

Veronica C Ginani

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

516
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858243

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39
times ranked

547
citing authors

#	ARTICLE	IF	CITATIONS
1	School Feeding Programs: What Happens Globally?. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 2265.	1.2	3
2	Brazilian Consumers' Perception towards Food Labeling Models Accompanying Self-Service Foods. <i>Foods</i> , 2022, 11, 838.	1.9	3
3	Quality appraisal of clinical guidelines for the management of constipation according to AGREE II instrument. <i>Research, Society and Development</i> , 2022, 11, e57911327086.	0.0	0
4	Isolation, Identification, and Screening of Lactic Acid Bacteria with Probiotic Potential in Silage of Different Species of Forage Plants, Cocoa Beans, and Artisanal Salami. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 173-186.	1.9	32
5	Health Conditions and Dietary Intake Among Brazilian Immigrants in the United States of America. <i>Journal of Immigrant and Minority Health</i> , 2021, 23, 1259-1266.	0.8	1
6	How Are School Menus Evaluated in Different Countries? A Systematic Review. <i>Foods</i> , 2021, 10, 374.	1.9	4
7	Design and Development of an Instrument on Knowledge of Food Safety, Practices, and Risk Perception Addressed to Children and Adolescents from Low-Income Families. <i>Sustainability</i> , 2021, 13, 2324.	1.6	4
8	Food Waste on Foodservice: An Overview through the Perspective of Sustainable Dimensions. <i>Foods</i> , 2021, 10, 1175.	1.9	26
9	Eco-Inefficiency Formula: A Method to Verify the Cost of the Economic, Environmental, and Social Impact of Waste in Food Services. <i>Foods</i> , 2021, 10, 1369.	1.9	11
10	Eating Competence among Brazilian Adults: A Comparison between before and during the COVID-19 Pandemic. <i>Foods</i> , 2021, 10, 2001.	1.9	6
11	Survival of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 in Fermented Milk Enriched with Green Banana Pulp Under Acid Stress and in the Presence of Bile Salts. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 320-324.	1.9	6
12	Chia (<i>Salvia hispanica</i> L.) Gel as Egg Replacer in Chocolate Cakes: Applicability and Microbial and Sensory Qualities After Storage. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 29-39.	0.6	13
13	Production of frozen probiotic fermented milk enriched with green banana biomass: The effects of freezing, acid stress conditions and bile salts on <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 viability. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14318.	0.9	3
14	Eating Competence among a Select Sample of Brazilian Adults: Translation and Reproducibility Analyses of the Satter Eating Competence Inventory. <i>Nutrients</i> , 2020, 12, 2145.	1.7	12
15	Eating Competence Associated with Food Consumption and Health Outcomes among Brazilian Adult Population. <i>Nutrients</i> , 2020, 12, 3218.	1.7	8
16	Identifier of Regional Food Presence (IRFP): A New Perspective to Evaluate Sustainable Menus. <i>Sustainability</i> , 2020, 12, 3992.	1.6	10
17	Importance and level of adoption of food safety tools in foodservices. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 415-434.	0.6	0
18	Food Safety Knowledge, Attitudes, and Practices of Brazilian Food Truck Food Handlers. <i>Nutrients</i> , 2019, 11, 1784.	1.7	30

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19	Accidental Gluten Contamination in Traditional Lunch Meals from Food Services in Brasilia, Brazil. <i>Nutrients</i> , 2019, 11, 1924.	1.7	12
20	Brazilian Food Truck Consumers' Profile, Choices, Preferences, and Food Safety Importance Perception. <i>Nutrients</i> , 2019, 11, 1175.	1.7	21
21	Health Benefits of Green Banana Consumption: A Systematic Review. <i>Nutrients</i> , 2019, 11, 1222.	1.7	62
22	Do production and storage affect the quality of green banana biomass?. <i>LWT - Food Science and Technology</i> , 2019, 111, 190-203.	2.5	12
23	Food Trucks: Assessment of an Evaluation Instrument Designed for the Prevention of Foodborne Diseases. <i>Nutrients</i> , 2019, 11, 430.	1.7	11
24	Good manufacturing practices of minimally processed vegetables reduce contamination with pathogenic microorganisms. <i>Revista Do Instituto De Medicina Tropical De Sao Paulo</i> , 2019, 61, e14.	0.5	8
25	Textural, physical and sensory impacts of the use of green banana puree to replace fat in reduced sugar pound cakes. <i>LWT - Food Science and Technology</i> , 2018, 89, 617-623.	2.5	33
26	Frequency of Enteroparasites and Bacteria in the Leafy Vegetables Sold in Brazilian Public Wholesale Markets. <i>Journal of Food Protection</i> , 2018, 81, 542-548.	0.8	8
27	Who Is Serving Us? Food Safety Rules Compliance Among Brazilian Food Truck Vendors. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 2807.	1.2	9
28	Development of a Brazilian Food Truck Risk Assessment Instrument. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 2624.	1.2	10
29	Gluten-Free Diet: From Development to Assessment of a Check-List Designed for the Prevention of Gluten Cross-Contamination in Food Services. <i>Nutrients</i> , 2018, 10, 1274.	1.7	12
30	Enrichment of Probiotic Fermented Milk with Green Banana Pulp: Characterization Microbiological, Physicochemical and Sensory. <i>Nutrients</i> , 2018, 10, 427.	1.7	24
31	What is Offered by Public Foodservices for Low Income Population in Brazil is Adequate to Health Promotion Regarding Energy Density. <i>Journal of Culinary Science and Technology</i> , 2017, , 1-13.	0.6	5
32	Content Validation and Semantic Evaluation of a Check-List Elaborated for the Prevention of Gluten Cross-Contamination in Food Services. <i>Nutrients</i> , 2017, 9, 36.	1.7	19
33	Inspection Score and Grading System for Food Services in Brazil: The Results of a Food Safety Strategy to Reduce the Risk of Foodborne Diseases during the 2014 FIFA World Cup. <i>Frontiers in Microbiology</i> , 2016, 7, 614.	1.5	18
34	Detection of intestinal parasites on field-grown strawberries in the Federal District of Brazil. <i>Revista Da Sociedade Brasileira De Medicina Tropical</i> , 2014, 47, 801-805.	0.4	14
35	Food safety of food services within the destinations of the 2014 FIFA World Cup in Brazil: Development and reliability assessment of the official evaluation instrument. <i>Food Research International</i> , 2014, 57, 95-103.	2.9	43
36	Methods, Instruments, and Parameters for Analyzing the Menu Nutritionally and Sensorially: A Systematic Review. <i>Journal of Culinary Science and Technology</i> , 2012, 10, 294-310.	0.6	13

#	ARTICLE	IF	CITATIONS
37	Reducing Fat Content of Brazilian Traditional Preparations Does Not Alter Food Acceptance: Development of a Model for Fat Reduction That Conciliates Health and Culture. Journal of Culinary Science and Technology, 2010, 8, 229-241.	0.6	10
38	Frequência de Parasitos Intestinais em Hortaliças Minimamente Processadas (Hmp) Produzidas e Comercializadas no Distrito Federal, Brasil. , 0, , .		0
39	Avaliação da Eficácia de Procedimento Adotado Para Higienização de Hortaliças Utilizadas em Saladas Cruas Servidas em Um Restaurante Universitário. , 0, , .		0