VÃ¢nia Borges Ferreira

List of Publications by Year
in descending order

47 papers	1,913 citations	279798 23 h-index	254184 43 g-index
48 all docs	48 docs citations	48 times ranked	2242 citing authors

#	Article	IF	Citations
1	Self-reported practices by Portuguese consumers regarding eggsâ€™ safety: An analysis based on critical consumer handling points. Food Control, 2022, 133, 108635.	5.5	4
2	Occurrence of Fecal Bacteria and Zoonotic Pathogens in Different Water Bodies: Supporting Water Quality Management. Water (Switzerland), 2022, 14, 780.	2.7	5
3	From chicken to salad: Cooking salt as a potential vehicle of Salmonella spp. and Listeria monocytogenes cross-contamination. Food Control, 2022, 137, 108959.	5.5	8
4	Pasteurised eggs - A food safety solution against Salmonella backed by sensorial analysis of dishes traditionally containing raw or undercooked eggs. International Journal of Gastronomy and Food Science, 2022, 28, 100547.	3.0	5
5	Occurrence and Multidrug Resistance of Campylobacter in Chicken Meat from Different Production Systems. Foods, 2022, 11, 1827.	4.3	4
6	Cross-contamination events of Campylobacter spp. in domestic kitchens associated with consumer handling practices of raw poultry. International Journal of Food Microbiology, 2021, 338, 108984.	4.7	36
7	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. International Journal of Food Microbiology, 2021, 337, 108928.	4.7	20
8	Cross-contamination of lettuce with Campylobacter spp. via cooking salt during handling raw poultry. PLoS ONE, 2021, 16, e0250980.	2.5	9
9	Salmonella in eggs: From shopping to consumptionâ€”A review providing an evidenceâ€based analysis of risk factors. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2716-2741.	11.7	37
10	Consumer practices and prevalence of Campylobacter, Salmonella and norovirus in kitchens from six European countries. International Journal of Food Microbiology, 2021, 347, 109172.	4.7	29
11	Traditional Methods of Analysis for Listeria monocytogenes. Methods in Molecular Biology, 2021, 2220, 3-16.	0.9	3
12	Non-thermal approach to Listeria monocytogenes inactivation in milk: The combined effect of high pressure, pediocin PA-1 and bacteriophage P100. Food Microbiology, 2020, 86, 103315.	4.2	58
13	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of Listeria monocytogenes strains. Food Microbiology, 2020, 87, 103351.	4.2	22
14	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. Food Control, 2020, 111, 107077.	5.5	12
15	Time-temperature profiles and Listeria monocytogenes presence in refrigerators from households with vulnerable consumers. Food Control, 2020, 111, 107078.	5.5	23
16	Microbiological and Chemical Quality of Portuguese Lettuceâ€”Results of a Case Study. Foods, 2020, 9, 1274.	4.3	4
17	Occurrence of Salmonella spp. in eggs from backyard chicken flocks in Portugal and Romania - Results of a preliminary study. Food Control, 2020, 113, 107180.	5.5	10
18	Biocontrol strategies for Mediterranean-style fermented sausages. Food Research International, 2018, 103, 438-449.	6.2	52

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19	Genome Sequence of Listeria monocytogenes 2542, a Serotype 4b Strain from a Cheese-Related Outbreak in Portugal. Genome Announcements, 2018, 6, .	0.8	2
20	The protective effect of food matrices on Listeria lytic bacteriophage P100 application towards high pressure processing. Food Microbiology, 2018, 76, 416-425.	4.2	23
21	High hydrostatic pressure effects on Listeria monocytogenes and L. innocua: Evidence for variability in inactivation behaviour and in resistance to pediocin bacHA-6111-2. Food Microbiology, 2017, 64, 226-231.	4.2	31
22	Survival of Listeria monocytogenes with different antibiotic resistance patterns to food-associated stresses. International Journal of Food Microbiology, 2017, 245, 79-87.	4.7	60
23	Presence of microbial pathogens and genetic diversity of Listeria monocytogenes in a constructed wetland system. Ecological Engineering, 2017, 102, 344-351.	3.6	10
24	Detection of premature stop codons leading to truncated internalin AÂamong food and clinical strains of Listeria monocytogenes. Food Microbiology, 2017, 63, 6-11.	4.2	28
25	Biofilm formation by persistent and non-persistent Listeria monocytogenes strains on abiotic surfaces. Acta Alimentaria, 2017, 46, 43-50.	0.7	12
26	Antilisterial active compound from lactic acid bacteria present on fresh iceberg lettuce. Acta Alimentaria, 2016, 45, 416-426.	0.7	3
27	Prevalence ofStaphylococcus aureusfrom nares and hands on health care professionals in a Portuguese Hospital. Journal of Applied Microbiology, 2016, 121, 831-839.	3.1	18
28	Persistent and non-persistent strains of Listeria monocytogenes: A focus on growth kinetics under different temperature, salt, and pH conditions and their sensitivity to sanitizers. Food Microbiology, 2016, 57, 103-108.	4.2	57
29	Food Safety Aspects Concerning Traditional Foods. Food Engineering Series, 2016, , 33-54.	0.7	1
30	Enrichment of Acinetobacter spp. from food samples. Food Microbiology, 2016, 55, 123-127.	4.2	21
31	Characterization of clinical and food Listeria monocytogenes isolates with different antibiotic resistance patterns through simulated gastrointestinal tract conditions and environmental stresses. Microbial Risk Analysis, 2016, 1, 40-46.	2.3	13
32	Listeria monocytogenes Persistence in Food-Associated Environments: Epidemiology, Strain Characteristics, and Implications for Public Health. Journal of Food Protection, 2014, 77, 150-170.	1.7	566
33	Genetic and Phenotypic Characterization of Listeria monocytogenes from Human Clinical Cases That Occurred in Portugal Between 2008 and 2012. Foodborne Pathogens and Disease, 2014, 11, 907-916.	1.8	13
34	Traditional Methods for Isolation of Listeria monocytogenes. Methods in Molecular Biology, 2014, 1157, 15-30.	0.9	5
35	Evaluation of Antibiotic Resistance Patterns of Food and ClinicalListeria monocytogenesIsolates in Portugal. Foodborne Pathogens and Disease, 2013, 10, 861-866.	1.8	29
36	Foci of contamination of Listeria monocytogenes in different cheese processing plants. International Journal of Food Microbiology, 2013, 167, 303-309.	4.7	73

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37	Biofilm Formation among Clinical and Food Isolates ofListeria monocytogenes. International Journal of Microbiology, 2013, 2013, 1-6.	2.3	30
38	Behaviour of Listeria monocytogenes isolates through gastro-intestinal tract passage simulation, before and after two sub-lethal stresses. Food Microbiology, 2012, 30, 24-28.	4.2	31
39	Thermal inactivation of Listeria monocytogenes from alheiras, traditional Portuguese sausage during cooking. Food Control, 2011, 22, 1960-1964.	5.5	9
40	Diverse Geno- and Phenotypes of Persistent Listeria monocytogenes Isolates from Fermented Meat Sausage Production Facilities in Portugal. Applied and Environmental Microbiology, 2011, 77, 2701-2715.	3.1	76
41	Comparative genomics of the bacterial genus Listeria: Genome evolution is characterized by limited gene acquisition and limited gene loss. BMC Genomics, 2010, 11, 688.	2.8	174
42	Antibiotic susceptibility of enterococci isolated from traditional fermented meat products. Food Microbiology, 2009, 26, 527-532.	4.2	69
43	Microbiological profile of SalpicÃ£o de Vinhais and ChouriÃ§a de Vinhais from raw materials to final products: Traditional dry sausages produced in the North of Portugal. Innovative Food Science and Emerging Technologies, 2009, 10, 279-283.	5.6	28
44	Characterisation of alheiras, traditional sausages produced in the North of Portugal, with respect to their microbiological safety. Food Control, 2007, 18, 436-440.	5.5	45
45	Chemical and microbiological characterisation of â€œSalpicÃ£o de Vinhaisâ€•and â€œChouriÃ§a de Vinhaisâ€• Traditional dry sausages produced in the North of Portugal. Food Microbiology, 2007, 24, 618-623.	4.2	33
46	Chemical and microbiological characterization of alheira: A typical Portuguese fermented sausage with particular reference to factors relating to food safety. Meat Science, 2006, 73, 570-575.	5.5	68
47	Survival of Lactobacillus sakei during heating, drying and storage in the dried state when growth has occurred in the presence of sucrose or monosodium glutamate. Biotechnology Letters, 2005, 27, 249-252.	2.2	43