

Denes K A Rosario

List of Publications by Year in Descending Order

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Version: 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

33
papers

503
citations

10
h-index

22
g-index

36
ext. papers

787
ext. citations

6.1
avg, IF

4.63
L-index

#	Paper	IF	Citations
33	Essential oil nanoemulsions: Properties, development, and application in meat and meat products. <i>Trends in Food Science and Technology</i> , 2022 , 121, 1-13	15.3	9
32	Development of chitosan-based oleogels via crosslinking with vanillin using an emulsion templated approach: Structural characterization and their application as fat-replacer. <i>Food Structure</i> , 2022 , 32, 100264	4.3	1
31	A single screen-printed electrode in tandem with chemometric tools for the forensic differentiation of Brazilian beers.. <i>Scientific Reports</i> , 2022 , 12, 5630	4.9	0
30	Unravelling the relation between natural microbiota and biogenic amines in Brazilian dry-cured loin: a chemometric approach. <i>International Journal of Food Science and Technology</i> , 2022 , 57, 1621-1629	3.8	0
29	Bioactive Compounds from Kefir and Their Potential Benefits on Health: A Systematic Review and Meta-Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 9081738	6.7	5
28	COVID-19 Pandemic in Rio de Janeiro, Brazil: A Social Inequality Report. <i>Medicina (Lithuania)</i> , 2021 , 57,	3.1	1
27	Interactions between mercury and environmental factors: A chemometric assessment in seafood from an eutrophic estuary in southeastern Brazil. <i>Aquatic Toxicology</i> , 2021 , 236, 105844	5.1	0
26	Principles and applications of non-thermal technologies and alternative chemical compounds in meat and fish. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1163-1183	11.5	27
25	Optimization of UV-C light and lactic acid combined treatment in decontamination of sliced Brazilian dry-cured loin: Salmonella Typhimurium inactivation and physicochemical quality. <i>Meat Science</i> , 2021 , 172, 108308	6.4	4
24	Application of chemometrics to assess the influence of ultrasound and chemical sanitizers on vegetables: Impact on natural microbiota, Salmonella Enteritidis and physicochemical nutritional quality. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111711	5.4	6
23	Portable electronic tongue based on screen-printed electrodes coupled with chemometrics for rapid differentiation of Brazilian lager beer. <i>Food Control</i> , 2021 , 127, 108163	6.2	6
22	Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2021 , 116, 279-289	15.3	4
21	The COVID-19 pandemic in Brazil built on socioeconomic and political pillars. <i>Pathogens and Global Health</i> , 2021 , 115, 75-77	3.1	3
20	Inactivation of Multi-Drug Resistant Non-Typhoidal and Wild-Type STEC Using Organic Acids: A Potential Alternative to the Food Industry. <i>Pathogens</i> , 2020 , 9,	4.5	2
19	Relationship between COVID-19 and weather: Case study in a tropical country. <i>International Journal of Hygiene and Environmental Health</i> , 2020 , 229, 113587	6.9	110
18	The congenital toxoplasmosis burden in Brazil: Systematic review and meta-analysis. <i>Acta Tropica</i> , 2020 , 211, 105608	3.2	10
17	Modeling Typhimurium Inactivation in Dry-Fermented Sausages: Previous Habituation in the Food Matrix Undermines UV-C Decontamination Efficacy. <i>Frontiers in Microbiology</i> , 2020 , 11, 591	5.7	6

16	A Chemometric Approach to Establish Underlying Connections between Lipid and Protein Oxidation and Instrumental Color and Texture Characteristics in Brazilian Dry-cured Loin. <i>Foods</i> , 2020 , 9,	4.9	3
15	Insights into chemical and sensorial aspects to understand and manage beer aging using chemometrics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3774-3801	16.4	10
14	Fish Quality Index Method: Principles, weaknesses, validation, and alternatives-A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2657-2676	16.4	4
13	: A hidden risk for dry-cured meat consumption?. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 976-990	11.5	13
12	Modelling inactivation of Staphylococcus spp. on sliced Brazilian dry-cured loin with thermosonication and peracetic acid combined treatment. <i>International Journal of Food Microbiology</i> , 2019 , 309, 108328	5.8	5
11	Worldwide Epidemiology of Serovars in Animal-Based Foods: a Meta-analysis. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	106
10	Modelling inactivation of wild-type and clinical Escherichia coli O26 strains using UV-C and thermal treatment and subsequent persistence in simulated gastric fluid. <i>Journal of Applied Microbiology</i> , 2019 , 127, 1564-1575	4.7	9
9	Prior Exposure to Dry-Cured Meat Promotes Resistance to Simulated Gastric Fluid in Typhimurium. <i>Foods</i> , 2019 , 8,	4.9	8
8	Combination of peracetic acid and ultrasound reduces Typhimurium on fresh lettuce (L. var. crispata). <i>Journal of Food Science and Technology</i> , 2018 , 55, 1535-1540	3.3	22
7	Ultrasound improves antimicrobial effect of sodium dichloroisocyanurate to reduce Salmonella Typhimurium on purple cabbage. <i>International Journal of Food Microbiology</i> , 2018 , 269, 12-18	5.8	48
6	Synergistic effect of sodium hypochlorite and ultrasound bath in the decontamination of fresh arugulas. <i>Journal of Food Safety</i> , 2018 , 38, e12391	2	17
5	Ultrasound Improves Antimicrobial Effect of Sodium Hypochlorite and Instrumental Texture on Fresh-Cut Yellow Melon. <i>Journal of Food Quality</i> , 2018 , 2018, 1-6	2.7	8
4	Ultrasound improves chemical reduction of natural contaminant microbiota and Salmonella enterica subsp. enterica on strawberries. <i>International Journal of Food Microbiology</i> , 2017 , 241, 23-29	5.8	54
3	Nonthermal Preservation Technologies for Meat and Fish Products 2017 , 291-339		
2	Ultrasound on Milk Decontamination: Potential and Limitations Against Foodborne Pathogens and Spoilage Bacteria. <i>Food Reviews International</i> , 1-14	5.5	1
1	Texture Profile Analysis: How Parameter Settings Affect the Instrumental Texture Characteristics of Fish Fillets Stored Under Refrigeration?. <i>Food Analytical Methods</i> , 1	3.4	1