

Jackline Freitas Brilhante de São José

List of Publications by Year in descending order

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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	Application of ultrasound in food processing. , 2022, , 407-423.		4
2	Development of prebiotic and probiotic nondairy products. , 2022, , 231-242.		0
3	Reflexões sobre embalagens de alimentos e sustentabilidade. Revista Ibero-americana De Ciências Ambientais, 2021, 12, 586-597.	0.1	0
4	Effects of high-intensity ultrasonic bath on the quality of strawberry juice. CYTA - Journal of Food, 2021, 19, 501-510.	1.9	11
5	Impact of alternative sanitizers on the physicochemical quality, chlorophyll content and bioactive compounds of fresh vegetables. Food Science and Technology, 2021, 41, 328-334.	1.7	7
6	A alimentação coletiva como espaço de saúde pública: os riscos sanitários e os desafios trazidos pela pandemia de Covid-19. Interface: Communication, Health, Education, 2021, 25, .	0.5	4
7	Food safety knowledge, attitudes and practices of food handlers: A cross-sectional study in school kitchens in Espírito Santo, Brazil. BMC Public Health, 2021, 21, 349.	2.9	21
8	Inactivation of Salmonella Enteritidis on cherry tomatoes by ultrasound, lactic acid, detergent, and silver nanoparticles. Canadian Journal of Microbiology, 2021, 67, 259-270.	1.7	3
9	Citric acid and clove essential oil as alternatives to chlorine compounds on sanitization of apples. Revista Brasileira de Ciências Agrárias, 2021, 16, 1-7.	0.2	1
10	Application of chemometrics to assess the influence of ultrasound and chemical sanitizers on vegetables: Impact on natural microbiota, Salmonella Enteritidis and physicochemical nutritional quality. LWT - Food Science and Technology, 2021, 148, 111711.	5.2	11
11	Application of Ultrasound Combined with Acetic Acid and Peracetic Acid: Microbiological and Physicochemical Quality of Strawberries. Molecules, 2021, 26, 16.	3.8	12
12	Organic acids and hydrogen peroxide can replace chlorinated compounds as sanitizers on strawberries, cucumbers and rocket leaves. Food Science and Technology, 2020, 40, 242-249.	1.7	22
13	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
14	Development and characterization of active film with omega-3 as a proposal for enrichment of butter. Food Science and Technology, 2019, 39, 304-308.	1.7	5
15	Influence of intervention on the menu's nutritional and sensory qualities and on the food waste of children's education center. Ciencia E Saude Coletiva, 2019, 24, 411-418.	0.5	5
16	Food Handling Practices and Microbial Quality in Street Food. Journal of Food and Nutrition Research (Newark, Del), 2019, 7, 319-324.	0.3	8
17	NÍVEL DE CONHECIMENTO, ATITUDES E PRÁTICAS DOS MANIPULADORES DE ALIMENTOS EM SERVIÇOS DE ALIMENTAÇÃO. DEMETRA: Alimentação, Nutrição & Saúde, 2018, 13, .	0.2	7
18	Good hygiene practices and microbiological contamination in commercial restaurants. African Journal of Microbiology Research, 2018, 12, 362-369.	0.4	4

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19	Study of the consumers of ready-to-drink juices and fruit nectars. Food Science and Technology, 2018, 38, 504-512.	1.7	8
20	Good practices and microbiological quality of food contact surfaces in public school kitchens. Journal of Food Safety, 2018, 38, e12486.	2.3	2
21	Qualidade da Água utilizada em quiosques de praia. Revista Ambiente & Água, 2018, 13, 1.	0.3	1
22	Ultrasound improves chemical reduction of natural contaminant microbiota and Salmonella enterica subsp. enterica on strawberries. International Journal of Food Microbiology, 2017, 241, 23-29.	4.7	72
23	Sanitization protocols applied to commercial restaurants: Effects on natural contaminant microbiota and Salmonella enterica Enteritidis adhered on tomatoes. African Journal of Microbiology Research, 2017, 11, 1649-1656.	0.4	1
24	Efeito da adição de proteína do soro do leite como substituto do trigo na formulação de bolos sem adição de açúcar. Brazilian Journal of Food Technology, 2017, 21, .	0.8	4
25	Estratégias alternativas na higienização de frutas e hortaliças. Revista De Ciências Agrárias, 2017, 40, 630-640.	0.2	6
26	NUTRITIONAL SCREENING OF ELDERLY BY DIFFERENT METHODS AND INDICATORS ADMITTED TO HOSPITAL. DEMETRA: Alimentação, Nutrição & Saúde, 2016, 11, .	0.2	0
27	Application of Ultrasound Associated with Chemical Sanitizers for Food Products. , 2016, , 1321-1334.		0
28	Whey protein as a substitute for wheat in the development of no added sugar cookies. LWT - Food Science and Technology, 2016, 67, 118-126.	5.2	21
29	Alterações nutricionais e metabólicas em diabéticos: desafios ao hiperdia de uma estratégia de saúde da família. Revista Brasileira Em Promoção Da Saúde, 2016, 29, 268-277.	0.1	0
30	BOAS PRÁTICAS NA MANIPULAÇÃO DE ALIMENTOS EM UNIDADES DE ALIMENTAÇÃO E NUTRIÇÃO. DEMETRA: Alimentação, Nutrição & Saúde, 2015, 10, .	0.2	7
31	ULTRASOUND AND ORGANIC ACIDS Salmonella enterica Enteritidis AND Escherichia coli FROM PEARS SURFACES. Boletim Centro De Pesquisa De Processamento De Alimentos, 2015, 33, .	0.2	3
32	Application of ultrasound and chemical sanitizers to watercress, parsley and strawberry: Microbiological and physicochemical quality. LWT - Food Science and Technology, 2015, 63, 946-952.	5.2	63
33	Application of Ultrasound Associated with Chemical Sanitizers for Food Products. , 2015, , 1-14.		4
34	CONDIÇÕES HIGIÊNICOSSANITÁRIAS EM QUIOSQUES DE PRAIA EM VILA VELHA-ES. DEMETRA: Alimentação, Nutrição & Saúde, 2015, 10, .	0.2	0
35	Influence of the hydrophobicity and surface roughness of mangoes and tomatoes on the adhesion of Salmonella enterica serovar Typhimurium and evaluation of cleaning procedures using surfactin. Food Control, 2014, 41, 21-26.	5.5	34
36	Removal of Salmonella enterica Enteritidis and Escherichia coli from green peppers and melons by ultrasound and organic acids. International Journal of Food Microbiology, 2014, 190, 9-13.	4.7	51

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37	Decontamination by ultrasound application in fresh fruits and vegetables. Food Control, 2014, 45, 36-50.	5.5	231
38	AVALIAÇÃO QUALITATIVA DE CARDÁPIOS EM UMA UNIDADE DE ALIMENTAÇÃO E NUTRIÇÃO LOCALIZADA EM VITÓRIA, ESPÍRITO SANTO. DEMETRA: Alimentação, Nutrição & Saúde, 2014, 9, .	0.2	5
39	Interaction between natural microbiota and physicochemical characteristics of lettuce surfaces can influence the attachment of Salmonella Enteritidis. Food Control, 2013, 30, 157-161.	5.5	38
40	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
41	Effect of ultrasound and commercial sanitizers in removing natural contaminants and Salmonella enterica Typhimurium on cherry tomatoes. Food Control, 2012, 24, 95-99.	5.5	179
42	Contaminação microbiana em serviços de alimentação: importância e controle. Nutrire, 2012, 37, 78-92.	0.7	5
43	Street food in Espírito Santo, Brazil: a study about good handling practices and food microbial quality. Food Science and Technology, 0, , .	1.7	13
44	Aplicação do ultrassom no processamento de frutas e hortaliças. Brazilian Journal of Food Technology, 0, 24, .	0.8	1
45	Microbial quality and labeling of minimally processed fruits and vegetables. Bioscience Journal, 0, 37, e37059.	0.4	2
46	Consumers' knowledge, practices, and perceptions about conventional and sustainable food packaging. Food Science and Technology, 0, 42, .	1.7	2
47	Green tea extract: a proposal for fresh vegetable sanitization. Food Science and Technology, 0, 42, .	1.7	1