

LaÃ-s Mariano Zanin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5690465/publications.pdf>

Version: 2024-02-01

12
papers

385
citations

1040056

9
h-index

1281871

11
g-index

12
all docs

12
docs citations

12
times ranked

318
citing authors

#	ARTICLE	IF	CITATIONS
1	Behavioral predictors of household food-safety practices during the COVID-19 pandemic: Extending the theory of planned behavior. <i>Food Control</i> , 2022, 134, 108719.	5.5	28
2	A roadmap for developing educational actions using food safety culture assessment “ A case of an institutional food service. <i>Food Research International</i> , 2022, 155, 111064.	6.2	7
3	Influence of educational actions on transitioning of food safety culture in a food service context: Part 1 “ Triangulation and data interpretation of food safety culture elements. <i>Food Control</i> , 2021, 119, 107447.	5.5	20
4	Influence of educational actions on transitioning of food safety culture in a food service context: Part 2 - Effectiveness of educational actions in a longitudinal study. <i>Food Control</i> , 2021, 120, 107542.	5.5	25
5	Unveiling the food safety climate’s paths to adequate food handling in the hospitality industry in Brazil. <i>International Journal of Contemporary Hospitality Management</i> , 2021, 33, 873-892.	8.0	20
6	The evolvement of food safety culture assessment: A mixed-methods systematic review. <i>Trends in Food Science and Technology</i> , 2021, 118, 125-142.	15.1	26
7	Food safety culture in food services with different degrees of risk for foodborne diseases in Brazil. <i>Food Control</i> , 2020, 112, 107152.	5.5	37
8	Food safety behavior and handling practices during purchase, preparation, storage and consumption of chicken meat and eggs. <i>Food Research International</i> , 2019, 125, 108631.	6.2	25
9	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. <i>Food Research International</i> , 2017, 100, 53-62.	6.2	156
10	Shelf life of Yellow Hake: Determinant factors for safe consumption. <i>Revista Brasileira De Higiene E Sanidade Animal</i> , 2016, 10, .	0.0	1
11	The Role of Training Strategies in Food Safety Performance. , 2015, , 365-394.		6
12	Seafood safety: Knowledge, attitudes, self-reported practices and risk perceptions of seafood workers. <i>Food Research International</i> , 2015, 67, 19-24.	6.2	34