

Sãlvio Sandes

List of Publications by Year in descending order

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31
papers

652
citations

516710

16
h-index

580821

25
g-index

31
all docs

31
docs citations

31
times ranked

1017
citing authors

#	ARTICLE	IF	CITATIONS
1	Selection of lactic acid bacteria from Brazilian kefir grains for potential use as starter or probiotic cultures. <i>Anaerobe</i> , 2015, 32, 70-76.	2.1	107
2	Selection of new lactic acid bacteria strains bearing probiotic features from mucosal microbiota of healthy calves: Looking for immunobiotics through in vitro and in vivo approaches for immunoprophylaxis applications. <i>Microbiological Research</i> , 2017, 200, 1-13.	5.3	43
3	Lactic acid microbiota identification in water, raw milk, endogenous starter culture, and fresh Minas artisanal cheese from the Campo das Vertentes region of Brazil during the dry and rainy seasons. <i>Journal of Dairy Science</i> , 2016, 99, 6086-6096.	3.4	39
4	Probiotic <i>Propionibacterium freudenreichii</i> requires SlpB protein to mitigate mucositis induced by chemotherapy. <i>Oncotarget</i> , 2019, 10, 7198-7219.	1.8	34
5	Microbial shifts in Minas artisanal cheeses from the Serra do Salitre region of Minas Gerais, Brazil throughout ripening time. <i>Food Microbiology</i> , 2019, 82, 349-362.	4.2	32
6	In vitro assessment of functional properties of lactic acid bacteria isolated from faecal microbiota of healthy dogs for potential use as probiotics. <i>Beneficial Microbes</i> , 2013, 4, 267-275.	2.4	29
7	<i>Coagulase-Negative Staphylococci</i> Isolated from Human Bloodstream Infections Showed Multidrug Resistance Profile. <i>Microbial Drug Resistance</i> , 2018, 24, 635-647.	2.0	28
8	Physicochemical, immunomodulatory and safety aspects of milks fermented with <i>Lactobacillus paracasei</i> isolated from kefir. <i>Food Research International</i> , 2019, 123, 48-55.	6.2	27
9	Selection of a candidate probiotic strain of <i>Pediococcus pentosaceus</i> from the faecal microbiota of horses by in vitro testing and health claims in a mouse model of <i>Salmonella</i> infection. <i>Journal of Applied Microbiology</i> , 2017, 122, 225-238.	3.1	25
10	Protective effects of milk fermented by <i>Lactobacillus plantarum</i> B7 from Brazilian artisanal cheese on a <i>Salmonella enterica</i> serovar Typhimurium infection in BALB/c mice. <i>Journal of Functional Foods</i> , 2017, 33, 436-445.	3.4	24
11	<i>Weissella paramesenteroides</i> WpK4 plays an immunobiotic role in gut-brain axis, reducing gut permeability, anxiety-like and depressive-like behaviors in murine models of colitis and chronic stress. <i>Food Research International</i> , 2020, 137, 109741.	6.2	24
12	Selection of starter cultures for the production of sour cassava starch in a pilot-scale fermentation process. <i>Brazilian Journal of Microbiology</i> , 2018, 49, 823-831.	2.0	22
13	Milk fermented by <i>Lactobacillus</i> species from Brazilian artisanal cheese protect germ-free-mice against <i>Salmonella</i> Typhimurium infection. <i>Beneficial Microbes</i> , 2017, 8, 579-588.	2.4	21
14	Biofilm and toxin profile: A phenotypic and genotypic characterization of coagulase-negative staphylococci isolated from human bloodstream infections. <i>Microbial Pathogenesis</i> , 2016, 100, 312-318.	2.9	20
15	Microencapsulation of Lactic Acid Bacteria Improves the Gastrointestinal Delivery and in situ Expression of Recombinant Fluorescent Protein. <i>Frontiers in Microbiology</i> , 2018, 9, 2398.	3.5	20
16	<i>Lactobacillus</i> species identification by amplified ribosomal 16S-23S rRNA restriction fragment length polymorphism analysis. <i>Beneficial Microbes</i> , 2014, 5, 471-481.	2.4	18
17	Virulence factors and antimicrobial resistance of <i>Staphylococcus aureus</i> isolated from the production process of Minas artisanal cheese from the region of Campo das Vertentes, Brazil. <i>Journal of Dairy Science</i> , 2020, 103, 2098-2110.	3.4	18
18	<i>Weissella paramesenteroides</i> WpK4 reduces gene expression of intestinal cytokines, and hepatic and splenic injuries in a murine model of typhoid fever. <i>Beneficial Microbes</i> , 2016, 7, 61-73.	2.4	17

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19	Protective Effect of <i>Lactobacillus diolivorans</i> 1Z, Isolated From Brazilian Kefir, Against <i>Salmonella enterica</i> Serovar Typhimurium in Experimental Murine Models. <i>Frontiers in Microbiology</i> , 2018, 9, 2856.	3.5	16
20	In vitro and in vivo evaluation of two potential probiotic lactobacilli isolated from cocoa fermentation (<i>Theobroma cacao</i> L.). <i>Journal of Functional Foods</i> , 2018, 47, 184-191.	3.4	16
21	Isolation, enumeration, molecular identification and probiotic potential evaluation of lactic acid bacteria isolated from sheep milk. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2014, 66, 940-948.	0.4	14
22	Genetic diversity and population genetic structure in giant earthworm <i>Rhinodrilus alatus</i> (Annelida:) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.2	13
23	Isolation and identification of lactic acid bacteria from Brazilian Minas artisanal cheese. <i>CYTA - Journal of Food</i> , 2016, , 1-4.	1.9	11
24	Milk Fermented by <i>Lactobacillus paracasei</i> NCC 2461 (ST11) Modulates the Immune Response and Microbiota to Exert its Protective Effects Against <i>Salmonella typhimurium</i> Infection in Mice. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1398-1408.	3.9	11
25	Viability of <i>Staphylococcus aureus</i> and expression of its toxins (SEC and TSST-1) in cheeses using <i>Lactobacillus rhamnosus</i> D1 or <i>Weissella paramesenteroides</i> GIR16L4 or both as starter cultures. <i>Journal of Dairy Science</i> , 2020, 103, 4100-4108.	3.4	9
26	Selection of Lactic Acid Bacteria with Probiotic Potential Isolated from the Fermentation Process of <i>Cupuaçu</i> (<i>Theobroma grandiflorum</i>). <i>Advances in Experimental Medicine and Biology</i> , 2017, 973, 1-16.	1.6	6
27	Differential Immune Response of <i>Lactobacillus plantarum</i> 286 Against <i>Salmonella Typhimurium</i> Infection in Conventional and Germ-Free Mice. <i>Advances in Experimental Medicine and Biology</i> , 2020, 1323, 1-17.	1.6	5
28	Evaluation of colonisation resistance in stool of human donors using ex vivo, in vitro and in vivo assays. <i>Beneficial Microbes</i> , 2017, 8, 217-230.	2.4	2
29	Co-infection by <i>Salmonella enterica</i> subsp. <i>Enterica</i> serovar typhimurium and <i>Entamoeba dispar</i> pathogenic strains enhances colitis and the expression of amoebic virulence factors. <i>Microbial Pathogenesis</i> , 2021, 158, 105010.	2.9	1
30	Culture and molecular identification of microorganisms from Digital Dermatitis lesions in dairy cattle: <i>Leptospira</i> , an unexpected finding. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2017, 69, 559-569.	0.4	0
31	DetecĂŁo de genes toxigĂnicos, susceptibilidade antimicrobiana e antagonismo in vitro de <i>Staphylococcus</i> spp. isolados de queijos artesanais. <i>VigilĂncia SanitĂria Em Debate: Sociedade, CiĂncia & Tecnologia</i> , 2015, .	0.1	0