Paula Teixeira

List of Publications by Year in descending order

212 papers	8,774 citations	41323 49 h-index	54882 84 g-index
220 all docs	220 docs citations	220 times ranked	8244 citing authors

#	Article	IF	Citations
1	Teaching young consumers in Europe: a multicentre qualitative needs assessment with educators on food hygiene and food safety. Perspectives in Public Health, 2022, 142, 175-183.	0.8	13
2	Kitchen layouts and consumersâ€™ food hygiene practices: Ergonomics versus safety. Food Control, 2022, 131, 108433.	2.8	15
3	Self-reported practices by Portuguese consumers regarding eggsâ€™ safety: An analysis based on critical consumer handling points. Food Control, 2022, 133, 108635.	2.8	4
4	Inhibition of Several Bacterial Species Isolated from Squid and Shrimp Skewers by Different Natural Edible Compounds. Foods, 2022, 11, 757.	1.9	0
5	Occurrence of Fecal Bacteria and Zoonotic Pathogens in Different Water Bodies: Supporting Water Quality Management. Water (Switzerland), 2022, 14, 780.	1.2	5
6	From chicken to salad: Cooking salt as a potential vehicle of Salmonella spp. and Listeria monocytogenes cross-contamination. Food Control, 2022, 137, 108959.	2.8	8
7	Analysis of Alternative Shelf Life-Extending Protocols and Their Effect on the Preservation of Seafood Products. Foods, 2022, 11, 1100.	1.9	11
8	Biotechnology Approaches in Food Preservation and Food Safety. Foods, 2022, 11, 1391.	1.9	1
9	Raw-egg based-foods consumption and food handling practices: A recipe for foodborne diseases among Romanian and Portuguese consumers. Food Control, 2022, 139, 109046.	2.8	5
10	Pasteurised eggs - A food safety solution against Salmonella backed by sensorial analysis of dishes traditionally containing raw or undercooked eggs. International Journal of Gastronomy and Food Science, 2022, 28, 100547.	1.3	5
11	Occurrence and Multidrug Resistance of Campylobacter in Chicken Meat from Different Production Systems. Foods, 2022, 11, 1827.	1.9	4
12	Protozoa as the â€œUnderdogsâ€•for Microbiological Quality Evaluation of Fresh Vegetables. Applied Sciences (Switzerland), 2022, 12, 7145.	1.3	2
13	Food safety myths consequences for health: A study of reported gastroenteritis incidence and prevalence in UK, Norway and Germany. Food Control, 2022, 142, 109210.	2.8	1
14	Acinetobacter spp. in food and drinking water â€“ A review. Food Microbiology, 2021, 95, 103675.	2.1	58
15	Cross-contamination events of Campylobacter spp. in domestic kitchens associated with consumer handling practices of raw poultry. International Journal of Food Microbiology, 2021, 338, 108984.	2.1	36
16	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. International Journal of Food Microbiology, 2021, 337, 108928.	2.1	20
17	Young Peopleâ€™s Views on Food Hygiene and Food Safety: A Multicentre Qualitative Study. Education Sciences, 2021, 11, 261.	1.4	13
18	The Inhibitory Concentration of Natural Food Preservatives May Be Biased by the Determination Methods. Foods, 2021, 10, 1009.	1.9	7

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19	Cross-contamination of lettuce with Campylobacter spp. via cooking salt during handling raw poultry. PLoS ONE, 2021, 16, e0250980.	1.1	9
20	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
21	Salmonella in eggs: From shopping to consumptionâ€”A review providing an evidenceâ€based analysis of risk factors. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2716-2741.	5.9	37
22	Consumer practices and prevalence of Campylobacter, Salmonella and norovirus in kitchens from six European countries. International Journal of Food Microbiology, 2021, 347, 109172.	2.1	29
23	Microbialâ€“physicochemical integrated analysis of kombucha fermentation. LWT - Food Science and Technology, 2021, 148, 111788.	2.5	22
24	The most important attributes of beef sensory quality and production variables that can affect it: A review. Livestock Science, 2021, 250, 104573.	0.6	21
25	Efficacy of Removing Bacteria and Organic Dirt from Handsâ€”A Study Based on Bioluminescence Measurements for Evaluation of Hand Hygiene When Cooking. International Journal of Environmental Research and Public Health, 2021, 18, 8828.	1.2	1
26	Food Safety in Local Farming of Fruits and Vegetables. International Journal of Environmental Research and Public Health, 2021, 18, 9733.	1.2	22
27	Chemical-Based Methodologies to Extend the Shelf Life of Fresh Fishâ€”A Review. Foods, 2021, 10, 2300.	1.9	6
28	Innovative hurdle system towards Listeria monocytogenes inactivation in a fermented meat sausage model - high pressure processing assisted by bacteriophage P100 and bacteriocinogenic Pediococcus acidilactici. Food Research International, 2021, 148, 110628.	2.9	14
29	Data on European kitchen layouts belonging to vulnerable consumers (elderly people and young) Tj ETQq1 1 0.784314 rgBT /Overloc 107362.	0.5	1
30	Impact of high hydrostatic pressure on the stability of lytic bacteriophages cocktail Salmonelexâ„¢ towards potential application on Salmonella inactivation. LWT - Food Science and Technology, 2021, 151, 112108.	2.5	2
31	Editorial: Microbiological Risks in Food Processing. Frontiers in Sustainable Food Systems, 2021, 4, .	1.8	4
32	Preparation and Characterization of Bioactive Chitosan-Based Films Incorporated with Olive Leaves Extract for Food Packaging Applications. Coatings, 2021, 11, 1339.	1.2	7
33	Traditional Methods of Analysis for Listeria monocytogenes. Methods in Molecular Biology, 2021, 2220, 3-16.	0.4	3
34	Non-thermal approach to Listeria monocytogenes inactivation in milk: The combined effect of high pressure, pediocin PA-1 and bacteriophage P100. Food Microbiology, 2020, 86, 103315.	2.1	58
35	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
36	Biopreservation approaches to reduce Listeria monocytogenes in fresh vegetables. Food Microbiology, 2020, 85, 103282.	2.1	37

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37	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of Listeria monocytogenes strains. Food Microbiology, 2020, 87, 103351.	2.1	22
38	Using tactile cold perceptions as an indicator of food safety-a hazardous choice. Food Control, 2020, 111, 107069.	2.8	5
39	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. Food Control, 2020, 111, 107077.	2.8	12
40	Time-temperature profiles and Listeria monocytogenes presence in refrigerators from households with vulnerable consumers. Food Control, 2020, 111, 107078.	2.8	23
41	Data fusion of UPLC data, NIR spectra and physicochemical parameters with chemometrics as an alternative to evaluating kombucha fermentation. LWT - Food Science and Technology, 2020, 133, 109875.	2.5	16
42	Microbiological and Chemical Quality of Portuguese Lettuceâ€"Results of a Case Study. Foods, 2020, 9, 1274.	1.9	4
43	Non meat-based alheirasâ€“ a safer novel trend?. Food Control, 2020, 113, 107177.	2.8	4
44	Rat Olfactory Mucosa Mesenchymal Stem/Stromal Cells (OM-MSCs): A Characterization Study. International Journal of Cell Biology, 2020, 2020, 1-21.	1.0	11
45	Screening of Bacteriocinogenic Lactic Acid Bacteria and Their Characterization as Potential Probiotics. Microorganisms, 2020, 8, 393.	1.6	40
46	Occurrence of Salmonella spp. in eggs from backyard chicken flocks in Portugal and Romania - Results of a preliminary study. Food Control, 2020, 113, 107180.	2.8	10
47	Acinetobacter portensis sp. nov. and Acinetobacter guerrae sp. nov., isolated from raw meat. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 4544-4554.	0.8	16
48	Methods currently applied to study the prevalence of Clostridioides difficile in foods. AIMS Agriculture and Food, 2020, 5, 102-128.	0.8	4
49	Evaluation of the microbiological safety and sensory quality of a sliced cured-smoked pork product with protective cultures addition and modified atmosphere packaging. Food Science and Technology International, 2019, 25, 327-336.	1.1	2
50	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
51	Are meats indeed sold in Portugal without Clostridioides difficile?. Acta Alimentaria, 2019, 48, 391-395.	0.3	1
52	Microbiological quality of raw berries and their products: A focus on foodborne pathogens. Heliyon, 2019, 5, e02992.	1.4	20
53	An introduction to current food safety needs. Trends in Food Science and Technology, 2019, 84, 1-3.	7.8	76
54	Survival of clinical and food Acinetobacter spp. isolates exposed to different stress conditions. Food Microbiology, 2019, 77, 202-207.	2.1	9

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55	Microbiological contamination of reusable plastic bags for food transportation. Food Control, 2019, 99, 158-163.	2.8	22
56	Risk communication strategies (on listeriosis) for high-risk groups. Trends in Food Science and Technology, 2019, 84, 68-70.	7.8	14
57	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
58	Microbiological characterization of different formulations of alheiras (fermented sausages). AIMS Agriculture and Food, 2019, 4, 399-413.	0.8	5
59	Influence of oregano essential oil on the inhibition of selected pathogens in â€œAlheiraâ€•during storage [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 13-23.	0.2	2
60	Biocontrol strategies for Mediterranean-style fermented sausages. Food Research International, 2018, 103, 438-449.	2.9	52
61	Genome Sequence of Listeria monocytogenes 2542, a Serotype 4b Strain from a Cheese-Related Outbreak in Portugal. Genome Announcements, 2018, 6, .	0.8	2
62	Human umbilical cord blood plasma as an alternative to animal sera for mesenchymal stromal cells in vitro expansion â€“ A multicomponent metabolomic analysis. PLoS ONE, 2018, 13, e0203936.	1.1	22
63	Staphylococcus aureus , a Food Pathogen: Virulence Factors and Antibiotic Resistance. , 2018, , 213-238.		6
64	The protective effect of food matrices on Listeria lytic bacteriophage P100 application towards high pressure processing. Food Microbiology, 2018, 76, 416-425.	2.1	23
65	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues. , 2018, , 255-276.		2
66	In Vitro Antimicrobial Activities of Various Essential Oils Against Pathogenic and Spoilage Microorganisms. Journal of Food Quality and Hazards Control, 2018, 5, 41-48.	0.1	13
67	Effects of Lactobacillus plantarum Bacteriocinogenic Culture on Physicochemical, Microbiological, and Sensorial Characteristics of â€œChouriÃ§o Vinha dÂ´Alhosâ€, a Traditional Portuguese Sausage. Journal of Food Quality and Hazards Control, 2018, 5, 118-127.	0.1	6
68	Organic versus conventional food: A comparison regarding food safety. Food Reviews International, 2017, 33, 424-446.	4.3	40
69	Development of probiotic fruit juice powders by spray-drying: A review. Food Reviews International, 2017, 33, 335-358.	4.3	40
70	Lettuce and fruits as a source of multidrug resistant Acinetobacter spp.. Food Microbiology, 2017, 64, 119-125.	2.1	46
71	Evaluation of the Combined Effect of Chitosan and Lactic Acid Bacteria inAlheira(Fermented Meat) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	7
72	High hydrostatic pressure effects on Listeria monocytogenes and L. innocua: Evidence for variability in inactivation behaviour and in resistance to pediocin bacHA-6111-2. Food Microbiology, 2017, 64, 226-231.	2.1	31

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73	Survival of Listeria monocytogenes with different antibiotic resistance patterns to food-associated stresses. International Journal of Food Microbiology, 2017, 245, 79-87.	2.1	60
74	Presence of microbial pathogens and genetic diversity of Listeria monocytogenes in a constructed wetland system. Ecological Engineering, 2017, 102, 344-351.	1.6	10
75	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
76	Biopreservation strategies in combination with mild high pressure treatments in traditional Portuguese ready-to-eat meat sausage. Food Bioscience, 2017, 19, 65-72.	2.0	17
77	Enhancement of bacteriocin production and antimicrobial activity of Pediococcus acidilactici HA-6111-2. Acta Alimentaria, 2017, 46, 92-99.	0.3	0
78	Prevalence and antimicrobial susceptibility of Acinetobacter spp. isolated from meat. International Journal of Food Microbiology, 2017, 243, 58-63.	2.1	37
79	Lactobacillus plantarum survival during the osmotic dehydration and storage of probiotic cut apple. Journal of Functional Foods, 2017, 38, 519-528.	1.6	25
80	Virulence and resistance profile of Staphylococcus aureus isolated from food. Acta Alimentaria, 2017, 46, 231-237.	0.3	2
81	Detection of premature stop codons leading to truncated internalin AÂamong food and clinical strains of Listeria monocytogenes. Food Microbiology, 2017, 63, 6-11.	2.1	28
82	Biofilm formation by persistent and non-persistent Listeria monocytogenes strains on abiotic surfaces. Acta Alimentaria, 2017, 46, 43-50.	0.3	12
83	Antilisterial active compound from lactic acid bacteria present on fresh iceberg lettuce. Acta Alimentaria, 2016, 45, 416-426.	0.3	3
84	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
85	Prevalence ofStaphylococcus aureusfrom nares and hands on health care professionals in a Portuguese Hospital. Journal of Applied Microbiology, 2016, 121, 831-839.	1.4	18
86	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
87	Contributing data for risk assessment of traditional fermented sausages: ï¿½ï¿½Salpicï¿½ï¿½o de Vinhaisï¿½ï¿½ and ï¿½ï¿½Chouriï¿½ï¿½a de Vinhaisï¿½ï¿½. Cogent Food and Agriculture, 2016, 2, .	0.6	2
88	Antimicrobial activity of ethanolic extract of propolis in ï¿½ï¿½Alheiraï¿½ï¿½, a fermented meat sausage. Cogent Food and Agriculture, 2016, 2, .	0.6	14
89	Persistent and non-persistent strains of Listeria monocytogenes: 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
90	Food Safety Aspects Concerning Traditional Foods. Food Engineering Series, 2016, , 33-54.	0.3	1

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91	Enrichment of Acinetobacter spp. from food samples. Food Microbiology, 2016, 55, 123-127.	2.1	21
92	Gynecological Health and Probiotics. , 2016, , 741-752.		3
93	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
94	Characterization of clinical and food Listeria monocytogenes isolates with different antibiotic resistance patterns through simulated gastrointestinal tract conditions and environmental stresses. Microbial Risk Analysis, 2016, 1, 40-46.	1.3	13
95	Effect of high pressure on growth and bacteriocin production ofPediococcus acidilacticiHA-6111-2. High Pressure Research, 2015, 35, 405-418.	0.4	16
96	Food safety aspects on ethnic foods: toxicological and microbial risks. Current Opinion in Food Science, 2015, 6, 24-32.	4.1	19
97	Antilisterial activity of bacteriocinogenic Pediococcus acidilactici HA6111-2 and Lactobacillus plantarum ESB 202 grown under pH and osmotic stress conditions. Food Microbiology, 2015, 48, 109-115.	2.1	21
98	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
99	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
100	<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
101	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
102	Cheese-related listeriosis outbreak, Portugal, March 2009 to February 2012. Eurosurveillance, 2015, 20, .	3.9	39
103	Characterization of a Bacteriocin of Pediococcus pentosaceus SB83 and Its Potential for Vaginal Application. Anti-Infective Agents, 2014, 12, 68-74.	0.1	6
104	Listeria monocytogenes Persistence in Food-Associated Environments: Epidemiology, Strain Characteristics, and Implications for Public Health. Journal of Food Protection, 2014, 77, 150-170.	0.8	566
105	Awareness of listeriosis among Portuguese pregnant women. Food Control, 2014, 46, 513-519.	2.8	11
106	High pressure extraction of phenolic compounds from citrus peelsâ€. High Pressure Research, 2014, 34, 447-451.	0.4	43
107	The role of lactobacilli and probiotics in maintaining vaginal health. Archives of Gynecology and Obstetrics, 2014, 289, 479-489.	0.8	270
108	Genetic and Phenotypic Characterization of Listeria monocytogenes from Human Clinical Cases That Occurred in Portugal Between 2008 and 2012. Foodborne Pathogens and Disease, 2014, 11, 907-916.	0.8	13

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109	Selection of potential probiotic Enterococcus faecium isolated from Portuguese fermented food. International Journal of Food Microbiology, 2014, 191, 144-148.	2.1	45
110	Balsamic vinegar from Modena: An easy and effective approach to reduce Listeria monocytogenes from lettuce. Food Control, 2014, 42, 38-42.	2.8	23
111	Food safety in the domestic environment. Food Control, 2014, 37, 272-276.	2.8	44
112	Pediococcus pentosaceus SB83 as a potential probiotic incorporated in a liquid system for vaginal delivery. Beneficial Microbes, 2014, 5, 421-426.	1.0	8
113	Traditional Methods for Isolation of Listeria monocytogenes. Methods in Molecular Biology, 2014, 1157, 15-30.	0.4	5
114	Dried Fruit Matrices Incorporated with a Probiotic Strain of Lactobacillus plantarum. International Journal of Food Studies, 2014, 3, .	0.5	16
115	Fresh fruits and vegetablesâ€"An overview on applied methodologies to improve its quality and safety. Innovative Food Science and Emerging Technologies, 2013, 20, 1-15.	2.7	381
116	Evaluation of Antibiotic Resistance Patterns of Food and ClinicalListeria monocytogenesIsolates in Portugal. Foodborne Pathogens and Disease, 2013, 10, 861-866.	0.8	29
117	Foci of contamination of Listeria monocytogenes in different cheese processing plants. International Journal of Food Microbiology, 2013, 167, 303-309.	2.1	73
118	Evaluation of characteristics of Pediococcus spp. to be used as a vaginal probiotic. Journal of Applied Microbiology, 2013, 115, 527-538.	1.4	40
119	Effects of Processing and Storage onPediococcus pentosaceusSB83 in Vaginal Formulations: Lyophilized Powder and Tablets. BioMed Research International, 2013, 2013, 1-8.	0.9	17
120	Biofilm Formation among Clinical and Food Isolates ofListeria monocytogenes. International Journal of Microbiology, 2013, 2013, 1-6.	0.9	30
121	Role of Flies as Vectors of Foodborne Pathogens in Rural Areas. , 2013, 2013, 1-7.		43
122	Listeriosis during Pregnancy: A Public Health Concern. ISRN Obstetrics & Gynecology, 2013, 2013, 1-6.	1.2	87
123	Characterization of Staphylococcus aureus isolated from healthy children in Portugal. , 2012, , .		1
124	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
125	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
126	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

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127	Heat inactivation of Listeria innocua in broth and food products under non-isothermal conditions. Food Control, 2011, 22, 20-26.	2.8	15
128	Characterization of bacPPK34 a bacteriocin produced by Pediococcus pentosaceus strain K34 isolated from â€œAlheiraâ€• Food Control, 2011, 22, 940-946.	2.8	37
129	Thermal inactivation of Listeria monocytogenes from alheiras, traditional Portuguese sausage during cooking. Food Control, 2011, 22, 1960-1964.	2.8	9
130	Campylobacter spp. as a Foodborne Pathogen: A Review. Frontiers in Microbiology, 2011, 2, 200.	1.5	456
131	Case report of clinical salmonellosis by Salmonella Typhimurium that occurred in Portuguese children. Letters in Applied Microbiology, 2011, 53, 300-305.	1.0	1
132	Sprayâ€drying for the production of dried cultures. International Journal of Dairy Technology, 2011, 64, 321-335.	1.3	65
133	Survival and biofilm formation ofListeria monocytogenesin simulated vaginal fluid: influence of pH and strain origin. FEMS Immunology and Medical Microbiology, 2011, 62, 315-320.	2.7	29
134	Cellular injuries of spray-dried Lactobacillus spp. isolated from kefir and their impact on probiotic properties. International Journal of Food Microbiology, 2011, 144, 556-560.	2.1	109
135	Survival of spray-dried Lactobacillus kefir is affected by different protectants and storage conditions. Biotechnology Letters, 2011, 33, 681-686.	1.1	48
136	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
137	Distribution and characterization of Listeria monocytogenes clinical isolates in Portugal, 1994â€“2007. European Journal of Clinical Microbiology and Infectious Diseases, 2010, 29, 1219-1227.	1.3	22
138	Comparison of recovery methods for the enumeration of injured Listeria innocua cells under isothermal and non-isothermal treatments. Food Microbiology, 2010, 27, 1112-1120.	2.1	14
139	Preservation of probiotic strains isolated from kefir by spray drying. Letters in Applied Microbiology, 2010, 50, 7-12.	1.0	80
140	Method for bacteriophage isolation against targetCampylobacterstrains. Letters in Applied Microbiology, 2010, 50, 192-197.	1.0	37
141	Survival of Clinical and Food Isolates of Listeria monocytogenes Through Simulated Gastrointestinal Tract Conditions. Foodborne Pathogens and Disease, 2010, 7, 121-128.	0.8	23
142	Study of Cytolethal Distending Toxin (cdt) inCampylobacter coliUsing a Multiplex Polymerase Chain Reaction Assay and Its Distribution Among Clinical and Food Strains. Foodborne Pathogens and Disease, 2010, 7, 103-106.	0.8	9
143	Effects of the components of two antimicrobial emulsions on food-borne pathogens. Food Control, 2010, 21, 227-230.	2.8	41
144	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

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145	Numeric taxonomy approaches for lytic evaluation of Salmonella specific bacteriophages. Food Control, 2010, 21, 754-759.	2.8	1
146	Influence of Listeria innocua on the growth of Listeria monocytogenes. Food Control, 2010, 21, 1492-1496.	2.8	33
147	Differences between clinical and food isolates of Listeria monocytogenes in biofilm formation. , 2010, , .		0
148	Application of an Impedimetric Technique for the Detection of Lytic Infection ofSalmonellaspp. by Specific Phages. International Journal of Microbiology, 2009, 2009, 1-6.	0.9	6
149	Characterization for enterotoxin production, virulence factors, and antibiotic susceptibility of Staphylococcus aureus isolates from various foods in Portugal. Food Microbiology, 2009, 26, 278-282.	2.1	214
150	Antibiotic susceptibility of enterococci isolated from traditional fermented meat products. Food Microbiology, 2009, 26, 527-532.	2.1	69
151	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
152	Influence of pH, type of acid and recovery media on the thermal inactivation of Listeria innocua. International Journal of Food Microbiology, 2009, 133, 121-128.	2.1	35
153	Genotypic and phenotypic characterization of Staphylococcus aureus in children from Northern Portugal. New Biotechnology, 2009, 25, S14.	2.4	0
154	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
155	Sigmoidal thermal inactivation kinetics of Listeria innocua in broth: Influence of strain and growth phase. Food Control, 2009, 20, 1151-1157.	2.8	34
156	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
157	Phenotypic and genetic heterogeneity of lactic acid bacteria isolated from â€œAlheiraâ€, a traditional fermented sausage produced in Portugal. Meat Science, 2009, 82, 389-398.	2.7	58
158	Partial Characterization of Nine Bacteriocins Produced by Lactic Acid Bacteria Isolated from Cold-Smoked Salmon with Activity againstListeria monocytogenes. Food Biotechnology, 2009, 23, 50-73.	0.6	24
159	Effect of cutâ€type on quality of minimally processed papaya. Journal of the Science of Food and Agriculture, 2008, 88, 2050-2060.	1.7	24
160	Effects of Various Sugars Added to Growth and Drying Media upon Thermotolerance and Survival throughout Storage of Freeze-Dried lactobacillus delbrueckii ssp. bulgaricus. Biotechnology Progress, 2008, 20, 248-254.	1.3	153
161	Characterization of microbial population of â€˜Alheiraâ€™ (a traditional Portuguese fermented sausage) by PCR-DGGE and traditional cultural microbiological methods. Journal of Applied Microbiology, 2008, 105, 2187-2194.	1.4	40
162	Growth control of Listeria innocua 2030c on vacuum-packaged cold-smoked salmon by lactic acid bacteria. International Journal of Food Microbiology, 2008, 121, 285-294.	2.1	53

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163	Occurrence, Identification, and Characterization of Campylobacter Species Isolated from Portuguese Poultry Samples Collected from Retail Establishments. Poultry Science, 2008, 87, 187-190.	1.5	21
164	Building on scientific excellence via sharing of scientific expertise â€“ The case study of food safety. Trends in Food Science and Technology, 2008, 19, S9-S13.	7.8	4
165	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
166	Recurrent and Sporadic Listeria monocytogenes Contamination in Alheiras Represents Considerable Diversity, Including Virulence-Attenuated Isolates. Applied and Environmental Microbiology, 2007, 73, 3887-3895.	1.4	52
167	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
168	Antilisterial activity of lactic acid bacteria isolated from â€œAlheirasâ€•(traditional Portuguese) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	2.7	53
169	Partial characterization of bacteriocins produced by Pediococcus pentosaceus and Enterococcus faecium isolated from ready-to-eat seafood. Journal of Biotechnology, 2007, 131, S220-S221.	1.9	7
170	Antilisterial activity of a bacteriocinogenic Pediococcus acidilactici strain, in production of â€œAlheirasâ€, at pilot scale. Journal of Biotechnology, 2007, 131, S142-S143.	1.9	0
171	Microbiological Characterization of Randomly Selected Portuguese Raw Milk Cheeses with Reference to Food Safety. Journal of Food Protection, 2007, 70, 1710-1716.	0.8	28
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