

# Carlos A Conte-Junior

## List of Publications by Year in descending order

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335  
papers

7,653  
citations

66250

44  
h-index

120465

65  
g-index

345  
all docs

345  
docs citations

345  
times ranked

8047  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound on Milk Decontamination: Potential and Limitations Against Foodborne Pathogens and Spoilage Bacteria. <i>Food Reviews International</i> , 2023, 39, 320-333.	4.3	11
2	Critical review and recent advances of 2D materials-Based gas sensors for food spoilage detection. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10536-10559.	5.4	11
3	Nanocarriers for $\beta$ -Carotene Based on Milk Protein. <i>Food and Bioprocess Technology</i> , 2023, 16, 43-67.	2.6	2
4	Effect of dietary nitrate ingestion on muscular performance: a systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5284-5306.	5.4	12
5	A Systematic Review on Metal Dynamics and Marine Toxicity Risk Assessment Using Crustaceans as Bioindicators. <i>Biological Trace Element Research</i> , 2022, 200, 881-903.	1.9	35
6	E-sensing and nanoscale-sensing devices associated with data processing algorithms applied to food quality control: a systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6605-6645.	5.4	19
7	Texture Profile Analysis: How Parameter Settings Affect the Instrumental Texture Characteristics of Fish Fillets Stored Under Refrigeration?. <i>Food Analytical Methods</i> , 2022, 15, 144-156.	1.3	5
8	Global distribution of plasmid-mediated colistin resistance <i>mcr</i> gene in <i>Salmonella</i> : A systematic review. <i>Journal of Applied Microbiology</i> , 2022, 132, 872-889.	1.4	21
9	Renin-angiotensin system modulation through enalapril and/or exercise training improves visceral adiposity in obese mice. <i>Life Sciences</i> , 2022, 291, 120269.	2.0	6
10	The Role of the Ecotoxicology Applied to Seafood as a Tool for Human Health Risk Assessments Concerning Polycyclic Aromatic Hydrocarbons. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 1211.	1.2	3
11	What Do Consumers Think About Foods Processed by Ultraviolet Radiation and Ultrasound?. <i>Foods</i> , 2022, 11, 434.	1.9	10
12	Essential oil nanoemulsions: Properties, development, and application in meat and meat products. <i>Trends in Food Science and Technology</i> , 2022, 121, 1-13.	7.8	75
13	Effect of microencapsulated watermelon ( <i>Citrullus lanatus</i> ) intake on plasma amino acids and glycemic response in healthy adults. <i>Food Bioscience</i> , 2022, 46, 101553.	2.0	2
14	Updating the use of nano-biosensors as promising devices for the diagnosis of coronavirus family members: A systematic review. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2022, 211, 114608.	1.4	18
15	Nucleic Acid-Based Nanobiosensor (NAB) Used for Salmonella Detection in Foods: A Systematic Review. <i>Nanomaterials</i> , 2022, 12, 821.	1.9	20
16	Rheological, Physical and Sensory Evaluation of Low-Fat Cupuassu Goat Milk Yogurts Supplemented with Fat Replacer. <i>Food Science of Animal Resources</i> , 2022, 42, 210-224.	1.7	5
17	Polycyclic aromatic hydrocarbons in aquatic animals: a systematic review on analytical advances and challenges. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2022, , 1-20.	0.9	2
18	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105999.	3.8	20

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19	A simple and reliable electroanalytical method employing a disposable commercial electrode for simultaneous determination of lead(II) and mercury(II) in beer. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104564.	1.9	9
20	Development of chitosan-based oleogels via crosslinking with vanillin using an emulsion templated approach: Structural characterization and their application as fat-replacer. <i>Food Structure</i> , 2022, 32, 100264.	2.3	25
21	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
22	A single screen-printed electrode in tandem with chemometric tools for the forensic differentiation of Brazilian beers. <i>Scientific Reports</i> , 2022, 12, 5630.	1.6	3
23	Fluorescence spectroscopy in tandem with chemometric tools applied to milk quality control. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104515.	1.9	9
24	Unravelling the relation between natural microbiota and biogenic amines in Brazilian dry-cured loin: a chemometric approach. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1621-1629.	1.3	4
25	Combination Treatment of Omega-3 Fatty Acids and Vitamin C Exhibited Promising Therapeutic Effect against Oxidative Impairment of the Liver in Methotrexate-Intoxicated Mice. <i>BioMed Research International</i> , 2022, 2022, 1-11.	0.9	9
26	Nanocomposites based on the graphene family for food packaging: historical perspective, preparation methods, and properties. <i>RSC Advances</i> , 2022, 12, 14084-14111.	1.7	16
27	Upgrading Common Wheat Pasta by Fiber-Rich Fraction of Potato Peel Byproduct at Different Particle Sizes: Effects on Physicochemical, Thermal, and Sensory Properties. <i>Molecules</i> , 2022, 27, 2868.	1.7	9
28	Anticancer Properties of Curcumin Against Colorectal Cancer: A Review. <i>Frontiers in Oncology</i> , 2022, 12, 881641.	1.3	30
29	Selinexor and COVID-19: The Neglected Warden. <i>Frontiers in Pharmacology</i> , 2022, 13, 884228.	1.6	20
30	Macrominerals and Trace Minerals in Commercial Infant Formulas Marketed in Brazil: Compliance With Established Minimum and Maximum Requirements, Label Statements, and Estimated Daily Intake. <i>Frontiers in Nutrition</i> , 2022, 9, 857698.	1.6	8
31	A Comparative Study of Milk Fat Extracted from the Milk of Different Goat Breeds in China: Fatty Acids, Triacylglycerols and Thermal and Spectroscopic Characterization. <i>Biomolecules</i> , 2022, 12, 730.	1.8	2
32	Preclinical anti-inflammatory and antioxidant effects of <i>Azanza garckeana</i> in STZ-induced glycemic-impaired rats, and pharmacoinformatics of its major phytoconstituents. <i>Biomedicine and Pharmacotherapy</i> , 2022, 152, 113196.	2.5	15
33	The applications of cerium oxide nanoform and its ecotoxicity in the aquatic environment: an updated insight. <i>Aquatic Living Resources</i> , 2022, 35, 9.	0.5	0
34	Recent advances in biobased and biodegradable polymer nanocomposites, nanoparticles, and natural antioxidants for antibacterial and antioxidant food packaging applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3673-3716.	5.9	65
35	Current Evidence of Watermelon ( <i>Citrullus lanatus</i> ) Ingestion on Vascular Health: A Food Science and Technology Perspective. <i>Nutrients</i> , 2022, 14, 2913.	1.7	8
36	Low-cost spectroscopic devices with multivariate analysis applied to milk authenticity. <i>Microchemical Journal</i> , 2022, 181, 107746.	2.3	9

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37	Principles and applications of non-thermal technologies and alternative chemical compounds in meat and fish. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1163-1183.	5.4	63
38	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
39	Enalapril and treadmill running reduce adiposity, but only the latter causes adipose tissue browning in mice. <i>Journal of Cellular Physiology</i> , 2021, 236, 900-910.	2.0	7
40	Optimization of UV-C light and lactic acid combined treatment in decontamination of sliced Brazilian dry-cured loin: <i>Salmonella</i> Typhimurium inactivation and physicochemical quality. <i>Meat Science</i> , 2021, 172, 108308.	2.7	12
41	Applying free word association to understand the perception of fish as a meal by Brazilians with different consumption frequencies. <i>Journal of Sensory Studies</i> , 2021, 36, e12628.	0.8	11
42	Bioactive compounds, antioxidant activity and antiproliferative effects in prostate cancer cells of green and roasted coffee extracts obtained by microwave-assisted extraction (MAE). <i>Food Research International</i> , 2021, 140, 110014.	2.9	25
43	Interactive effect of physicochemical and microbial variables on bioactive amines content during storage of probiotic fermented milk. <i>LWT - Food Science and Technology</i> , 2021, 138, 110700.	2.5	3
44	How much fluctuating asymmetry in fish is affected by mercury concentration in the Guanabara Bay, Brazil?. <i>Environmental Science and Pollution Research</i> , 2021, 28, 11183-11194.	2.7	1
45	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review. <i>RSC Advances</i> , 2021, 11, 28148-28168.	1.7	4
46	Suitability of the muscle O2 resaturation parameters most used for assessing reactive hyperemia: a near-infrared spectroscopy study. <i>Jornal Vascular Brasileiro</i> , 2021, 20, e20200143.	0.1	3
47	STORAGE STABILITY OF L-CITRULLINE IN CUCUMBER (CUCUMIS SATIVUS) AND WATERMELON (CITRULLUS) Tj ETQq1 1 0.784314 rgBT	0.0	0
48	Impact of different dairy wheys on quality parameters of ice cream. <i>Revista Brasileirade Ciencias Agrarias</i> , 2021, 16, 1-10.	0.3	0
49	Recent Advances on Nanomaterials to COVID-19 Management: A Systematic Review on Antiviral/Virucidal Agents and Mechanisms of SARS-CoV-2 Inhibition/Inactivation. <i>Global Challenges</i> , 2021, 5, 2000115.	1.8	47
50	Sensory Characteristics of Dairy By-Products as Potential Milk Replacers in Ice Cream. <i>Sustainability</i> , 2021, 13, 1531.	1.6	2
51	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021, 2, 109-139.	3.7	98
52	The Spread of the COVID-19 Outbreak in Brazil: An Overview by Kohonen Self-Organizing Map Networks. <i>Medicina (Lithuania)</i> , 2021, 57, 235.	0.8	19
53	Antimicrobial Resistance Gene Detection Methods for Bacteria in Animal-Based Foods: A Brief Review of Highlights and Advantages. <i>Microorganisms</i> , 2021, 9, 923.	1.6	28
54	Evaluation of total polyphenols content and antioxidant capacity of different commercial cocoa diferentes pÃ3s comerciais de cacau (theobroma cacao). <i>Brazilian Journal of Development</i> , 2021, 7, 39100-39109.	0.0	1

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55	Effect of high-nitrate beetroot juice consumption on thyroid gland hormones and iodine levels in adults. <i>Food Bioscience</i> , 2021, 40, 100869.	2.0	1
56	Bioactive Compounds in Infant Formula and Their Effects on Infant Nutrition and Health: A Systematic Literature Review. <i>International Journal of Food Science</i> , 2021, 2021, 1-31.	0.9	55
57	Health benefits of phytochemicals from Brazilian native foods and plants: Antioxidant, antimicrobial, anti-cancer, and risk factors of metabolic/endocrine disorders control. <i>Trends in Food Science and Technology</i> , 2021, 111, 534-548.	7.8	50
58	The pESI mega-plasmid conferring virulence and multiple-drug resistance is detected in <i>Salmonella</i> <i>Infantis</i> genome from Brazil. <i>Infection, Genetics and Evolution</i> , 2021, 95, 104934.	1.0	10
59	What are the potential strategies to achieve potentially more healthful meat products?. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6157-6170.	1.3	7
60	COVID-19 Pandemic in Rio de Janeiro, Brazil: A Social Inequality Report. <i>Medicina (Lithuania)</i> , 2021, 57, 596.	0.8	6
61	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374.	2.2	14
62	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
63	An overview of research of essential oils by self-organizing maps: A novel approach for meta-analysis study. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3136-3163.	5.9	15
64	Safety of Plastic Food Packaging: The Challenges about Non-Intentionally Added Substances (NIAS) Discovery, Identification and Risk Assessment. <i>Polymers</i> , 2021, 13, 2077.	2.0	50
65	Food-derived polyphenol compounds and cardiovascular health: A nano-technological perspective. <i>Food Bioscience</i> , 2021, 41, 101033.	2.0	18
66	Virulence genes identification and characterization revealed the presence of the <i>Yersinia</i> High Pathogenicity Island (HPI) in <i>Salmonella</i> from Brazil. <i>Gene</i> , 2021, 787, 145646.	1.0	15
67	Application of emerging non-thermal technologies to sodium reduction in ready-to-eat fish products. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102710.	2.7	9
68	Interactions between mercury and environmental factors: A chemometric assessment in seafood from an eutrophic estuary in southeastern Brazil. <i>Aquatic Toxicology</i> , 2021, 236, 105844.	1.9	7
69	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
70	A Review on the Obtaining of Functional Beers by Addition of Non-Cereal Adjuncts Rich in Antioxidant Compounds. <i>Antioxidants</i> , 2021, 10, 1332.	2.2	14
71	Impact of juçara ( <i>Euterpe edulis</i> ) fruit waste extracts on the quality of conventional and antibiotic-free broiler meat. <i>Poultry Science</i> , 2021, 100, 101232.	1.5	6
72	A large survey of the fatty acid profile and gross composition of Brazilian artisanal cheeses. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103955.	1.9	18

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73	Green and Healthier Alternatives to Chemical Additives as Cheese Preservative: Natural Antimicrobials in Active Nanopackaging/Coatings. <i>Polymers</i> , 2021, 13, 2675.	2.0	15
74	Recent Applications of Mixture Designs in Beverages, Foods, and Pharmaceutical Health: A Systematic Review and Meta-Analysis. <i>Foods</i> , 2021, 10, 1941.	1.9	14
75	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
76	The Distribution of <i>Campylobacter jejuni</i> Virulence Genes in Genomes Worldwide Derived from the NCBI Pathogen Detection Database. <i>Genes</i> , 2021, 12, 1538.	1.0	14
77	Portable electronic tongue based on screen-printed electrodes coupled with chemometrics for rapid differentiation of Brazilian lager beer. <i>Food Control</i> , 2021, 127, 108163.	2.8	14
78	Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2021, 116, 279-289.	7.8	23
79	Food-derived biopolymer kefiran composites, nanocomposites and nanofibers: Emerging alternatives to food packaging and potentials in nanomedicine. <i>Trends in Food Science and Technology</i> , 2021, 116, 370-386.	7.8	25
80	Pomegranate ( <i>Punica granatum</i> ) peel fractions obtained by supercritical CO <sub>2</sub> increase oxidative and colour stability of bluefish ( <i>Pomatomus saltatrix</i> ) patties treated by UV-C irradiation. <i>Food Chemistry</i> , 2021, 362, 130159.	4.2	14
81	The COVID-19 pandemic in Brazil built on socioeconomic and political pillars. <i>Pathogens and Global Health</i> , 2021, 115, 75-77.	1.0	4
82	Effect of microencapsulated extract of pitaya ( <i>Hylocereus costaricensis</i> ) peel on oxidative quality parameters of refrigerated ground pork patties subjected to UV-C radiation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15272.	0.9	13
83	Impact of microencapsulated watermelon ( <i>Citrullus lanatus</i> ) and beetroot ( <i>Beta vulgaris</i> L) on storage stability of l-citrulline and dietary nitrate. <i>Journal of Food Science and Technology</i> , 2021, 58, 4730-4737.	1.4	5
84	A perspective on the use of polyphenols nano-formulation as a nutritional strategy to manage the symptoms of the infected patient with COVID-19. <i>Research, Society and Development</i> , 2021, 10, e400101321471.	0.0	2
85	Bioactive Compounds from Kefir and Their Potential Benefits on Health: A Systematic Review and Meta-Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-34.	1.9	26
86	A systematic review on gold nanoparticles based-optical biosensors for Influenza virus detection. <i>Sensors and Actuators Reports</i> , 2021, 3, 100060.	2.3	20
87	Sodium replacement on fish meat products – A systematic review of microbiological, physicochemical and sensory effects. <i>Trends in Food Science and Technology</i> , 2021, 118, 639-657.	7.8	16
88	A Systematic Review on Nanoencapsulation Natural Antimicrobials in Foods: In Vitro versus In Situ Evaluation, Mechanisms of Action and Implications on Physical-Chemical Quality. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12055.	1.8	11
89	Protein Quality in Infant Formulas Marketed in Brazil: Assessments on Biodigestibility, Essential Amino Acid Content and Proteins of Biological Importance. <i>Nutrients</i> , 2021, 13, 3933.	1.7	6
90	An Evaluation of the Potential of Essential Oils against SARS-CoV-2 from In Silico Studies through the Systematic Review Using a Chemometric Approach. <i>Pharmaceuticals</i> , 2021, 14, 1138.	1.7	15

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91	Multiclass Pesticide Residues in Fruits and Vegetables from Brazil: A Systematic Review of Sample Preparation Until Post-Harvest.. <i>Critical Reviews in Analytical Chemistry</i> , 2021, , 1-23.	1.8	0
92	Development and validation of RP-HPLC-DAD method for biogenic amines determination in probiotic yogurts. <i>Arabian Journal of Chemistry</i> , 2020, 13, 1582-1597.	2.3	15
93	<i>Salmonella enterica</i> : A hidden risk for dry-cured meat consumption?. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 976-990.	5.4	21
94	<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
95	Effects of fish protein hydrolysate ingestion on endothelial function compared to whey protein hydrolysate in humans. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 242-248.	1.3	9
96	The impact of dry ageing vacuum-packed pork on the viability of <i>Toxoplasma gondii</i> tissue cysts. <i>Food Microbiology</i> , 2020, 86, 103331.	2.1	7
97	Effect of ripening time on bacteriological and physicochemical goat milk cheese characteristics. <i>Food Science and Biotechnology</i> , 2020, 29, 459-467.	1.2	8
98	Nutritional Improvement and Consumer Perspective of Fish Nuggets with Partial Substitution of Wheat Flour Coating by Fish ( <i>Priacanthus arenatus</i> , Cuvier, 1829) Waste Flour. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 28-42.	0.6	6
99	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
100	Seasonal influences on swimming crab mercury levels in an eutrophic estuary located in southeastern Brazil. <i>Environmental Science and Pollution Research</i> , 2020, 27, 3473-3482.	2.7	9
101	Insights into chemical and sensorial aspects to understand and manage beer aging using chemometrics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3774-3801.	5.9	22
102	Covid-19 Quarantine: Impact of Lifestyle Behaviors Changes on Endothelial Function and Possible Protective Effect of Beetroot Juice. <i>Frontiers in Nutrition</i> , 2020, 7, 582210.	1.6	13
103	Arsenic in shellfish: A systematic review of its dynamics and potential health risks. <i>Marine Pollution Bulletin</i> , 2020, 161, 111693.	2.3	30
104	Fish Quality Index Method: Principles, weaknesses, validation, and alternatives—A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2657-2676.	5.9	12
105	A Systematic Review of Food Allergy: Nanobiosensor and Food Allergen Detection. <i>Biosensors</i> , 2020, 10, 194.	2.3	40
106	Green strategies for active food packagings: A systematic review on active properties of graphene-based nanomaterials and biodegradable polymers. <i>Trends in Food Science and Technology</i> , 2020, 103, 130-143.	7.8	61
107	Combined Effect of Modified Atmosphere Packaging and UV-C Radiation on Pathogens Reduction, Biogenic Amines, and Shelf Life of Refrigerated Tilapia ( <i>Oreochromis niloticus</i> ) Fillets. <i>Molecules</i> , 2020, 25, 3222.	1.7	11
108	Flow-Mediated Dilatation in Healthy Young Individuals Is Impaired after a Single Resistance Exercise Session. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5194.	1.2	8

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109	The impact of beetroot juice intake on muscle oxygenation and performance during rhythmic handgrip exercise. <i>PharmaNutrition</i> , 2020, 14, 100215.	0.8	3
110	Nanoemulsions: Using emulsifiers from natural sources replacing synthetic ones – A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2721-2746.	5.9	77
111	Different Ultrasound Exposure Times Influence the Physicochemical and Microbial Quality Properties in Probiotic Goat Milk Yogurt. <i>Molecules</i> , 2020, 25, 4638.	1.7	26
112	Application of Active Packaging in Refrigerated Rainbow Trout ( <i>Oncorhynchus mykiss</i> ) Fillets Treated with UV-C Radiation. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5787.	1.3	9
113	Proximate composition, fatty acids and nutritional indices of promising freshwater fish species from Serrasalmidae family. <i>CYTA - Journal of Food</i> , 2020, 18, 591-598.	0.9	6
114	Frequency of Antimicrobial Resistance Genes in Salmonella From Brazil by in silico Whole-Genome Sequencing Analysis: An Overview of the Last Four Decades. <i>Frontiers in Microbiology</i> , 2020, 11, 1864.	1.5	43
115	Can Socioeconomic, Health, and Safety Data Explain the Spread of COVID-19 Outbreak on Brazilian Federative Units?. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 8921.	1.2	12
116	Inactivation of Multi-Drug Resistant Non-Typhoidal Salmonella and Wild-Type Escherichia coli STEC Using Organic Acids: A Potential Alternative to the Food Industry. <i>Pathogens</i> , 2020, 9, 849.	1.2	10
117	Effect of dairy by-products as milk replacers on quality attributes of ice cream. <i>Journal of Dairy Science</i> , 2020, 103, 10022-10035.	1.4	13
118	Whole-Genome Draft Assemblies of Difficult-to-Classify Escherichia coli O157 and Non-O157 Isolates from Feces of Canadian Feedlot Cattle. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	3
119	Antimicrobial resistance genes in bacteria from animal-based foods. <i>Advances in Applied Microbiology</i> , 2020, 112, 143-183.	1.3	25
120	Antimicrobial Resistance in Nontyphoidal Salmonella Isolates from Human and Swine Sources in Brazil: A Systematic Review of the Past Three Decades. <i>Microbial Drug Resistance</i> , 2020, 26, 1260-1270.	0.9	16
121	Relationship between COVID-19 and weather: Case study in a tropical country. <i>International Journal of Hygiene and Environmental Health</i> , 2020, 229, 113587.	2.1	181
122	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
123	Occurrence, sources, and pathways of chemical contaminants in infant formulas. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1378-1396.	5.9	19
124	Dredging Activities Carried Out in a Brazilian Estuary Affect Mercury Levels in Swimming Crabs. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 4396.	1.2	9
125	Type three secretion system in Salmonella Typhimurium: the key to infection. <i>Genes and Genomics</i> , 2020, 42, 495-506.	0.5	18
126	Draft Genome Sequences of Leptospira interrogans Serovar Copenhageni Strains Isolated from Patients with Weil's Disease in Brazil. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	0



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127	Near-infrared spectroscopy-derived muscle oxygen saturation during exercise recovery and flow-mediated dilation are impaired in HIV-infected patients. <i>Microvascular Research</i> , 2020, 130, 104004.	1.1	7
128	Modeling Salmonella Typhimurium Inactivation in Dry-Fermented Sausages: Previous Habituation in the Food Matrix Undermines UV-C Decontamination Efficacy. <i>Frontiers in Microbiology</i> , 2020, 11, 591.	1.5	9
129	The Effect of Different Packaging Systems on the Shelf Life of Refrigerated Ground Beef. <i>Foods</i> , 2020, 9, 495.	1.9	23
130	A Chemometric Approach to Establish Underlying Connections between Lipid and Protein Oxidation and Instrumental Color and Texture Characteristics in Brazilian Dry-cured Loin. <i>Foods</i> , 2020, 9, 536.	1.9	10
131	Copaifera Reticulata: Chemical Characterization and Bactericidal Activity Against Pathogens in Foods. <i>Revista Virtual De Quimica</i> , 2020, 12, 474-491.	0.1	2
132	FEASIBILITY OF UTILISING RICOTTA CHEESE WHEY IN CHOCOLATE ICE CREAM / VIABILIDADE DE UTILIZAÇÃOF DO SORO DE QUEIJO RICOTA EM SORVETE DE CHOCOLATE. <i>Brazilian Journal of Development</i> , 2020, 6, 90865-90883.	0.0	1
133	Sarcoplasmic Proteome Profile and Internal Color of Beef Longissimus Lumborum Steaks Cooked to Different Endpoint Temperatures. <i>Meat and Muscle Biology</i> , 2020, 4, .	0.7	4
134	Instrumental color and oxidative stability of light and dark muscles of Nile tilapia. <i>Ciencia Rural</i> , 2020, 50, .	0.3	2
135	Quantification of biogenic amines in fabrication steps of Gorgonzola-type cheese. <i>Revista Brasileira De Ciªncia Veterinªria</i> , 2020, 27, 93-101.	0.0	0
136	Thermal Instability Induced by 4-Hydroxy-2-Nonenal in Beef Myoglobin. <i>Meat and Muscle Biology</i> , 2020, 4, .	0.7	6
137	Genetic diversity and multidrug-resistance among Salmonella Typhimurium isolated from swine carcasses and slaughterhouses in Rio de Janeiro, Brazil. <i>Veterinaria Italiana</i> , 2020, 56, 245-250.	0.5	1
138	Virulence Factors in Salmonella Typhimurium: The Sagacity of a Bacterium. <i>Current Microbiology</i> , 2019, 76, 762-773.	1.0	80
139	Milk from different species on physicochemical and microstructural yoghurt properties. <i>Ciencia Rural</i> , 2019, 49, .	0.3	11
140	Modelling inactivation of wild-type and clinical Escherichia coli O26 strains using UV-C and thermal treatment and subsequent persistence in simulated gastric fluid. <i>Journal of Applied Microbiology</i> , 2019, 127, 1564-1575.	1.4	16
141	Acetic Acid Increased the Inactivation of Multi-drug Resistant Non-typhoidal Salmonella by Large-Scaffold Antibiotic. <i>Indian Journal of Microbiology</i> , 2019, 59, 508-513.	1.5	2
142	Reply to Comments on "Shiga-Toxin Producing Escherichia coli in Brazil: A Systematic Review. <i>Microorganisms</i> 2019, 7, 137". <i>Microorganisms</i> , 2019, 7, 418.	1.6	4
143	Effect of Brazilian pepper ( Schinus terebinthifolius Raddi) extracts on color and oxidative stability of sardine patties stored under refrigeration. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14187.	0.9	10
144	Short communication: Biogenic amine formation during fermentation in functional sheep milk yogurts. <i>Journal of Dairy Science</i> , 2019, 102, 8704-8709.	1.4	6

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146	Modelling inactivation of <i>Staphylococcus</i> spp. on sliced Brazilian dry-cured loin with thermosonication and peracetic acid combined treatment. <i>International Journal of Food Microbiology</i> , 2019, 309, 108328.	2.1	13
147	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
148	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
149	Influence of muscle source on proximate composition, texture profile and protein oxidation of beef from grain-finished <i>Bos indicus</i> cattle. <i>Ciencia Rural</i> , 2019, 49, .	0.3	5
150	Applications of extracts from skin and seed muscadine grape ( <i>Vitis rotundifolia</i> Michx.) waste on bacterial growth, autoxidation, and color in atlantic salmon ( <i>Salmo salar</i> L.). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13976.	0.9	6
151	Physicochemical stability of bread fortified with tilapia-waste flour. <i>CYTA - Journal of Food</i> , 2019, 17, 36-43.	0.9	11
152	Shiga-Toxin Producing <i>Escherichia Coli</i> in Brazil: A Systematic Review. <i>Microorganisms</i> , 2019, 7, 137.	1.6	24
153	Worldwide Epidemiology of <i>Salmonella</i> Serovars in Animal-Based Foods: a Meta-analysis. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	285
154	Physicochemical and sensory characteristics of pasta enriched with fish ( <i>Oreochromis niloticus</i> ) waste flour. <i>LWT - Food Science and Technology</i> , 2019, 111, 751-758.	2.5	19
155	Fatty acid composition and influence of temperature on the lipid stability of <i>Arapaima gigas</i> meat. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	4
156	Synergistic effect of ultraviolet radiation and high hydrostatic pressure on texture, color, and oxidative stability of refrigerated tilapia fillets. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4474-4481.	1.7	26
157	Mixture design approach for the development of reduced fat lamb patties with carboxymethyl cellulose and inulin. <i>Food Science and Nutrition</i> , 2019, 7, 1328-1336.	1.5	17
158	Mercury in aquatic fauna contamination: A systematic review on its dynamics and potential health risks. <i>Journal of Environmental Sciences</i> , 2019, 84, 205-218.	3.2	76
159	Isolation of viable <i>Toxoplasma gondii</i> from organs and Brazilian commercial meat cuts of experimentally infected pigs. <i>Parasitology Research</i> , 2019, 118, 1331-1335.	0.6	12
160	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
161	Effect of UV-C radiation on <i>Salmonella</i> spp. reduction and oxidative stability of caiman ( <i>Caiman crocodilus yacare</i> ) meat. <i>Journal of Food Safety</i> , 2019, 39, e12604.	1.1	15
162	Nutritional and Sensory Quality of the Freshwater Prawn <i>Macrobrachium rosenbergii</i> and the Influence of Packaging Permeability on its Shelf Life. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 703-714.	0.6	6

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163	Combined Effect of Modified Atmosphere Package and Short-Wave Ultraviolet Does Not Affect <i>Proteus mirabilis</i> Growth on Rainbow Trout Fillets ( <i>Oncorhynchus</i> ) TJ ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.1	1
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166	LIPID DISTRIBUTION IN THE MEAT OF JAU (Zungaro jahu) AND THE INFLUENCE OF STORAGE TEMPERATURE ON ITS FAT STABILITY. Archives of Veterinary Science, 2019, 24, .	0.1	1
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170	Application of molecular tools to elucidate the microbiota of seafood. Journal of Applied Microbiology, 2018, 124, 1347-1365.	1.4	7
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173	Phenolic compounds recovery from grape skin using conventional and non-conventional extraction methods. Industrial Crops and Products, 2018, 111, 86-91.	2.5	158
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175	Effect of the UV-C Radiation on Shelf Life of Vacuum-Packed Refrigerated Pirarucu ( <i>Arapaima</i> ) TJ ETQq1 1 0.784314 rgBT /Overlock 15	0.6	15
176	Inhibitory effect of acid concentration, aging, and different packaging on <i>Escherichia coli</i> O157:H7 and on color stability of beef. Journal of Food Processing and Preservation, 2018, 42, e13402.	0.9	9
177	Oxidative Stability of Lamb Meat Patties From Longissimus dorsi Muscle Stored Under Refrigeration. Journal of Food Studies, 2018, 8, 13.	0.3	1
178	Impact of <i>Myrciaria Dubia</i> Peel and Seed Extracts on Oxidation Process and Colour Stability of Ground Lamb. CYTA - Journal of Food, 2018, 16, 931-937.	0.9	12
179	Ultrasound Improves Antimicrobial Effect of Sodium Hypochlorite and Instrumental Texture on Fresh-Cut Yellow Melon. Journal of Food Quality, 2018, 2018, 1-6.	1.4	16
180	Effect of pequi ( <i>Caryocar brasiliense</i> ) and juÃsara ( <i>Euterpe edulis</i> ) waste extract on oxidation process stability in broiler meat treated by UV-C. PLoS ONE, 2018, 13, e0208306.	1.1	11

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182	Tilapia-waste flour as a natural nutritional replacer for bread: A consumer perspective. <i>PLoS ONE</i> , 2018, 13, e0196665.	1.1	20
183	Effects of different frying techniques on the color, fatty acid profile, and lipid oxidation of <i>Arapaima gigas</i> . <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13820.	0.9	15
184	Bioaccessibility, bioactivity and cell metabolism of dark chocolate phenolic compounds after in vitro gastro-intestinal digestion. <i>Journal of Functional Foods</i> , 2018, 49, 424-436.	1.6	24
185	Acute effect of fish protein hydrolysate supplementation on vascular function in healthy individuals. <i>Journal of Functional Foods</i> , 2018, 46, 250-255.	1.6	19
186	Natural antioxidants in processing and storage stability of sheep and goat meat products. <i>Food Research International</i> , 2018, 111, 379-390.	2.9	127
187	Combined effect of high hydrostatic pressure and ultraviolet radiation on quality parameters of refrigerated vacuum-packed tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Scientific Reports</i> , 2018, 8, 9524.	1.6	24
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190	Biogenic Amines as Food Quality Index and Chemical Risk for Human Consumption. , 2018, , 75-108.		15
191	Effect of microencapsulated extract of pitaya ( <i>Hylocereus costaricensis</i> ) peel on color, texture and oxidative stability of refrigerated ground pork patties submitted to high pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 136-145.	2.7	45
192	Physicochemical and sensory characterization of three different portions from commercial pirarucu ( <i>Arapaima gigas</i> ) fillets. <i>Brazilian Journal of Food Technology</i> , 2018, 21, .	0.8	3
193	Impact of Exercise Training and Enalapril, either alone or in Combination, on White Adipose Tissue Renin-Angiotensin System in a Diet-Induced Obesity Model. <i>FASEB Journal</i> , 2018, 32, 586.5.	0.2	0
194	Determinação de resíduos de antibióticos veterinários em produtos de origem animal mediante cromatografia líquida. <i>Vigilância Sanitária Em Debate: Sociedade, Ciência &amp; Tecnologia</i> , 2018, 6, 122.	0.3	2
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196	Mercury content in whey protein and potential risk for human health. <i>Journal of Food Composition and Analysis</i> , 2017, 59, 141-144.	1.9	11
197	<i>Lactococcus lactis</i> ssp. <i>cremoris</i> MRS47, a potential probiotic strain isolated from kefir grains, increases cis-9, trans-11-CLA and PUFA contents in fermented milk. <i>Journal of Functional Foods</i> , 2017, 31, 172-178.	1.6	42
198	Instrumental Texture Parameters as Freshness Indicators in Five Farmed Brazilian Freshwater Fish Species. <i>Food Analytical Methods</i> , 2017, 10, 3589-3599.	1.3	30

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202	Stability of polyphenols from blueberry ( <i>Vaccinium corymbosum</i> L.) in fermented dairy beverage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13305.	0.9	16
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204	Phenolic compounds profile and antioxidant properties of six sweet cherry ( <i>Prunus avium</i> ) cultivars. <i>Food Research International</i> , 2017, 97, 15-26.	2.9	127
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206	Molecular Detection, Typing, and Quantification of <i>Campylobacter</i> spp. in Foods of Animal Origin. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 721-734.	5.9	19
207	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
208	Spectrometric method for determination of inorganic contaminants (arsenic, cadmium, lead and) Tj ETQq0 0 0 rgBT /Overlock 2.5 7 10 Tf 50 3	2.5	7
209	Consumer perception, health information, and instrumental parameters of cupuassu ( <i>Theobroma</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1.4 39	1.4	39
210	Development of HPLC-ELSD method for determination of maltodextrin in raw milk. <i>Food Chemistry</i> , 2017, 217, 346-351.	4.2	5
211	Fish assemblages in tropical estuaries of northeast Brazil: A multi-component diversity approach. <i>Ocean and Coastal Management</i> , 2017, 143, 175-183.	2.0	26
212	Influence of UV-C Radiation on Shelf Life of Vacuum Package Tambacu ( <i>Colossoma</i> ) Tj ETQq0 0 0 rgBT /Overlock 0.9 22 Tf 50 22 Td (m Preservation, 2017, 41, e13003.	0.9	22
213	Color stability and lipid oxidation of broiler breast meat from animals raised on organic versus non-organic production systems. <i>Poultry Science</i> , 2017, 96, 747-753.	1.5	21
214	Analytical Applications of Evaporative Light Scattering Detection for Determination of Carbohydrates and Organic Acids in Food. , 2017, , .		3
215	Phenotypic and Genotypic Eligible Methods for <i>Salmonella</i> Typhimurium Source Tracking. <i>Frontiers in Microbiology</i> , 2017, 8, 2587.	1.5	58
216	Natural Antioxidant Activity and Compounds Content from Wastes of <i>Euterpe edulis</i> Berries. <i>Journal of Agricultural Science</i> , 2017, 9, 178.	0.1	2

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218	Procedimentos Ármicos aplicados em qualidade e seguranãSa de pescado. <i>Brazilian Journal of Veterinary Research and Animal Science</i> , 2017, 54, 1.	0.2	0
219	Contamination of Carcasses and Utensils in Small Swine Slaughterhouses by Salmonella in the Northwestern Region of the State of Rio de Janeiro, Brazil. <i>Journal of Food Protection</i> , 2017, 80, 1128-1132.	0.8	12
220	Fatty acid profiles of five farmed Brazilian freshwater fish species from different families. <i>PLoS ONE</i> , 2017, 12, e0178898.	1.1	31
221	Acute effect of dietary nitrate on forearm muscle oxygenation, blood volume and strength in older adults: A randomized clinical trial. <i>PLoS ONE</i> , 2017, 12, e0188893.	1.1	24
222	EFFECT OF LACTIC ACID ON Escherichia coli O157:H7 AND ON COLOR STABILITY OF VACUUM-PACKAGED BEEF STEAKS UNDER HIGH STORAGE TEMPERATURE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 6, 1054-1058.	0.4	2
223	Cauda de rÃ£: uma fonte proteica para alimentar o futuro. <i>Boletim Do Instituto De Pesca</i> , 2017, 43, 112-123.	0.1	3
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227	Color attributes and oxidative stability of longissimus lumborum and psoas major muscles from Nelore bulls. <i>Meat Science</i> , 2016, 121, 19-26.	2.7	59
228	Washed cashew apple fiber ( <i>Anacardium occidentale</i> L.) as fat replacer in chicken patties. <i>LWT - Food Science and Technology</i> , 2016, 71, 268-273.	2.5	39
229	Thin-layer chromatography applied to foods of animal origin: a tutorial review. <i>Journal of Analytical Chemistry</i> , 2016, 71, 459-470.	0.4	6
230	Effect of UV-C Radiation on Shelf life of Vacuum Package Colossoma Macropomum x Piaractus Mesopotamicus Fillets. <i>Procedia Food Science</i> , 2016, 7, 13-16.	0.6	7
231	Modified Atmosphere Packaging and UV-C Radiation on Shelf Life of Rainbow Trout ( <i>Oncorhynchus</i> ) Tj ETQq1 1 0.784314 rgBT /Over bo	0.6	0
232	Effect of different fat replacers on the physicochemical and instrumental analysis of low-fat cupuassu goat milk yogurts. <i>Journal of Dairy Research</i> , 2016, 83, 493-496.	0.7	20
233	Beetroot juice increase nitric oxide metabolites in both men and women regardless of body mass. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 40-46.	1.3	21
234	Survival of Escherichia coli O157:H7 during manufacture and storage of traditional and low lactose yogurt. <i>LWT - Food Science and Technology</i> , 2016, 70, 178-184.	2.5	23

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236	The chemical quality of frozen Vietnamese <i>Pangasius hypophthalmus</i> fillets. Food Science and Nutrition, 2016, 4, 398-408.	1.5	20
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239	Effect of the anatomical point of hanging and dripping time on water retention of chicken carcasses. Journal of Applied Poultry Research, 2016, 25, 80-84.	0.6	3
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241	Quality Index Method (QIM) for ice stored gutted Amazonian Pintado ( <i>Pseudoplatystoma</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 65, 363-370.	2.5	17
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247	Protein and Amino Acid Profiles of Different Whey Protein Supplements. Journal of Dietary Supplements, 2016, 13, 313-323.	1.4	30
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250	Development of a beetroot-based nutritional gel containing high content of bioaccessible dietary nitrate and antioxidants. International Journal of Food Sciences and Nutrition, 2016, 67, 153-160.	1.3	13
251	Development and nutritional and sensory evaluation of cachapinta ( <i>Pseudoplatystoma</i> sp) pÃ¢tÃ©. Food Science and Nutrition, 2015, 3, 10-16.	1.5	15
252	Chromatographic Methods for the Determination of Carbohydrates and Organic Acids in Foods of Animal Origin. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 586-600.	5.9	62

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254	Effect of Gamma Irradiation on the Bacteriological and Sensory Analysis of Raw Whole Milk under Refrigeration. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2404-2411.	0.9	12
255	Biogenic Amines as a Quality Index in Shredded Cooked Chicken Breast Fillet Stored Under Refrigeration and Modified Atmosphere. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2043-2048.	0.9	11
256	Efficacy of Ultraviolet-C Light to Eliminate <i>Staphylococcus Aureus</i> on Precooked Shredded Bullfrog Back Meat. <i>Journal of Food Safety</i> , 2015, 35, 318-323.	1.1	10
257	Evaluation of biogenic amines levels, and biochemical and microbiological characterization of Italian-type salami sold in Rio de Janeiro, Brazil. <i>Italian Journal of Food Safety</i> , 2015, 4, 4048.	0.5	3
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260	Simultaneous Determination of Lactulose and Lactose in Conserved Milk by HPLC-RID. <i>Journal of Chemistry</i> , 2015, 2015, 1-6.	0.9	21
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267	Sensory evaluation of ovine milk yoghurt with inulin addition. <i>International Journal of Dairy Technology</i> , 2015, 68, 281-290.	1.3	40
268	Seasonal variation in trace and minor elements in Brazilian honey by total reflection X-ray fluorescence. <i>Environmental Monitoring and Assessment</i> , 2015, 187, 96.	1.3	6
269	Cupuassu ( <i>Theobroma grandiflorum</i> ) pulp, probiotic, and prebiotic: Influence on color, apparent viscosity, and texture of goat milk yogurts. <i>Journal of Dairy Science</i> , 2015, 98, 5995-6003.	1.4	89
270	Short communication: Macrocyclic lactone residues in butter from Brazilian markets. <i>Journal of Dairy Science</i> , 2015, 98, 3695-3700.	1.4	12



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272	Effect of galactooligosaccharide addition on the physical, optical, and sensory acceptance of vanilla ice cream. Journal of Dairy Science, 2015, 98, 4266-4272.	1.4	68
273	Microbiological, physical and chemical characteristics of freshwater prawns (<i>Macrobrachium) Tj ETQq1 1 0.784314 rgBT /Overlock Technology, 2015, 50, 128-135.	1.3	19
274	Quality parameters of probiotic yogurt added to glucose oxidase compared to commercial products through microbiological, physicalâ€“chemical and metabolic activity analyses. Food Research International, 2015, 77, 627-635.	2.9	114
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