiotic <i>Lactobacillus</i> and <i>Bifidobacterium</i> growth and induce beneficial changes in colonic microbiota. <i>Journal of Applied Microbiology</i> , 2021, 130, 1323-1336.	1.4	20
23	Aflatoxin M1 in Brazilian goat milk and health risk assessment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2021, 56, 415-422.	0.7	6
24	Impact of Cashew (<i>Anacardium occidentale</i> L.) by-Product on Composition and Metabolic Activity of Human Colonic Microbiota In Vitro Indicates Prebiotic Properties. <i>Current Microbiology</i> , 2021, 78, 2264-2274.	1.0	15
25	Selection of lactic acid bacteria with promising probiotic aptitudes from fruit and ability to survive in different food matrices. <i>Brazilian Journal of Microbiology</i> , 2021, 52, 2257-2269.	0.8	13
26	Effects of consumption of acerola, cashew and guava by-products on adiposity and redox homeostasis of adipose tissue in obese rats. <i>Clinical Nutrition ESPEN</i> , 2021, 43, 283-289.	0.5	6
27	Effects of digested flours from four different sweet potato (<i>Ipomoea batatas</i> L.) root varieties on the composition and metabolic activity of human colonic microbiota in vitro. <i>Journal of Food Science</i> , 2021, 86, 3707-3719.	1.5	13
28	Insights into the current evidence on the effects of essential oils toward beneficial microorganisms in foods with a special emphasis to lactic acid bacteria – A review. <i>Trends in Food Science and Technology</i> , 2021, 114, 333-341.	7.8	11
29	Effects of a Mixed <i>Limosilactobacillus fermentum</i> Formulation with Claimed Probiotic Properties on Cardiometabolic Variables, Biomarkers of Inflammation and Oxidative Stress in Male Rats Fed a High-Fat Diet. <i>Foods</i> , 2021, 10, 2202.	1.9	10
30	Current Advances on the Development and Application of Probiotic-Loaded Edible Films and Coatings for the Bioprotection of Fresh and Minimally Processed Fruit and Vegetables. <i>Foods</i> , 2021, 10, 2207.	1.9	28
31	A review on bioactive compounds of beet (<i>Beta vulgaris</i> L. subsp. <i>vulgaris</i>) with special emphasis on their beneficial effects on gut microbiota and gastrointestinal health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2022-2033.	5.4	37
32	Efficacy of Potentially Probiotic Fruit-Derived <i>Lactobacillus fermentum</i> , <i>L. paracasei</i> and <i>L. plantarum</i> to Remove Aflatoxin M1 In Vitro. <i>Toxins</i> , 2021, 13, 4.	1.5	10
33	Freshwater microalgae biomasses exert a prebiotic effect on human colonic microbiota. <i>Algal Research</i> , 2021, 60, 102547.	2.4	29
34	Evaluation of the Impact of Different Doses of <i>Curcuma longa</i> L. on Antioxidant Capacity: A Randomized, Double-Blind, Crossover Pilot Trial. <i>BioMed Research International</i> , 2021, 2021, 1-6.	0.9	5
35	Selection of Lactic Acid Bacteria with In Vitro Probiotic-Related Characteristics from the Cactus <i>Pilosocereus gounellei</i> (A. Weber ex. K. Schum.) Bly. ex Rowl. <i>Foods</i> , 2021, 10, 2960.	1.9	3
36	Postharvest quality improvements in mango cultivar Tommy Atkins by chitosan coating with <i>Mentha piperita</i> L. essential oil. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 260-272.	0.9	34

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37	Survival of <i>Lactobacillus acidophilus</i> LA-5 and <i>Escherichia coli</i> O157:H7 in Minas Frescal cheese made with oregano and rosemary essential oils. <i>Food Microbiology</i> , 2020, 86, 103348.	2.1	23
38	Efficacy of oregano and rosemary essential oils to affect morphology and membrane functions of noncultivable sessile cells of <i>Salmonella</i> Enteritidis 86 in biofilms formed on stainless steel. <i>Journal of Applied Microbiology</i> , 2020, 128, 376-386.	1.4	9
39	Microencapsulation of sweet orange essential oil (<i>Citrus aurantium</i> var. <i>dulcis</i>) by lyophilization using maltodextrin and maltodextrin/gelatin mixtures: Preparation, characterization, antimicrobial and antioxidant activities. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 991-999.	3.6	58
40	Prebiotic activity of monofloral honeys produced by stingless bees in the semi-arid region of Brazilian Northeastern toward <i>Lactobacillus acidophilus</i> LA-05 and <i>Bifidobacterium lactis</i> BB-12. <i>Food Research International</i> , 2020, 128, 108809.	2.9	27
41	Improvement in physicochemical characteristics, bioactive compounds and antioxidant activity of acerola (<i>Malpighia emarginata</i> D.C.) and guava (<i>Psidium guajava</i> L.) fruit by-products fermented with potentially probiotic lactobacilli. <i>LWT - Food Science and Technology</i> , 2020, 134, 110200.	2.5	28
42	In vitro evaluation of potential prebiotic effects of a freeze-dried juice from <i>Pilosocereus gounellei</i> (A. Weber ex K. Schum. Bly. Ex Rowl) cladodes, an unconventional edible plant from Caatinga biome. <i>3 Biotech</i> , 2020, 10, 448.	1.1	10
43	Chitosan nanoemulsions of cold-pressed orange essential oil to preserve fruit juices. <i>International Journal of Food Microbiology</i> , 2020, 331, 108786.	2.1	34
44	Effects of probiotic therapy on cardio-metabolic parameters and autonomic modulation in hypertensive women: a randomized, triple-blind, placebo-controlled trial. <i>Food and Function</i> , 2020, 11, 7152-7163.	2.1	23
45	Probiotics for humans: Current status and future prospects. , 2020, , 243-254.		2
46	Characterization of edible coatings formulated with chitosan and <i>Mentha</i> essential oils and their use to preserve papaya (<i>Carica papaya</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102472.	2.7	24
47	Physiological alterations involved in inactivation of autochthonous spoilage bacteria in orange juice caused by Citrus essential oils and mild heat. <i>International Journal of Food Microbiology</i> , 2020, 334, 108837.	2.1	17
48	Characterization and efficacy of a composite coating containing chitosan and lemongrass essential oil on postharvest quality of guava. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102506.	2.7	27
49	Combined chitosan and <i>Cymbopogon citratus</i> (D.C. ex Nees) Stapf. essential oil to inhibit the fungal phytopathogen <i>Paramyothecium roridum</i> and control crater rot in melon (<i>Cucumis melo</i> L.). <i>Brazilian Journal of Microbiology</i> , 2020, 51, 2057-2065.	0.8	5
50	Oral administration of <i>Lactobacillus fermentum</i> post-weaning improves the lipid profile and autonomic dysfunction in rat offspring exposed to maternal dyslipidemia. <i>Food and Function</i> , 2020, 11, 5581-5594.	2.1	24
51	Coatings with chitosan and phenolic-rich extract from acerola (<i>Malpighia emarginata</i> D.C.) or jaboticaba (<i>Plinia jaboticaba</i> (Vell.) Berg) processing by-product to control rot caused by <i>Lasiodiplodia</i> spp. in papaya (<i>Carica papaya</i> L.) fruit. <i>International Journal of Food Microbiology</i> , 2020, 331, 108694.	2.1	31
52	Effects of digested jaboticaba (<i>Myrciaria jaboticaba</i> (Vell.) Berg) by-product on growth and metabolism of <i>Lactobacillus</i> and <i>Bifidobacterium</i> indicate prebiotic properties. <i>LWT - Food Science and Technology</i> , 2020, 131, 109766.	2.5	19
53	Protective Effects of Tropical Fruit Processing Coproducts on Probiotic <i>Lactobacillus</i> Strains during Freeze-Drying and Storage. <i>Microorganisms</i> , 2020, 8, 96.	1.6	19
54	Evidence on the induction of viable but non-culturable state in <i>Listeria monocytogenes</i> by <i>Origanum vulgare</i> L. and <i>Rosmarinus officinalis</i> L. essential oils in a meat-based broth. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102351.	2.7	11

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55	Potential prebiotic properties of flours from different varieties of sweet potato (<i>Ipomoea batatas</i> L.) roots cultivated in Northeastern Brazil. <i>Food Bioscience</i> , 2020, 36, 100614.	2.0	33
56	Successive exposure to <i>Mentha piperita</i> L. essential oil affects the culturability and induces membrane repair in a persister epidemic <i>Salmonella</i> Typhimurium PT4. <i>Microbial Pathogenesis</i> , 2020, 149, 104264.	1.3	3
57	Qualification of tropical fruit-derived <i>Lactobacillus plantarum</i> strains as potential probiotics acting on blood glucose and total cholesterol levels in Wistar rats. <i>Food Research International</i> , 2019, 124, 109-117.	2.9	26
58	Application of coatings formed by chitosan and <i>Mentha</i> essential oils to control anthracnose caused by <i>Colletotrichum gloeosporioides</i> and <i>C. brevisporum</i> in papaya (<i>Carica papaya</i> L.) fruit. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 631-639.	3.6	51
59	Effects of Quercetin and Resveratrol on in vitro Properties Related to the Functionality of Potentially Probiotic <i>Lactobacillus</i> Strains. <i>Frontiers in Microbiology</i> , 2019, 10, 2229.	1.5	44
60	The probiotic <i>Lactobacillus fermentum</i> 296 attenuates cardiometabolic disorders in high fat diet-treated rats. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2019, 29, 1408-1417.	1.1	47
61	An Analysis of the Published Literature on the Effects of Edible Coatings Formed by Polysaccharides and Essential Oils on Postharvest Microbial Control and Overall Quality of Fruit. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1947-1967.	5.9	17
62	Protective effects of Î²-glucan extracted from spent brewer yeast during freeze-drying, storage and exposure to simulated gastrointestinal conditions of probiotic lactobacilli. <i>LWT - Food Science and Technology</i> , 2019, 116, 108496.	2.5	26
63	Quantitative assessment of tolerance response to stress after exposure to oregano and rosemary essential oils, carvacrol and 1,8-cineole in <i>Salmonella</i> Enteritidis 86 and its isogenic deletion mutants $\hat{\Delta}$ dps, $\hat{\Delta}$ rpoS and $\hat{\Delta}$ ompR. <i>Food Research International</i> , 2019, 122, 679-687.	2.9	13
64	Influence of stressing conditions caused by organic acids and salts on tolerance of <i>Listeria monocytogenes</i> to <i>Origanum vulgare</i> L. and <i>Rosmarinus officinalis</i> L. essential oils and damage in bacterial physiological functions. <i>Food Microbiology</i> , 2019, 84, 103240.	2.1	8
65	Gut microbiota and probiotic intervention as a promising therapeutic for pregnant women with cardiometabolic disorders: Present and future directions. <i>Pharmacological Research</i> , 2019, 145, 104252.	3.1	34
66	A review of the current evidence of fruit phenolic compounds as potential antimicrobials against pathogenic bacteria. <i>Microbial Pathogenesis</i> , 2019, 130, 259-270.	1.3	153
67	Determination of sensory thresholds of <i>Mentha piperita</i> L. essential oil in selected tropical fruit juices and efficacy of sensory accepted concentrations combined with mild heat to inactivate foodborne pathogens. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2309-2318.	1.3	7
68	Control of Autochthonous Spoilage Lactic Acid Bacteria in Apple and Orange Juices by Sensorially Accepted Doses of <i>Citrus</i> Spp. Essential Oils Combined with Mild Heat Treatments. <i>Journal of Food Science</i> , 2019, 84, 848-858.	1.5	17
69	<i>Mentha piperita</i> L. essential oil inactivates spoilage yeasts in fruit juices through the perturbation of different physiological functions in yeast cells. <i>Food Microbiology</i> , 2019, 82, 20-29.	2.1	42
70	A synergistic mixture of <i>Origanum vulgare</i> L. and <i>Rosmarinus officinalis</i> L. essential oils to preserve overall quality and control <i>Escherichia coli</i> O157:H7 in fresh cheese during storage. <i>LWT - Food Science and Technology</i> , 2019, 112, 107781.	2.5	16
71	Sweet potato roots: Unrevealing an old food as a source of health promoting bioactive compounds â€“ A review. <i>Trends in Food Science and Technology</i> , 2019, 85, 277-286.	7.8	60
72	Potential interactions among phenolic compounds and probiotics for mutual boosting of their health-promoting properties and food functionalities â€“ A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1645-1659.	5.4	101

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73	The performance of five fruit-derived and freeze-dried potentially probiotic <i>Lactobacillus</i> strains in apple, orange, and grape juices. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5000-5010.	1.7	31
74	Gut microbiota and probiotics intervention: A potential therapeutic target for management of cardiometabolic disorders and chronic kidney disease?. <i>Pharmacological Research</i> , 2018, 130, 152-163.	3.1	66
75	Beneficial effects of consumption of acerola, cashew or guava processing by-products on intestinal health and lipid metabolism in dyslipidaemic female Wistar rats. <i>British Journal of Nutrition</i> , 2018, 119, 30-41.	1.2	59
76	Exploiting antagonistic activity of fruit-derived <i>Lactobacillus</i> to control pathogenic bacteria in fresh cheese and chicken meat. <i>Food Research International</i> , 2018, 108, 172-182.	2.9	44
77	Efficacy of using oregano essential oil and carvacrol to remove young and mature <i>Staphylococcus aureus</i> biofilms on food-contact surfaces of stainless steel. <i>LWT - Food Science and Technology</i> , 2018, 93, 293-299.	2.5	31
78	Investigation of damage to <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> exposed to <i>Mentha arvensis</i> L. and <i>M. piperita</i> L. essential oils in pineapple and mango juice by flow cytometry. <i>Food Microbiology</i> , 2018, 76, 564-571.	2.1	51
79	In Vitro Characterization of <i>Lactobacillus</i> Strains Isolated from Fruit Processing By-Products as Potential Probiotics. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 704-716.	1.9	63
80	Chitosan produced from Mucorales fungi using agroindustrial by-products and its efficacy to inhibit <i>Colletotrichum</i> species. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 635-641.	3.6	45
81	Changes of Antibiotic Resistance Phenotype in Outbreak-Linked <i>Salmonella enterica</i> Strains after Exposure to Human Simulated Gastrointestinal Conditions in Chicken Meat. <i>Journal of Food Protection</i> , 2018, 81, 1844-1850.	0.8	9
82	Effects of <i>Lactobacillus acidophilus</i> LA-3 on physicochemical and sensory parameters of açaí and mango based smoothies and its survival following simulated gastrointestinal conditions. <i>Food Research International</i> , 2018, 114, 159-168.	2.9	26
83	Effects of honey from <i>Mimosa quadrivalvis</i> L. (malícia) produced by the <i>Melipona subnitida</i> D. (janda-ara) stingless bee on dyslipidaemic rats. <i>Food and Function</i> , 2018, 9, 4480-4492.	2.1	25
84	Inactivation of Spoilage Yeasts by <i>Mentha spicata</i> L. and <i>M. villosa</i> Huds. Essential Oils in Cashew, Guava, Mango, and Pineapple Juices. <i>Frontiers in Microbiology</i> , 2018, 9, 1111.	1.5	12
85	Control of anthracnose caused by <i>Colletotrichum</i> species in guava, mango and papaya using synergistic combinations of chitosan and <i>Cymbopogon citratus</i> (D.C. ex Nees) Stapf. essential oil. <i>International Journal of Food Microbiology</i> , 2018, 266, 87-94.	2.1	62
86	Fruit flavonoids as modulators of norfloxacin resistance in <i>Staphylococcus aureus</i> that overexpresses norA. <i>LWT - Food Science and Technology</i> , 2017, 85, 324-326.	2.5	33
87	Potential prebiotic properties of cashew apple (<i>Anacardium occidentale</i> L.) agroindustrial byproduct on <i>Lactobacillus</i> species. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3712-3719.	1.7	55
88	Impact of honey on quality characteristics of goat yogurt containing probiotic <i>Lactobacillus acidophilus</i> . <i>LWT - Food Science and Technology</i> , 2017, 80, 221-229.	2.5	58
89	Synergistic mixtures of chitosan and <i>Mentha piperita</i> L. essential oil to inhibit <i>Colletotrichum</i> species and anthracnose development in mango cultivar Tommy Atkins. <i>Food Microbiology</i> , 2017, 66, 96-103.	2.1	73
90	Control of <i>Rhizopus</i> soft rot and quality responses in plums (<i>Prunus domestica</i> L.) coated with gum arabic, oregano and rosemary essential oils. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13251.	0.9	26

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91	Changes in thermo-tolerance and survival under simulated gastrointestinal conditions of Salmonella Enteritidis PT4 and Salmonella Typhimurium PT4 in chicken breast meat after exposure to sequential stresses. <i>International Journal of Food Microbiology</i> , 2017, 251, 15-23.	2.1	28
92	Inhibitory effects of flavonoids on biofilm formation by <i>Staphylococcus aureus</i> that overexpresses efflux protein genes. <i>Microbial Pathogenesis</i> , 2017, 107, 193-197.	1.3	92
93	Effects of oregano essential oil and carvacrol on biofilms of <i>Staphylococcus aureus</i> from food-contact surfaces. <i>Food Control</i> , 2017, 73, 1237-1246.	2.8	83
94	Predicting and Modelling the Growth of Potentially Pathogenic Bacteria in Coalho Cheese. <i>Journal of Food Protection</i> , 2017, 80, 1172-1181.	0.8	11
95	Lipids, pH, and Their Interaction Affect the Inhibitory Effects of Carvacrol against Salmonella Typhimurium PT4 and <i>Escherichia coli</i> O157:H7. <i>Frontiers in Microbiology</i> , 2017, 8, 2701.	1.5	11
96	Identification of Lactic Acid Bacteria in Fruit Pulp Processing Byproducts and Potential Probiotic Properties of Selected <i>Lactobacillus</i> Strains. <i>Frontiers in Microbiology</i> , 2016, 7, 1371.	1.5	98
97	Inactivation of <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , and <i>Salmonella Enteritidis</i> by <i>Cymbopogon citratus</i> D.C. Stapf. Essential Oil in Pineapple Juice. <i>Journal of Food Protection</i> , 2016, 79, 213-219.	0.8	28
98	Tannic Acid as a Potential Modulator of Norfloxacin Resistance in <i>Staphylococcus Aureus</i> Overexpressing <i>norA</i> . <i>Chemotherapy</i> , 2016, 61, 319-322.	0.8	12
99	The efficacy of <i>Mentha arvensis</i> L. and <i>M. piperita</i> L. essential oils in reducing pathogenic bacteria and maintaining quality characteristics in cashew, guava, mango, and pineapple juices. <i>International Journal of Food Microbiology</i> , 2016, 238, 183-192.	2.1	59
100	The effects of sublethal doses of essential oils and their constituents on antimicrobial susceptibility and antibiotic resistance among food-related bacteria: A review. <i>Trends in Food Science and Technology</i> , 2016, 56, 1-12.	7.8	56
101	The Potential of the Incorporation of Essential Oils and Their Individual Constituents to Improve Microbial Safety in Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 753-772.	5.9	39
102	A coating composed of chitosan and <i>Cymbopogon citratus</i> (Dc. Ex Nees) essential oil to control <i>Rhizopus</i> soft rot and quality in tomato fruit stored at room temperature. <i>Journal of Horticultural Science and Biotechnology</i> , 2016, 91, 582-591.	0.9	25
103	Influence of lactation stage and some flock management practices on sensory characteristics of goat milk from Brazilian Saanen breed. <i>Animal Science Journal</i> , 2016, 87, 600-606.	0.6	4
104	The effects of composite coatings containing chitosan and <i>Mentha</i> (<i>piperita</i> L. or <i>x villosa</i> Huds) essential oil on postharvest mold occurrence and quality of table grape cv. Isabella. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 112-121.	2.7	68
105	Effects of the Essential Oil from <i>Origanum vulgare</i> L. on Survival of Pathogenic Bacteria and Starter Lactic Acid Bacteria in Semihard Cheese Broth and Slurry. <i>Journal of Food Protection</i> , 2016, 79, 246-252.	0.8	33
106	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. <i>Food Research International</i> , 2016, 84, 61-68.	2.9	100
107	Sugar profile, physicochemical and sensory aspects of monofloral honeys produced by different stingless bee species in Brazilian semi-arid region. <i>LWT - Food Science and Technology</i> , 2016, 65, 645-651.	2.5	130
108	Efficacy of the combined application of oregano and rosemary essential oils for the control of <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> in leafy vegetables. <i>Food Control</i> , 2016, 59, 468-477.	2.8	89

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109	Efficacy of a coating composed of chitosan from <i>Mucor circinelloides</i> and carvacrol to control <i>Aspergillus flavus</i> and the quality of cherry tomato fruits. <i>Frontiers in Microbiology</i> , 2015, 6, 732.	1.5	27
110	Habituation of enterotoxigenic <i>Staphylococcus aureus</i> to <i>Origanum vulgare</i> L. essential oil does not induce direct-tolerance and cross-tolerance to salts and organic acids. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 835-840.	0.8	7
111	Oral Intake of Carboxymethyl-Glucan (CM-G) from Yeast (<i>Saccharomyces uvarum</i>) Reduces Malondialdehyde Levels in Healthy Men. <i>Molecules</i> , 2015, 20, 14950-14958.	1.7	14
112	Assessment of tolerance induction by <i>Origanum vulgare</i> L. essential oil or carvacrol in <i>Pseudomonas aeruginosa</i> cultivated in a meat-based broth and in a meat model. <i>Food Science and Technology International</i> , 2015, 21, 571-580.	1.1	10
113	Influence of general stress-response alternative sigma factors σ^S (RpoS) and σ^B (SigB) on bacterial tolerance to the essential oils from <i>Origanum vulgare</i> L. and <i>Rosmarinus officinalis</i> L. and pulsed electric fields. <i>International Journal of Food Microbiology</i> , 2015, 211, 32-37.	2.1	19
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