

# Teresa Rs Brandão

## 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	Assessment of the impact of drying processes on orange peel quality characteristics. <i>Journal of Food Process Engineering</i> , 2022, 45, e13794.	2.9	8
2	Freeze-Drying Processes Applied to Melon Peel: Assessment of Physicochemical Attributes and Intrinsic Microflora Survival during Storage. <i>Foods</i> , 2022, 11, 1499.	4.3	2
3	Effect of Gaseous Ozone Process on Cantaloupe Melon Peel: Assessment of Quality and Antilisterial Indicators. <i>Foods</i> , 2021, 10, 727.	4.3	6
4	Food Consumption Determinants and Barriers for Healthy Eating at the Workplace—A University Setting. <i>Foods</i> , 2021, 10, 695.	4.3	19
5	Non-thermal approach to <i>Listeria monocytogenes</i> inactivation in milk: The combined effect of high pressure, pediocin PA-1 and bacteriophage P100. <i>Food Microbiology</i> , 2020, 86, 103315.	4.2	58
6	Biopreservation approaches to reduce <i>Listeria monocytogenes</i> in fresh vegetables. <i>Food Microbiology</i> , 2020, 85, 103282.	4.2	37
7	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of <i>Listeria monocytogenes</i> strains. <i>Food Microbiology</i> , 2020, 87, 103351.	4.2	22
8	Quality changes of carrots under different frozen storage conditions: A kinetic study. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14953.	2.0	5
9	Physicochemical and Bioactive Characterisation of Edible and Waste Parts of “Piel de Sapo” Melon. <i>Horticulturae</i> , 2020, 6, 60.	2.8	10
10	Impact of ozone processing on microbiological, physicochemical, and bioactive characteristics of refrigerated stored Cantaloupe melon juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14276.	2.0	7
11	Stability of sunflower and rapeseed oil-in-water emulsions supplemented with ethanol-treated rapeseed meal protein isolate. <i>Journal of Food Science and Technology</i> , 2019, 56, 3090-3098.	2.8	5
12	UV-C light processing of Cantaloupe melon juice: Evaluation of the impact on microbiological, and some quality characteristics, during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019, 103, 247-252.	5.2	38
13	Modelling <i>Alicyclobacillus acidoterrestris</i> inactivation in apple juice using thermosonication treatments. <i>LWT - Food Science and Technology</i> , 2019, 102, 159-163.	5.2	31
14	Caracterización de la opinión, el conocimiento y la percepción de las necesidades de capacitación de los nutricionistas portugueses en relación con los alimentos genéticamente modificados. <i>Revista Espanola De Nutricion Humana Y Dietetica</i> , 2019, 23, 261.	0.3	0
15	Physicochemical and Bioactive Compounds of “Cantaloupe” Melon: Effect of Ozone Processing on Pulp and Seeds. <i>Ozone: Science and Engineering</i> , 2018, 40, 209-215.	2.5	10
16	Quality assessment of Cantaloupe melon juice under ozone processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 461-466.	5.6	29
17	Assessment of nutritional quality and color parameters of convective dried watercress ( <i>Nasturtium</i> ) Tj ETQq1 1 0.784314 rgBT /Over	2.0	3
18	Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 292-300.	3.2	65

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19	Ozonation of Adzuki beans ( <i>Vigna angularis</i> ): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. <i>Journal of Food Process Engineering</i> , 2018, 41, e12893.	2.9	8
20	The protective effect of food matrices on <i>Listeria lytic</i> bacteriophage P100 application towards high pressure processing. <i>Food Microbiology</i> , 2018, 76, 416-425.	4.2	23
21	Spray drying conditions for orange juice incorporated with lactic acid bacteria. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1951-1958.	2.7	9
22	Application of ultraviolet radiation and ultrasound treatments for <i>Alicyclobacillus acidoterrestris</i> spores inactivation in apple juice. <i>LWT - Food Science and Technology</i> , 2017, 78, 138-142.	5.2	56
23	Modeling the Soluble Solids and Storage Temperature Effects on <i>Byssoschlamys fulva</i> Growth in Apple Juices. <i>Food and Bioprocess Technology</i> , 2017, 10, 720-729.	4.7	6
24	Mathematical Models for Prediction of Temperature Effects on Kinetic Parameters of Microorganisms's Inactivation: Tools for Model Comparison and Adequacy in Data Fitting. <i>Food and Bioprocess Technology</i> , 2017, 10, 2208-2225.	4.7	18
25	Inactivation kinetics of <i>Alicyclobacillus acidoterrestris</i> in apple juice submitted to ultraviolet radiation. <i>Food Control</i> , 2017, 73, 18-23.	5.5	61
26	Biofilm formation by persistent and non-persistent <i>Listeria monocytogenes</i> strains on abiotic surfaces. <i>Acta Alimentaria</i> , 2017, 46, 43-50.	0.7	12
27	Evaluation of Drying and Storage Conditions on Nutritional and Sensory Properties of Dried Galega Kale ( <i>Brassica oleracea</i> L. var. <i>Acephala</i> ). <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	2.6	13
28	Simulation of Food Solar Drying. <i>Green Energy and Technology</i> , 2017, , 403-417.	0.6	0
29	Portuguese Galega Kale. , 2017, , 226-239.		0
30	Influences of physicochemical stresses on injury and inactivation behaviour of <i>Listeria innocua</i> . <i>International Journal of Food Studies</i> , 2017, 6, 139-151.	0.8	0
31	Antilisterial active compound from lactic acid bacteria present on fresh iceberg lettuce. <i>Acta Alimentaria</i> , 2016, 45, 416-426.	0.7	3
32	Predictions of Microbial Thermal Inactivation in Solid Foods: Isothermal and Non-isothermal Conditions. <i>Procedia Food Science</i> , 2016, 7, 154-157.	0.6	0
33	Combined Effects of Temperature, pH and Water Activity on Predictive Ability of Microbial Kinetic Inactivation Model. <i>Procedia Food Science</i> , 2016, 7, 67-70.	0.6	2
34	Influence of Drying Processes and Pretreatments on Nutritional and Bioactive Characteristics of Dried Vegetables: A Review. <i>Food Engineering Reviews</i> , 2016, 8, 134-163.	5.9	86
35	Persistent and non-persistent strains of <i>Listeria monocytogenes</i> : A focus on growth kinetics under different temperature, salt, and pH conditions and their sensitivity to sanitizers. <i>Food Microbiology</i> , 2016, 57, 103-108.	4.2	57
36	Influence of Pretreatments on Quality Parameters and Nutritional Compounds of Dried Galega Kale ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ). <i>Food and Bioprocess Technology</i> , 2016, 9, 872-881.	4.7	17

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37	Effect of Air-Drying Temperature on the Quality and Bioactive Characteristics of Dried Galega Kale ( <i>Betula rassaica oleracea</i> L. var. <i>Acephala</i> ). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2485-2496.	2.0	43
38	Simulation of solar drying of grapes using an integrated heat and mass transfer model. <i>Renewable Energy</i> , 2015, 81, 896-902.	8.9	40
39	Application of optimal experimental design concept to improve the estimation of model parameters in microbial thermal inactivation kinetics. <i>Journal of Food Engineering</i> , 2014, 134, 59-66.	5.2	9
40	Balsamic vinegar from Modena: An easy and effective approach to reduce <i>Listeria monocytogenes</i> from lettuce. <i>Food Control</i> , 2014, 42, 38-42.	5.5	23
41	Fresh fruits and vegetables – An overview on applied methodologies to improve its quality and safety. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 1-15.	5.6	381
42	Evaluation of Antibiotic Resistance Patterns of Food and Clinical <i>Listeria monocytogenes</i> Isolates in Portugal. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 861-866.	1.8	29
43	Impact of non-thermal technologies and sanitizer solutions on microbial load reduction and quality factor retention of frozen red bell peppers. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 99-105.	5.6	31
44	A Review on Ozone-Based Treatments for Fruit and Vegetables Preservation. <i>Food Engineering Reviews</i> , 2013, 5, 77-106.	5.9	177
45	Kinetics of Ethylene Oxide Desorption from Sterilized Materials. <i>Journal of AOAC INTERNATIONAL</i> , 2013, 96, 33-36.	1.5	1
46	Dynamic Approach to Assessing Food Quality and Safety Characteristics: The Case of Processed Foods. <i>Food Engineering Series</i> , 2013, , 567-579.	0.7	0
47	Comparison of ubiquitous antibiotic-resistant Enterobacteriaceae populations isolated from wastewaters, surface waters and drinking waters. <i>Journal of Water and Health</i> , 2012, 10, 1-10.	2.6	32
48	Assessment of the impact of hydrogen peroxide solutions on microbial loads and quality factors of red bell peppers, strawberries and watercress. <i>Food Control</i> , 2012, 27, 362-368.	5.5	53
49	Modelling growth of, and removal of Zn and Hg by a wild microalgal consortium. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 91-100.	3.6	3
50	Efficacy of non-thermal technologies and sanitizer solutions on microbial load reduction and quality retention of strawberries. <i>Journal of Food Engineering</i> , 2012, 108, 417-426.	5.2	125
51	Emerging Technologies to Improve the Safety and Quality of Fruits and Vegetables. , 2012, , 261-297.		5
52	Modelling Microbial Load Reduction in Foods Due to Ozone Impact. <i>Procedia Food Science</i> , 2011, 1, 836-841.	0.6	15
53	Dynamic approach for assessing food quality and safety characteristics: The case of processed foods. <i>Procedia Food Science</i> , 2011, 1, 1015-1025.	0.6	1
54	Heat inactivation of <i>Listeria innocua</i> in broth and food products under non-isothermal conditions. <i>Food Control</i> , 2011, 22, 20-26.	5.5	15

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55	Thermal inactivation of <i>Listeria monocytogenes</i> from alheiras, traditional Portuguese sausage during cooking. <i>Food Control</i> , 2011, 22, 1960-1964.	5.5	9
56	DEVELOPMENT OF A SAFER FORMULATION OF EGG YOLK CREAM: PHYSICO-CHEMICAL AND SENSORIAL CHARACTERISTICS ASSESSMENT. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 220-235.	2.0	1
57	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. <i>Journal of Food Science</i> , 2011, 76, E203-11.	3.1	10
58	Degradation kinetics of colour, vitamin C and drip loss in frozen broccoli ( <i>Brassica oleracea</i> L. ssp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Refrigeration, 2011, 34, 2136-2144.	3.4	73
59	Modeling the inactivation of <i>Bacillus subtilis</i> spores by ethylene oxide processing. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2011, 38, 1535-1543.	3.0	4
60	Study on Thermosonication and Ultraviolet Radiation Processes as an Alternative to Blanching for Some Fruits and Vegetables. <i>Food and Bioprocess Technology</i> , 2011, 4, 1012-1019.	4.7	24
61	On the Use of the Gompertz Model to Predict Microbial Thermal Inactivation Under Isothermal and Non-Isothermal Conditions. <i>Food Engineering Reviews</i> , 2011, 3, 17-25.	5.9	48
62	Influence of aqueous ozone, blanching and combined treatments on microbial load of red bell peppers, strawberries and watercress. <i>Journal of Food Engineering</i> , 2011, 105, 277-282.	5.2	91
63	Kinetics of quality changes of pumpkin ( <i>Curcubita maxima</i> L.) stored under isothermal and non-isothermal frozen conditions. <i>Journal of Food Engineering</i> , 2011, 106, 40-47.	5.2	28
64	Comparison of recovery methods for the enumeration of injured <i>Listeria innocua</i> cells under isothermal and non-isothermal treatments. <i>Food Microbiology</i> , 2010, 27, 1112-1120.	4.2	14
65	Estimation of water diffusivity parameters on grape dynamic drying. <i>Journal of Food Engineering</i> , 2010, 97, 519-525.	5.2	47
66	Carrot ( <i>Daucus carota</i> L.) peroxidase inactivation, phenolic content and physical changes kinetics due to blanching. <i>Journal of Food Engineering</i> , 2010, 97, 574-581.	5.2	144
67	Survival of Clinical and Food Isolates of <i>Listeria monocytogenes</i> Through Simulated Gastrointestinal Tract Conditions. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 121-128.	1.8	23
68	Influence of pH, type of acid and recovery media on the thermal inactivation of <i>Listeria innocua</i> . <i>International Journal of Food Microbiology</i> , 2009, 133, 121-128.	4.7	35
69	Biochemical and colour changes of watercress ( <i>Nasturtium officinale</i> R. Br.) during freezing and frozen storage. <i>Journal of Food Engineering</i> , 2009, 93, 32-39.	5.2	65
70	Degradation Kinetics of Peroxidase Enzyme, Phenolic Content, and Physical and Sensorial Characteristics in Broccoli ( <i>Brassica oleracea</i> L. ssp. <i>Italica</i> ) during Blanching. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5370-5375.	5.2	31
71	Sigmoidal thermal inactivation kinetics of <i>Listeria innocua</i> in broth: Influence of strain and growth phase. <i>Food Control</i> , 2009, 20, 1151-1157.	5.5	34
72	Storage stability of an egg yolk cream formulation: texture and microbiological assessment. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1068-1073.	3.5	0

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73	Ethylene oxide potential toxicity. Expert Review of Medical Devices, 2008, 5, 323-328.	2.8	17
74	Ethylene oxide sterilization of medical devices: A review. American Journal of Infection Control, 2007, 35, 574-581.	2.3	292
75	Multiresponse modelling of the caramelisation reaction. Innovative Food Science and Emerging Technologies, 2007, 8, 306-315.	5.6	50
76	Modelling Viscosity Temperature Dependence of Supercooled Sucrose Solutions The Random-Walk Approach. Journal of Physical Chemistry B, 2007, 111, 3192-3196.	2.6	7
77	Modelling the kinetics of peroxidase inactivation, colour and texture changes of pumpkin (Cucurbita Tj ETQq1 1 0,784314 rgBT /Ovenlo	5.2	136
78	Modelling colour changes during the caramelisation reaction. Journal of Food Engineering, 2007, 83, 483-491.	5.2	58
79	Modelling autocatalytic behaviour of a food model system "Sucrose thermal degradation at high concentrations. Journal of Food Engineering, 2007, 78, 537-545.	5.2	27
80	A modified Gompertz model to predict microbial inactivation under time-varying temperature conditions. Journal of Food Engineering, 2006, 76, 89-94.	5.2	60
81	Integrated approach on heat transfer and inactivation kinetics of microorganisms on the surface of foods during heat treatments "software development. Journal of Food Engineering, 2006, 76, 95-103.	5.2	14
82	Rheology of supersaturated sucrose solutions. Journal of Food Engineering, 2006, 77, 844-852.	5.2	70
83	Recovery of heat-injured Listeria innocua. International Journal of Food Microbiology, 2006, 112, 261-265.	4.7	51
84	Integrated approach on solar drying, pilot convective drying and microstructural changes. Journal of Food Engineering, 2005, 67, 195-203.	5.2	29
85	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
86	Optimal experimental design for estimating the kinetic parameters of the Bigelow model. Journal of Food Engineering, 1997, 33, 111-128.	5.2	36
87	The influence of the temperature increase rate on the accuracy of diffusion parameters estimated under non-isothermal conditions. International Journal of Food Science and Technology, 1997, 32, 63-72.	2.7	15
88	On the appropriateness of use of a continuous formulation for the modelling of discrete multireactant systems following Michaelis-Menten kinetics. Bioprocess and Biosystems Engineering, 1994, 10, 235-240.	0.5	1
89	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
90	Prediction of pH Change in Processed Acidified Turnips. Journal of Food Science, 1992, 57, 928-931.	3.1	12

#	ARTICLE	IF	CITATIONS
91	Freezing of Fruits and Vegetables. , 0, , 165-183.		14