LuÃ-sa Freire

List of Publications by Year
in descending order

18	546	840585 11	794469 19
papers	citations	h-index	g-index

20	20	20	767
all docs	docs citations	times ranked	citing authors

#	ARTICLE	IF	CITATIONS
1	Salmonella enterica in soybean production chain: Occurrence, characterization, and survival during soybean storage. International Journal of Food Microbiology, 2022, 372, 109695.	2.1	4
2	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
3	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
4	Effect of Lactic Acid Bacteria Strains on the Growth and Aflatoxin Production Potential of Aspergillus parasiticus, and Their Ability to Bind Aflatoxin B1, Ochratoxin A, and Zearalenone in vitro. Frontiers in Microbiology, 2021, 12, 655386.	1.5	20
5	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.	4.1	16
6	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.	2.5	18
7	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.	2.8	42
8	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.	1.8	15
9	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.	2.1	10
10	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
11	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.	2.1	68
12	Modified mycotoxins: An updated review on their formation, detection, occurrence, and toxic effects. Food and Chemical Toxicology, 2018, 111, 189-205.	1.8	207
13	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.	1.6	20
14	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.	2.4	19
15	Reuse of sorbitol solution in pulsed vacuum osmotic dehydration of yacon (Smallanthus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.9	4
16	Influence of physical and chemical characteristics of wine grapes on the incidence of Penicillium and Aspergillus fungi in grapes and ochratoxin A in wines. International Journal of Food Microbiology, 2017, 241, 181-190.	2.1	58
17	Sodium reduction in margarine using NaCl substitutes. Anais Da Academia Brasileira De Ciencias, 2017, 89, 2505-2513.	0.3	5
18	Logistic regression applied to the incidence of Aspergillus producer of mycotoxin in cocoa beans cultivated in the state of Rondnia, Brazil. African Journal of Microbiology Research, 2015, 9, 1394-1401.	0.4	1