

# Jackline Freitas Brilhante de São José

## List of Publications by Year in descending order

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Version: 2024-02-01

47  
papers

880  
citations

840776

11  
h-index

501196

28  
g-index

47  
all docs

47  
docs citations

47  
times ranked

940  
citing authors

#	ARTICLE	IF	CITATIONS
1	Decontamination by ultrasound application in fresh fruits and vegetables. <i>Food Control</i> , 2014, 45, 36-50.	5.5	231
2	Effect of ultrasound and commercial sanitizers in removing natural contaminants and <i>Salmonella enterica</i> Typhimurium on cherry tomatoes. <i>Food Control</i> , 2012, 24, 95-99.	5.5	179
3	Ultrasound improves chemical reduction of natural contaminant microbiota and <i>Salmonella enterica</i> subsp. <i>enterica</i> on strawberries. <i>International Journal of Food Microbiology</i> , 2017, 241, 23-29.	4.7	72
4	Application of ultrasound and chemical sanitizers to watercress, parsley and strawberry: Microbiological and physicochemical quality. <i>LWT - Food Science and Technology</i> , 2015, 63, 946-952.	5.2	63
5	Removal of <i>Salmonella enterica</i> Enteritidis and <i>Escherichia coli</i> from green peppers and melons by ultrasound and organic acids. <i>International Journal of Food Microbiology</i> , 2014, 190, 9-13.	4.7	51
6	Interaction between natural microbiota and physicochemical characteristics of lettuce surfaces can influence the attachment of <i>Salmonella</i> Enteritidis. <i>Food Control</i> , 2013, 30, 157-161.	5.5	38
7	Influence of the hydrophobicity and surface roughness of mangoes and tomatoes on the adhesion of <i>Salmonella enterica</i> serovar Typhimurium and evaluation of cleaning procedures using surfactin. <i>Food Control</i> , 2014, 41, 21-26.	5.5	34
8	Organic acids and hydrogen peroxide can replace chlorinated compounds as sanitizers on strawberries, cucumbers and rocket leaves. <i>Food Science and Technology</i> , 2020, 40, 242-249.	1.7	22
9	Whey protein as a substitute for wheat in the development of no added sugar cookies. <i>LWT - Food Science and Technology</i> , 2016, 67, 118-126.	5.2	21
10	Food safety knowledge, attitudes and practices of food handlers: A cross-sectional study in school kitchens in Esp�rito Santo, Brazil. <i>BMC Public Health</i> , 2021, 21, 349.	2.9	21
11	Street food in Esp�rito Santo, Brazil: a study about good handling practices and food microbial quality. <i>Food Science and Technology</i> , 0, , .	1.7	13
12	Application of Ultrasound Combined with Acetic Acid and Peracetic Acid: Microbiological and Physicochemical Quality of Strawberries. <i>Molecules</i> , 2021, 26, 16.	3.8	12
13	Effects of high-intensity ultrasonic bath on the quality of strawberry juice. <i>CYTA - Journal of Food</i> , 2021, 19, 501-510.	1.9	11
14	Application of chemometrics to assess the influence of ultrasound and chemical sanitizers on vegetables: Impact on natural microbiota, <i>Salmonella</i> Enteritidis and physicochemical nutritional quality. <i>LWT - Food Science and Technology</i> , 2021, 148, 111711.	5.2	11
15	Study of the consumers of ready-to-drink juices and fruit nectars. <i>Food Science and Technology</i> , 2018, 38, 504-512.	1.7	8
16	Food Handling Practices and Microbial Quality in Street Food. <i>Journal of Food and Nutrition Research (Newark, Del )</i> , 2019, 7, 319-324.	0.3	8
17	BOAS PR�TICAS NA MANIPULA�O DE ALIMENTOS EM UNIDADES DE ALIMENTA�O E NUTRI�O. <i>DEMETRA: Alimenta�o, Nutri�o &amp; Sa�de</i> , 2015, 10, .	0.2	7
18	N�VEL DE CONHECIMENTO, ATITUDES E PR�TICAS DOS MANIPULADORES DE ALIMENTOS EM SERVI�OS DE ALIMENTA�O. <i>DEMETRA: Alimenta�o, Nutri�o &amp; Sa�de</i> , 2018, 13, .	0.2	7

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19	Impact of alternative sanitizers on the physicochemical quality, chlorophyll content and bioactive compounds of fresh vegetables. <i>Food Science and Technology</i> , 2021, 41, 328-334.	1.7	7
20	Estratégias alternativas na higienização de frutas e hortaliças. <i>Revista De Ciências Agrárias</i> , 2017, 40, 630-640.	0.2	6
21	Development and characterization of active film with omega-3 as a proposal for enrichment of butter. <i>Food Science and Technology</i> , 2019, 39, 304-308.	1.7	5
22	Influence of intervention on the menu's nutritional and sensory qualities and on the food waste of children's education center. <i>Ciencia E Saude Coletiva</i> , 2019, 24, 411-418.	0.5	5
23	Contaminação microbiana em serviços de alimentação: importância e controle. <i>Nutrire</i> , 2012, 37, 78-92.	0.7	5
24	AVALIAÇÃO QUALITATIVA DE CARDÁPIOS EM UMA UNIDADE DE ALIMENTAÇÃO E NUTRIÇÃO LOCALIZADA EM VITÓRIA, ESPÍRITO SANTO. <i>DEMETRA: Alimentação, Nutrição &amp; Saúde</i> , 2014, 9, .	0.2	5
25	Efeito da adição de proteína do soro do leite como substituto do trigo na formulação de bolos sem adição de açúcar. <i>Brazilian Journal of Food Technology</i> , 2017, 21, .	0.8	4
26	Good hygiene practices and microbiological contamination in commercial restaurants. <i>African Journal of Microbiology Research</i> , 2018, 12, 362-369.	0.4	4
27	A alimentação coletiva como espaço de saúde pública: os riscos sanitários e os desafios trazidos pela pandemia de Covid-19. <i>Interface: Communication, Health, Education</i> , 2021, 25, .	0.5	4
28	Application of Ultrasound Associated with Chemical Sanitizers for Food Products. , 2015, , 1-14.		4
29	Application of ultrasound in food processing. , 2022, , 407-423.		4
30	ULTRASOUND AND ORGANIC ACIDS Salmonella enterica Enteritidis AND Escherichia coli FROM PEARS SURFACES. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2015, 33, .	0.2	3
31	Inactivation of Salmonella Enteritidis on cherry tomatoes by ultrasound, lactic acid, detergent, and silver nanoparticles. <i>Canadian Journal of Microbiology</i> , 2021, 67, 259-270.	1.7	3
32	Good practices and microbiological quality of food contact surfaces in public school kitchens. <i>Journal of Food Safety</i> , 2018, 38, e12486.	2.3	2
33	Microbial quality and labeling of minimally processed fruits and vegetables. <i>Bioscience Journal</i> , 0, 37, e37059.	0.4	2
34	Consumers' knowledge, practices, and perceptions about conventional and sustainable food packaging. <i>Food Science and Technology</i> , 0, 42, .	1.7	2
35	Sanitization protocols applied to commercial restaurants: Effects on natural contaminant microbiota and Salmonella enterica Enteritidis adhered on tomatoes. <i>African Journal of Microbiology Research</i> , 2017, 11, 1649-1656.	0.4	1
36	Citric acid and clove essential oil as alternatives to chlorine compounds on sanitization of apples. <i>Revista Brasileira de Ciências Agrárias</i> , 2021, 16, 1-7.	0.2	1

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37	Aplicação do ultrassom no processamento de frutas e hortaliças. Brazilian Journal of Food Technology, 0, 24, .	0.8	1
38	Uso de ultrassom associado ou não ao dicloisocianurato de sódio na sanitização de tomate cereja (Lycopersicon esculentum var. cerasiforme). Revista Do Instituto Adolfo Lutz, 2013, , .	0.1	1
39	Qualidade da água utilizada em quiosques de praia. Revista Ambiente & Água, 2018, 13, 1.	0.3	1
40	Green tea extract: a proposal for fresh vegetable sanitization. Food Science and Technology, 0, 42, .	1.7	1
41	NUTRITIONAL SCREENING OF ELDERLY BY DIFFERENT METHODS AND INDICATORS ADMITTED TO HOSPITAL. DEMETRA: Alimentação, Nutrição & Saúde, 2016, 11, .	0.2	0
42	Application of Ultrasound Associated with Chemical Sanitizers for Food Products. , 2016, , 1321-1334.		0
43	Reflexões sobre embalagens de alimentos e sustentabilidade. Revista Ibero-americana De Ciências Ambientais, 2021, 12, 586-597.	0.1	0
44	CONDIÇÕES HIGIÊNICOSSANITÁRIAS EM QUIOSQUES DE PRAIA EM VILA VELHA-ES. DEMETRA: Alimentação, Nutrição & Saúde, 2015, 10, .	0.2	0
45	Alterações nutricionais e metabólicas em diabéticos: desafios ao hiperdieta de uma estratégia de saúde da família. Revista Brasileira Em Promoção Da Saúde, 2016, 29, 268-277.	0.1	0
46	AVALIAÇÃO DA CONTAMINAÇÃO MICROBIOLÓGICA DO AR E DE SUPERFÍCIES EM UMA UNIDADE DE ALIMENTAÇÃO E NUTRIÇÃO / EVALUATION OF MICROBIOLOGICAL CONTAMINATION OF AIR AND SURFACES IN A FOOD AND NUTRITION UNIT. Brazilian Journal of Development, 2020, 6, 66794-66804.	0.1	0
47	Development of prebiotic and probiotic nondairy products. , 2022, , 231-242.		0