

Diogo Da Cunha

List of Publications by Year in descending order

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Version: 2024-02-01

94
papers

1,989
citations

236925

25
h-index

276875

41
g-index

97
all docs

97
docs citations

97
times ranked

1698
citing authors

#	ARTICLE	IF	CITATIONS
1	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. <i>Food Research International</i> , 2017, 100, 53-62.	6.2	156
2	The role of theoretical food safety training on Brazilian food handlers' knowledge, attitude and practice. <i>Food Control</i> , 2014, 43, 167-174.	5.5	147
3	Combining pressurized liquids with ultrasound to improve the extraction of phenolic compounds from pomegranate peel (<i>Punica granatum L.</i>). <i>Ultrasonics Sonochemistry</i> , 2018, 48, 151-162.	8.2	107
4	Food safety knowledge, optimistic bias and risk perception among food handlers in institutional food services. <i>Food Control</i> , 2017, 73, 681-688.	5.5	80
5	Should I stay, or should I go? Consumers' perceived risk and intention to visit restaurants during the COVID-19 pandemic in Brazil. <i>Food Research International</i> , 2021, 141, 110152.	6.2	79
6	Effects of cooking techniques on vegetable pigments: A meta-analytic approach to carotenoid and anthocyanin levels. <i>Food Research International</i> , 2014, 65, 177-183.	6.2	76
7	Alterations in phenolic compound levels and antioxidant activity in response to cooking technique effects: A meta-analytic investigation. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 169-177.	10.3	70
8	The use of food delivery apps during the COVID-19 pandemic in Brazil: The role of solidarity, perceived risk, and regional aspects. <i>Food Research International</i> , 2021, 149, 110671.	6.2	59
9	The existence of optimistic bias about foodborne disease by food handlers and its association with training participation and food safety performance. <i>Food Research International</i> , 2015, 75, 27-33.	6.2	51
10	Simultaneous extraction and separation of bioactive compounds from apple pomace using pressurized liquids coupled on-line with solid-phase extraction. <i>Food Chemistry</i> , 2020, 318, 126450.	8.2	50
11	The differences between observed and self-reported food safety practices: A study with food handlers using structural equation modeling. <i>Food Research International</i> , 2019, 125, 108637.	6.2	48
12	Extraction of bioactive compounds from pomegranate peel (<i>Punica granatum L.</i>) with pressurized liquids assisted by ultrasound combined with an expansion gas. <i>Ultrasonics Sonochemistry</i> , 2019, 54, 11-17.	8.2	46
13	He is worse than I am: The positive outlook of food handlers about foodborne disease. <i>Food Quality and Preference</i> , 2014, 35, 95-97.	4.6	43
14	Food safety of food services within the destinations of the 2014 FIFA World Cup in Brazil: Development and reliability assessment of the official evaluation instrument. <i>Food Research International</i> , 2014, 57, 95-103.	6.2	43
15	Improvement of food safety in school meal service during a long-term intervention period: a strategy based on the knowledge, attitude and practice triad. <i>Food Control</i> , 2013, 34, 662-667.	5.5	40
16	The mandatory labeling of genetically modified foods in Brazil: Consumer's knowledge, trust, and risk perception. <i>Food Research International</i> , 2020, 132, 109053.	6.2	40
17	Food safety culture in food services with different degrees of risk for foodborne diseases in Brazil. <i>Food Control</i> , 2020, 112, 107152.	5.5	37
18	PERCEIVED RISK OF FOODBORNE DISEASE BY SCHOOL FOOD HANDLERS AND PRINCIPALS: THE INFLUENCE OF FREQUENT TRAINING. <i>Journal of Food Safety</i> , 2012, 32, 219-225.	2.3	36

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19	Knowledge and risk perceptions of foodborne disease by consumers and food handlers at restaurants with different food safety profiles. <i>Food Research International</i> , 2019, 121, 845-853.	6.2	36
20	Hygiene and good practices in school meal services: Organic matter on surfaces, microorganisms and health risks. <i>Food Control</i> , 2014, 40, 120-126.	5.5	34
21	Seafood safety: Knowledge, attitudes, self-reported practices and risk perceptions of seafood workers. <i>Food Research International</i> , 2015, 67, 19-24.	6.2	34
22	Isolation of gallic acid, caffeine and flavonols from black tea by on-line coupling of pressurized liquid extraction with an adsorbent for the production of functional bakery products. <i>LWT - Food Science and Technology</i> , 2020, 117, 108661.	5.2	33
23	Food safety knowledge as gateway to cognitive illusions of food handlers and the different degrees of risk perception. <i>Food Research International</i> , 2019, 116, 126-134.	6.2	30
24	Factors Underlying Food Choice Motives in a Brazilian Sample: The Association with Socioeconomic Factors and Risk Perceptions about Chronic Diseases. <i>Foods</i> , 2020, 9, 1114.	4.3	28
25	Behavioral predictors of household food-safety practices during the COVID-19 pandemic: Extending the theory of planned behavior. <i>Food Control</i> , 2022, 134, 108719.	5.5	28
26	Improving food safety practices in the foodservice industry. <i>Current Opinion in Food Science</i> , 2021, 42, 127-133.	8.0	27
27	Influence of educational actions on transitioning of food safety culture in a food service context: Part 2 - Effectiveness of educational actions in a longitudinal study. <i>Food Control</i> , 2021, 120, 107542.	5.5	25
28	Consumer innovativeness and perception about innovative processing technologies: A case study with sliced Prato cheese processed by ultraviolet radiation. <i>International Journal of Dairy Technology</i> , 2021, 74, 768-777.	2.8	24
29	Family farming products on menus in school feeding: a partnership for promoting healthy eating. <i>Ciencia Rural</i> , 2015, 45, 2267-2273.	0.5	23
30	Effects of seasoning on the formation of heterocyclic amines and polycyclic aromatic hydrocarbons in meats: A meta-analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 526-541.	11.7	21
31	Burnout and food safety: Understanding the role of job satisfaction and menu complexity in foodservice. <i>International Journal of Hospitality Management</i> , 2021, 92, 102705.	8.8	21
32	Influence of educational actions on transitioning of food safety culture in a food service context: Part 1 - Triangulation and data interpretation of food safety culture elements. <i>Food Control</i> , 2021, 119, 107447.	5.5	20
33	Unveiling the food safety climate's paths to adequate food handling in the hospitality industry in Brazil. <i>International Journal of Contemporary Hospitality Management</i> , 2021, 33, 873-892.	8.0	20
34	Differences between organic and conventional leafy green vegetables perceived by university students. <i>British Food Journal</i> , 2019, 121, 1579-1591.	2.9	19
35	Inspection Score and Grading System for Food Services in Brazil: The Results of a Food Safety Strategy to Reduce the Risk of Foodborne Diseases during the 2014 FIFA World Cup. <i>Frontiers in Microbiology</i> , 2016, 7, 614.	3.5	18
36	Food safety knowledge and training participation are associated with lower stress and anxiety levels of Brazilian food handlers. <i>Food Control</i> , 2015, 50, 684-689.	5.5	16

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37	Food safety performance and risk of food services from different natures and the role of nutritionist as food safety leader. <i>Ciencia E Saude Coletiva</i> , 2018, 23, 4033-4042.	0.5	16
38	Adiposity and binge eating are related to liking and wanting for food in Brazil: A cultural adaptation of the Leeds Food Preference Questionnaire. <i>Appetite</i> , 2019, 133, 174-183.	3.7	16
39	Microbiological Quality of Organic and Conventional Leafy Vegetables. <i>Journal of Food Quality</i> , 2018, 2018, 1-7.	2.6	15
40	Simultaneous extraction and separation of compounds from mate (<i>Ilex paraguariensis</i>) leaves by pressurized liquid extraction coupled with solid-phase extraction and in-line UV detection. <i>Food Chemistry Molecular Sciences</i> , 2021, 2, 100008.	2.1	15
41	Regional food dishes in the Brazilian National School Food Program: Acceptability and nutritional composition. <i>Revista De Nutricao</i> , 2014, 27, 423-434.	0.4	14
42	Should Weights and Risk Categories Be Used for Inspection Scores To Evaluate Food Safety in Restaurants?. <i>Journal of Food Protection</i> , 2016, 79, 501-506.	1.7	14
43	High-intensity-exercise-induced intestinal damage is protected by fermented milk supplemented with whey protein, probiotic and pomegranate (<i>Punica granatum</i> L.). <i>British Journal of Nutrition</i> , 2018, 119, 896-909.	2.3	14
44	Perceptions of risk and benefit of different foods consumed in Brazil and the optimism about chronic diseases. <i>Food Research International</i> , 2021, 143, 110227.	6.2	14
45	Sanitary, nutritional, and sustainable quality in food services of Brazilian early childhood education schools. <i>Children and Youth Services Review</i> , 2020, 113, 104920.	1.9	13
46	What Motivates Consumer Food Safety Perceptions and Beliefs? A Scoping Review in BRICS Countries. <i>Foods</i> , 2022, 11, 432.	4.3	13
47	Consumer risk perceptions concerning different consequences of foodborne disease acquired from food consumed away from home: A case study in Brazil. <i>Food Control</i> , 2022, 133, 108602.	5.5	12
48	Immune status, well-being and gut microbiota in military supplemented with synbiotic ice cream and submitted to field training: a randomised clinical trial. <i>British Journal of Nutrition</i> , 2021, 126, 1794-1808.	2.3	11
49	Work Conditions, Social Incorporations, and Foodborne Diseases Risk: Reflections About the (Non)Compliance of Food Safety Practices. <i>Risk Analysis</i> , 2020, 40, 926-938.	2.7	10
50	Effect of Freeze-Dried Red Beet (<i>Beta vulgaris</i> L.) Leaf Supplementation on Biochemical and Anthropometrical Parameters in Overweight and Obese Individuals: a Pilot Study. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 232-234.	3.2	9
51	Hedonic, emotional and willingness-to-pay response to beers of a different type in Brazil. <i>British Food Journal</i> , 2020, 123, 87-107.	2.9	9
52	Knowledge, attitudes and practices model in food safety: Limitations and methodological suggestions. <i>Food Control</i> , 2022, 141, 109198.	5.5	9
53	MÃ©todos para aplicar las pruebas de aceptaciÃ³n para la alimentaciÃ³n escolar: validaciÃ³n de la tarjeta IÃ¡dica. <i>Revista Chilena De Nutricion</i> , 2013, 40, 357-363.	0.3	7
54	Differential impact of consuming foods perceived to be high or low in fat on subsequent food reward. <i>Food Quality and Preference</i> , 2020, 85, 103977.	4.6	7

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55	COVID-19 policies and recommendations for foodservice reopening: An integrative review. <i>Journal of Foodservice Business Research</i> , 2023, 26, 298-322.	2.3	7
56	The impact of packaging design on the perceived quality of honey by Brazilian consumers. <i>Food Research International</i> , 2022, 151, 110887.	6.2	7
57	The Role of Training Strategies in Food Safety Performance. , 2015, , 365-394.		6
58	Conflicts, informality and risk perception about foodborne diseases in small family and non-family run restaurants. <i>Journal of Foodservice Business Research</i> , 2021, 24, 683-708.	2.3	6
59	Swiss Cheese Model of food safety incidents: Preventing foodborne illness through multiple layers of defence. <i>Food Control</i> , 2022, 139, 109053.	5.5	6
60	The use of health risk scores and classification in food service. <i>British Food Journal</i> , 2014, 116, 753-764.	2.9	5
61	Avaliaç�o da manipulaç�o de alimentos em rep�blicas de alunos da Universidade Estadual de Campinas da cidade de Limeira. , 0, , .		5
62	Dimensioning of the physical area and required number of food handlers for school food services. <i>Revista De Nutricao</i> , 0, 32, .	0.4	4
63	A dataset of food choice motives among adults consumers in Brazil: The use of Food Choice Questionnaire. <i>Data in Brief</i> , 2022, 40, 107703.	1.0	4
64	Omega-3 mechanism of action in inflammation and endoplasmic reticulum stress in mononuclear cells from overweight non-alcoholic fatty liver disease participants: study protocol for the "Brazilian Omega Study" (BROS) a randomized controlled trial. <i>Trials</i> , 2021, 22, 927.	1.6	4
65	Motivation to consume palatable foods as a predictor of body image dissatisfaction: Using the Power of Food Scale in a Brazilian sample. <i>Eating Behaviors</i> , 2022, 45, 101634.	2.0	4
66	Changes in Phenolic Compound and Antioxidant Activity of Germinated Broccoli, Wheat, and Lentils during Simulated Gastrointestinal Digestion. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 233-240.	3.2	4
67	Do Registered Dietitians, Nutrition Students, and Laypeople Perceive Individuals with Obesity Differently?. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 8925.	2.6	3
68	Proposal of a new method for the risk scoring and categorization of Brazilian food services. <i>Food Research International</i> , 2022, 156, 111127.	6.2	3
69	Thermal stability and sensory evaluation of a bioactive extract from roasted coffee (<i>Coffea</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Processing and Preservation, 2021, 45, e15955.	2.0	2
70	Boas pr�ticas e qualidade microbiol�gica nos servi�os de alimenta�o escolar: uma revis�o sistem�tica. <i>Revista Brasileira De Pesquisa Em Sa�de/Brazilian Journal of Health Research</i> , 0, , .	0.1	2
71	Shelf life of Yellow Hake: Determinant factors for safe consumption. <i>Revista Brasileira De Higiene E Sanidade Animal</i> , 2016, 10, .	0.0	1
72	Percepç�o de risco, comprometimento e conhecimento em boas pr�ticas de manipuladores de alimentos em hot�is. <i>Revista Dos Trabalhos De Inicia�o Cient�fica Da UNICAMP</i> , 2019, , .	0.0	1

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73	Ã€ SOMBRA DO ESTEREÃ“TIPO DE BELEZA: QUALIDADE DE VIDA E FATORES ASSOCIADOS EM MULHERES. DEMETRA: AlimentaÃ§Ã£o, NutriÃ§Ã£o & SaÃºde, 2017, 11, .	0.2	0
74	EvoluÃ§Ã£o de parÃ¢metros antropomÃ©tricos de mulheres em atendimento ambulatorial em grupo. Nutrire, 2013, 38, 25-26.	0.7	0
75	VigilÃ¢ncia SanitÃ¡ria e SeguranÃ§a Alimentar e Nutricional: desafios no cenÃ¡rio brasileiro. VigilÃ¢ncia SanitÃ¡ria Em Debate: Sociedade, CiÃªncia & Tecnologia, 2014, 2, .	0.1	0
76	The relationship of food, water intake and esthetic changes during pregnancy. Mundo Da Saude, 2014, 38, 410-418.	0.1	0
77	FOOD EXPERIENCES OF OVERSEAS STUDENTS FROM SCIENCE WITHOUT BORDERS PROGRAM.. , 0, , .		0
78	Semiquantitative and Qualitative Assessment for Determination of Sanitary Risk in Food Service Establishments. , 2017, , 3-28.		0
79	Fatores associados a intenÃ§Ã£o de compra de produtos orgÃ¢nicos pelos consumidores. , 0, , .		0
80	Atividade antioxidante e preÃ§Ã£o de cervejas comercializadas no Brasil: Existe relaÃ§Ã£o?. , 0, , .		0
81	Analysis of the production of sliced bread enriched with bioactive compounds present in coffee. , 0, , .		0
82	PreferÃªncias alimentares e influÃªncia da mÃ£dia nas escolhas alimentares de escolares de 7 a 10 anos. , 0, , .		0
83	CONHECIMENTO E PERCEPÃ•ES DE RISCO E VIÃ%S OTIMISTA DE CONSUMIDORES EM RELAÃ•FO AS BOAS PRÃTICAS EM RESTAURANTES. , 0, , .		0
84	AnÃlise sensorial de alimentos orgÃ¢nicos e convencionais: influÃªncia da induÃ§Ã£o na percepÃ§Ã£o sensorial. , 0, , .		0
85	AvaliaÃ§Ã£o do risco sanitÃ¡rio na manipulaÃ§Ã£o de alimentos em hotÃ©is e a relaÃ§Ã£o entre procedimentos, lideranÃ§a e estrutura fÃsica. Revista Dos Trabalhos De IniciaÃ§Ã£o CientÃfica Da UNICAMP, 2019, , .	0.0	0
86	AvaliaÃ§Ã£o da percepÃ§Ã£o de risco e benefÃcio de consumidores em relaÃ§Ã£o a alimentos ultraprocessados. , 0, , .		0
87	AvaliaÃ§Ã£o da percepÃ§Ã£o dos estudantes de nutriÃ§Ã£o sobre alimentos estereotipados e sua relaÃ§Ã£o com o viÃ©s otimista. , 0, , .		0
88	Efeito do rÃtulo na disposiÃ§Ã£o de pagamento de cervejas comum e puro malte. Revista Dos Trabalhos De IniciaÃ§Ã£o CientÃfica Da UNICAMP, 2019, , .	0.0	0
89	AvaliaÃ§Ã£o da aceitaÃ§Ã£o de cervejas comum e puro malte. Revista Dos Trabalhos De IniciaÃ§Ã£o CientÃfica Da UNICAMP, 2019, , .	0.0	0
90	PercepÃ§Ã£o da autoimagem e satisfaÃ§Ã£o corporal como fatores decisÃrios na escolha e percepÃ§Ãµes de nutricionistas de diferentes estereÃ³tipos. , 0, , .		0

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91	Sensorial analysis of functional preparations developed for 9 to 15 years old students from Campinas/SP. , 0, , .		0
92	Effect of symbiotic ice cream supplementation on immune response, general health, sleepiness and mood of military in field training. , 0, , .		0
93	SOBREMESAS COM INGREDIENTES FUNCIONAIS PARA ESCOLARES ENTRE 09 E 15 ANOS DA REDE PÙBLICA: DESENVOLVIMENTO, FUNCIONALIDADE E ACEITABILIDADE. , 0, , 601-611.		0
94	Are Dietitians With Obesity Perceived as Competent and Warm? Applying the Stereotype Content Model to Weight Stigma in Brazil. <i>Frontiers in Nutrition</i> , 2022, 9, 813344.	3.7	0