

# L Brito

## List of Publications by Year in descending order

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46  
papers

828  
citations

394421

19  
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526287

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46  
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46  
docs citations

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times ranked

971  
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#	ARTICLE	IF	CITATIONS
1	Characterization of <i>Escherichia coli</i> from Water and Food Sold on the Streets of Maputo: Molecular Typing, Virulence Genes, and Antibiotic Resistance. <i>Applied Microbiology</i> , 2022, 2, 133-147.	1.6	9
2	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 $\beta$ -lactamases. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2022, 57, 561-567.	1.5	6
3	Enterotoxin- and Antibiotic-Resistance-Encoding Genes Are Present in Both Coagulase-Positive and Coagulase-Negative Foodborne <i>Staphylococcus</i> Strains. <i>Applied Microbiology</i> , 2022, 2, 367-380.	1.6	6
4	Storage Stability and In Vitro Bioaccessibility of Microencapsulated Tomato ( <i>Solanum Lycopersicum</i> ) Tj ETQq0 0 0 $\mu$ g BT /Overlock 10 Tff	3.5	6
5	Microbiological assessment of street foods at the point of sale in Maputo (Mozambique). <i>Food Quality and Safety</i> , 2021, 5, .	1.8	21
6	Animal Slurry Sanitization through pH Adjustment: Process Optimization and Impact on Slurry Characteristics. <i>Agronomy</i> , 2021, 11, 517.	3.0	13
7	Pineapple ( <i>Ananas comosus</i> L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. <i>Molecules</i> , 2021, 26, 3216.	3.8	5
8	High Fecal Contamination and High Levels of Antibiotic-Resistant Enterobacteriaceae in Water Consumed in the City of Maputo, Mozambique. <i>Biology</i> , 2021, 10, 558.	2.8	18
9	<i>Lactobacillus plantarum</i> in Dual-Species Biofilms With <i>Listeria monocytogenes</i> Enhanced the Anti- <i>Listeria</i> Activity of a Commercial Disinfectant Based on Hydrogen Peroxide and Peracetic Acid. <i>Frontiers in Microbiology</i> , 2021, 12, 631627.	3.5	4
10	A pig slurry feast/famine feeding regime strategy to improve mesophilic anaerobic digestion efficiency and digestate hygienisation. <i>Waste Management and Research</i> , 2020, 39, 0734242X2097279.	3.9	6
11	Strain and Growth Conditions may Regulate Resistance of <i>Listeria monocytogenes</i> Biofilms to Benzalkonium Chloride. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 988.	2.5	5
12	The benzalkonium chloride resistant or sensitive phenotype of <i>Listeria monocytogenes</i> planktonic cells did not dictate the susceptibility of its biofilm counterparts. <i>Food Research International</i> , 2019, 123, 373-382.	6.2	20
13	<i>Listeria innocua</i> and <i>Listeria monocytogenes</i> strains from dairy plants behave similarly in biofilm sanitizer testing. <i>LWT - Food Science and Technology</i> , 2018, 92, 477-483.	5.2	17
14	<i>Listeria monocytogenes</i> cells under nutrient deprivation showed reduced ability to infect the human intestinal cell line HT-29. <i>Journal of Medical Microbiology</i> , 2018, 67, 110-117.	1.8	0
15	Effect of thermal and high hydrostatic pressure treatments on mango bars shelf-life under refrigeration. <i>Journal of Food Engineering</i> , 2017, 212, 113-120.	5.2	9
16	Biofilm Formation and Disinfectant Susceptibility of Persistent and Nonpersistent <i>Listeria monocytogenes</i> Isolates from Gorgonzola Cheese Processing Plants. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 602-609.	1.8	28
17	<i>Lactobacillus plantarum</i> LB95 impairs the virulence potential of Gram-positive and Gram-negative food-borne pathogens in HT-29 and Vero cell cultures. <i>Journal of Medical Microbiology</i> , 2016, 65, 28-35.	1.8	15
18	Differences in the Expression of Cold Stress-Related Genes and in the Swarming Motility Among Persistent and Sporadic Strains of <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2015, 12, 576-584.	1.8	52

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19	Bisphenol A Disrupts Transcription and Decreases Viability in Aging Vascular Endothelial Cells. <i>International Journal of Molecular Sciences</i> , 2014, 15, 15791-15805.	4.1	23
20	Is the Exoproteome Important for Bacterial Pathogenesis? Lessons Learned from Interstrain Exoprotein Diversity in <i>Listeria monocytogenes</i> Grown at Different Temperatures. <i>OMICS A Journal of Integrative Biology</i> , 2014, 18, 553-569.	2.0	10
21	The Tat Pathway Is Prevalent in <i>Listeria monocytogenes</i> Lineage II and Is Not Required for Infection and Spread in Host Cells. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2013, 23, 209-218.	1.0	3
22	Comparison of <i>Listeria monocytogenes</i> Exoproteomes from Biofilm and Planktonic State: Lmo2504, a Protein Associated with Biofilms. <i>Applied and Environmental Microbiology</i> , 2013, 79, 6075-6082.	3.1	26
23	Comparative Analysis of the Exoproteomes of <i>Listeria monocytogenes</i> Strains Grown at Low Temperatures. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 428-434.	1.8	22
24	Evaluation of Methods To Assess the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2012, 75, 1411-1417.	1.7	34
25	The Environmental Pollutant Bisphenol A Interferes with Nucleolar Structure. , 2012, , .		0
26	Chemical composition and antibacterial activity of the essential oils from the medicinal plant <i>Mentha cervina</i> L. grown in Portugal. <i>Medicinal Chemistry Research</i> , 2012, 21, 3485-3490.	2.4	13
27	ANTIBIOTIC RESISTANCE IN ENTEROBACTERIACEAE ISOLATED FROM PORTUGUESE DELI MEATS. <i>Journal of Food Safety</i> , 2011, 31, 1-20.	2.3	11
28	Biofilms of <i>Listeria monocytogenes</i> , Produced at 12 °C either in Pure Culture or in Co-culture with <i>Pseudomonas aeruginosa</i> , Showed Reduced Susceptibility to Sanitizers. <i>Journal of Food Science</i> , 2011, 76, M143-8.	3.1	38
29	In vitro transference and molecular characterization of bla <sub>TEM</sub> genes in bacteria isolated from Portuguese ready-to-eat foods. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 1775-1785.	3.6	6
30	Susceptibility of wine spoilage yeasts and bacteria in the planktonic state and in biofilms to disinfectants. <i>Annals of Microbiology</i> , 2010, 60, 549-556.	2.6	27
31	A secretome-based methodology may provide a better characterization of the virulence of <i>Listeria monocytogenes</i> : Preliminary results. <i>Talanta</i> , 2010, 83, 457-463.	5.5	18
32	Antibacterial and antifungal activity of <i>Mentha cervina</i> essential oils and their main components. <i>Planta Medica</i> , 2010, 76, .	1.3	0
33	Resistance to $\beta$ -lactams in Bacteria Isolated from Different Types of Portuguese Cheese. <i>International Journal of Molecular Sciences</i> , 2009, 10, 1538-1551.	4.1	28
34	Susceptibility of <i>Listeria monocytogenes</i> from traditional cheese-dairies to in-use sanitizers. <i>Food Control</i> , 2009, 20, 585-589.	5.5	25
35	Pulsed-field gel electrophoresis (PFGE) analysis of <i>Listeria monocytogenes</i> isolates from different sources and geographical origins and representative of the twelve serovars. <i>Systematic and Applied Microbiology</i> , 2008, 31, 387-392.	2.8	30
36	Virulence of <i>Listeria monocytogenes</i> isolated from the cheese dairy environment, other foods and clinical cases. <i>Journal of Medical Microbiology</i> , 2008, 57, 411-415.	1.8	29

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37	Evolution of <i>Listeria monocytogenes</i> populations during the ripening of naturally contaminated raw ewe's milk cheese. <i>Food Control</i> , 2007, 18, 1258-1262.	5.5	10
38	The effects of salt and pH stress on the growth rates of persistent strains of <i>Listeria monocytogenes</i> collected from specific ecological niches. <i>Food Research International</i> , 2006, 39, 816-822.	6.2	23
39	Comparative characterization of <i>Listeria monocytogenes</i> isolated from Portuguese farmhouse ewe's cheese and from humans. <i>International Journal of Food Microbiology</i> , 2006, 106, 111-121.	4.7	51
40	PCR-fingerprinting and RAPD approaches for tracing the source of yeast contamination in a carbonated orange juice production chain. <i>Journal of Applied Microbiology</i> , 2005, 98, 1107-1114.	3.1	14
41	Genetic Characterization of <i>Listeria monocytogenes</i> Food Isolates and Pathogenic Potential within Serovars 1/2a and 1/2b. <i>Systematic and Applied Microbiology</i> , 2004, 27, 454-461.	2.8	13
42	Presence and Analysis of Large Plasmids in <i>Oenococcus oeni</i> . <i>Plasmid</i> , 1999, 41, 260-267.	1.4	18
43	Physical map of the genome of <i>Oenococcus oeni</i> PSU-1 and localization of genetic markers. <i>Microbiology (United Kingdom)</i> , 1998, 144, 1145-1156.	1.8	34
44	Nucleotide Sequence Analysis of pOg32, a Cryptic Plasmid from <i>Leuconostoc oenos</i> . <i>Plasmid</i> , 1996, 36, 49-54.	1.4	25
45	Bacteriophages induced by mitomycin C treatment of <i>Leuconostoc oenos</i> strains from Portuguese wines. <i>Letters in Applied Microbiology</i> , 1993, 16, 207-209.	2.2	26
46	Roles of Mn <sup>2+</sup> , Mg <sup>2+</sup> and Ca <sup>2+</sup> on alginate biosynthesis by <i>Pseudomonas aeruginosa</i> . <i>Enzyme and Microbial Technology</i> , 1990, 12, 794-799.	3.2	31