Uelinton Manoel Pinto

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4950031/publications.pdf

Version: 2024-02-01

53 papers	1,200 citations	394421 19 h-index	414414 32 g-index
56 all docs	56 docs citations	56 times ranked	1481 citing authors

#	Article	IF	Citations
1	The ABCs of plasmid replication and segregation. Nature Reviews Microbiology, 2012, 10, 755-765.	28.6	141
2	Antioxidant, antimicrobial and anti-quorum sensing activities of Rubus rosaefolius phenolic extract. Industrial Crops and Products, 2016, 84, 59-66.	5.2	84
3	Detection of acylated homoserine lactones in gram-negative proteolytic psychrotrophic bacteria isolated from cooled raw milk. Food Control, 2007, 18, 1322-1327.	5.5	81
4	Effect of Quercetin Rich Onion Extracts on Bacterial Quorum Sensing. Frontiers in Microbiology, 2019, 10, 867.	3.5	68
5	Sensory Acceptance and Survival of Probiotic Bacteria in Ice Cream Produced with Different Overrun Levels. Journal of Food Science, 2012, 77, S24-8.	3.1	59
6	Novel insights from molecular docking of SdiA from Salmonella Enteritidis and Escherichia coli with quorum sensing and quorum quenching molecules. Microbial Pathogenesis, 2016, 99, 178-190.	2.9	46
7	Overview of Foodborne Disease Outbreaks in Brazil from 2000 to 2018. Foods, 2019, 8, 434.	4.3	42
8	Acyl homoserine lactone-based quorum sensing stimulates biofilm formation by Salmonella Enteritidis in anaerobic conditions. Archives of Microbiology, 2017, 199, 475-486.	2.2	39
9	Dimerization of the quorumâ€sensing transcription factor TraR enhances resistance to cytoplasmic proteolysis. Molecular Microbiology, 2009, 73, 32-42.	2.5	37
10	Virtual screening of plant compounds and nonsteroidal anti-inflammatory drugs for inhibition of quorum sensing and biofilm formation in Salmonella. Microbial Pathogenesis, 2018, 121, 369-388.	2.9	36
11	Does Quorum Sensing play a role in microbial shifts along spontaneous fermentation of cocoa beans? An in silico perspective. Food Research International, 2020, 131, 109034.	6.2	33
12	Lack of AHL-based quorum sensing in Pseudomonas fluorescens isolated from milk. Brazilian Journal of Microbiology, 2014, 45, 1039-1046.	2.0	32
13	Bioactive Properties of Syzygium cumini (L.) Skeels Pulp and Seed Phenolic Extracts. Frontiers in Microbiology, 2020, 11, 990.	3.5	32
14	Milk-deteriorating exoenzymes from Pseudomonas fluorescens 041 isolated from refrigerated raw milk. Brazilian Journal of Microbiology, 2015, 46, 207-217.	2.0	29
15	Adherence to food hygiene and personal protection recommendations for prevention of COVID-19. Trends in Food Science and Technology, 2021, 112, 847-852.	15.1	28
16	Effect of Capsicum Frutescens Extract, Capsaicin, and Luteolin on Quorum Sensing Regulated Phenotypes. Journal of Food Science, 2019, 84, 1477-1486.	3.1	27
17	Exploring Phenolic Compounds as Quorum Sensing Inhibitors in Foodborne Bacteria. Frontiers in Microbiology, 2021, 12, 735931.	3.5	27
18	Anti-quorum sensing activity of phenolic extract from Eugenia brasiliensis (Brazilian cherry). Food Science and Technology, 2016, 36, 337-343.	1.7	25

#	Article	IF	Citations
19	Microbiological characteristics of canastra cheese during manufacturing and ripening. Food Control, 2021, 121, 107598.	5.5	22
20	RepC protein of the octopineâ€type Ti plasmid binds to the probable origin of replication within repC and functions only in cis. Molecular Microbiology, 2011, 81, 1593-1606.	2.5	20
21	Quorum Quenching and Microbial Control through Phenolic Extract of Eugenia Uniflora Fruits. Journal of Food Science, 2016, 81, M2538-M2544.	3.1	20
22	Dual-species biofilm of Listeria monocytogenes and Escherichia coli on stainless steel surface. World Journal of Microbiology and Biotechnology, 2018, 34, 61.	3.6	19
23	Brazilian Artisanal Cheeses: Diversity, Microbiological Safety, and Challenges for the Sector. Frontiers in Microbiology, 2021, 12, 666922.	3.5	17
24	DetecÃ§Ã£o de Listeria, Salmonella e Klebsiella em serviÃ§o de alimentaÃ§Ã£o hospitalar. Revista De Nutricao, 2004, 17, 319-326.	0.4	16
25	The proteolytic activity of Pseudomonas fluorescens 07A isolated from milk is not regulated by quorum sensing signals. Brazilian Journal of Microbiology, 2010, 41, 91-96.	2.0	15
26	Quorum sensing regulated phenotypes in Aeromonas hydrophila ATCC 7966 deficient in AHL production. Annals of Microbiology, 2016, 66, 1117-1126.	2.6	15
27	Acyl homoserine lactone changes the abundance of proteins and the levels of organic acids associated with stationary phase in Salmonella Enteritidis. Microbial Pathogenesis, 2017, 102, 148-159.	2.9	15
28	Quorum Sensing and Spoilage Potential of Psychrotrophic Enterobacteriaceae Isolated from Milk. BioMed Research International, 2018, 2018, 1-13.	1.9	15
29	N-dodecanoyl-homoserine lactone influences the levels of thiol and proteins related to oxidation-reduction process in Salmonella. PLoS ONE, 2018, 13, e0204673.	2.5	15
30	An innovative role for tenoxicam as a quorum sensing inhibitor in Pseudomonas aeruginosa. Archives of Microbiology, 2020, 202, 555-565.	2.2	15
31	Transsexuality in the Rhizosphere: Quorum Sensing Reversibly Converts Agrobacterium tumefaciens from Phenotypically Female to Male. Journal of Bacteriology, 2009, 191, 3375-3383.	2.2	12
32	Mineral and centesimal contents, antioxidant activity and antimicrobial action of phenolic compounds from Eugenia Brasiliensis Lam. Pulp. Food Science and Technology, 2019, 39, 378-385.	1.7	12
33	Salmonella enterica Optimizes Metabolism After Addition of Acyl-Homoserine Lactone Under Anaerobic Conditions. Frontiers in Microbiology, 2020, 11, 1459.	3.5	11
34	Optimizing the use of potassium sorbate and sodium metabisulphite for the chemical and microbial stability of carbonated coconut water. Brazilian Journal of Food Technology, 2013, 16, 125-132.	0.8	10
35	Plant compounds and nonsteroidal anti-inflammatory drugs interfere with quorum sensing in Chromobacterium violaceum. Archives of Microbiology, 2021, 203, 5491-5507.	2.2	9
36	Alimentos, Sars-CoV-2 e Covid-19: contato possÃ¥vel, transmissÃ£o improvÃ¡vel. Estudos Avancados, 2020, 34, 189-202.	0.5	9

#	Article	IF	Citations
37	Induction of the viable but nonculturable state of Salmonella enterica serovar Enteritidis deficient in (p)ppGpp synthesis. Annals of Microbiology, 2015, 65, 2171-2178.	2.6	8
38	Bioactive Phytochemicals Targeting Microbial Activities Mediated by Quorum Sensing. , 2018, , 397-416.		7
39	Microbiological quality and safety of minimally processed parsley (Petroselinum crispum) sold in food markets, southeastern Brazil. Journal of Applied Microbiology, 2021, 131, 272-280.	3.1	7
40	Listeria monocytogenes inhibition by lactic acid bacteria and coliforms in Brazilian fresh white cheese. Brazilian Journal of Microbiology, 2021, 52, 847-858.	2.0	6
41	Phenolic extract of Eugenia uniflora L. and furanone reduce biofilm formation by Serratia liquefaciens and increase its susceptibility to antimicrobials. Biofouling, 2020, 36, 1-18.	2.2	5
42	Microbiological feasibility of microwave processing of coconut water. LWT - Food Science and Technology, 2021, 145, 111344.	5.2	5
43	Pitanga and grumixama extracts: antioxidant and antimicrobial activities and incorporation into cellulosic films against Staphylococcus aureus. Research, Society and Development, 2020, 9, e1759119362.	0.1	5
44	The proteolytic activity of Pseudomonas Fluorescens 07A isolated from milk is not regulated by quorum sensing signals. Brazilian Journal of Microbiology, 2010, 41, 91-6.	2.0	4
45	Autoinducer-1 Quorum Sensing Communication Mechanism in Gram-Negative Bacteria. , 2020, , 9-29.		3
46	Cell-Cell Communication in Lactic Acid Bacteria. , 2020, , 1-14.		3
47	InfluÃªncia da densidade populacional de Sitophilus zeamais (Motsch.) sobre a qualidade do trigo destinado Ã panificaÃ§Ã£o. Acta Scientiarum - Agronomy, 0, 24, 1407.	0.6	2
48	Challenges of teaching food microbiology in Brazil. Brazilian Journal of Microbiology, 2020, 51, 279-288.	2.0	2
49	AvaliaÃ§Ã£o do treinamento de manipuladores de alimentos de restaurantes comerciais pelo ensaio ATP-bioluminescÃªncia. Revista Do Instituto Adolfo Lutz, 2014, , .	0.1	2
50	Investigating the adulteration of UHT milk in Brazil. , 2012, , 301-307.		1
51	Editorial: Microbiological Safety and Quality Aspects of Fermented Dairy Products. Frontiers in Microbiology, 2021, 12, 735560.	3.5	1
52	Prebiotics: Technological Aspects and Human Health. , 2015, , 275-288.		1
53	Quorum Quenching Activity of Native Brazilian Fruits. , 0, , .		0