Rosana G Moreira

List of Publications by Year
in descending order

98	3,372	147726	149623
papers	citations	31 h-index	56 g-index

100	100	100	2417
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Agentâ€based simulation of crossâ€contamination of Escherichia coliâ€‰<scp>O157</scp>:<scp>H7</scp> on lettuce during processing and temperature fluctuations during storage in a produce facility. Part 2: Model implementation. Journal of Food Process Engineering, 2022, 45, .	1.5	2
2	Agentâ€based simulation of crossâ€contamination of Escherichia coliâ€‰<scp>O157</scp>:<scp>H7</scp> On lettuce during processing with temperature fluctuations during storage in a produce facility. Part 1: Model development. Journal of Food Process Engineering, 2022, 45, .	1.5	2
3	Integrated electron beam irradiation treatment with hydrogen peroxide aqueous solution to inactivate <scp>Salmonella</scp> on grape tomatoes. Journal of Food Process Engineering, 2022, 45, .	1.5	1
4	Fundamentals of Food Irradiation. , 2021, , 1-18.		1
5	Calcium chloride impregnation of potato slices using ultrasound to reduce oil absorption during frying. Journal of Food Process Engineering, 2021, 44, .	1.5	7
6	Effect of post inoculation drying procedures on the reduction of Salmonella on almonds by thermal treatments. Food Research International, 2020, 130, 108857.	2.9	2
7	Validating Thermal Lethality to Salmonella enterica in Chicken Blood by Simulated Commercial Rendering. Microorganisms, 2020, 8, 2009.	1.6	2
8	Magnesium ion impregnation in potato slices to improve cell integrity and reduce oil absorption in potato chips during frying. Heliyon, 2020, 6, e05834.	1.4	8
9	Effect of air- and vacuum-packaged atmospheres on the reduction of Salmonella on almonds by electron beam irradiation. LWT - Food Science and Technology, 2019, 116, 108389.	2.5	10
10	Determination of best pine wilt disease treatment using irradiation. Journal of Radiation Research and Applied Sciences, 2019, 12, 269-280.	0.7	1
11	Increased Phenolic Compounds in Potato Chips Vacuum Impregnated with Green Tea. Journal of Food Science, 2019, 84, 807-817.	1.5	9
12	Technology for processing of potato chips impregnated with red rootbeet phenolic compounds. Journal of Food Engineering, 2018, 228, 57-68.	2.7	25
13	A process to decontaminate sliced fresh cucumber (Cucumis sativus) using electron beam irradiation. LWT - Food Science and Technology, 2018, 91, 95-101.	2.5	18
14	Quantifying growth of cold-adapted Listeria monocytogenes and Listeria innocua on fresh spinach leaves at refrigeration temperatures. Journal of Food Engineering, 2018, 224, 17-26.	2.7	14
15	Effect of vacuum impregnation on quality of fresh and electron-beam irradiated highbush blueberries (Vaccinium corymbosumL.) under refrigerated storage. Journal of Food Processing and Preservation, 2018, 42, e13680.	0.9	2
16	Effect of intervention strategies on the risk of infection from Listeria monocytogenes due to consumption of fresh baby spinach leaves: A quantitative approach. LWT - Food Science and Technology, 2017, 80, 208-220.	2.5	8
17	Food Processing and Waste Within the Nexus Framework. Current Sustainable/Renewable Energy Reports, 2017, 4, 99-108.	1.2	9
18	Quantifying the effectiveness of washing treatments on the microbial quality of fresh-cut romaine lettuce and cantaloupe. LWT - Food Science and Technology, 2017, 86, 270-276.	2.5	11

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19	Preparation of Chitosanâ€Alginate Nanoparticles for Transâ€cinnamaldehyde Entrapment. Journal of Food Science, 2015, 80, N2305-15.	1.5	42
20	An efficient treatment of ultra-heavy asphaltic crude oil using electron beam technology. Fuel, 2015, 154, 152-160.	3.4	11
21	Improving phytosanitary irradiation treatment of mangoes using Monte Carlo simulation. Journal of Food Engineering, 2015, 149, 137-143.	2.7	8
22	Growth of Listeria monocytogenes and Listeria innocua on fresh baby spinach leaves: Effect of storage temperature and natural microflora. Postharvest Biology and Technology, 2015, 100, 41-51.	2.9	43
23	Combined Vacuum Impregnation and Electronâ€Beam Irradiation Treatment to Extend the Storage Life of Sliced White Button Mushrooms (Agaricus bisporus). Journal of Food Science, 2014, 79, E39-46.	1.5	27
24	Radiation D10 values for Salmonella Typhimurium LT2 and an Escherichia coli cocktail in pecan nuts (Kanza cultivar) exposed to different atmospheres. Food Control, 2014, 39, 146-153.	2.8	16
25	Development of a multilayered antimicrobial edible coating for shelf-life extension of fresh-cut cantaloupe (Cucumis melo L.) stored at 4ÂÂ°C. LWT - Food Science and Technology, 2014, 56, 341-350.	2.5	96
26	Vacuum frying versus conventional frying â€“ An overview*. European Journal of Lipid Science and Technology, 2014, 116, 723-734.	1.0	60
27	Deâ€Oiling and Pretreatment for Highâ€Quality Potato Chips. Journal of Food Process Engineering, 2013, 36, 267-275.	1.5	25
28	Two-stage frying process for high-quality sweet-potato chips. Journal of Food Engineering, 2013, 118, 31-40.	2.7	32
29	Modeling the growth rates of Escherichia coli spp. and Salmonella Typhimurium LT2 in baby spinach leaves under slow cooling. Food Control, 2013, 29, 11-17.	2.8	22
30	Quantitative assessment of the effectiveness of intervention steps to reduce the risk of contamination of ready-to-eat baby spinach with Salmonella. Food Control, 2013, 31, 410-418.	2.8	14
31	Assessing accumulation (growth and internal mobility) of Salmonella Typhimurium LT2 in fresh-cut cantaloupe (Cucumis melo L.) for optimization ofÂdecontamination strategies. Food Control, 2013, 32, 574-581.	2.8	9
32	Simultaneous Application of Heat and Electron Particles to Effectively Reduce the Viscosity of Heavy Deasphalted Petroleum Fluids. Energy & Fuels, 2013, 27, 5116-5127.	2.5	5
33	Utilization of Charged Particles as an Efficient Way to Improve Rheological Properties of Heavy Asphaltic Petroleum Fluids. , 2012, , .		5
34	Vacuum Frying of Fruits Applications in Fruit Processing. Contemporary Food Engineering, 2012, , 331-344.	0.2	2
35	Electron-Induced Chain Reactions of Heavy Petroleum Fluidsâ€”Dominant Process Variables. , 2012, , .		2
36	Factors Affecting Radiation Dâ€Values (D₁₀) of an Escherichia Coli Cocktail and Salmonella Typhimurium LT2 Inoculated in Fresh Produce. Journal of Food Science, 2012, 77, E104-11.	1.5	23

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37	BATCH VACUUM FRYING SYSTEM ANALYSIS FOR POTATO CHIPS. Journal of Food Process Engineering, 2012, 35, 863-873.	1.5	13
38	Radiosensitization of Salmonella spp. and Listeria spp. in Readyâ€toâ€Eat Baby Spinach Leaves. Journal of Food Science, 2011, 76, E141-8.	1.5	31
39	Optimizing Irradiation Treatment of Shell Eggs Using Simulation. Journal of Food Science, 2011, 76, E173-7.	1.5	6
40	Poly (DLâ€lactideâ€coâ€glycolide) (PLGA) Nanoparticles with Entrappedâ€,transâ€Cinnamaldehyde and Eugenol for Antimicrobial Delivery Applications. Journal of Food Science, 2011, 76, N16-24.	1.5	192
41	Microencapsulated Antimicrobial Compounds as a Means to Enhance Electron Beam Irradiation Treatment for Inactivation of Pathogens on Fresh Spinach Leaves. Journal of Food Science, 2011, 76, E479-88.	1.5	53
42	Prediction of targeted Salmonella enterica serovar typhimurium inactivation in fresh cut cantaloupe (Cucumis melo L.) using electron beam irradiation. Journal of Food Engineering, 2011, 103, 409-416.	2.7	11
43	Physical and thermal properties of potato chips during vacuum frying. Journal of Food Engineering, 2011, 104, 272-283.	2.7	81
44	Simulation of Gamma-Ray Irradiation of Lettuce Leaves in a 137Cs Irradiator Using MCNP. Progress in Nuclear Science and Technology, 2011, 2, 442-446.	0.3	3
45	Mass Transfer: Steady-State. , 2010, , 1001-1004.		0
46	Frying: Deep-Fat. , 2010, , 689-692.		0
47	Irradiation: Pathogen Inactivation. , 2010, , 873-875.		0
48	Tortilla Processing. , 2010, , 1-3.		0
49	Simulation of pathogen inactivation in whole and fresh-cut cantaloupe (Cucumis melo) using electron beam treatment. Journal of Food Engineering, 2010, 97, 425-433.	2.7	20
50	THEORETICAL APPROACH FOR THE CALCULATION OF RADIATION D₁₀â€VALUE. Journal of Food Process Engineering, 2010, 33, 314-340.	1.5	8
51	Frying: Vacuum. , 2010, , 693-696.		1
52	Understanding E. coli internalization in lettuce leaves for optimization of irradiation treatment. International Journal of Food Microbiology, 2009, 135, 238-247.	2.1	52
53	The effect of a de-oiling mechanism on the production of high quality vacuum fried potato chips. Journal of Food Engineering, 2009, 92, 297-304.	2.7	71
54	Effect of Osmotic Dehydration and Vacuumâ€Frying Parameters to Produce Highâ€Quality Mango Chips. Journal of Food Science, 2009, 74, E355-62.	1.5	62

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55	Laboratory Investigation of E-Beam Heavy Oil Upgrading. , 2009, , .		6
56	Validation of irradiation of broccoli with a 10MeV electron beam accelerator. Journal of Food Engineering, 2008, 86, 595-603.	2.7	18
57	Vacuum frying of high-quality fruit and vegetable-based snacks. LWT - Food Science and Technology, 2008, 41, 1758-1767.	2.5	169
58	Dose mapping of complex-shaped foods using electron-beam accelerators. Food Control, 2007, 18, 1223-1234.	2.8	6
59	Quality of electron beam irradiation of blueberries (Vaccinium corymbosum L.) at medium dose levels (1.0â€“3.2kGy). LWT - Food Science and Technology, 2007, 40, 1123-1132.	2.5	59
60	OPTIMIZING ELECTRON BEAM IRRADIATION OF "TOMMY ATKINS" MANGOES (MANGIFERA INDICA L.). Journal of Food Process Engineering, 2007, 30, 436-457.	1.5	26
61	3-D dose distributions for optimum radiation treatment planning of complex foods. Journal of Food Engineering, 2007, 79, 312-321.	2.7	41
62	Effect of Temperature on Texture of Corn Tortilla With and Without Antistaling Agents. Cereal Chemistry, 2006, 83, 348-353.	1.1	6
63	MONTE CARLO-BASED FOOD IRRADIATION SIMULATOR. Journal of Food Process Engineering, 2006, 29, 72-88.	1.5	10
64	Effects of Electron Beam Irradiation on Physical, Textural, and Microstructural Properties of â€œTommy Atkinsâ€•Mangoes (Mangifera indica L.). Journal of Food Science, 2006, 71, E80.	1.5	49
65	Development and validation of a methodology for dose calculation in electron beam irradiation of complex-shaped foods. Journal of Food Engineering, 2006, 74, 359-369.	2.7	25
66	Surrogates for validation of electron beam irradiation of foods. International Journal of Food Microbiology, 2006, 110, 117-122.	2.1	38
67	KINETICS OF ACRYLAMIDE FORMATION DURING TRADITIONAL AND VACUUM FRYING OF POTATO CHIPS. Journal of Food Process Engineering, 2005, 28, 478-493.	1.5	81
68	A bio-sensing strategy for the detection of prions in foods. LWT - Food Science and Technology, 2005, 38, 849-858.	2.5	4
69	Effect of Raw Potato Composition on Acrylamide Formation in Potato Chips. Journal of Food Science, 2005, 70, E519-E525.	1.5	19
70	Development of a nanoparticle-based surface-modified fluorescence assay for the detection of prion proteins. Analytical Biochemistry, 2004, 334, 1-8.	1.1	22
71	Quality of packaged romaine lettuce hearts exposed to low-dose electron beam irradiation. LWT - Food Science and Technology, 2004, 37, 705-715.	2.5	62
72	Monte Carlo simulation and dose distribution of low energy electron irradiation of an apple. Journal of Food Engineering, 2003, 60, 31-39.	2.7	18

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73	Modeling the structural changes of tortilla chips during frying. Journal of Food Engineering, 2003, 60, 167-175.	2.7	26
74	Frying Oil Quality Measured Using Various Objective Methods. , 2002, , .		0
75	Modeling the transport phenomena and structural changes during deep fat frying. Journal of Food Engineering, 2002, 53, 1-10.	2.7	91
76	Modeling the transport phenomena and structural changes during deep fat frying. Journal of Food Engineering, 2002, 53, 11-25.	2.7	67
77	Modeling the kinetics of corn tortilla staling using stress relaxation data. Journal of Food Engineering, 2002, 53, 237-247.	2.7	34
78	Vacuum frying of potato chips. Journal of Food Engineering, 2002, 55, 181-191.	2.7	299
79	IMPINGEMENT DRYING OF POTATO CHIPS. Journal of Food Process Engineering, 2002, 25, 63-90.	1.5	53
80	Deep-Fat Frying of Foods. Food Additives, 2001, , .	0.1	0
81	Characterization of product quality attributes of tortilla chips during the frying process. Journal of Food Engineering, 2001, 47, 97-107.	2.7	71
82	Impingement drying of foods using hot air and superheated steam. Journal of Food Engineering, 2001, 49, 291-295.	2.7	101
83	Mathematical modeling of impingement drying of corn tortillas. Journal of Food Engineering, 2001, 50, 121-128.	2.7	37
84	Application of High Hydrostatic Pressure to Eliminate Listeria monocytogenes from Fresh Pork Sausage. Journal of Food Protection, 1999, 62, 480-483.	0.8	47
85	Effect of Time and Storage Conditions on the Rheological Properties of Masa for Corn Tortillas. LWT - Food Science and Technology, 1999, 32, 344-348.	2.5	13
86	A new approach to describe oil absorption in fried foods: a simulation study. Journal of Food Engineering, 1998, 35, 1-22.	2.7	93
87	Effects of Different Drying Processes on Oil Absorption and Microstructure of Tortilla Chips. Cereal Chemistry, 1997, 74, 216-223.	1.1	15
88	Air-Impingement Drying of Tortilla Chips. Drying Technology, 1997, 15, 881-897.	1.7	23
89	Reduction of Oil in Tortilla Chips using Impingement Drying. LWT - Food Science and Technology, 1997, 30, 834-840.	2.5	10
90	Factors affecting oil uptake in tortilla chips in deep-fat frying. Journal of Food Engineering, 1997, 31, 485-498.	2.7	301

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91	Spatial distribution of oil after deep-fat frying of tortilla chips from a stochastic model. Journal of Food Engineering, 1996, 27, 279-290.	2.7	34
92	Total frying-use time effects on soybean-oil deterioration and on tortilla chip quality. International Journal of Food Science and Technology, 1996, 31, 287-294.	1.3	106
93	SIMULTANEOUS HEAT and MASS TRANSFER DURING the DEEP FAT FRYING of TORTILLA CHIPS. Journal of Food Process Engineering, 1995, 18, 307-320.	1.5	61
94	Feedforward control model for a twin-screw food extruder. Food Control, 1990, 1, 179-184.	2.8	22
95	Moisture desorption model for nonpareil almonds. Biosystems Engineering, 1989, 42, 123-133.	0.4	19
96	Decontamination Systems. , 0, , 337-348.		7
97	Capture of CO2 and Water While Driving for Use in the Food and Agricultural Systems. Circular Economy and Sustainability, 0, , 1.	3.3	0
98	Integration of electron beam technology into fresh produce wash water line: Effect of inoculum suspension medium and water quality parameters on the radioresistance of Salmonella Typhimurium ATCC 13311. Journal of Food Safety, 0, , e12946.	1.1	2