

LuÃ-sa Freire

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3670506/publications.pdf>

Version: 2024-02-01

18
papers

546
citations

840585

11
h-index

794469

19
g-index

20
all docs

20
docs citations

20
times ranked

767
citing authors

#	ARTICLE	IF	CITATIONS
1	Modified mycotoxins: An updated review on their formation, detection, occurrence, and toxic effects. <i>Food and Chemical Toxicology</i> , 2018, 111, 189-205.	1.8	207
2	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. <i>Food Microbiology</i> , 2018, 73, 288-297.	2.1	68
3	Influence of physical and chemical characteristics of wine grapes on the incidence of <i>Penicillium</i> and <i>Aspergillus</i> fungi in grapes and ochratoxin A in wines. <i>International Journal of Food Microbiology</i> , 2017, 241, 181-190.	2.1	58
4	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
5	Effect of temperature on inactivation kinetics of three strains of <i>Penicillium paneum</i> and <i>P. roqueforti</i> during bread baking. <i>Food Control</i> , 2019, 96, 456-462.	2.8	22
6	A quantitative study on growth variability and production of ochratoxin A and its derivatives by <i>A. carbonarius</i> and <i>A. niger</i> in grape-based medium. <i>Scientific Reports</i> , 2018, 8, 14573.	1.6	20
7	Effect of Lactic Acid Bacteria Strains on the Growth and Aflatoxin Production Potential of <i>Aspergillus parasiticus</i> , and Their Ability to Bind Aflatoxin B1, Ochratoxin A, and Zearalenone in vitro. <i>Frontiers in Microbiology</i> , 2021, 12, 655386.	1.5	20
8	Influence of Maturation Stages in Different Varieties of Wine Grapes (<i>Vitis vinifera</i>) on the Production of Ochratoxin A and Its Modified Forms by <i>Aspergillus carbonarius</i> and <i>Aspergillus niger</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8824-8831.	2.4	19
9	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
10	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
11	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
12	Mycotoxins in artisanal beers: An overview of relevant aspects of the raw material, manufacturing steps and regulatory issues involved. <i>Food Research International</i> , 2021, 141, 110114.	2.9	12
13	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
14	Sodium reduction in margarine using NaCl substitutes. <i>Anais Da Academia Brasileira De Ciencias</i> , 2017, 89, 2505-2513.	0.3	5
15	Reuse of sorbitol solution in pulsed vacuum osmotic dehydration of yacon (<i>Smallanthus</i>) Tj ETQq1 1 0.784314 r _g BT / Overlock 10 Tj	0.9	4
16	<i>Salmonella enterica</i> in soybean production chain: Occurrence, characterization, and survival during soybean storage. <i>International Journal of Food Microbiology</i> , 2022, 372, 109695.	2.1	4
17	Growth/no-growth modeling to control the spoilage of chocolate cake by <i>Penicillium citrinum</i> LMQA_053: Impact of pH, water activity, temperature, and different concentrations of calcium propionate and potassium sorbate. <i>Food Control</i> , 2022, 139, 109064.	2.8	4
18	Logistic regression applied to the incidence of <i>Aspergillus</i> producer of mycotoxin in cocoa beans cultivated in the state of Rondonia, Brazil. <i>African Journal of Microbiology Research</i> , 2015, 9, 1394-1401.	0.4	1