# Teresa Rs BrandÃ£o

List of Publications by Year
in descending order



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|---|---|---|---|
| 91 papers | 3,381 citations | 147801 31 h-index | 149698 56 g-index |
| 97 all docs | 97 docs citations | 97 times ranked | 4006 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Fresh fruits and vegetablesâ€"An overview on applied methodologies to improve its quality and safety. Innovative Food Science and Emerging Technologies, 2013, 20, 1-15. | 5.6 | 381 |
| 2 | Ethylene oxide sterilization of medical devices: A review. American Journal of Infection Control, 2007, 35, 574-581. | 2.3 | 292 |
| 3 | A Review on Ozone-Based Treatments for Fruit and Vegetables Preservation. Food Engineering Reviews, 2013, 5, 77-106. | 5.9 | 177 |
| 4 | Carrot (Daucus carota L.) peroxidase inactivation, phenolic content and physical changes kinetics due to blanching. Journal of Food Engineering, 2010, 97, 574-581. | 5.2 | 144 |
| 5 | Modelling the kinetics of peroxidase inactivation, colour and texture changes of pumpkin (Cucurbita) Tj ETQq1 1 0.784314 rgBT /Ove | 5.2 | 136 |
| 6 | Efficacy of non-thermal technologies and sanitizer solutions on microbial load reduction and quality retention of strawberries. Journal of Food Engineering, 2012, 108, 417-426. | 5.2 | 125 |
| 7 | Influence of aqueous ozone, blanching and combined treatments on microbial load of red bell peppers, strawberries and watercress. Journal of Food Engineering, 2011, 105, 277-282. | 5.2 | 91 |
| 8 | Influence of Drying Processes and Pretreatments on Nutritional and Bioactive Characteristics of Dried Vegetables: A Review. Food Engineering Reviews, 2016, 8, 134-163. | 5.9 | 86 |
| 9 | Degradation kinetics of colour, vitamin C and drip loss in frozen broccoli (Brassica oleracea L. ssp.) Tj ETQq1 1 0.784314 rgBT /Overlo<br><br>Refrigeration, 2011, 34, 2136-2144. | 3.4 | 73 |
| 10 | Rheology of supersaturated sucrose solutions. Journal of Food Engineering, 2006, 77, 844-852. | 5.2 | 70 |
| 11 | Biochemical and colour changes of watercress (Nasturtium officinale R. Br.) during freezing and frozen storage. Journal of Food Engineering, 2009, 93, 32-39. | 5.2 | 65 |
| 12 | Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. Journal of Food Measurement and Characterization, 2018, 12, 292-300. | 3.2 | 65 |
| 13 | Inactivation kinetics of Alicyclobacillus acidoterrestris in apple juice submitted to ultraviolet radiation. Food Control, 2017, 73, 18-23. | 5.5 | 61 |
| 14 | A modified Gompertz model to predict microbial inactivation under time-varying temperature conditions. Journal of Food Engineering, 2006, 76, 89-94. | 5.2 | 60 |
| 15 | Modelling colour changes during the caramelisation reaction. Journal of Food Engineering, 2007, 83, 483-491. | 5.2 | 58 |
| 16 | Non-thermal approach to Listeria monocytogenes inactivation in milk: The combined effect of high pressure, pediocin PA-1 and bacteriophage P100. Food Microbiology, 2020, 86, 103315. | 4.2 | 58 |
| 17 | Persistent and non-persistent strains of Listeria monocytogenes: A focus on growth kinetics under different temperature, salt, and pH conditions and their sensitivity to sanitizers. Food Microbiology, 2016, 57, 103-108. | 4.2 | 57 |
| 18 | Application of ultraviolet radiation and ultrasound treatments for Alicyclobacillus acidoterrestris spores inactivation in apple juice. LWT - Food Science and Technology, 2017, 78, 138-142. | 5.2 | 56 |

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|---|---|---|---|
| 19 | Assessment of the impact of hydrogen peroxide solutions on microbial loads and quality factors of red bell peppers, strawberries and watercress. Food Control, 2012, 27, 362-368. | 5.5 | 53 |
| 20 | Recovery of heat-injured Listeria innocua. International Journal of Food Microbiology, 2006, 112, 261-265. | 4.7 | 51 |
| 21 | Multiresponse modelling of the caramelisation reaction. Innovative Food Science and Emerging Technologies, 2007, 8, 306-315. | 5.6 | 50 |
| 22 | On the Use of the Gompertz Model to Predict Microbial Thermal Inactivation Under Isothermal and Non-Isothermal Conditions. Food Engineering Reviews, 2011, 3, 17-25. | 5.9 | 48 |
| 23 | Estimation of water diffusivity parameters on grape dynamic drying. Journal of Food Engineering, 2010, 97, 519-525. | 5.2 | 47 |
| 24 | Effect of Air-Drying Temperature on the Quality and Bioactive Characteristics of Dried Galega Kale (Brassica oleraceaâ€¦L. var. Acephala). Journal of Food Processing and Preservation, 2015, 39, 2485-2496. | 2.0 | 43 |
| 25 | Simulation of solar drying of grapes using an integrated heat and mass transfer model. Renewable Energy, 2015, 81, 896-902. | 8.9 | 40 |
| 26 | UV-C light processing of Cantaloupe melon juice: Evaluation of the impact on microbiological, and some quality characteristics, during refrigerated storage. LWT - Food Science and Technology, 2019, 103, 247-252. | 5.2 | 38 |
| 27 | Biopreservation approaches to reduce Listeria monocytogenes in fresh vegetables. Food Microbiology, 2020, 85, 103282. | 4.2 | 37 |
| 28 | Optimal experimental design for estimating the kinetic parameters of the Bigelow model. Journal of Food Engineering, 1997, 33, 111-128. | 5.2 | 36 |
| 29 | Influence of pH, type of acid and recovery media on the thermal inactivation of Listeria innocua. International Journal of Food Microbiology, 2009, 133, 121-128. | 4.7 | 35 |
| 30 | Sigmoidal thermal inactivation kinetics of Listeria innocua in broth: Influence of strain and growth phase. Food Control, 2009, 20, 1151-1157. | 5.5 | 34 |
| 31 | Comparison of ubiquitous antibiotic-resistant Enterobacteriaceae populations isolated from wastewaters, surface waters and drinking waters. Journal of Water and Health, 2012, 10, 1-10. | 2.6 | 32 |
| 32 | Degradation Kinetics of Peroxidase Enzyme, Phenolic Content, and Physical and Sensorial Characteristics in Broccoli (Brassica oleraceaL. ssp.Italica) during Blanching. Journal of Agricultural and Food Chemistry, 2009, 57, 5370-5375. | 5.2 | 31 |
| 33 | Impact of non-thermal technologies and sanitizer solutions on microbial load reduction and quality factor retention of frozen red bell peppers. Innovative Food Science and Emerging Technologies, 2013, 17, 99-105. | 5.6 | 31 |
| 34 | Modelling Alicyclobacillus acidoterrestris inactivation in apple juice using thermosonication treatments. LWT - Food Science and Technology, 2019, 102, 159-163. | 5.2 | 31 |
| 35 | Integrated approach on solar drying, pilot convective drying and microstructural changes. Journal of Food Engineering, 2005, 67, 195-203. | 5.2 | 29 |
| 36 | Evaluation of Antibiotic Resistance Patterns of Food and ClinicalListeria monocytogenesIsolates in Portugal. Foodborne Pathogens and Disease, 2013, 10, 861-866. | 1.8 | 29 |

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|---|---|---|---|
| 37 | Quality assessment of Cantaloupe melon juice under ozone processing. Innovative Food Science and Emerging Technologies, 2018, 47, 461-466. | 5.6 | 29 |
| 38 | Kinetics of quality changes of pumpkin (Curcurbita maxima L.) stored under isothermal and non-isothermal frozen conditions. Journal of Food Engineering, 2011, 106, 40-47. | 5.2 | 28 |
| 39 | Modelling autocatalytic behaviour of a food model systemâ€"Sucrose thermal degradation at high concentrations. Journal of Food Engineering, 2007, 78, 537-545. | 5.2 | 27 |
| 40 | Study on Thermosonication and Ultraviolet Radiation Processes as an Alternative to Blanching for Some Fruits and Vegetables. Food and Bioprocess Technology, 2011, 4, 1012-1019. | 4.7 | 24 |
| 41 | Survival of Clinical and Food Isolates of Listeria monocytogenes Through Simulated Gastrointestinal Tract Conditions. Foodborne Pathogens and Disease, 2010, 7, 121-128. | 1.8 | 23 |
| 42 | Balsamic vinegar from Modena: An easy and effective approach to reduce Listeria monocytogenes from lettuce. Food Control, 2014, 42, 38-42. | 5.5 | 23 |
| 43 | The protective effect of food matrices on Listeria lytic bacteriophage P100 application towards high pressure processing. Food Microbiology, 2018, 76, 416-425. | 4.2 | 23 |
| 44 | Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of Listeria monocytogenes strains. Food Microbiology, 2020, 87, 103351. | 4.2 | 22 |
| 45 | Food Consumption Determinants and Barriers for Healthy Eating at the Workplaceâ€"A University Setting. Foods, 2021, 10, 695. | 4.3 | 19 |
| 46 | Mathematical Models for Prediction of Temperature Effects on Kinetic Parameters of Microorganismsâ€™ Inactivation: Tools for Model Comparison and Adequacy in Data Fitting. Food and Bioprocess Technology, 2017, 10, 2208-2225. | 4.7 | 18 |
| 47 | Ethylene oxide potential toxicity. Expert Review of Medical Devices, 2008, 5, 323-328. | 2.8 | 17 |
| 48 | Influence of Pretreatments on Quality Parameters and Nutritional Compounds of Dried Galega Kale (Brassica oleracea L. var. acephala). Food and Bioprocess Technology, 2016, 9, 872-881. | 4.7 | 17 |
| 49 | The influence of the temperature increase rate on the accuracy of diffusion parameters estimated under nonâ€isothermal conditions. International Journal of Food Science and Technology, 1997, 32, 63-72. | 2.7 | 15 |
| 50 | Modelling Microbial Load Reduction in Foods Due to Ozone Impact. Procedia Food Science, 2011, 1, 836-841. | 0.6 | 15 |
| 51 | Heat inactivation of Listeria innocua in broth and food products under non-isothermal conditions. Food Control, 2011, 22, 20-26. | 5.5 | 15 |
| 52 | Integrated approach on heat transfer and inactivation kinetics of microorganisms on the surface of foods during heat treatmentsâ€"software development. Journal of Food Engineering, 2006, 76, 95-103. | 5.2 | 14 |
| 53 | Freezing of Fruits and Vegetables. , 0, , 165-183. | | 14 |
| 54 | Comparison of recovery methods for the enumeration of injured Listeria innocua cells under isothermal and non-isothermal treatments. Food Microbiology, 2010, 27, 1112-1120. | 4.2 | 14 |

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| 55 | Evaluation of Drying and Storage Conditions on Nutritional and Sensory Properties of Dried Galega Kale (Brassica oleracea L. var. Acephala). Journal of Food Quality, 2017, 2017, 1-9. | 2.6 | 13 |
| 56 | Prediction of pH Change in Processed Acidified Turnips. Journal of Food Science, 1992, 57, 928-931. | 3.1 | 12 |
| 57 | Design of experiments for improving the precision in the estimation of diffusion parameters under isothermal and non-isothermal conditions. International Journal of Food Science and Technology, 2001, 36, 291-301. | 2.7 | 12 |
| 58 | Biofilm formation by persistent and non-persistent Listeria monocytogenes strains on abiotic surfaces. Acta Alimentaria, 2017, 46, 43-50. | 0.7 | 12 |
| 59 | Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. Journal of Food Science, 2011, 76, E203-11. | 3.1 | 10 |
| 60 | Physicochemical and Bioactive Compounds of â€˜Cantaloupeâ€™ Melon: Effect of Ozone Processing on Pulp and Seeds. Ozone: Science and Engineering, 2018, 40, 209-215. | 2.5 | 10 |
| 61 | Physicochemical and Bioactive Characterisation of Edible and Waste Parts of â€œPiel de Sapoâ€•Melon. Horticulturae, 2020, 6, 60. | 2.8 | 10 |
| 62 | Thermal inactivation of Listeria monocytogenes from alheiras, traditional Portuguese sausage during cooking. Food Control, 2011, 22, 1960-1964. | 5.5 | 9 |
| 63 | Application of optimal experimental design concept to improve the estimation of model parameters in microbial thermal inactivation kinetics. Journal of Food Engineering, 2014, 134, 59-66. | 5.2 | 9 |
| 64 | Spray drying conditions for orange juice incorporated with lactic acid bacteria. International Journal of Food Science and Technology, 2017, 52, 1951-1958. | 2.7 | 9 |
| 65 | Ozonation of Adzuki beans ( Vigna angularis ): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. Journal of Food Process Engineering, 2018, 41, e12893. | 2.9 | 8 |
| 66 | Assessment of the impact of drying processes on orange peel quality characteristics. Journal of Food Process Engineering, 2022, 45, e13794. | 2.9 | 8 |
| 67 | Modelling Viscosity Temperature Dependence of Supercooled Sucrose SolutionsThe Random-Walk Approach. Journal of Physical Chemistry B, 2007, 111, 3192-3196. | 2.6 | 7 |
| 68 | Impact of ozone processing on microbiological, physicochemical, and bioactive characteristics of refrigerated stored Cantaloupe melon juice. Journal of Food Processing and Preservation, 2019, 43, e14276. | 2.0 | 7 |
| 69 | Modeling the Soluble Solids and Storage Temperature Effects on Byssochlamys fulva Growth in Apple Juices. Food and Bioprocess Technology, 2017, 10, 720-729. | 4.7 | 6 |
| 70 | Effect of Gaseous Ozone Process on Cantaloupe Melon Peel: Assessment of Quality and Antilisterial Indicators. Foods, 2021, 10, 727. | 4.3 | 6 |
| 71 | Stability of sunflower and rapeseed oil-in-water emulsions supplemented with ethanol-treated rapeseed meal protein isolate. Journal of Food Science and Technology, 2019, 56, 3090-3098. | 2.8 | 5 |
| 72 | Quality changes of carrots under different frozen storage conditions: A kinetic study. Journal of Food Processing and Preservation, 2020, 44, e14953. | 2.0 | 5 |

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|---|---|---|---|
| 73 | Emerging Technologies to Improve the Safety and Quality of Fruits and Vegetables. , 2012, , 261-297. | | 5 |
| 74 | Modeling the inactivation of Bacillus subtilis spores by ethylene oxide processing. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1535-1543. | 3.0 | 4 |
| 75 | On the theoretical determination of optimal times for biomass production in batch cultures of aggregate-forming cells. Biotechnology Progress, 1993, 9, 21-24. | 2.6 | 3 |
| 76 | Modelling growth of, and removal of Zn and Hg by a wild microalgal consortium. Applied Microbiology and Biotechnology, 2012, 94, 91-100. | 3.6 | 3 |
| 77 | Antilisterial active compound from lactic acid bacteria present on fresh iceberg lettuce. Acta Alimentaria, 2016, 45, 416-426. | 0.7 | 3 |
| 78 | Assessment of nutritional quality and color parameters of convective dried watercress ( Nasturtium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | 2.0 | 3 |
| 79 | Combined Effects of Temperature, pH and Water Activity on Predictive Ability of Microbial Kinetic Inactivation Model. Procedia Food Science, 2016, 7, 67-70. | 0.6 | 2 |
| 80 | Freeze-Drying Processes Applied to Melon Peel: Assessment of Physicochemical Attributes and Intrinsic Microflora Survival during Storage. Foods, 2022, 11, 1499. | 4.3 | 2 |
| 81 | On the appropriateness of use of a continuous formulation for the modelling of discrete multireactant systems following Michaï¿½lis-Menten kinetics. Bioprocess and Biosystems Engineering, 1994, 10, 235-240. | 0.5 | 1 |
| 82 | Dynamic approach for assessing food quality and safety characteristics: The case of processed foods. Procedia Food Science, 2011, 1, 1015-1025. | 0.6 | 1 |
| 83 | DEVELOPMENT OF A SAFER FORMULATION OF EGG YOLK CREAM: PHYSICOCHEMICAL AND SENSORIAL CHARACTERISTICS ASSESSMENT. Journal of Food Processing and Preservation, 2011, 35, 220-235. | 2.0 | 1 |
| 84 | Kinetics of Ethylene Oxide Desorption from Sterilized Materials. Journal of AOAC INTERNATIONAL, 2013, 96, 33-36. | 1.5 | 1 |
| 85 | Storage stability of an egg yolk cream formulation: texture and microbiological assessment. Journal of the Science of Food and Agriculture, 2008, 88, 1068-1073. | 3.5 | 0 |
| 86 | Predictions of Microbial Thermal Inactivation in Solid Foods: Isothermal and Non-isothermal Conditions. Procedia Food Science, 2016, 7, 154-157. | 0.6 | 0 |
| 87 | Dynamic Approach to Assessing Food Quality and Safety Characteristics: The Case of Processed Foods. Food Engineering Series, 2013, , 567-579. | 0.7 | 0 |
| 88 | Simulation of Food Solar Drying. Green Energy and Technology, 2017, , 403-417. | 0.6 | 0 |
| 89 | Portuguese Galega Kale. , 2017, , 226-239. | | 0 |
| 90 | nfluences of physicochemical stresses on injury and inactivation behaviour of Listeria innocua. International Journal of Food Studies, 2017, 6, 139-151. | 0.8 | 0 |

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| 91 | CaracterizaciÃ³n de la opiniÃ³n, el conocimiento y la percepciÃ³n de las necesidades de capacitaciÃ³n de los nutricionistas portugueses en relaciÃ³n con los alimentos genÃ©ticamente modificados. Revista Espanola De Nutricion Humana Y Dietetica, 2019, 23, 261. | 0.3 | 0 |