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List of Publications by Year in descending order

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42 papers	1,154 citations	331538 21 h-index	395590 33 g-index
44 all docs	44 docs citations	44 times ranked	1499 citing authors

#	Article	IF	Citations
1	Comparison of spray drying, freeze drying and convective hot air drying for the production of a probiotic orange powder. Journal of Functional Foods, 2015, 17, 340-351.	1.6	121
2	Virulence factors among enterococci isolated from traditional fermented meat products produced in the North of Portugal. Food Control, 2010, 21, 651-656.	2.8	100
3	Diverse Geno- and Phenotypes of Persistent Listeria monocytogenes Isolates from Fermented Meat Sausage Production Facilities in Portugal. Applied and Environmental Microbiology, 2011, 77, 2701-2715.	1.4	76
4	Antibiotic susceptibility of enterococci isolated from traditional fermented meat products. Food Microbiology, 2009, 26, 527-532.	2.1	69
5	Chemical and microbiological characterization of alheira: A typical Portuguese fermented sausage with particular reference to factors relating to food safety. Meat Science, 2006, 73, 570-575.	2.7	68
6	<scp>P</scp>ediococcus acidilactici as a potential probiotic to be used in food industry. International Journal of Food Science and Technology, 2015, 50, 1151-1157.	1.3	55
7	Characterisation of alheiras, traditional sausages produced in the North of Portugal, with respect to their microbiological safety. Food Control, 2007, 18, 436-440.	2.8	45
8	Selection of potential probiotic Enterococcus faecium isolated from Portuguese fermented food. International Journal of Food Microbiology, 2014, 191, 144-148.	2.1	45
9	Evaluation of characteristics of Pediococcus spp. to be used as a vaginal probiotic. Journal of Applied Microbiology, 2013, 115, 527-538.	1.4	40
10	Development of probiotic fruit juice powders by spray-drying: A review. Food Reviews International, 2017, 33, 335-358.	4.3	40
11	Screening of Bacteriocinogenic Lactic Acid Bacteria and Their Characterization as Potential Probiotics. Microorganisms, 2020, 8, 393.	1.6	40
12	Evaluation of a bacteriocin-producing strain of Pediococcus acidilactici as a biopreservative for â€œAlheiraâ€, a fermented meat sausage. Food Control, 2009, 20, 764-770.	2.8	38
13	Characterization of bacPPK34 a bacteriocin produced by Pediococcus pentosaceus strain K34 isolated from â€œAlheiraâ€. Food Control, 2011, 22, 940-946.	2.8	37
14	Chemical and microbiological characterisation of â€œSalpicÃ£o de Vinhaisâ€•and â€œChouriÃ§a de Vinhaisâ€: Traditional dry sausages produced in the North of Portugal. Food Microbiology, 2007, 24, 618-623.	2.1	33
15	Behaviour of Listeria monocytogenes isolates through gastro-intestinal tract passage simulation, before and after two sub-lethal stresses. Food Microbiology, 2012, 30, 24-28.	2.1	31
16	Influence of sub-lethal stresses on the survival of lactic acid bacteria after spray-drying in orange juice. Food Microbiology, 2015, 52, 77-83.	2.1	31
17	Biofilm Formation among Clinical and Food Isolates ofListeria monocytogenes. International Journal of Microbiology, 2013, 2013, 1-6.	0.9	30
18	Evaluation of Antibiotic Resistance Patterns of Food and ClinicalListeria monocytogenesIsolates in Portugal. Foodborne Pathogens and Disease, 2013, 10, 861-866.	0.8	29

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19	Microbiological profile of SalpicÃ£o de Vinhais and ChouriÃ§a de Vinhais from raw materials to final products: Traditional dry sausages produced in the North of Portugal. Innovative Food Science and Emerging Technologies, 2009, 10, 279-283.	2.7	28
20	Lactobacillus plantarum survival during the osmotic dehydration and storage of probiotic cut apple. Journal of Functional Foods, 2017, 38, 519-528.	1.6	25
21	A feasibility study of Lactobacillus plantarum in fruit powdersÂafter processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	1.3	22
22	Microbiological contamination of reusable plastic bags for food transportation. Food Control, 2019, 99, 158-163.	2.8	22
23	Characterization of a Lactiplantibacillus plantarum R23 Isolated from Arugula by Whole-Genome Sequencing and Its Bacteriocin Production Ability. International Journal of Environmental Research and Public Health, 2021, 18, 5515.	1.2	18
24	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. International Journal of Food Science and Technology, 2012, 47, 416-421.	1.3	16
25	Effect of Different Conditions of Growth and Storage on the Cell Counts of Two Lactic Acid Bacteria after Spray Drying in Orange Juice. Beverages, 2016, 2, 8.	1.3	16
26	Analysis of Alternative Shelf Life-Extending Protocols and Their Effect on the Preservation of Seafood Products. Foods, 2022, 11, 1100.	1.9	11
27	Spray drying conditions for orange juice incorporated with lactic acid bacteria. International Journal of Food Science and Technology, 2017, 52, 1951-1958.	1.3	9
28	Survival of clinical and food Acinetobacter spp. isolates exposed to different stress conditions. Food Microbiology, 2019, 77, 202-207.	2.1	9
29	The Inhibitory Concentration of Natural Food Preservatives May Be Biased by the Determination Methods. Foods, 2021, 10, 1009.	1.9	7
30	Characterization of a Bacteriocin of Pediococcus pentosaceus SB83 and Its Potential for Vaginal Application. Anti-Infective Agents, 2014, 12, 68-74.	0.1	6
31	Inhibitory Effect of Lactobacillus plantarum FL75 and Leuconostoc mesenteroides FL14 against Foodborne Pathogens in Artificially Contaminated Fermented Tomato Juices. BioMed Research International, 2019, 2019, 1-11.	0.9	6
32	Chemical-Based Methodologies to Extend the Shelf Life of Fresh Fishâ€”A Review. Foods, 2021, 10, 2300.	1.9	6
33	Microbiological characterization of different formulations of alheiras (fermented sausages). AIMS Agriculture and Food, 2019, 4, 399-413.	0.8	5
34	Non meat-based alheirasâ€“ a safer novel trend?. Food Control, 2020, 113, 107177.	2.8	4
35	Natural Antimicrobial Agents as an Alternative to Chemical Antimicrobials in the Safety and Preservation of Food Products. Current Chemical Biology, 2019, 13, 25-37.	0.2	4
36	Methods currently applied to study the prevalence of Clostridioides difficile in foods. AIMS Agriculture and Food, 2020, 5, 102-128.	0.8	4

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37	Gynecological Health and Probiotics. , 2016, , 741-752.		3
38	Microbial contamination of main contact surfaces of Automated Teller Machines from Metropolitan Area of Porto. International Journal of Environmental Studies, 2020, 77, 208-221.	0.7	2
39	Are meats indeed sold in Portugal without Clostridioides difficile?. Acta Alimentaria, 2019, 48, 391-395.	0.3	1
40	Biotechnology Approaches in Food Preservation and Food Safety. Foods, 2022, 11, 1391.	1.9	1
41	Differences between clinical and food isolates of Listeria monocytogenes in biofilm formation. , 2010, , .		0
42	Inhibition of Several Bacterial Species Isolated from Squid and Shrimp Skewers by Different Natural Edible Compounds. Foods, 2022, 11, 757.	1.9	0