

Vinicius S Castro

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4667678/publications.pdf>

Version: 2024-02-01

27
papers

334
citations

1051969

10
h-index

993246

17
g-index

27
all docs

27
docs citations

27
times ranked

398
citing authors

#	ARTICLE	IF	CITATIONS
1	Risk factors associated with the presence of <i>Mycobacterium bovis</i> in macroscopic lesions suspected as being caused by bovine tuberculosis detected in slaughterhouses. <i>Seminário de Ciências Agrárias</i> , 2022, 43, 713-726.	0.1	0
2	Pequi (<i>Caryocar brasiliense</i>) Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese. <i>Frontiers in Nutrition</i> , 2022, 9, 855115.	1.6	3
3	Farm to fork impacts of super-shedders and high-event periods on food safety. <i>Trends in Food Science and Technology</i> , 2022, 127, 129-142.	7.8	7
4	Everybody loves cheese: crosslink between persistence and virulence of Shiga-toxin <i>Escherichia coli</i> . <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1877-1899.	5.4	10
5	Optimization of UV-C light and lactic acid combined treatment in decontamination of sliced Brazilian dry-cured loin: <i>Salmonella Typhimurium</i> inactivation and physicochemical quality. <i>Meat Science</i> , 2021, 172, 108308.	2.7	12
6	Shiga toxin-producing <i>Escherichia coli</i> isolated from pasteurized dairy products from Bahia, Brazil. <i>Journal of Dairy Science</i> , 2021, 104, 6535-6547.	1.4	7
7	Synergistic effect of pequi waste extract, UV-C radiation and vacuum packaging on the quality characteristics of goat Minas Frescal cheese with sodium reduction. <i>LWT - Food Science and Technology</i> , 2021, 147, 111523.	2.5	6
8	Inconsistent PCR detection of Shiga toxin-producing <i>Escherichia coli</i> : Insights from whole genome sequence analyses. <i>PLoS ONE</i> , 2021, 16, e0257168.	1.1	8
9	<i>Salmonella</i> Schwarzengrund, Akuafo, and O:16 isolated from vacuum-packaged beef produced in the state of Mato Grosso, Brazil. <i>Journal of Infection in Developing Countries</i> , 2021, 15, 1876-1882.	0.5	0
10	<i>Salmonella</i> Anatum, <i>S.</i> Infantis and <i>S.</i> Schwarzengrund in Brazilian Cheeses: Occurrence and antibiotic resistance profiles. <i>International Journal of Dairy Technology</i> , 2020, 73, 296-300.	1.3	21
11	Shiga Toxin-Producing and Enteroaggregative <i>Escherichia coli</i> in Animal, Foods, and Humans: Pathogenicity Mechanisms, Detection Methods, and Epidemiology. <i>Current Microbiology</i> , 2020, 77, 612-620.	1.0	32
12	Inactivation of Multi-Drug Resistant Non-Typhoidal <i>Salmonella</i> and Wild-Type <i>Escherichia coli</i> STEC Using Organic Acids: A Potential Alternative to the Food Industry. <i>Pathogens</i> , 2020, 9, 849.	1.2	10
13	Whole-Genome Draft Assemblies of Difficult-to-Classify <i>Escherichia coli</i> O157 and Non-O157 Isolates from Feces of Canadian Feedlot Cattle. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	3
14	Combined effect of oxygen-scavenger packaging and UV-C radiation on shelf life of refrigerated tilapia (<i>Oreochromis niloticus</i>) fillets. <i>Scientific Reports</i> , 2020, 10, 4243.	1.6	22
15	Acetic Acid Increased the Inactivation of Multi-drug Resistant Non-typhoidal <i>Salmonella</i> by Large-Scaffold Antibiotic. <i>Indian Journal of Microbiology</i> , 2019, 59, 508-513.	1.5	2
16	Reply to Comments on "Shiga-Toxin Producing <i>Escherichia coli</i> in Brazil: A Systematic Review. <i>Microorganisms</i> 2019, 7, 137". <i>Microorganisms</i> , 2019, 7, 418.	1.6	4
17	Occurrence and antimicrobial resistance of <i>E. coli</i> non-O157 isolated from beef in Mato Grosso, Brazil. <i>Tropical Animal Health and Production</i> , 2019, 51, 1117-1123.	0.5	19
18	Short communication: Antimicrobial activity of pequi (<i>Caryocar brasiliense</i>) waste extract on goat Minas Frescal cheese presenting sodium reduction. <i>Journal of Dairy Science</i> , 2019, 102, 2966-2972.	1.4	22

#	ARTICLE	IF	CITATIONS
19	Shiga-Toxin Producing <i>Escherichia Coli</i> in Brazil: A Systematic Review. <i>Microorganisms</i> , 2019, 7, 137.	1.6	24
20	Prior Exposure to Dry-Cured Meat Promotes Resistance to Simulated Gastric Fluid in <i>Salmonella</i> Typhimurium. <i>Foods</i> , 2019, 8, 603.	1.9	10
21	<i>Escherichia coli</i> O26 and O113:H21 on Carcasses and Beef from a Slaughterhouse Located in Mato Grosso, Brazil. <i>Foodborne Pathogens and Disease</i> , 2018, 15, 653-659.	0.8	21
22	<i>Salmonella</i> spp. in the fish production chain: a review. <i>Ciencia Rural</i> , 2018, 48, .	0.3	24
23	Shiga toxin Producing <i>Escherichia coli</i> : Pathogenicity, Supershedding, Diagnostic Methods, Occurrence, and Foodborne Outbreaks. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1269-1280.	5.9	47
24	Evaluation of the Sanitary Conditions of Head Meat, Esophagus, Diaphragm Meat, and Boning Scrap Processing. <i>Journal of Food Quality</i> , 2017, 2017, 1-4.	1.4	9
25	Detection of <i>Mycobacterium bovis</i> in bovine carcasses by multiplex-PCR. <i>African Journal of Microbiology Research</i> , 2015, 9, 1978-1983.	0.4	1
26	Use of PCR for detection of bovine tuberculosis bacillus in milk of positive skin test cows. <i>Brazilian Journal of Veterinary Research and Animal Science</i> , 2014, 51, 42.	0.2	9
27	Evaluation of two analytical methods of detection for intestinal parasites in curly lettuce sold in food stalls. <i>Brazilian Journal of Food Technology</i> , 0, 25, .	0.8	1