

# Anderson S. Sant'Ana

## List of Publications by Year in descending order

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260  
papers

10,990  
citations

26610

56  
h-index

48277

88  
g-index

271  
all docs

271  
docs citations

271  
times ranked

10780  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermobacteriology: principles and application for dairy foods. , 2022, , 69-89.		0
2	Cheese: Public Health Aspects. , 2022, , 101-111.		0
3	Lytic bacteriophages UFJF_PfDIW6 and UFJF_PfSW6 prevent <i>Pseudomonas fluorescens</i> growth in vitro and the proteolytic-caused spoilage of raw milk during chilled storage. <i>Food Microbiology</i> , 2022, 101, 103892.	2.1	12
4	Antimicrobial photodynamic treatment (aPDT) as an innovative technology to control spoilage and pathogenic microorganisms in agri-food products: An updated review. <i>Food Control</i> , 2022, 132, 108527.	2.8	32
5	Raw milk processing by high-intensity ultrasound and conventional heat treatments: Microbial profile by amplicon sequencing and physical stability during storage. <i>International Journal of Dairy Technology</i> , 2022, 75, 115-128.	1.3	10
6	Purple tea ( <i>Camellia sinensis</i> var. <i>assamica</i> ) leaves as a potential functional ingredient: From extraction of phenolic compounds to cell-based antioxidant/biological activities. <i>Food and Chemical Toxicology</i> , 2022, 159, 112668.	1.8	9
7	Growth potential of three strains of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> in Frescal and semi-hard artisanal Minas microcheeses: Impact of the addition of lactic acid bacteria with antimicrobial activity. <i>LWT - Food Science and Technology</i> , 2022, 158, 113169.	2.5	3
8	Adaptation of O157:H7 and non-O157 <i>Escherichia coli</i> strains in orange juice and subsequent resistance to UV-C radiation. <i>LWT - Food Science and Technology</i> , 2022, 157, 113107.	2.5	5
9	Desiccation resistance of a large set of <i>Salmonella enterica</i> strains and survival on dry- and wet-inoculated soybean meal through storage. <i>LWT - Food Science and Technology</i> , 2022, 158, 113153.	2.5	5
10	Conventional and ohmic heating pasteurization of fresh and thawed sheep milk: Energy consumption and assessment of bacterial microbiota during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102947.	2.7	17
11	Occurrence of Norovirus, Rotavirus, Hepatitis A Virus, and Enterovirus in Berries in Argentina. <i>Food and Environmental Virology</i> , 2022, 14, 170-177.	1.5	11
12	Large scale survey of yeasts in frozen concentrated orange juice (FCOJ): Occurrence, diversity, and resistance to peracetic acid. <i>International Journal of Food Microbiology</i> , 2022, 367, 109589.	2.1	2
13	Aerobic spore-forming bacteria in powdered infant formula: Enumeration, identification by MALDI-TOF mass spectrometry (MS), presence of toxin genes and <i>rpoB</i> gene typing. <i>International Journal of Food Microbiology</i> , 2022, 368, 109613.	2.1	6
14	Bread as probiotic carriers: Resistance of <i>Bacillus coagulans</i> GBI-30 6086 spores through processing steps. <i>Food Research International</i> , 2022, 155, 111040.	2.9	7
15	Chemometric classification of Brazilian artisanal cheeses from different regions according to major and trace elements by ICP-OES. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104519.	1.9	13
16	Survival and growth behaviour of <i>Listeria monocytogenes</i> in ready-to-eat vegetable salads. <i>Food Control</i> , 2022, 138, 109023.	2.8	13
17	The future of functional food: Emerging technologies application on prebiotics, probiotics and postbiotics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2560-2586.	5.9	33
18	Growth potential of <i>Salmonella enterica</i> in thirty-four different RTE vegetable salads during shelf-life. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5036-5047.	1.3	2

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19	Salmonella enterica in soybean production chain: Occurrence, characterization, and survival during soybean storage. International Journal of Food Microbiology, 2022, 372, 109695.	2.1	4
20	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.	2.8	4
21	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.	3.9	3
22	Advances in yeast preservation: physiological aspects for cell perpetuation. Current Opinion in Food Science, 2021, 38, 62-70.	4.1	15
23	Black aspergilli in Brazilian onions: From field to market. International Journal of Food Microbiology, 2021, 337, 108958.	2.1	6
24	Plant-based milk substitutes as emerging probiotic carriers. Current Opinion in Food Science, 2021, 38, 8-20.	4.1	80
25	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.	2.5	29
26	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.	2.9	28
27	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. International Journal of Food Microbiology, 2021, 337, 108966.	2.1	151
28	Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, and Brix on the inactivation of heat resistant moulds. International Journal of Food Microbiology, 2021, 338, 108985.	2.1	5
29	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.	7.8	24
30	Impact of ripening on the health-promoting components from fruta-do-lobo (Solanum lycocarpum St.) Tj ETQq0 0 Q, rgBT /Overlock 10 T	2.9	5
31	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.	4.1	35
32	Solanum Lycocarpum St. Hill. , 2021, , 115-123.		0
33	Wheat-durum pasta added of inactivated <i>Bifidobacterium animalis</i> decreases glucose and total cholesterol levels and modulates gut microbiota in healthy rats. International Journal of Food Sciences and Nutrition, 2021, 72, 781-793.	1.3	12
34	Ohmic heating as a method of obtaining paraprobiotics: Impacts on cell structure and viability by flow cytometry. Food Research International, 2021, 140, 110061.	2.9	35
35	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. Food and Chemical Toxicology, 2021, 148, 111976.	1.8	65
36	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.	2.9	12

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37	Development of a semi-dynamic in vitro model and its testing using probiotic <i>Bacillus coagulans</i> GBI-30, 6086 in orange juice and yogurt. <i>Journal of Microbiological Methods</i> , 2021, 183, 106187.	0.7	14
38	Orange Juice and Yogurt Carrying Probiotic <i>Bacillus coagulans</i> GBI-30 6086: Impact of Intake on Wistar Male Rats Health Parameters and Gut Bacterial Diversity. <i>Frontiers in Microbiology</i> , 2021, 12, 623951.	1.5	13
39	Paraprobiotics obtained by six different inactivation processes: impacts on the biochemical parameters and intestinal microbiota of Wistar male rats. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 1057-1070.	1.3	10
40	The role of phenolic compounds against <i>Listeria monocytogenes</i> in food. A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 385-392.	7.8	49
41	Quantifying the impact of eight unit operations on the survival of eight <i>Bacillus</i> strains with claimed probiotic properties. <i>Food Research International</i> , 2021, 142, 110191.	2.9	12
42	Quantitative microbiological risk assessment in dairy products: Concepts and applications. <i>Trends in Food Science and Technology</i> , 2021, 111, 610-616.	7.8	9
43	Inactivation kinetics of <i>Bacillus cereus</i> vegetative cells and spores from different sources by antimicrobial photodynamic treatment (aPDT). <i>LWT - Food Science and Technology</i> , 2021, 142, 111037.	2.5	2
44	Ohmic heating processing of milk for probiotic fermented milk production: Survival kinetics of <i>Listeria monocytogenes</i> as contaminant post-fermentation, bioactive compounds retention and sensory acceptance. <i>International Journal of Food Microbiology</i> , 2021, 348, 109204.	2.1	19
45	Micronised roasted coffee from unripe fruits improves bioactive compounds and fibre contents in rice extruded breakfast cereals. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5688-5697.	1.3	1
46	Current applications of high-intensity ultrasound with microbial inactivation or stimulation purposes in dairy products. <i>Current Opinion in Food Science</i> , 2021, 42, 140-147.	4.1	28
47	The prevalence and concentration of aflatoxin M1 among different types of cheeses: A global systematic review, meta-analysis, and meta-regression. <i>Food Control</i> , 2021, 125, 107960.	2.8	34
48	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. <i>Food and Chemical Toxicology</i> , 2021, 153, 112284.	1.8	26
49	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. <i>Food Chemistry</i> , 2021, 351, 129290.	4.2	10
50	Ohmic heating increases inactivation and morphological changes of <i>Salmonella</i> sp. and the formation of bioactive compounds in infant formula. <i>Food Microbiology</i> , 2021, 97, 103737.	2.1	19
51	Antibacterial films made with persimmon ( <i>Diospyros kaki</i> L.), pectin, and glycerol: An experimental design approach. <i>Journal of Food Science</i> , 2021, 86, 4539-4553.	1.5	5
52	A large survey of the fatty acid profile and gross composition of Brazilian artisanal cheeses. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103955.	1.9	18
53	Postbiotics "when simplification fails to clarify. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021, 18, 825-826.	8.2	63
54	Risks associated with the consumption of irrigation water contaminated produce: on the role of quantitative microbial risk assessment. <i>Current Opinion in Food Science</i> , 2021, 41, 88-98.	4.1	14

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55	Use of predictive modelling as tool for prevention of fungal spoilage at different points of the food chain. <i>Current Opinion in Food Science</i> , 2021, 41, 1-7.	4.1	16
56	Brazilian sunberry ( <i>Solanum oocarpum</i> Sendtn): Alkaloid composition and improvement of mitochondrial functionality and insulin secretion of INS-1E cells. <i>Food Research International</i> , 2021, 148, 110589.	2.9	2
57	A review of recent advances in the decontamination of mycotoxin and inactivation of fungi by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105755.	3.8	24
58	High throughput screening of technological and biopreservation traits of a large set of wild lactic acid bacteria from Brazilian artisanal cheeses. <i>Food Microbiology</i> , 2021, 100, 103872.	2.1	18
59	Microbial contaminants in powdered infant formula: what is the impact of spray-drying on microbial inactivation?. <i>Current Opinion in Food Science</i> , 2021, 42, 195-202.	4.1	10
60	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. <i>Current Opinion in Food Science</i> , 2021, 42, 167-186.	4.1	103
61	Obtaining paraprobiotics from <i>Lactobacillus acidophilus</i> , <i>Lactocaseibacillus casei</i> and <i>Bifidobacterium animalis</i> using six inactivation methods: Impacts on the cultivability, integrity, physiology, and morphology. <i>Journal of Functional Foods</i> , 2021, 87, 104826.	1.6	9
62	Effect of sugar concentration (°Brix) and storage temperature on the time to visible growth of individual ascospores of six heat-resistant moulds isolated from fruit products. <i>Food Control</i> , 2020, 108, 106880.	2.8	6
63	A quantitative risk assessment model for salmonellosis due to milk chocolate consumption in Brazil. <i>Food Control</i> , 2020, 107, 106804.	2.8	5
64	Natural products with preservative properties for enhancing the microbiological safety and extending the shelf-life of seafood: A review. <i>Food Research International</i> , 2020, 127, 108762.	2.9	140
65	<i>Clitoria ternatea</i> L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit $\alpha$ -amylase and $\alpha$ -glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. <i>Food Research International</i> , 2020, 128, 108763.	2.9	41
66	Impact of probiotics and prebiotics on food texture. <i>Current Opinion in Food Science</i> , 2020, 33, 38-44.	4.1	104
67	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. <i>Current Opinion in Food Science</i> , 2020, 32, 1-8.	4.1	164
68	Effect of storage temperature, water activity, oxygen headspace concentration and pasteurization intensity on the time to growth of <i>Aspergillus fischerianus</i> (teleomorph <i>Neosartorya fischeri</i> ). <i>Food Microbiology</i> , 2020, 88, 103406.	2.1	3
69	Dynamics of <i>Geobacillus stearothermophilus</i> and <i>Bacillus cereus</i> spores inoculated in different time intervals during simulated cocoa beans fermentation. <i>LWT - Food Science and Technology</i> , 2020, 120, 108941.	2.5	4
70	Camu-camu seed ( <i>Myrciaria dubia</i> ) – From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. <i>Food Chemistry</i> , 2020, 310, 125909.	4.2	56
71	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. <i>Trends in Food Science and Technology</i> , 2020, 95, 205-218.	7.8	141
72	Occurrence and enumeration of rope-producing spore forming bacteria in flour and their spoilage potential in different bread formulations. <i>LWT - Food Science and Technology</i> , 2020, 133, 110108.	2.5	18

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73	Recent advances on the application of UV-LED technology for microbial inactivation: Progress and mechanism. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3501-3527.	5.9	74
74	Yeasts from indigenous culture for cachaça production and brewer's spent grain: Biodiversity and phenotypic characterization for biotechnological purposes. <i>Food and Bioproducts Processing</i> , 2020, 124, 107-120.	1.8	3
75	Temperature variability during the commercialization of probiotic cheeses and other fresh cheeses in retail stores of two Brazilian regions. <i>LWT - Food Science and Technology</i> , 2020, 133, 110082.	2.5	1
76	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. <i>Journal of Dairy Science</i> , 2020, 103, 4929-4934.	1.4	14
77	Brazilian artisanal cheeses are rich and diverse sources of nonstarter lactic acid bacteria regarding technological, biopreservative, and safety properties—Insights through multivariate analysis. <i>Journal of Dairy Science</i> , 2020, 103, 7908-7926.	1.4	40
78	Understanding the public health burden of unconventional produce-associated enteropathogens. <i>Current Opinion in Food Science</i> , 2020, 32, 37-44.	4.1	1
79	Tubers and roots as a source of prebiotic fibers. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 267-293.	1.5	11
80	Encapsulation of camu-camu extracts using prebiotic biopolymers: Controlled release of bioactive compounds and effect on their physicochemical and thermal properties. <i>Food Research International</i> , 2020, 137, 109563.	2.9	20
81	Modeling the impact of water activity, pH, and calcium propionate on the germination of single spores of <i>Penicillium paneum</i> . <i>LWT - Food Science and Technology</i> , 2020, 133, 110012.	2.5	5
82	Antimicrobial photodynamic treatment as an alternative approach for <i>Alicyclobacillus acidoterrestris</i> inactivation. <i>International Journal of Food Microbiology</i> , 2020, 333, 108803.	2.1	10
83	Inactivation modeling of microorganisms using organic chlorine and acetic acid solutions and estimation of growth kinetics of adhered Enterobacteriaceae to lettuce ( <i>Lactuca sativa</i> L.). <i>Journal of Food Safety</i> , 2020, 40, e12790.	1.1	1
84	Behavior of <i>Listeria monocytogenes</i> in the presence or not of intentionally-added lactic acid bacteria during ripening of artisanal Minas semi-hard cheese. <i>Food Microbiology</i> , 2020, 91, 103545.	2.1	19
85	Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105185.	3.8	64
86	Inactivation kinetics of <i>Listeria monocytogenes</i> in whey dairy beverage processed with ohmic heating. <i>LWT - Food Science and Technology</i> , 2020, 127, 109420.	2.5	18
87	Inactivation kinetics of beer spoilage bacteria ( <i>Lactobacillus brevis</i> , <i>Lactobacillus casei</i> , and <i>Tj ETQq1</i> ). <i>Journal of Food Safety</i> , 2020, 40, e12790.	1.1	1
88	Evaluation of fruta-do-lobo ( <i>Solanum lycocarpum</i> St. Hill) starch on the growth of probiotic strains. <i>Food Research International</i> , 2020, 133, 109187.	2.9	14
89	<i>Enterococcus</i> 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. <i>Food Control</i> , 2020, 118, 107425.	2.8	22
90	Pathogen subtyping tools for risk assessment and management of produce-borne outbreaks. <i>Current Opinion in Food Science</i> , 2020, 32, 83-89.	4.1	9

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91	Modeling the inactivation of <i>Lactobacillus brevis</i> DSM 6235 and retaining the viability of brewing pitching yeast submitted to acid and chlorine washing. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 4071-4080.	1.7	3
92	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. <i>Trends in Food Science and Technology</i> , 2020, 99, 389-401.	7.8	86
93	Personality traits and food consumption: an overview of recent research. <i>Current Opinion in Food Science</i> , 2020, 33, 91-97.	4.1	10
94	Response surface optimization of phenolic compounds extraction from camu-camu ( <i>Myrciaria</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 2358-2367.	1.5	11
95	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. <i>Trends in Food Science and Technology</i> , 2020, 102, 146-154.	7.8	121
96	Electron beam irradiation to reduce the mycotoxin and microbial contaminations of cereal-based products: An overview. <i>Food and Chemical Toxicology</i> , 2020, 143, 111557.	1.8	54
97	Quantitative microbial spoilage risk assessment (QMSRA) of pasteurized strawberry purees by <i>Aspergillus fischeri</i> (teleomorph <i>Neosartorya fischeri</i> ). <i>International Journal of Food Microbiology</i> , 2020, 333, 108781.	2.1	10
98	Impact of carrier agents and temperature during storage of dry inocula of <i>Salmonella enterica</i> : A contribution to the validation of low water activity foods processing interventions. <i>LWT - Food Science and Technology</i> , 2020, 131, 109705.	2.5	5
99	Amplicon sequencing reveals the bacterial diversity in milk, dairy premises and Serra da Canastra artisanal cheeses produced by three different farms. <i>Food Microbiology</i> , 2020, 89, 103453.	2.1	38
100	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. <i>Food Control</i> , 2020, 113, 107167.	2.8	42
101	Consumption, knowledge, and food safety practices of Brazilian seafood consumers. <i>Food Research International</i> , 2020, 132, 109084.	2.9	39
102	Antioxidant activity and bioaccessibility of phenolic compounds in white, red, blue, purple, yellow and orange edible flowers through a simulated intestinal barrier. <i>Food Research International</i> , 2020, 131, 109046.	2.9	61
103	Systematic review and meta-analysis: Applications in food science, challenges, and perspectives. <i>Food Research International</i> , 2020, 134, 109245.	2.9	4
104	Starch nanoparticles: production methods, structure, and properties for food applications. <i>Current Opinion in Food Science</i> , 2020, 33, 136-140.	4.1	71
105	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. <i>International Journal of Hygiene and Environmental Health</i> , 2020, 227, 113524.	2.1	96
106	Response surface optimization of phenolic compounds from jabuticaba ( <i>Myrciaria cauliflora</i> [Mart.]) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 assessments. <i>Food and Chemical Toxicology</i> , 2020, 142, 111439.	1.8	32
107	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. <i>Journal of Dairy Science</i> , 2020, 103, 4874-4879.	1.4	9
108	Food defense: Perceptions and attitudes of Brazilian dairy companies. <i>Journal of Dairy Science</i> , 2020, 103, 8675-8682.	1.4	4

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109	Characterization of novel small RNAs (sRNAs) contributing to the desiccation response of <i>Salmonella enterica</i> serovar Typhimurium. <i>RNA Biology</i> , 2019, 16, 1643-1657.	1.5	9
110	The presence of ochratoxin A does not influence <i>Saccharomyces cerevisiae</i> growth kinetics but leads to the formation of modified ochratoxins. <i>Food and Chemical Toxicology</i> , 2019, 133, 110756.	1.8	15
111	The resistance of <i>Bacillus</i> , <i>Bifidobacterium</i> , and <i>Lactobacillus</i> strains with claimed probiotic properties in different food matrices exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , 2019, 125, 108542.	2.9	68
112	Nutritional, chemical, syneresis, sensory properties, and shelf life of Iranian traditional yoghurts during storage. <i>LWT - Food Science and Technology</i> , 2019, 114, 108417.	2.5	18
113	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , 2019, 298, 125098.	4.2	29
114	The occurrence of mycotoxins in breast milk, fruit products and cereal-based infant formula: A review. <i>Trends in Food Science and Technology</i> , 2019, 92, 81-93.	7.8	70
115	The Step of Incorporation of <i>Bacillus coagulans</i> GBI-30 6086 Into "cremequeijão cremoso" Processed Cheese Does Not Affect Metabolic Homeostasis of Rats. <i>Frontiers in Microbiology</i> , 2019, 10, 2332.	1.5	5
116	Behavior of different <i>Bacillus</i> strains with claimed probiotic properties throughout processed cheese ("cremequeijão cremoso") manufacturing and storage. <i>International Journal of Food Microbiology</i> , 2019, 307, 108288.	2.1	22
117	Brazilian Artisanal Cheeses: An Overview of their Characteristics, Main Types and Regulatory Aspects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1636-1657.	5.9	63
118	Ethnopharmacology, phytochemistry and biological activity of <i>Erodium</i> species: A review. <i>Food Research International</i> , 2019, 126, 108659.	2.9	19
119	The fate of <i>Bacillus cereus</i> and <i>Geobacillus stearothermophilus</i> during alkalization of cocoa as affected by alkali concentration and use of pre-roasted nibs. <i>Food Microbiology</i> , 2019, 82, 99-106.	2.1	10
120	Editorial on Food Science and its impact on a Changing World. <i>Food Research International</i> , 2019, 124, 108486.	2.9	0
121	Assessment of minimum oxygen concentrations for the growth of heat-resistant moulds. <i>Food Microbiology</i> , 2019, 84, 103243.	2.1	5
122	Mycotoxins in cereal-based products during 24 years (1983–2017): A global systematic review. <i>Trends in Food Science and Technology</i> , 2019, 91, 95-105.	7.8	110
123	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019, 123, 697-703.	2.9	40
124	Inactivation kinetics of <i>Bacillus cereus</i> and <i>Geobacillus stearothermophilus</i> spores through roasting of cocoa beans and nibs. <i>LWT - Food Science and Technology</i> , 2019, 111, 394-400.	2.5	12
125	An ordinal logistic regression approach to predict the variability on biofilm formation stages by five <i>Salmonella enterica</i> strains on polypropylene and glass surfaces as affected by pH, temperature and NaCl. <i>Food Microbiology</i> , 2019, 83, 95-103.	2.1	19
126	Changes in masked forms of deoxynivalenol and their co-occurrence with culmorin in cereal-based products: A systematic review and meta-analysis. <i>Food Chemistry</i> , 2019, 294, 587-596.	4.2	41



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127	Effect of chlorine stress on the subsequent growth behavior of individual Salmonella cells. Food Research International, 2019, 123, 311-316.	2.9	8
128	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.	5.9	114
129	Predictive model for inactivation of salmonella in infant formula during microwave heating processing. Food Control, 2019, 104, 308-312.	2.8	41
130	Transcriptome sequencing reveals genes and adaptation pathways in Salmonella Typhimurium inoculated in four low water activity foods. Food Microbiology, 2019, 82, 426-435.	2.1	31
131	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.	7.8	93
132	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.	1.4	7
133	Flaxleaf Fleabane Leaves ( <i>Conyza bonariensis</i> ), A New Functional Nonconventional Edible Plant?. Journal of Food Science, 2019, 84, 3473-3482.	1.5	13
134	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.	2.2	27
135	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.	2.8	17
136	Large-scale mapping of microbial diversity in artisanal Brazilian cheeses. Food Microbiology, 2019, 80, 40-49.	2.1	83
137	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.	2.1	25
138	Effect of temperature on inactivation kinetics of three strains of Penicillium paneum and P. roqueforti during bread baking. Food Control, 2019, 96, 456-462.	2.8	22
139	A comprehensive characterization of Solanum lycocarpum St. Hill and Solanum oocarpum Sendtn: Chemical composition and antioxidant properties. Food Research International, 2019, 124, 61-69.	2.9	22
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