Anderson S. Sant'Ana

List of Publications by Year
in descending order

260 papers	10,990 citations	26630 56 h-index	48315 88 g-index
271 all docs	271 docs citations	271 times ranked	10780 citing authors

#	Article	IF	Citations
1	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. Trends in Food Science and Technology, 2016, 49, 96-109.	15.1	515
2	Sources and contamination routes of microbial pathogens to fresh produce during field cultivation: A review. Food Microbiology, 2018, 73, 177-208.	4.2	341
3	Paraprobiotics: Evidences on their ability to modify biological responses, inactivation methods and perspectives on their application in foods. Trends in Food Science and Technology, 2016, 58, 96-114.	15.1	243
4	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. Food Research International, 2018, 113, 156-166.	6.2	239
5	Modified mycotoxins: An updated review on their formation, detection, occurrence, and toxic effects. Food and Chemical Toxicology, 2018, 111, 189-205.	3.6	207
6	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. Trends in Food Science and Technology, 2017, 66, 20-35.	15.1	201
7	The occurrence and effect of unit operations for dairy products processing on the fate of aflatoxin M1: A review. Food Control, 2016, 68, 310-329.	5.5	176
8	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. Current Opinion in Food Science, 2020, 32, 1-8.	8.0	164
9	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. International Journal of Food Microbiology, 2021, 337, 108966.	4.7	151
10	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. Trends in Food Science and Technology, 2020, 95, 205-218.	15.1	141
11	Natural products with preservative properties for enhancing the microbiological safety and extending the shelf-life of seafood: A review. Food Research International, 2020, 127, 108762.	6.2	140
12	Recent advancements in lactic acid production - a review. Food Research International, 2018, 107, 763-770.	6.2	135
13	Phenolic acids and flavonoids of peanut by-products: Antioxidant capacity and antimicrobial effects. Food Chemistry, 2017, 237, 538-544.	8.2	132
14	Deoxynivalenol and its masked forms: Characteristics, incidence, control and fate during wheat and wheat based products processing - A review. Trends in Food Science and Technology, 2018, 71, 13-24.	15.1	124
15	Manufacture of probiotic Minas Frescal cheese with Lactobacillus casei Zhang. Journal of Dairy Science, 2016, 99, 18-30.	3.4	123
16	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. Trends in Food Science and Technology, 2020, 102, 146-154.	15.1	121
17	Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. Ultrasonics Sonochemistry, 2018, 44, 251-260.	8.2	119
18	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. Food Research International, 2018, 114, 55-63.	6.2	118

#	Article	IF	Citations
19	Quality parameters of probiotic yogurt added to glucose oxidase compared to commercial products through microbiological, physicalâ€“chemical and metabolic activity analyses. Food Research International, 2015, 77, 627-635.	6.2	114
20	Small Brazilian wild fruits: Nutrients, bioactive compounds, health-promotion properties and commercial interest. Food Research International, 2018, 103, 345-360.	6.2	114
21	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 867-882.	11.7	114
22	Prevalence and concentration of ochratoxin A, zearalenone, deoxynivalenol and total aflatoxin in cereal-based products: A systematic review and meta-analysis. Food and Chemical Toxicology, 2018, 118, 830-848.	3.6	110
23	Mycotoxins in cereal-based products during 24 years (1983â€“2017): A global systematic review. Trends in Food Science and Technology, 2019, 91, 95-105.	15.1	110
24	Growth potential of Salmonella spp. and Listeria monocytogenes in nine types of ready-to-eat vegetables stored at variable temperature conditions during shelf-life. International Journal of Food Microbiology, 2012, 157, 52-58.	4.7	109
25	Modeling the growth rate and lag time of different strains of Salmonella enterica and Listeria monocytogenes in ready-to-eat lettuce. Food Microbiology, 2012, 30, 267-273.	4.2	104
26	Impact of unit operations during processing of cereal-based products on the levels of deoxynivalenol, total aflatoxin, ochratoxin A, and zearalenone: A systematic review and meta-analysis. Food Chemistry, 2018, 268, 611-624.	8.2	104
27	Impact of probiotics and prebiotics on food texture. Current Opinion in Food Science, 2020, 33, 38-44.	8.0	104
28	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. Current Opinion in Food Science, 2021, 42, 167-186.	8.0	103
29	Co-occurrence of aflatoxins and ochratoxin A in dried fruits in Iran: Dietary exposure risk assessment. Food and Chemical Toxicology, 2017, 106, 202-208.	3.6	99
30	Food Safety Systems in a Small Dairy Factory: Implementation, Major Challenges, and Assessment of Systems' Performances. Foodborne Pathogens and Disease, 2013, 10, 6-12.	1.8	98
31	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. Food Research International, 2018, 114, 47-54.	6.2	98
32	Manure-borne pathogens as an important source of water contamination: An update on the dynamics of pathogen survival/transport as well as practical risk mitigation strategies. International Journal of Hygiene and Environmental Health, 2020, 227, 113524.	4.3	96
33	Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. Ultrasonics Sonochemistry, 2018, 42, 1-10.	8.2	95
34	Removal of aflatoxin B1 by roasting with lemon juice and/or citric acid in contaminated pistachio nuts. Food Control, 2017, 71, 279-284.	5.5	94
35	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. Trends in Food Science and Technology, 2019, 88, 67-79.	15.1	93
36	Prevalence, populations and pheno- and genotypic characteristics of Listeria monocytogenes isolated from ready-to-eat vegetables marketed in SÃ£o Paulo, Brazil. International Journal of Food Microbiology, 2012, 155, 1-9.	4.7	92

#	Article	IF	Citations
37	Hypertension parameters are attenuated by the continuous consumption of probiotic Minas cheese. Food Research International, 2015, 76, 611-617.	6.2	89
38	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. Trends in Food Science and Technology, 2020, 99, 389-401.	15.1	86
39	Large-scale mapping of microbial diversity in artisanal Brazilian cheeses. Food Microbiology, 2019, 80, 40-49.	4.2	83
40	Plant-based milk substitutes as emerging probiotic carriers. Current Opinion in Food Science, 2021, 38, 8-20.	8.0	80
41	Assessing the costs involved in the implementation of GMP and HACCP in a small dairy factory. Quality Assurance and Safety of Crops and Foods, 2014, 6, 135-139.	3.4	76
42	Characterization of the intestinal microbiota and its interaction with probiotics and health impacts. Applied Microbiology and Biotechnology, 2015, 99, 4175-4199.	3.6	76
43	Assessing the use of different chemometric techniques to discriminate low-fat and full-fat yogurts. LWT - Food Science and Technology, 2013, 50, 210-214.	5.2	74
44	Recent advances on the application of UVâ€LED technology for microbial inactivation: Progress and mechanism. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3501-3527.	11.7	74
45	Combining reformulation, active packaging and non-thermal post-packaging decontamination technologies to increase the microbiological quality and safety of cooked ready-to-eat meat products. Trends in Food Science and Technology, 2018, 72, 45-61.	15.1	73
46	Influence of production on the presence of patulin and ochratoxin A in fruit juices and wines of Argentina. LWT - Food Science and Technology, 2017, 80, 200-207.	5.2	72
47	Starch nanoparticles: production methods, structure, and properties for food applications. Current Opinion in Food Science, 2020, 33, 136-140.	8.0	71
48	On the implementation of good manufacturing practices in a small processing unity of mozzarella cheese in Brazil. Food Control, 2012, 24, 199-205.	5.5	70
49	The occurrence of mycotoxins in breast milk, fruit products and cereal-based infant formula: A review. Trends in Food Science and Technology, 2019, 92, 81-93.	15.1	70
50	Selection of indigenous lactic acid bacteria presenting anti-listerial activity, and their role in reducing the maturation period and assuring the safety of traditional Brazilian cheeses. Food Microbiology, 2018, 73, 288-297.	4.2	68
51	Main characteristics of peanut skin and its role for the preservation of meat products. Trends in Food Science and Technology, 2018, 77, 1-10.	15.1	68
52	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of Centaurea cyanus L. petals aqueous extract. Food and Chemical Toxicology, 2018, 118, 439-453.	3.6	68
53	The resistance of Bacillus, Bifidobacterium, and Lactobacillus strains with claimed probiotic properties in different food matrices exposed to simulated gastrointestinal tract conditions. Food Research International, 2019, 125, 108542.	6.2	68
54	Impact and significance of microbial contamination during fermentation for bioethanol production. Renewable and Sustainable Energy Reviews, 2017, 73, 423-434.	16.4	65

#	Article	IF	Citations
55	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. Food and Chemical Toxicology, 2021, 148, 111976.	3.6	65
56	Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. Ultrasonics Sonochemistry, 2020, 67, 105185.	8.2	64
57	Brazilian Artisanal Cheeses: An Overview of their Characteristics, Main Types and Regulatory Aspects. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1636-1657.	11.7	63
58	Postbiotics â€" when simplification fails to clarify. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 825-826.	17.8	63
59	Antioxidant activity and bioaccessibility of phenolic compounds in white, red, blue, purple, yellow and orange edible flowers through a simulated intestinal barrier. Food Research International, 2020, 131, 109046.	6.2	61
60	Heat resistance and the effects of continuous pasteurization on the inactivation ofByssochlamys fulvaascospores in clarified apple juice. Journal of Applied Microbiology, 2009, 107, 197-209.	3.1	58
61	Optimized Camellia sinensis var. sinensis, Ilex paraguariensis, and Aspalathus linearis blend presents high antioxidant and antiproliferative activities in a beverage model. Food Chemistry, 2018, 254, 348-358.	8.2	58
62	Survival analysis methodology to predict the shelf-life of probiotic flavored yogurt. Food Research International, 2010, 43, 1444-1448.	6.2	57
63	Meta-analysis of the Effects of Sanitizing Treatments on Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes Inactivation in Fresh Produce. Applied and Environmental Microbiology, 2015, 81, 8008-8021.	3.1	57
64	Prevalence and counts of Salmonella spp. in minimally processed vegetables in SÃ£o Paulo, Brazil. Food Microbiology, 2011, 28, 1235-1237.	4.2	56
65	Camu-camu seed (Myrciaria dubia) â€" From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. Food Chemistry, 2020, 310, 125909.	8.2	56
66	Foamy polystyrene trays for fresh-meat packaging: Life-cycle inventory data collection and environmental impact assessment. Food Research International, 2015, 76, 418-426.	6.2	55
67	Electron beam irradiation to reduce the mycotoxin and microbial contaminations of cereal-based products: An overview. Food and Chemical Toxicology, 2020, 143, 111557.	3.6	54
68	Risk of infection with Salmonella and Listeria monocytogenes due to consumption of ready-to-eat leafy vegetables in Brazil. Food Control, 2014, 42, 1-8.	5.5	51
69	Hazards of a â€˜healthyâ€™ trend? An appraisal of the risks of raw milk consumption and the potential of novel treatment technologies to serve as alternatives to pasteurization. Trends in Food Science and Technology, 2018, 82, 148-166.	15.1	51
70	Influence of package, type of apple juice and temperature on the production of patulin by Byssochlamys nivea and Byssochlamys fulva. International Journal of Food Microbiology, 2010, 142, 156-163.	4.7	49
71	Predicting adhesion and biofilm formation boundaries on stainless steel surfaces by five Salmonella enterica strains belonging to different serovars as a function of pH, temperature and NaCl concentration. International Journal of Food Microbiology, 2018, 281, 90-100.	4.7	49
72	The role of phenolic compounds against Listeria monocytogenes in food. A review. Trends in Food Science and Technology, 2021, 110, 385-392.	15.1	49

#	Article	IF	Citations
73	Processed cheese contamination by spore-forming bacteria: A review of sources, routes, fate during processing and control. Trends in Food Science and Technology, 2016, 57, 11-19.	15.1	47
74	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. LWT - Food Science and Technology, 2018, 92, 80-86.	5.2	47
75	Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing Lactobacillus acidophilus La-5. Food Research International, 2016, 90, 275-280.	6.2	46
76	The biodiversity of Aspergillus section Flavi and aflatoxins in the Brazilian peanut production chain. Food Research International, 2017, 94, 101-107.	6.2	46
77	Modelling Bacillus cereus adhesion on stainless steel surface as affected by temperature, pH and time. International Dairy Journal, 2014, 34, 153-158.	3.0	45
78	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. Food Research International, 2018, 108, 18-26.	6.2	45
79	Occurrence, distribution and contamination levels of heat-resistant moulds throughout the processing of pasteurized high-acid fruit products. International Journal of Food Microbiology, 2018, 281, 72-81.	4.7	45
80	Blown pack spoilage in vacuum-packaged meat: A review on clostridia as causative agents, sources, detection methods, contributing factors and mitigation strategies. Trends in Food Science and Technology, 2016, 52, 123-138.	15.1	44
81	Microbiological quality and safety of minimally processed vegetables marketed in Campinas, SP â€“ Brazil, as assessed by traditional and alternative methods. Food Control, 2012, 28, 258-264.	5.5	43
82	Kinetics of aflatoxin degradation during peanut roasting. Food Research International, 2017, 97, 178-183.	6.2	42
83	From grape to wine: Fate of ochratoxin A during red, rose, and white winemaking process and the presence of ochratoxin derivatives in the final products. Food Control, 2020, 113, 107167.	5.5	42
84	Prerequisite Programs at Schools: Diagnosis and Economic Evaluation. Foodborne Pathogens and Disease, 2011, 8, 213-220.	1.8	41
85	Changes in masked forms of deoxynivalenol and their co-occurrence with culmorin in cereal-based products: A systematic review and meta-analysis. Food Chemistry, 2019, 294, 587-596.	8.2	41
86	Predictive model for inactivation of salmonella in infant formula during microwave heating processing. Food Control, 2019, 104, 308-312.	5.5	41
87	Clitoria ternatea L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit Î±-amylase and Î±-glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. Food Research International, 2020, 128, 108763.	6.2	41
88	Quantitative assessment of the impact of cross-contamination during the washing step of ready-to-eat leafy greens on the risk of illness caused by Salmonella. Food Research International, 2017, 92, 106-112.	6.2	40
89	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. Food Research International, 2019, 123, 697-703.	6.2	40
90	Brazilian artisanal cheeses are rich and diverse sources of nonstarter lactic acid bacteria regarding technological, biopreservative, and safety propertiesâ€”Insights through multivariate analysis. Journal of Dairy Science, 2020, 103, 7908-7926.	3.4	40

#	Article	IF	Citations
91	Influence of Different Filling, Cooling, and Storage Conditions on the Growth of Alicyclobacillus acidoterrestris CRA7152 in Orange Juice. Applied and Environmental Microbiology, 2009, 75, 7409-7416.	3.1	39
92	Consumption, knowledge, and food safety practices of Brazilian seafood consumers. Food Research International, 2020, 132, 109084.	6.2	39
93	Amplicon sequencing reveals the bacterial diversity in milk, dairy premises and Serra da Canastra artisanal cheeses produced by three different farms. Food Microbiology, 2020, 89, 103453.	4.2	38
94	Incidence, populations and diversity of fungi from raw materials, final products and air of processing environment of multigrain whole meal bread. Food Research International, 2016, 87, 103-108.	6.2	37
95	An overview of microorganisms and factors contributing for the microbial stability of carbonated soft drinks. Food Research International, 2016, 82, 136-144.	6.2	37
96	Growth potential of Listeria monocytogenes in probiotic cottage cheese formulations with reduced sodium content. Food Research International, 2016, 81, 180-187.	6.2	36
97	Fermentation of sarshir (kaymak) by lactic acid bacteria: antibacterial activity, antioxidant properties, lipid and protein oxidation and fatty acid profile. Journal of the Science of Food and Agriculture, 2017, 97, 4595-4603.	3.5	36
98	Non-thermal microbial inactivation by using supercritical carbon dioxide: Synergic effect of process parameters. Journal of Supercritical Fluids, 2018, 139, 97-104.	3.2	35
99	Microalgae in the meat processing chain: feed for animal production or source of techno-functional ingredients. Current Opinion in Food Science, 2021, 37, 125-134.	8.0	35
100	Ohmic heating as a method of obtaining paraprobiotics: Impacts on cell structure and viability by flow cytometry. Food Research International, 2021, 140, 110061.	6.2	35
101	Quantitative risk assessment of Listeria monocytogenes in traditional Minas cheeses: The cases of artisanal semi-hard and fresh soft cheeses. Food Control, 2018, 92, 370-379.	5.5	34
102	The prevalence and concentration of aflatoxin M1 among different types of cheeses: A global systematic review, meta-analysis, and meta-regression. Food Control, 2021, 125, 107960.	5.5	34
103	Involvement of Clostridium gasigenes and C. algidicarnis in â€˜blown pack' spoilage of Brazilian vacuum-packed beef. International Journal of Food Microbiology, 2011, 148, 156-63.	4.7	33
104	Assessment of the inhibitory effect of free and encapsulated commercial nisin (NisaplinÂ®), tested alone and in combination, on Listeria monocytogenes and Bacillus cereus in refrigerated milk. LWT - Food Science and Technology, 2016, 68, 67-75.	5.2	33
105	The future of functional food: Emerging technologies application on prebiotics, probiotics and postbiotics. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2560-2586.	11.7	33
106	Antimicrobial photodynamic treatment (aPDT) as an innovative technology to control spoilage and pathogenic microorganisms in agri-food products: An updated review. Food Control, 2022, 132, 108527.	5.5	32
107	Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.]) Tj ETQq1 1 0.784314 rgBT /Over assessments. Food and Chemical Toxicology, 2020, 142, 111439.	3.6	32
108	Modelling the growth of Listeria monocytogenes in fresh green coconut (Cocos nucifera L.) water. Food Microbiology, 2009, 26, 653-657.	4.2	31

#	Article	IF	Citations
109	Probiotic Bacillus : Fate during sausage processing and storage and influence of different culturing conditions on recovery of their spores. Food Research International, 2017, 95, 46-51.	6.2	31
110	Probiotic Prato cheese consumption attenuates development of renal calculi in animal model of urolithiasis. Journal of Functional Foods, 2018, 49, 378-383.	3.4	31
111	Transcriptome sequencing reveals genes and adaptation pathways in Salmonella Typhimurium inoculated in four low water activity foods. Food Microbiology, 2019, 82, 426-435.	4.2	31
112	Assessing the effect of washing practices employed in Brazilian processing plants on the quality of ready-to-eat vegetables. LWT - Food Science and Technology, 2016, 69, 474-481.	5.2	30
113	Thermal inactivation kinetics of Paenibacillus sanguinis 2301083PRC and Clostridium sporogenes JCM1416MGA in full and low fat â€œrequeijÃ£o cremosoâ€• Food Control, 2018, 84, 395-402.	5.5	29
114	Antioxidants-rich ice cream containing herbal extracts and fructooligossaccharides: manufacture, functional and sensory properties. Food Chemistry, 2019, 298, 125098.	8.2	29
115	Biopreservation and probiotic potential of a large set of lactic acid bacteria isolated from Brazilian artisanal cheeses: From screening to in product approach. Microbiological Research, 2021, 242, 126622.	5.3	29
116	Physical hazards in dairy products: Incidence in a consumer complaint website in Brazil. Food Control, 2018, 86, 66-70.	5.5	28
117	Solid lipid microparticles loaded with cinnamon oleoresin: Characterization, stability and antimicrobial activity. Food Research International, 2018, 113, 351-361.	6.2	28
118	Paraprobiotic obtained by ohmic heating added in whey-grape juice drink is effective to control postprandial glycemia in healthy adults. Food Research International, 2021, 140, 109905.	6.2	28
119	Current applications of high-intensity ultrasound with microbial inactivation or stimulation purposes in dairy products. Current Opinion in Food Science, 2021, 42, 140-147.	8.0	28
120	On the behavior of Listeria innocua and Lactobacillus acidophilus co-inoculated in a dairy dessert and the potential impacts on food safety and product's functionality. Food Control, 2013, 34, 331-335.	5.5	27
121	Diversity and fate of spore forming bacteria in cocoa powder, milk powder, starch and sugar during processing: A review. Trends in Food Science and Technology, 2018, 76, 101-118.	15.1	27
122	From the Field to the Pot: Phytochemical and Functional Analyses of Calendula officinalis L. Flower for Incorporation in an Organic Yogurt. Antioxidants, 2019, 8, 559.	5.1	27
123	Use of a multivariate approach to assess the incidence of Alicyclobacillus spp. in concentrate fruit juices marketed in Argentina: Results of a 14-year survey. International Journal of Food Microbiology, 2011, 151, 229-234.	4.7	26
124	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. Food and Chemical Toxicology, 2021, 153, 112284.	3.6	26
125	Gasâ€producing and spoilage potential of Enterobacteriaceae and lactic acid bacteria isolated from chilled vacuumâ€packaged beef. International Journal of Food Science and Technology, 2012, 47, 1750-1756.	2.7	25
126	Growth Potential of Salmonella and Listeria monocytogenes in Ready-to-Eat Lettuce and Collard Greens Packaged under Modified Atmosphere and in Perforated Film. Journal of Food Protection, 2013, 76, 888-891.	1.7	25

#	Article	IF	Citations
127	Microbial interactions during sugar cane must fermentation for bioethanol production: does quorum sensing play a role?. Critical Reviews in Biotechnology, 2018, 38, 231-244.	9.0	25
128	A comparison of dynamic tertiary and competition models for describing the fate of Listeria monocytogenes in Minas fresh cheese during refrigerated storage. Food Microbiology, 2019, 79, 48-60.	4.2	25
129	Flavorings as new sources of contamination by deteriogenic Alicyclobacillus of fruit juices and beverages. International Journal of Food Microbiology, 2014, 172, 119-124.	4.7	24
130	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. Trends in Food Science and Technology, 2021, 108, 84-91.	15.1	24
131	A review of recent advances in the decontamination of mycotoxin and inactivation of fungi by ultrasound. Ultrasonics Sonochemistry, 2021, 79, 105755.	8.2	24
132	Influence of the hot-fill water-spray-cooling process after continuous pasteurization on the number of decimal reductions and on Alicyclobacillus acidoterrestris CRA 7152 growth in orange juice stored at 35Â°C. International Journal of Food Microbiology, 2010, 137, 295-298.	4.7	23
133	Evaluation of a cross contamination model describing transfer of Salmonella spp. and Listeria monocytogenes during grinding of pork and beef. International Journal of Food Microbiology, 2016, 226, 42-52.	4.7	23
134	Essential Oil Composition and Antioxidant Capacity of Carum copticum and its Antibacterial Effect on Staphylococcus aureus , Enterococcus faecalis and Escherichia coli O157:H7. Journal of Food Processing and Preservation, 2017, 41, e12938.	2.0	23
135	Brazilian green propolis extracts obtained by conventional processes and by processes at high pressure with supercritical carbon dioxide, ethanol and water. Journal of Supercritical Fluids, 2017, 130, 189-197.	3.2	22
136	Behavior of different Bacillus strains with claimed probiotic properties throughout processed cheese (â€œrequeijÃ£o cremosoâ€) manufacturing and storage. International Journal of Food Microbiology, 2019, 307, 108288.	4.7	22
137	Effect of temperature on inactivation kinetics of three strains of Penicillium paneum and P. roqueforti during bread baking. Food Control, 2019, 96, 456-462.	5.5	22
138	A comprehensive characterization of Solanum lycocarpum St. Hill and Solanum oocarpum Sendtn: Chemical composition and antioxidant properties. Food Research International, 2019, 124, 61-69.	6.2	22
139	Enterococcus spp. in Brazilian artisanal cheeses: Occurrence and assessment of phenotypic and safety properties of a large set of strains through the use of high throughput tools combined with multivariate statistics. Food Control, 2020, 118, 107425.	5.5	22
140	Modeling the effects of temperature and pH on the resistance of Alicyclobacillus acidoterrestris in conventional heat-treated fruit beverages through a meta-analysis approach. Food Microbiology, 2015, 46, 541-552.	4.2	21
141	Fungi in cake production chain: Occurrence and evaluation of growth potential in different cake formulations during storage. Food Research International, 2018, 106, 141-148.	6.2	21
142	A quantitative study on growth variability and production of ochratoxin A and its derivatives by A. carbonarius and A. niger in grape-based medium. Scientific Reports, 2018, 8, 14573.	3.3	20
143	Encapsulation of camu-camu extracts using prebiotic biopolymers: Controlled release of bioactive compounds and effect on their physicochemical and thermal properties. Food Research International, 2020, 137, 109563.	6.2	20
144	Pasteurized Milk: Efficiency of Pasteurization and Its Microbiological Conditions in Brazil. Foodborne Pathogens and Disease, 2010, 7, 217-219.	1.8	19

#	Article	IF	Citations
145	Influence of Maturation Stages in Different Varieties of Wine Grapes (Vitis vinifera) on the Production of Ochratoxin A and Its Modified Forms by Aspergillus carbonarius and Aspergillus niger. Journal of Agricultural and Food Chemistry, 2018, 66, 8824-8831.	5.2	19
146	Ethnopharmacology, phytochemistry and biological activity of Erodium species: A review. Food Research International, 2019, 126, 108659.	6.2	19
147	An ordinal logistic regression approach to predict the variability on biofilm formation stages by five Salmonella enterica strains on polypropylene and glass surfaces as affected by pH, temperature and NaCl. Food Microbiology, 2019, 83, 95-103.	4.2	19
148	Behavior of Listeria monocytogenes in the presence or not of intentionally-added lactic acid bacteria during ripening of artisanal Minas semi-hard cheese. Food Microbiology, 2020, 91, 103545.	4.2	19
149	Ohmic heating processing of milk for probiotic fermented milk production: Survival kinetics of Listeria monocytogenes as contaminant post-fermentation, bioactive compounds retention and sensory acceptance. International Journal of Food Microbiology, 2021, 348, 109204.	4.7	19
150	Ohmic heating increases inactivation and morphological changes of Salmonella sp. and the formation of bioactive compounds in infant formula. Food Microbiology, 2021, 97, 103737.	4.2	19
151	Campylobacter: An overview of cases, occurrence in food, contamination sources, and antimicrobial resistance in Brazil. Food Reviews International, 2018, 34, 364-389.	8.4	18
152	Nutritional, chemical, syneresis, sensory properties, and shelf life of Iranian traditional yoghurts during storage. LWT - Food Science and Technology, 2019, 114, 108417.	5.2	18
153	Occurrence and enumeration of rope-producing spore forming bacteria in flour and their spoilage potential in different bread formulations. LWT - Food Science and Technology, 2020, 133, 110108.	5.2	18
154	Inactivation kinetics of Listeria monocytogenes in whey dairy beverage processed with ohmic heating. LWT - Food Science and Technology, 2020, 127, 109420.	5.2	18
155	A large survey of the fatty acid profile and gross composition of Brazilian artisanal cheeses. Journal of Food Composition and Analysis, 2021, 101, 103955.	3.9	18
156	High throughput screening of technological and biopreservation traits of a large set of wild lactic acid bacteria from Brazilian artisanal cheeses. Food Microbiology, 2021, 100, 103872.	4.2	18
157	Microbiota of eggs revealed by 16S rRNA-based sequencing: From raw materials produced by different suppliers to chilled pasteurized liquid products. Food Control, 2019, 96, 194-204.	5.5	17
158	Conventional and ohmic heating pasteurization of fresh and thawed sheep milk: Energy consumption and assessment of bacterial microbiota during refrigerated storage. Innovative Food Science and Emerging Technologies, 2022, 76, 102947.	5.6	17
159	High Incidence of Enterotoxin D ProducingStaphylococcusspp. in Brazilian Cow's Raw Milk and Its Relation with Coagulase and Thermonuclease Enzymes. Foodborne Pathogens and Disease, 2011, 8, 159-163.	1.8	16
160	1H NMR combined with chemometrics tools for rapid characterization of edible oils and their biological properties. Industrial Crops and Products, 2018, 116, 191-200.	5.2	16
161	Survival variability of 12 strains of Bacillus cereus yielded to spray drying of whole milk. International Journal of Food Microbiology, 2018, 286, 80-89.	4.7	16
162	Use of predictive modelling as tool for prevention of fungal spoilage at different points of the food chain. Current Opinion in Food Science, 2021, 41, 1-7.	8.0	16

#	Article	IF	Citations
163	Estimation of growth parameters of six different fungal species for selection of strains to be used in challenge tests of bakery products. Food Bioscience, 2017, 20, 62-66.	4.4	15
164	Quantifying the Responses of Three Bacillus cereus Strains in Isothermal Conditions and During Spray Drying of Different Carrier Agents. Frontiers in Microbiology, 2018, 9, 1113.	3.5	15
165	The presence of ochratoxin A does not influence Saccharomyces cerevisiae growth kinetics but leads to the formation of modified ochratoxins. Food and Chemical Toxicology, 2019, 133, 110756.	3.6	15
166	Advances in yeast preservation: physiological aspects for cell perpetuation. Current Opinion in Food Science, 2021, 38, 62-70.	8.0	15
167	Assessing the growth of Escherichia coli O157:H7 and Salmonella in spinach, lettuce, parsley and chard extracts at different storage temperatures. Journal of Applied Microbiology, 2016, 120, 1701-1710.	3.1	14
168	Incidence and growth of Salmonella enterica on the peel and pulp of avocado (Persea americana) and custard apple (Annona squamosa). International Journal of Food Microbiology, 2016, 235, 10-16.	4.7	14
169	Modeling of Byssochamys nivea and Neosartorya fischeri inactivation in papaya and pineapple juices as a function of temperature and soluble solids content. LWT - Food Science and Technology, 2017, 82, 90-95.	5.2	14
170	Modeling the fate of Listeria monocytogenes and Salmonella enterica in the pulp and on the outer rind of Canary melons (Cucumis melo (Indorus Group)). LWT - Food Science and Technology, 2017, 77, 290-297.	5.2	14
171	Occurrence, populations, diversity, and growth potential of spore-forming bacteria in â€œrequeijÃ£o cremosoâ€• LWT - Food Science and Technology, 2018, 89, 24-31.	5.2	14
172	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. Journal of Dairy Science, 2020, 103, 4929-4934.	3.4	14
173	Evaluation of fruta-do-lobo (Solanum lycocarpum St. Hill) starch on the growth of probiotic strains. Food Research International, 2020, 133, 109187.	6.2	14
174	Development of a semi-dynamic in vitro model and its testing using probiotic Bacillus coagulans GBI-30, 6086 in orange juice and yogurt. Journal of Microbiological Methods, 2021, 183, 106187.	1.6	14
175	Risks associated with the consumption of irrigation water contaminated produce: on the role of quantitative microbial risk assessment. Current Opinion in Food Science, 2021, 41, 88-98.	8.0	14
176	Behavior and Enterotoxin Production by Coagulase Negative Staphylococcus in Cooked Ham, Reconstituted Skimmed Milk, and Confectionery Cream. Journal of Food Science, 2010, 75, M475-81.	3.1	13
177	Fate of Alicyclobacillus spp. in enrichment broth and in juice concentrates. International Journal of Food Microbiology, 2015, 210, 73-78.	4.7	13
178	Inter- and intra-species variability in heat resistance and the effect of heat treatment intensity on subsequent growth of Byssochlamys fulva and Byssochlamys nivea. International Journal of Food Microbiology, 2018, 279, 80-87.	4.7	13
179	Flaxleaf Fleabane Leaves (Conyza bonariensis), A New Functional Nonconventional Edible Plant?. Journal of Food Science, 2019, 84, 3473-3482.	3.1	13
180	Orange Juice and Yogurt Carrying Probiotic Bacillus coagulans GBI-30 6086: Impact of Intake on Wistar Male Rats Health Parameters and Gut Bacterial Diversity. Frontiers in Microbiology, 2021, 12, 623951.	3.5	13

#	Article	IF	Citations
181	Chemometric classification of Brazilian artisanal cheeses from different regions according to major and trace elements by ICP-OES. Journal of Food Composition and Analysis, 2022, 109, 104519.	3.9	13
182	Survival and growth behaviour of Listeria monocytogenes in ready-to-eat vegetable salads. Food Control, 2022, 138, 109023.	5.5	13
183	Inactivation kinetics of Bacillus cereus and Geobacillus stearothermophilus spores through roasting of cocoa beans and nibs. LWT - Food Science and Technology, 2019, 111, 394-400.	5.2	12
184	Wheat-durum pasta added of inactivated Bifidobacterium animalis decreases glucose and total cholesterol levels and modulates gut microbiota in healthy rats. International Journal of Food Sciences and Nutrition, 2021, 72, 781-793.	2.8	12
185	Mycotoxins in artisanal beers: An overview of relevant aspects of the raw material, manufacturing steps and regulatory issues involved. Food Research International, 2021, 141, 110114.	6.2	12
186	Quantifying the impact of eight unit operations on the survival of eight Bacillus strains with claimed probiotic properties. Food Research International, 2021, 142, 110191.	6.2	12
187	Lytic bacteriophages UFJF_PfDIW6 and UFJF_PfSW6 prevent Pseudomonas fluorescens growth in vitro and the proteolytic-caused spoilage of raw milk during chilled storage. Food Microbiology, 2022, 101, 103892.	4.2	12
188	Influence of different shrinking temperatures and vacuum conditions on the ability of psychrotrophic Clostridium to cause â€˜blown packâ€™ spoilage in chilled vacuum-packaged beef. Meat Science, 2012, 92, 498-505.	5.5	11
189	Survival of Penicillium spp. conidia during deep-frying and baking steps of frozen chicken nuggets processing. Food Microbiology, 2016, 55, 1-6.	4.2	11
190	Sporeforming bacteria in beer: Occurrence, diversity, presence of hop resistance genes and fate in alcohol-free and lager beers. Food Control, 2017, 81, 126-136.	5.5	11
191	Real-time PCR-based method for rapid detection of Aspergillus niger and Aspergillus welwitschiae isolated from coffee. Journal of Microbiological Methods, 2018, 148, 87-92.	1.6	11
192	Tubers and roots as a source of prebiotic fibers. Advances in Food and Nutrition Research, 2020, 94, 267-293.	3.0	11
193	Response surface optimization of phenolic compounds extraction from camuâ€camu (Myrciaria) Tj ETQq1 1 0.784314 rgBT /Overl 2358-2367.	3.1	11
194	Occurrence of Norovirus, Rotavirus, Hepatitis a Virus, and Enterovirus in Berries in Argentina. Food and Environmental Virology, 2022, 14, 170-177.	3.4	11
195	Commercialization Conditions and Practices Influence the Microbiological Quality of Mineral Waters. Journal of Food Protection, 2008, 71, 1253-1257.	1.7	10
196	Mechanisms of Microbial Inactivation by Emerging Technologies. , 2018, , 111-132.		10
197	Impact of partial and total replacement of milk by water-soluble soybean extract on fermentation and growth parameters of kefir microorganisms. LWT - Food Science and Technology, 2018, 93, 491-498.	5.2	10
198	The fate of Bacillus cereus and Geobacillus stearothermophilus during alkalization of cocoa as affected by alkali concentration and use of pre-roasted nibs. Food Microbiology, 2019, 82, 99-106.	4.2	10

#	Article	IF	Citations
199	Antimicrobial photodynamic treatment as an alternative approach for Alicyclobacillus acidoterrestris inactivation. International Journal of Food Microbiology, 2020, 333, 108803.	4.7	10
200	Personality traits and food consumption: an overview of recent research. Current Opinion in Food Science, 2020, 33, 91-97.	8.0	10
201	Quantitative microbial spoilage risk assessment (QMSRA) of pasteurized strawberry purees by Aspergillus fischeri (teleomorph Neosartorya fischeri). International Journal of Food Microbiology, 2020, 333, 108781.	4.7	10
202	Paraprobiotics obtained by six different inactivation processes: impacts on the biochemical parameters and intestinal microbiota of Wistar male rats. International Journal of Food Sciences and Nutrition, 2021, 72, 1057-1070.	2.8	10
203	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. Food Chemistry, 2021, 351, 129290.	8.2	10
204	Microbial contaminants in powdered infant formula: what is the impact of spray-drying on microbial inactivation?. Current Opinion in Food Science, 2021, 42, 195-202.	8.0	10
205	Raw milk processing by highâ€intensity ultrasound and conventional heat treatments: Microbial profile by amplicon sequencing and physical stability during storage. International Journal of Dairy Technology, 2022, 75, 115-128.	2.8	10
206	Hearts of palms preserves and botulism in Brazil: An overview of outbreaks, causes and risk management strategies. Trends in Food Science and Technology, 2013, 34, 80-95.	15.1	9
207	Characterization of novel small RNAs (sRNAs) contributing to the desiccation response of Salmonella enterica serovar Typhimurium. RNA Biology, 2019, 16, 1643-1657.	3.1	9
208	Pathogen subtyping tools for risk assessment and management of produce-borne outbreaks. Current Opinion in Food Science, 2020, 32, 83-89.	8.0	9
209	Quantitative microbiological risk assessment in dairy products: Concepts and applications. Trends in Food Science and Technology, 2021, 111, 610-616.	15.1	9
210	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. Journal of Dairy Science, 2020, 103, 4874-4879.	3.4	9
211	Obtaining paraprobiotics from Lactobacilus acidophilus, Lacticaseibacillus casei and Bifidobacterium animalis using six inactivation methods: Impacts on the cultivability, integrity, physiology, and morphology. Journal of Functional Foods, 2021, 87, 104826.	3.4	9
212	Purple tea (Camellia sinensis var. assamica) leaves as a potential functional ingredient: From extraction of phenolic compounds to cell-based antioxidant/biological activities. Food and Chemical Toxicology, 2022, 159, 112668.	3.6	9
213	Assessing the effect of sodium dichloroisocyanurate concentration on transfer of Salmonella enterica serotype Typhimurium in wash water for production of minimally processed iceberg lettuce (Lactuca sativa L.). Letters in Applied Microbiology, 2016, 62, 444-451.	2.2	8
214	Effect of chlorine stress on the subsequent growth behavior of individual Salmonella cells. Food Research International, 2019, 123, 311-316.	6.2	8
215	The application of growth-no growth models to directly assess the stability of wholemeal multigrain bread towards Penicillium paneum LMQA-002 and Paecilomyces variotii LMQA-001. LWT - Food Science and Technology, 2018, 97, 231-237.	5.2	7
216	Blackberries (Rubus sp.) and whole grain wheat flour in cookies: evaluation of phenolic compounds and technological properties. Journal of Food Science and Technology, 2019, 56, 1445-1453.	2.8	7

#	Article	IF	Citations
217	Bread as probiotic carriers: Resistance of Bacillus coagulans GBI-30 6086 spores through processing steps. Food Research International, 2022, 155, 111040.	6.2	7
218	Effect of sugar concentration (Â°Brix) and storage temperature on the time to visible growth of individual ascospores of six heat-resistant moulds isolated from fruit products. Food Control, 2020, 108, 106880.	5.5	6
219	Black aspergilli in Brazilian onions: From field to market. International Journal of Food Microbiology, 2021, 337, 108958.	4.7	6
220	Aerobic spore-forming bacteria in powdered infant formula: Enumeration, identification by MALDI-TOF mass spectrometry (MS), presence of toxin genes and rpoB gene typing. International Journal of Food Microbiology, 2022, 368, 109613.	4.7	6
221	The Step of Incorporation of Bacillus coagulans GBI-30 6086 Into â€œrequeijÃ£o cremosoâ€•Processed Cheese Does Not Affect Metabolic Homeostasis of Rats. Frontiers in Microbiology, 2019, 10, 2332.	3.5	5
222	Assessment of minimum oxygen concentrations for the growth of heat-resistant moulds. Food Microbiology, 2019, 84, 103243.	4.2	5
223	A quantitative risk assessment model for salmonellosis due to milk chocolate consumption in Brazil. Food Control, 2020, 107, 106804.	5.5	5
224	Modeling the impact of water activity, pH, and calcium propionate on the germination of single spores of Penicillium paneum. LWT - Food Science and Technology, 2020, 133, 110012.	5.2	5
225	Impact of carrier agents and temperature during storage of dry inocula of Salmonella enterica: A contribution to the validation of low water activity foods processing interventions. LWT - Food Science and Technology, 2020, 131, 109705.	5.2	5
226	Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, Â°Brix on the inactivation of heat resistant moulds. International Journal of Food Microbiology, 2021, 338, 108985.	4.7	5
227	Impact of ripening on the health-promoting components from fruta-do-lobo (Solanum lycocarpum St.) Tj ETQq1 1 0.784314 rgBT /Ov	6.2	5
228	Antibacterial films made with persimmon (Diospyros kakiL.), pectin, and glycerol: An experimental design approach. Journal of Food Science, 2021, 86, 4539-4553.	3.1	5
229	Adaptation of O157:H7 and non-O157 Escherichia coli strains in orange juice and subsequent resistance to UV-C radiation. LWT - Food Science and Technology, 2022, 157, 113107.	5.2	5
230	Desiccation resistance of a large set of Salmonella enterica strains and survival on dry- and wet-inoculated soybean meal through storage. LWT - Food Science and Technology, 2022, 158, 113153.	5.2	5
231	Artisanal cachaÃ§a and brewer's spent grain as sources of yeasts with promising biotechnological properties. Journal of Applied Microbiology, 2018, 125, 409-421.	3.1	4
232	Foodomics and storage monitoring of three meat cuts by ¹H NMR. Concepts in Magnetic Resonance Part A: Bridging Education and Research, 2018, 47A, .	0.5	4
233	Dynamics of Geobacillus stearothermophilus and Bacillus cereus spores inoculated in different time intervals during simulated cocoa beans fermentation. LWT - Food Science and Technology, 2020, 120, 108941.	5.2	4
234	Systematic review and meta-analysis: Applications in food science, challenges, and perspectives. Food Research International, 2020, 134, 109245.	6.2	4

#	Article	IF	Citations
235	Food defense: Perceptions and attitudes of Brazilian dairy companies. Journal of Dairy Science, 2020, 103, 8675-8682.	3.4	4
236	Salmonella enterica in soybean production chain: Occurrence, characterization, and survival during soybean storage. International Journal of Food Microbiology, 2022, 372, 109695.	4.7	4
237	Growth/no-growth modeling to control the spoilage of chocolate cake by Penicillium citrinum LMQA_053: Impact of pH, water activity, temperature, and different concentrations of calcium propionate and potassium sorbate. Food Control, 2022, 139, 109064.	5.5	4
238	FRUITS AND VEGETABLES | Introduction. , 2014, , 972-982.		3
239	Development of a Checklist for Assessing Good Hygiene Practices of Fresh-Cut Fruits and Vegetables Using Focus Group Interviews. Foodborne Pathogens and Disease, 2018, 15, 132-140.	1.8	3
240	Impact of Unit Operations From Farm to Fork on Microbial Safety and Quality of Foods. Advances in Food and Nutrition Research, 2018, 85, 131-175.	3.0	3
241	Effect of storage temperature, water activity, oxygen headspace concentration and pasteurization intensity on the time to growth of Aspergillus fischerianus (teleomorph Neosartorya fischeri). Food Microbiology, 2020, 88, 103406.	4.2	3
242	Yeasts from indigenous culture for cachaÃ§a production and brewer's spent grain: Biodiversity and phenotypic characterization for biotechnological purposes. Food and Bioproducts Processing, 2020, 124, 107-120.	3.6	3
243	Modeling the inactivation of Lactobacillus brevis DSM 6235 and retaining the viability of brewing pitching yeast submitted to acid and chlorine washing. Applied Microbiology and Biotechnology, 2020, 104, 4071-4080.	3.6	3
244	Growth potential of three strains of Listeria monocytogenes and Salmonella enterica in Frescal and semi-hard artisanal Minas microcheeses: Impact of the addition of lactic acid bacteria with antimicrobial activity. LWT - Food Science and Technology, 2022, 158, 113169.	5.2	3
245	Impact of temperature, soil type and compost amendment on the survival, growth and persistence of Listeria monocytogenes of non-environmental (food-source associated) origin in soil. Science of the Total Environment, 2022, 843, 157033.	8.0	3
246	Inactivation kinetics of Bacillus cereus vegetative cells and spores from different sources by antimicrobial photodynamic treatment (aPDT). LWT - Food Science and Technology, 2021, 142, 111037.	5.2	2
247	Brazilian sunberry (Solanum oocarpum Sendtn): Alkaloid composition and improvement of mitochondrial functionality and insulin secretion of INS-1E cells. Food Research International, 2021, 148, 110589.	6.2	2
248	Large scale survey of yeasts in frozen concentrated orange juice (FCOJ): Occurrence, diversity, and resistance to peracetic acid. International Journal of Food Microbiology, 2022, 367, 109589.	4.7	2
249	Growth potential of Salmonella enterica in thirtyâ€four different RTE vegetable salads during shelfâ€life. International Journal of Food Science and Technology, 2022, 57, 5036-5047.	2.7	2
250	Special issue on 9th International Conference on Predictive Modelling in Food (Rio de Janeiro, Brazil). International Journal of Food Microbiology, 2017, 240, 1-2.	4.7	1
251	Temperature variability during the commercialization of probiotic cheeses and other fresh cheeses in retail stores of two Brazilian regions. LWT - Food Science and Technology, 2020, 133, 110082.	5.2	1
252	Understanding the public health burden of unconventional produce-associated enteropathogens. Current Opinion in Food Science, 2020, 32, 37-44.	8.0	1

#	Article	IF	Citations
253	Inactivation modeling of microorganisms using organic chlorine and acetic acid solutions and estimation of growth kinetics of adhered Enterobacteriaceae to lettuce (Lactuca sativa L.). Journal of Food Safety, 2020, 40, e12790.	2.3	1
254	Inactivation kinetics of beer spoilage bacteria (Lactobacillus brevis, Lactobacillus casei, and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	4.2	1
255	Micronisedâ€roasted coffee from unripe fruits improves bioactive compounds and fibre contents in rice extruded breakfast cereals. International Journal of Food Science and Technology, 2021, 56, 5688-5697.	2.7	1
256	Editorial for SLACA. LWT - Food Science and Technology, 2017, 76, 197.	5.2	0
257	Editorial on Food Science and its impact on a Changing World. Food Research International, 2019, 124, 108486.	6.2	0
258	Solanum Lycocarpum St. Hill. , 2021, , 115-123.		0
259	Thermobacteriology: principles and application for dairy foods. , 2022, , 69-89.		0
260	Cheese: Public Health Aspects. , 2022, , 101-111.		0