

Paula Teixeira

List of Publications by Year in descending order

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212
papers

8,774
citations

41323

49
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54882

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220
all docs

220
docs citations

220
times ranked

8244
citing authors

#	ARTICLE	IF	CITATIONS
1	Listeria monocytogenes Persistence in Food-Associated Environments: Epidemiology, Strain Characteristics, and Implications for Public Health. <i>Journal of Food Protection</i> , 2014, 77, 150-170.	0.8	566
2	Campylobacter spp. as a Foodborne Pathogen: A Review. <i>Frontiers in Microbiology</i> , 2011, 2, 200.	1.5	456
3	Fresh fruits and vegetables—An overview on applied methodologies to improve its quality and safety. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 1-15.	2.7	381
4	Relevant factors for the preparation of freeze-dried lactic acid bacteria. <i>International Dairy Journal</i> , 2004, 14, 835-847.	1.5	316
5	The role of lactobacilli and probiotics in maintaining vaginal health. <i>Archives of Gynecology and Obstetrics</i> , 2014, 289, 479-489.	0.8	270
6	Characterization for enterotoxin production, virulence factors, and antibiotic susceptibility of <i>Staphylococcus aureus</i> isolates from various foods in Portugal. <i>Food Microbiology</i> , 2009, 26, 278-282.	2.1	214
7	Identification of sites of injury in <i>Lactobacillus bulgaricus</i> during heat stress. <i>Journal of Applied Microbiology</i> , 1997, 83, 219-226.	1.4	158
8	Effects of Various Sugars Added to Growth and Drying Media upon Thermotolerance and Survival throughout Storage of Freeze-Dried <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> . <i>Biotechnology Progress</i> , 2008, 20, 248-254.	1.3	153
9	Survival of <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> Following Spray-Drying. <i>Journal of Dairy Science</i> , 1995, 78, 1025-1031.	1.4	150
10	Characterization of two bacteriocins produced by <i>Pediococcus acidilactici</i> isolated from "Alheira", a fermented sausage traditionally produced in Portugal. <i>International Journal of Food Microbiology</i> , 2007, 116, 239-247.	2.1	133
11	Evidence of membrane damage in <i>Lactobacillus bulgaricus</i> following freeze drying. <i>Journal of Applied Microbiology</i> , 1997, 82, 87-94.	1.4	130
12	Spray drying as a method for preparing concentrated cultures of <i>Lactobacillus bulgaricus</i> . <i>Journal of Applied Bacteriology</i> , 1995, 78, 456-462.	1.1	124
13	Antimicrobial effects of a microemulsion and a nanoemulsion on enteric and other pathogens and biofilms. <i>International Journal of Food Microbiology</i> , 2007, 118, 15-19.	2.1	123
14	Comparison of spray drying, freeze drying and convective hot air drying for the production of a probiotic orange powder. <i>Journal of Functional Foods</i> , 2015, 17, 340-351.	1.6	121
15	Incidence of <i>Listeria monocytogenes</i> in different food products commercialized in Portugal. <i>Food Microbiology</i> , 2004, 21, 213-216.	2.1	118
16	Evidence of membrane lipid oxidation of spray-dried <i>Lactobacillus bulgaricus</i> during storage. <i>Letters in Applied Microbiology</i> , 1996, 22, 34-38.	1.0	116
17	Storage of lyophilized cultures of <i>Lactobacillus bulgaricus</i> under different relative humidities and atmospheres. <i>Applied Microbiology and Biotechnology</i> , 1995, 44, 172-176.	1.7	114
18	Cellular injuries of spray-dried <i>Lactobacillus</i> spp. isolated from kefir and their impact on probiotic properties. <i>International Journal of Food Microbiology</i> , 2011, 144, 556-560.	2.1	109

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19	Bacteriocin production by spray-dried lactic acid bacteria. Letters in Applied Microbiology, 2002, 34, 77-81.	1.0	107
20	Evaluation of the effect of high pressure on total phenolic content, antioxidant and antimicrobial activity of citrus peels. Innovative Food Science and Emerging Technologies, 2015, 31, 37-44.	2.7	106
21	Title is missing!. Biotechnology Letters, 2002, 24, 1587-1591.	1.1	101
22	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
23	Incidence of Listeria spp. in domestic refrigerators in Portugal. Food Control, 2005, 16, 121-124.	2.8	94
24	Characterization of anti-Listeria bacteriocins isolated from shellfish: Potential antimicrobials to control non-fermented seafood. International Journal of Food Microbiology, 2009, 129, 50-58.	2.1	91
25	Listeriosis during Pregnancy: A Public Health Concern. ISRN Obstetrics & Gynecology, 2013, 2013, 1-6.	1.2	87
26	Preservation of probiotic strains isolated from kefir by spray drying. Letters in Applied Microbiology, 2010, 50, 7-12.	1.0	80
27	Effect of the pH of growth on the survival of Lactobacillus delbrueckii subsp. bulgaricus to stress conditions during spray-drying. Journal of Applied Microbiology, 2005, 98, 775-782.	1.4	77
28	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
29	An introduction to current food safety needs. Trends in Food Science and Technology, 2019, 84, 1-3.	7.8	76
30	Foci of contamination of Listeria monocytogenes in different cheese processing plants. International Journal of Food Microbiology, 2013, 167, 303-309.	2.1	73
31	Protective effect of sorbitol and monosodium glutamate during storage of freeze-dried lactic acid bacteria. Dairy Science and Technology, 2003, 83, 203-210.	0.9	71
32	Antibiotic susceptibility of enterococci isolated from traditional fermented meat products. Food Microbiology, 2009, 26, 527-532.	2.1	69
33	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
34	Inducible thermotolerance in Lactobacillus bulgaricus. Letters in Applied Microbiology, 1994, 18, 218-221.	1.0	66
35	Effect of various growth media upon survival during storage of freeze-dried Enterococcus faecalis and Enterococcus durans. Journal of Applied Microbiology, 2003, 94, 947-952.	1.4	66
36	Food handlers as potential sources of dissemination of virulent strains of Staphylococcus aureus in the community. Journal of Infection and Public Health, 2016, 9, 153-160.	1.9	66

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37	Spray-drying for the production of dried cultures. International Journal of Dairy Technology, 2011, 64, 321-335.	1.3	65
38	Changes in the cell membrane of <i>Lactobacillus bulgaricus</i> during storage following freeze-drying. Biotechnology Letters, 1996, 18, 99-104.	1.1	63
39	Survival of <i>Listeria monocytogenes</i> with different antibiotic resistance patterns to food-associated stresses. International Journal of Food Microbiology, 2017, 245, 79-87.	2.1	60
40	Phenotypic and genetic heterogeneity of lactic acid bacteria isolated from "Alheira", a traditional fermented sausage produced in Portugal. Meat Science, 2009, 82, 389-398.	2.7	58
41	Non-thermal approach to <i>Listeria monocytogenes</i> inactivation in milk: The combined effect of high pressure, pediocin PA-1 and bacteriophage P100. Food Microbiology, 2020, 86, 103315.	2.1	58
42	<i>Acinetobacter</i> spp. in food and drinking water – A review. Food Microbiology, 2021, 95, 103675.	2.1	58
43	Persistent and non-persistent strains of <i>Listeria monocytogenes</i> : A focus on growth kinetics under different temperature, salt, and pH conditions and their sensitivity to sanitizers. Food Microbiology, 2016, 57, 103-108.	2.1	57
44	<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
45	Antilisterial activity of lactic acid bacteria isolated from "Alheiras" (traditional Portuguese) Tj ETQq1 1 0.784314.rgBT /Overlock 1	2.7	53
46	Growth control of <i>Listeria innocua</i> 2030c on vacuum-packaged cold-smoked salmon by lactic acid bacteria. International Journal of Food Microbiology, 2008, 121, 285-294.	2.1	53
47	Survival and biofilm formation by Group B streptococci in simulated vaginal fluid at different pHs. Antonie Van Leeuwenhoek, 2012, 101, 677-682.	0.7	53
48	Recurrent and Sporadic <i>Listeria monocytogenes</i> Contamination in Alheiras Represents Considerable Diversity, Including Virulence-Attenuated Isolates. Applied and Environmental Microbiology, 2007, 73, 3887-3895.	1.4	52
49	Biocontrol strategies for Mediterranean-style fermented sausages. Food Research International, 2018, 103, 438-449.	2.9	52
50	Recovery of heat-injured <i>Listeria innocua</i> . International Journal of Food Microbiology, 2006, 112, 261-265.	2.1	51
51	Anti-listerial inhibitory lactic acid bacteria isolated from commercial cold smoked salmon. Food Microbiology, 2006, 23, 399-405.	2.1	49
52	Survival of spray-dried <i>Lactobacillus kefir</i> is affected by different protectants and storage conditions. Biotechnology Letters, 2011, 33, 681-686.	1.1	48
53	Effects of Addition of Sucrose and Salt, and of Starvation upon Thermotolerance and Survival During Storage of Freeze-dried <i>Lactobacillus delbrueckii</i> ssp <i>bulgaricus</i> . Journal of Food Science, 2003, 68, 2538-2541.	1.5	46
54	Lettuce and fruits as a source of multidrug resistant <i>Acinetobacter</i> spp.. Food Microbiology, 2017, 64, 119-125.	2.1	46

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55	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
56	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
57	Food safety in the domestic environment. Food Control, 2014, 37, 272-276.	2.8	44
58	Survival of <i>Lactobacillus sakei</i> during heating, drying and storage in the dried state when growth has occurred in the presence of sucrose or monosodium glutamate. Biotechnology Letters, 2005, 27, 249-252.	1.1	43
59	Role of Flies as Vectors of Foodborne Pathogens in Rural Areas. , 2013, 2013, 1-7.		43
60	High pressure extraction of phenolic compounds from citrus peels. High Pressure Research, 2014, 34, 447-451.	0.4	43
61	In vitro tests of suitability of bacteriocin-producing lactic acid bacteria, as potential biopreservation cultures in vacuum-packaged cold-smoked salmon. Food Control, 2008, 19, 535-543.	2.8	42
62	Effects of the components of two antimicrobial emulsions on food-borne pathogens. Food Control, 2010, 21, 227-230.	2.8	41
63	Characterization of microbial population of "Alheira" (a traditional Portuguese fermented sausage) by PCR-DGGE and traditional cultural microbiological methods. Journal of Applied Microbiology, 2008, 105, 2187-2194.	1.4	40
64	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
65	Organic versus conventional food: A comparison regarding food safety. Food Reviews International, 2017, 33, 424-446.	4.3	40
66	Development of probiotic fruit juice powders by spray-drying: A review. Food Reviews International, 2017, 33, 335-358.	4.3	40
67	Screening of Bacteriocinogenic Lactic Acid Bacteria and Their Characterization as Potential Probiotics. Microorganisms, 2020, 8, 393.	1.6	40
68	Cheese-related listeriosis outbreak, Portugal, March 2009 to February 2012. Eurosurveillance, 2015, 20, .	3.9	39
69	Improved methods for the enumeration of heterotrophic bacteria in bottled mineral waters. Journal of Microbiological Methods, 2001, 44, 97-103.	0.7	38
70	Evaluation of a bacteriocin-producing strain of <i>Pediococcus acidilactici</i> as a biopreservative for "Alheira", a fermented meat sausage. Food Control, 2009, 20, 764-770.	2.8	38
71	Method for bacteriophage isolation against target <i>Campylobacter</i> strains. Letters in Applied Microbiology, 2010, 50, 192-197.	1.0	37
72	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

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73	Prevalence and antimicrobial susceptibility of <i>Acinetobacter</i> spp. isolated from meat. <i>International Journal of Food Microbiology</i> , 2017, 243, 58-63.	2.1	37
74	Biopreservation approaches to reduce <i>Listeria monocytogenes</i> in fresh vegetables. <i>Food Microbiology</i> , 2020, 85, 103282.	2.1	37
75	<i>Salmonella</i> in eggs: From shopping to consumption—A review providing an evidence-based analysis of risk factors. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2716-2741.	5.9	37
76	Cross-contamination events of <i>Campylobacter</i> spp. in domestic kitchens associated with consumer handling practices of raw poultry. <i>International Journal of Food Microbiology</i> , 2021, 338, 108984.	2.1	36
77	Influence of pH, type of acid and recovery media on the thermal inactivation of <i>Listeria innocua</i> . <i>International Journal of Food Microbiology</i> , 2009, 133, 121-128.	2.1	35
78	Sigmoidal thermal inactivation kinetics of <i>Listeria innocua</i> in broth: Influence of strain and growth phase. <i>Food Control</i> , 2009, 20, 1151-1157.	2.8	34
79	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
80	Influence of <i>Listeria innocua</i> on the growth of <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2010, 21, 1492-1496.	2.8	33
81	Behaviour of <i>Listeria monocytogenes</i> isolates through gastro-intestinal tract passage simulation, before and after two sub-lethal stresses. <i>Food Microbiology</i> , 2012, 30, 24-28.	2.1	31
82	Influence of sub-lethal stresses on the survival of lactic acid bacteria after spray-drying in orange juice. <i>Food Microbiology</i> , 2015, 52, 77-83.	2.1	31
83	High hydrostatic pressure effects on <i>Listeria monocytogenes</i> and <i>L. innocua</i> : Evidence for variability in inactivation behaviour and in resistance to pediocin bacHA-6111-2. <i>Food Microbiology</i> , 2017, 64, 226-231.	2.1	31
84	Biofilm Formation among Clinical and Food Isolates of <i>Listeria monocytogenes</i> . <i>International Journal of Microbiology</i> , 2013, 2013, 1-6.	0.9	30
85	Survival and biofilm formation of <i>Listeria monocytogenes</i> in simulated vaginal fluid: influence of pH and strain origin. <i>FEMS Immunology and Medical Microbiology</i> , 2011, 62, 315-320.	2.7	29
86	Evaluation of Antibiotic Resistance Patterns of Food and Clinical <i>Listeria monocytogenes</i> Isolates in Portugal. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 861-866.	0.8	29
87	Consumer practices and prevalence of <i>Campylobacter</i> , <i>Salmonella</i> and norovirus in kitchens from six European countries. <i>International Journal of Food Microbiology</i> , 2021, 347, 109172.	2.1	29
88	Microbiological Characterization of Randomly Selected Portuguese Raw Milk Cheeses with Reference to Food Safety. <i>Journal of Food Protection</i> , 2007, 70, 1710-1716.	0.8	28
89	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
90	Detection of premature stop codons leading to truncated internalin A among food and clinical strains of <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2017, 63, 6-11.	2.1	28

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91	Induction of stress tolerance in <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> by the addition of sucrose to the growth medium. <i>Journal of Dairy Research</i> , 2004, 71, 121-125.	0.7	25
92	<i>Lactobacillus plantarum</i> survival during the osmotic dehydration and storage of probiotic cut apple. <i>Journal of Functional Foods</i> , 2017, 38, 519-528.	1.6	25
93	Effect of cut type on quality of minimally processed papaya. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2050-2060.	1.7	24
94	Partial Characterization of Nine Bacteriocins Produced by Lactic Acid Bacteria Isolated from Cold-Smoked Salmon with Activity against <i>Listeria monocytogenes</i> . <i>Food Biotechnology</i> , 2009, 23, 50-73.	0.6	24
95	Survival of Clinical and Food Isolates of <i>Listeria monocytogenes</i> Through Simulated Gastrointestinal Tract Conditions. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 121-128.	0.8	23
96	Balsamic vinegar from Modena: An easy and effective approach to reduce <i>Listeria monocytogenes</i> from lettuce. <i>Food Control</i> , 2014, 42, 38-42.	2.8	23
97	The protective effect of food matrices on <i>Listeria lytic</i> bacteriophage P100 application towards high pressure processing. <i>Food Microbiology</i> , 2018, 76, 416-425.	2.1	23
98	Time-temperature profiles and <i>Listeria monocytogenes</i> presence in refrigerators from households with vulnerable consumers. <i>Food Control</i> , 2020, 111, 107078.	2.8	23
99	Distribution and characterization of <i>Listeria monocytogenes</i> clinical isolates in Portugal, 1994-2007. <i>European Journal of Clinical Microbiology and Infectious Diseases</i> , 2010, 29, 1219-1227.	1.3	22
100	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powders after processing and storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 381-388.	1.3	22
101	Human umbilical cord blood plasma as an alternative to animal sera for mesenchymal stromal cells in vitro expansion - A multicomponent metabolomic analysis. <i>PLoS ONE</i> , 2018, 13, e0203936.	1.1	22
102	Microbiological contamination of reusable plastic bags for food transportation. <i>Food Control</i> , 2019, 99, 158-163.	2.8	22
103	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of <i>Listeria monocytogenes</i> strains. <i>Food Microbiology</i> , 2020, 87, 103351.	2.1	22
104	Microbial physicochemical integrated analysis of kombucha fermentation. <i>LWT - Food Science and Technology</i> , 2021, 148, 111788.	2.5	22
105	Food Safety in Local Farming of Fruits and Vegetables. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9733.	1.2	22
106	Comparison of Oxford Agar, PALCAM and <i>Listeria monocytogenes</i> Blood Agar for the recovery of <i>L. monocytogenes</i> from foods and environmental samples. <i>Food Control</i> , 2001, 12, 511-514.	2.8	21
107	Impedimetric method for estimating the residual activity of freeze-dried <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> . <i>International Dairy Journal</i> , 2003, 13, 463-468.	1.5	21
108	Occurrence, Identification, and Characterization of <i>Campylobacter</i> Species Isolated from Portuguese Poultry Samples Collected from Retail Establishments. <i>Poultry Science</i> , 2008, 87, 187-190.	1.5	21

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109	Antilisterial activity of bacteriocinogenic <i>Pediococcus acidilactici</i> HA6111-2 and <i>Lactobacillus plantarum</i> ESB 202 grown under pH and osmotic stress conditions. <i>Food Microbiology</i> , 2015, 48, 109-115.	2.1	21
110	Enrichment of <i>Acinetobacter</i> spp. from food samples. <i>Food Microbiology</i> , 2016, 55, 123-127.	2.1	21
111	The most important attributes of beef sensory quality and production variables that can affect it: A review. <i>Livestock Science</i> , 2021, 250, 104573.	0.6	21
112	Listeriosis in Portugal: an existing but under reported infection. <i>BMC Infectious Diseases</i> , 2006, 6, 153.	1.3	20
113	Microbiological quality of raw berries and their products: A focus on foodborne pathogens. <i>Heliyon</i> , 2019, 5, e02992.	1.4	20
114	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. <i>International Journal of Food Microbiology</i> , 2021, 337, 108928.	2.1	20
115	Food safety aspects on ethnic foods: toxicological and microbial risks. <i>Current Opinion in Food Science</i> , 2015, 6, 24-32.	4.1	19
116	Prevalence of <i>Staphylococcus aureus</i> from nares and hands on health care professionals in a Portuguese Hospital. <i>Journal of Applied Microbiology</i> , 2016, 121, 831-839.	1.4	18
117	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
118	Survival characteristics of pathogens inoculated into bottled mineral water. <i>Food Control</i> , 2001, 12, 311-316.	2.8	17
119	Effects of Processing and Storage on <i>Pediococcus pentosaceus</i> SB83 in Vaginal Formulations: Lyophilized Powder and Tablets. <i>BioMed Research International</i> , 2013, 2013, 1-8.	0.9	17
120	Biopreservation strategies in combination with mild high pressure treatments in traditional Portuguese ready-to-eat meat sausage. <i>Food Bioscience</i> , 2017, 19, 65-72.	2.0	17
121	Death Kinetics of <i>Lactobacillus bulgaricus</i> in a Spray Drying Process. <i>Journal of Food Protection</i> , 1995, 58, 934-936.	0.8	16
122	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. <i>International Journal of Food Science and Technology</i> , 2012, 47, 416-421.	1.3	16
123	Effect of high pressure on growth and bacteriocin production of <i>Pediococcus acidilactici</i> HA-6111-2. <i>High Pressure Research</i> , 2015, 35, 405-418.	0.4	16
124	Effect of Different Conditions of Growth and Storage on the Cell Counts of Two Lactic Acid Bacteria after Spray Drying in Orange Juice. <i>Beverages</i> , 2016, 2, 8.	1.3	16
125	Data fusion of UPLC data, NIR spectra and physicochemical parameters with chemometrics as an alternative to evaluating kombucha fermentation. <i>LWT - Food Science and Technology</i> , 2020, 133, 109875.	2.5	16
126	<i>Acinetobacter portensis</i> sp. nov. and <i>Acinetobacter guerra</i> sp. nov., isolated from raw meat. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 4544-4554.	0.8	16

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127	Dried Fruit Matrices Incorporated with a Probiotic Strain of <i>Lactobacillus plantarum</i> . <i>International Journal of Food Studies</i> , 2014, 3, .	0.5	16
128	Heat inactivation of <i>Listeria innocua</i> in broth and food products under non-isothermal conditions. <i>Food Control</i> , 2011, 22, 20-26.	2.8	15
129	Kitchen layouts and consumers'™ food hygiene practices: Ergonomics versus safety. <i>Food Control</i> , 2022, 131, 108433.	2.8	15
130	Microbiological quality of Portuguese yogurts. <i>Journal of Industrial Microbiology and Biotechnology</i> , 1998, 21, 19-21.	1.4	14
131	Comparison of recovery methods for the enumeration of injured <i>Listeria innocua</i> cells under isothermal and non-isothermal treatments. <i>Food Microbiology</i> , 2010, 27, 1112-1120.	2.1	14
132	Antimicrobial activity of ethanolic extract of propolis in <i>Alheira</i> , a fermented meat sausage. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	14
133	Risk communication strategies (on listeriosis) for high-risk groups. <i>Trends in Food Science and Technology</i> , 2019, 84, 68-70.	7.8	14
134	Innovative hurdle system towards <i>Listeria monocytogenes</i> inactivation in a fermented meat sausage model - high pressure processing assisted by bacteriophage P100 and bacteriocinogenic <i>Pediococcus acidilactici</i> . <i>Food Research International</i> , 2021, 148, 110628.	2.9	14
135	Genetic and Phenotypic Characterization of <i>Listeria monocytogenes</i> from Human Clinical Cases That Occurred in Portugal Between 2008 and 2012. <i>Foodborne Pathogens and Disease</i> , 2014, 11, 907-916.	0.8	13
136	Characterization of clinical and food <i>Listeria monocytogenes</i> isolates with different antibiotic resistance patterns through simulated gastrointestinal tract conditions and environmental stresses. <i>Microbial Risk Analysis</i> , 2016, 1, 40-46.	1.3	13
137	Teaching young consumers in Europe: a multicentre qualitative needs assessment with educators on food hygiene and food safety. <i>Perspectives in Public Health</i> , 2022, 142, 175-183.	0.8	13
138	Young People's™ Views on Food Hygiene and Food Safety: A Multicentre Qualitative Study. <i>Education Sciences</i> , 2021, 11, 261.	1.4	13
139	In Vitro Antimicrobial Activities of Various Essential Oils Against Pathogenic and Spoilage Microorganisms. <i>Journal of Food Quality and Hazards Control</i> , 2018, 5, 41-48.	0.1	13
140	Modified <i>Pseudomonas</i> agar: new differential medium for the detection/enumeration of <i>Pseudomonas aeruginosa</i> in mineral water. <i>Journal of Microbiological Methods</i> , 2002, 49, 69-74.	0.7	12
141	Biofilm formation by persistent and non-persistent <i>Listeria monocytogenes</i> strains on abiotic surfaces. <i>Acta Alimentaria</i> , 2017, 46, 43-50.	0.3	12
142	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. <i>Food Control</i> , 2020, 111, 107077.	2.8	12
143	Could Modifications of Processing Parameters Enhance the Growth and Selection of Lactic Acid Bacteria in Cold-Smoked Salmon To Improve Preservation by Natural Means?. <i>Journal of Food Protection</i> , 2007, 70, 1607-1614.	0.8	11
144	Awareness of listeriosis among Portuguese pregnant women. <i>Food Control</i> , 2014, 46, 513-519.	2.8	11

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145	Rat Olfactory Mucosa Mesenchymal Stem/Stromal Cells (OM-MSCs): A Characterization Study. <i>International Journal of Cell Biology</i> , 2020, 2020, 1-21.	1.0	11
146	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
147	Presence of microbial pathogens and genetic diversity of <i>Listeria monocytogenes</i> in a constructed wetland system. <i>Ecological Engineering</i> , 2017, 102, 344-351.	1.6	10
148	Occurrence of <i>Salmonella</i> spp. in eggs from backyard chicken flocks in Portugal and Romania - Results of a preliminary study. <i>Food Control</i> , 2020, 113, 107180.	2.8	10
149	Study of Cytolethal Distending Toxin (cdt) in <i>Campylobacter coli</i> Using a Multiplex Polymerase Chain Reaction Assay and Its Distribution Among Clinical and Food Strains. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 103-106.	0.8	9
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