## L Brito

## List of Publications by Year in descending order

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394421 526287 46 828 19 27 citations h-index g-index papers 46 46 46 971 docs citations citing authors all docs times ranked

#	Article	IF	Citations
1	Differences in the Expression of Cold Stress–Related Genes and in the Swarming Motility Among Persistent and Sporadic Strains of <i>Listeria monocytogenes &lt; /i&gt;. Foodborne Pathogens and Disease, 2015, 12, 576-584.</i>	1.8	52
2	Comparative characterization of Listeria monocytogenes isolated from Portuguese farmhouse ewe's cheese and from humans. International Journal of Food Microbiology, 2006, 106, 111-121.	4.7	51
3	Biofilms ofâ€, <i>Listeria monocytogenes</i> â€,Produced at 12 ° C either in Pure Culture or in Coâ€Culture withâ€, <i>Pseudomonas aeruginosa</i> â€,Showed Reduced Susceptibility to Sanitizers. Journal of Food Science, 2011, 76, M143-8.	3.1	38
4	Physical map of the genome of Oenococcus oeni PSU-1 and localization of genetic markers. Microbiology (United Kingdom), 1998, 144, 1145-1156.	1.8	34
5	Evaluation of Methods To Assess the Biofilm-Forming Ability of Listeria monocytogenes. Journal of Food Protection, 2012, 75, 1411-1417.	1.7	34
6	Roles of Mn2+, Mg2+ and Ca2+ on alginate biosynthesis by Pseudomonas aeruginosa. Enzyme and Microbial Technology, 1990, 12, 794-799.	3.2	31
7	Pulsed-field gel electrophoresis (PFGE) analysis of Listeria monocytogenes isolates from different sources and geographical origins and representative of the twelve serovars. Systematic and Applied Microbiology, 2008, 31, 387-392.	2.8	30
8	Virulence of Listeria monocytogenes isolated from the cheese dairy environment, other foods and clinical cases. Journal of Medical Microbiology, 2008, 57, 411-415.	1.8	29
9	Resistance to $\hat{l}^2$ -lactams in Bacteria Isolated from Different Types of Portuguese Cheese. International Journal of Molecular Sciences, 2009, 10, 1538-1551.	4.1	28
10	Biofilm Formation and Disinfectant Susceptibility of Persistent and Nonpersistent <i>Listeria monocytogenes</i> Isolates from Gorgonzola Cheese Processing Plants. Foodborne Pathogens and Disease, 2016, 13, 602-609.	1.8	28
11	Susceptibility of wine spoilage yeasts and bacteria in the planktonic state and in biofilms to disinfectants. Annals of Microbiology, 2010, 60, 549-556.	2.6	27
12	Bacteriophages induced by mitomycin C treatment of Leuconostoc oenos strains from Portuguese wines. Letters in Applied Microbiology, 1993, 16, 207-209.	2.2	26
13	Comparison of Listeria monocytogenes Exoproteomes from Biofilm and Planktonic State: Lmo2504, a Protein Associated with Biofilms. Applied and Environmental Microbiology, 2013, 79, 6075-6082.	3.1	26
14	Nucleotide Sequence Analysis of pOg32, a Cryptic Plasmid fromLeuconostoc oenos. Plasmid, 1996, 36, 49-54.	1.4	25
15	Susceptibility of Listeria monocytogenes from traditional cheese-dairies to in-use sanitizers. Food Control, 2009, 20, 585-589.	5 <b>.</b> 5	25
16	The effects of salt and pH stress on the growth rates of persistent strains of Listeria monocytogenes collected from specific ecological niches. Food Research International, 2006, 39, 816-822.	6.2	23
17	Bisphenol A Disrupts Transcription and Decreases Viability in Aging Vascular Endothelial Cells. International Journal of Molecular Sciences, 2014, 15, 15791-15805.	4.1	23
18	Comparative Analysis of the Exoproteomes of Listeria monocytogenes Strains Grown at Low Temperatures. Foodborne Pathogens and Disease, 2013, 10, 428-434.	1.8	22

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19	Microbiological assessment of street foods at the point of sale in Maputo (Mozambique). Food Quality and Safety, 2021, 5, .	1.8	21
20	The benzalkonium chloride resistant or sensitive phenotype of Listeria monocytogenes planktonic cells did not dictate the susceptibility of its biofilm counterparts. Food Research International, 2019, 123, 373-382.	6.2	20
21	Presence and Analysis of Large Plasmids in Oenococcus oeni. Plasmid, 1999, 41, 260-267.	1.4	18
22	A secretome-based methodology may provide a better characterization of the virulence of Listeria monocytogenes: Preliminary results. Talanta, 2010, 83, 457-463.	5.5	18
23	High Fecal Contamination and High Levels of Antibiotic-Resistant Enterobacteriaceae in Water Consumed in the City of Maputo, Mozambique. Biology, 2021, 10, 558.	2.8	18
24	Listeria innocua and Listeria monocytogenes strains from dairy plants behave similarly in biofilm sanitizer testing. LWT - Food Science and Technology, 2018, 92, 477-483.	5.2	17
25	Lactobacillus plantarum LB95 impairs the virulence potential of Gram-positive and Gram-negative food-borne pathogens in HT-29 and Vero cell cultures. Journal of Medical Microbiology, 2016, 65, 28-35.	1.8	15
26	PCR-fingerprinting and RAPD approaches for tracing the source of yeast contamination in a carbonated orange juice production chain. Journal of Applied Microbiology, 2005, 98, 1107-1114.	3.1	14
27	Genetic Characterization of Listeria monocytogenes Food Isolates and Pathogenic Potential within Serovars 1/2a and 1/2b. Systematic and Applied Microbiology, 2004, 27, 454-461.	2.8	13
28	Chemical composition and antibacterial activity of the essential oils from the medicinal plant Mentha cervina L. grown in Portugal. Medicinal Chemistry Research, 2012, 21, 3485-3490.	2.4	13
29	Animal Slurry Sanitization through pH Adjustment: Process Optimization and Impact on Slurry Characteristics. Agronomy, 2021, 11, 517.	3.0	13
30	ANTIBIOTIC RESISTANCE IN ENTEROBACTERIACEAE ISOLATED FROM PORTUGUESE DELI MEATS. Journal of Food Safety, 2011, 31, 1-20.	2.3	11
31	Evolution of Listeria monocytogenes populations during the ripening of naturally contaminated raw ewe's milk cheese. Food Control, 2007, 18, 1258-1262.	5.5	10
32	Is the Exoproteome Important for Bacterial Pathogenesis? Lessons Learned from Interstrain Exoprotein Diversity inListeria monocytogenesGrown at Different Temperatures. OMICS A Journal of Integrative Biology, 2014, 18, 553-569.	2.0	10
33	Effect of thermal and high hydrostatic pressure treatments on mango bars shelf-life under refrigeration. Journal of Food Engineering, 2017, 212, 113-120.	5.2	9
34	Characterization of Escherichia coli from Water and Food Sold on the Streets of Maputo: Molecular Typing, Virulence Genes, and Antibiotic Resistance. Applied Microbiology, 2022, 2, 133-147.	1.6	9
35	In vitro transference and molecular characterization of bla TEM genes in bacteria isolated from Portuguese ready-to-eat foods. World Journal of Microbiology and Biotechnology, 2011, 27, 1775-1785.	3.6	6
36	A pig slurry feast/famine feeding regime strategy to improve mesophilic anaerobic digestion efficiency and digestate hygienisation. Waste Management and Research, 2020, 39, 0734242X2097279.	3.9	6

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37	A high level of antibiotic resistance in <i>Klebsiella</i> and <i>Aeromonas</i> isolates from street water sold in Mozambique, associated with the prevalence of extended-spectrum and AmpC ÄŸ-lactamases. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2022, 57, 561-567.	1.5	6
38	Enterotoxin- and Antibiotic-Resistance-Encoding Genes Are Present in Both Coagulase-Positive and Coagulase-Negative Foodborne Staphylococcus Strains. Applied Microbiology, 2022, 2, 367-380.	1.6	6
39	Storage Stability and In Vitro Bioaccessibility of Microencapsulated Tomato (Solanum Lycopersicum) Tj ETQq $1\ 1$	0.784314	rgBT /Overic
40	Strain and Growth Conditions may Regulate Resistance of Listeria monocytogenes Biofilms to Benzalkonium Chloride. Applied Sciences (Switzerland), 2020, 10, 988.	2.5	5
41	Pineapple (Ananas comosus L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. Molecules, 2021, 26, 3216.	3.8	5
42	Lactobacillus plantarum in Dual-Species Biofilms With Listeria monocytogenes Enhanced the Anti-Listeria Activity of a Commercial Disinfectant Based on Hydrogen Peroxide and Peracetic Acid. Frontiers in Microbiology, 2021, 12, 631627.	3.5	4
43	The Tat Pathway Is Prevalent in <b><i>Listeria monocytogenes</i></b> Lineage II and Is Not Required for Infection and Spread in Host Cells. Journal of Molecular Microbiology and Biotechnology, 2013, 23, 209-218.	1.0	3
44	The Environmental Pollutant Bisphenol A Interferes with Nucleolar Structure., 2012,,.		0
45	Antibacterial and antifungal activity of Mentha cervina essential oils and their main components. Planta Medica, 2010, 76, .	1.3	O
46	Listeria monocytogenes cells under nutrient deprivation showed reduced ability to infect the human intestinal cell line HT-29. Journal of Medical Microbiology, 2018, 67, 110-117.	1.8	0