

Joana Barbosa

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,154
citations

331538

21
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395590

33
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all docs

44
docs citations

44
times ranked

1499
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibition of Several Bacterial Species Isolated from Squid and Shrimp Skewers by Different Natural Edible Compounds. <i>Foods</i> , 2022, 11, 757.	1.9	0
2	Analysis of Alternative Shelf Life-Extending Protocols and Their Effect on the Preservation of Seafood Products. <i>Foods</i> , 2022, 11, 1100.	1.9	11
3	Biotechnology Approaches in Food Preservation and Food Safety. <i>Foods</i> , 2022, 11, 1391.	1.9	1
4	The Inhibitory Concentration of Natural Food Preservatives May Be Biased by the Determination Methods. <i>Foods</i> , 2021, 10, 1009.	1.9	7
5	Characterization of a <i>Lactiplantibacillus plantarum</i> R23 Isolated from Arugula by Whole-Genome Sequencing and Its Bacteriocin Production Ability. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5515.	1.2	18
6	Chemical-Based Methodologies to Extend the Shelf Life of Fresh Fish—A Review. <i>Foods</i> , 2021, 10, 2300.	1.9	6
7	Microbial contamination of main contact surfaces of Automated Teller Machines from Metropolitan Area of Porto. <i>International Journal of Environmental Studies</i> , 2020, 77, 208-221.	0.7	2
8	Non meat-based alheiras— a safer novel trend?. <i>Food Control</i> , 2020, 113, 107177.	2.8	4
9	Screening of Bacteriocinogenic Lactic Acid Bacteria and Their Characterization as Potential Probiotics. <i>Microorganisms</i> , 2020, 8, 393.	1.6	40
10	Methods currently applied to study the prevalence of <i>Clostridioides difficile</i> in foods. <i>AIMS Agriculture and Food</i> , 2020, 5, 102-128.	0.8	4
11	Inhibitory Effect of <i>Lactobacillus plantarum</i> FL75 and <i>Leuconostoc mesenteroides</i> FL14 against Foodborne Pathogens in Artificially Contaminated Fermented Tomato Juices. <i>BioMed Research International</i> , 2019, 2019, 1-11.	0.9	6
12	Are meats indeed sold in Portugal without <i>Clostridioides difficile</i> ?. <i>Acta Alimentaria</i> , 2019, 48, 391-395.	0.3	1
13	Survival of clinical and food <i>Acinetobacter</i> spp. isolates exposed to different stress conditions. <i>Food Microbiology</i> , 2019, 77, 202-207.	2.1	9
14	Microbiological contamination of reusable plastic bags for food transportation. <i>Food Control</i> , 2019, 99, 158-163.	2.8	22
15	Natural Antimicrobial Agents as an Alternative to Chemical Antimicrobials in the Safety and Preservation of Food Products. <i>Current Chemical Biology</i> , 2019, 13, 25-37.	0.2	4
16	Microbiological characterization of different formulations of alheiras (fermented sausages). <i>AIMS Agriculture and Food</i> , 2019, 4, 399-413.	0.8	5
17	Development of probiotic fruit juice powders by spray-drying: A review. <i>Food Reviews International</i> , 2017, 33, 335-358.	4.3	40
18	Spray drying conditions for orange juice incorporated with lactic acid bacteria. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1951-1958.	1.3	9

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19	Lactobacillus plantarum survival during the osmotic dehydration and storage of probiotic cut apple. Journal of Functional Foods, 2017, 38, 519-528.	1.6	25
20	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
21	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powders after processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	1.3	22
22	Gynecological Health and Probiotics. , 2016, , 741-752.		3
23	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
24	<i>Pediococcus acidilactici</i> as a potential probiotic to be used in food industry. International Journal of Food Science and Technology, 2015, 50, 1151-1157.	1.3	55
25	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
26	Characterization of a Bacteriocin of <i>Pediococcus pentosaceus</i> SB83 and Its Potential for Vaginal Application. Anti-Infective Agents, 2014, 12, 68-74.	0.1	6
27	Selection of potential probiotic <i>Enterococcus faecium</i> isolated from Portuguese fermented food. International Journal of Food Microbiology, 2014, 191, 144-148.	2.1	45
28	Evaluation of Antibiotic Resistance Patterns of Food and Clinical <i>Listeria monocytogenes</i> Isolates in Portugal. Foodborne Pathogens and Disease, 2013, 10, 861-866.	0.8	29
29	Evaluation of characteristics of <i>Pediococcus</i> spp. to be used as a vaginal probiotic. Journal of Applied Microbiology, 2013, 115, 527-538.	1.4	40
30	Biofilm Formation among Clinical and Food Isolates of <i>Listeria monocytogenes</i> . International Journal of Microbiology, 2013, 2013, 1-6.	0.9	30
31	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
32	Behaviour of <i>Listeria monocytogenes</i> isolates through gastro-intestinal tract passage simulation, before and after two sub-lethal stresses. Food Microbiology, 2012, 30, 24-28.	2.1	31
33	Characterization of bacPPK34 a bacteriocin produced by <i>Pediococcus pentosaceus</i> strain K34 isolated from Alheira. Food Control, 2011, 22, 940-946.	2.8	37
34	Diverse Geno- and Phenotypes of Persistent <i>Listeria monocytogenes</i> Isolates from Fermented Meat Sausage Production Facilities in Portugal. Applied and Environmental Microbiology, 2011, 77, 2701-2715.	1.4	76
35	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
36	Differences between clinical and food isolates of <i>Listeria monocytogenes</i> in biofilm formation. , 2010, , .		0

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37	Antibiotic susceptibility of enterococci isolated from traditional fermented meat products. <i>Food Microbiology</i> , 2009, 26, 527-532.	2.1	69
38	Evaluation of a bacteriocin-producing strain of <i>Pediococcus acidilactici</i> as a biopreservative for "Alheira", a fermented meat sausage. <i>Food Control</i> , 2009, 20, 764-770.	2.8	38
39	Microbiological profile of Salpicão de Vinhais and Chouriço de Vinhais from raw materials to final products: Traditional dry sausages produced in the North of Portugal. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 279-283.	2.7	28
40	Characterisation of alheiras, traditional sausages produced in the North of Portugal, with respect to their microbiological safety. <i>Food Control</i> , 2007, 18, 436-440.	2.8	45
41	Chemical and microbiological characterisation of "Salpicão de Vinhais" and "Chouriço de Vinhais", Traditional dry sausages produced in the North of Portugal. <i>Food Microbiology</i> , 2007, 24, 618-623.	2.1	33
42	Chemical and microbiological characterization of alheira: A typical Portuguese fermented sausage with particular reference to factors relating to food safety. <i>Meat Science</i> , 2006, 73, 570-575.	2.7	68