Mariza Landgraf

List of Publications by Year
in descending order

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93	2,265	236612	253896
papers	citations	25 h-index	43 g-index

98	98	98	2720
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Silent dissemination of colistin-resistant Escherichia coli in South America could contribute to the global spread of the mcr-1 gene. Eurosurveillance, 2016, 21, .	3.9	153
2	Minimally Processed Vegetable Salads: Microbial Quality Evaluation. Journal of Food Protection, 2007, 70, 1277-1280.	0.8	115
3	Chicken Meat as a Reservoir of Colistin-Resistant Escherichia coli Strains Carrying mcr-1 Genes in South America. Antimicrobial Agents and Chemotherapy, 2017, 61, .	1.4	115
4	Growth potential of Salmonella spp. and Listeria monocytogenes in nine types of ready-to-eat vegetables stored at variable temperature conditions during shelf-life. International Journal of Food Microbiology, 2012, 157, 52-58.	2.1	109
5	Consumer purchase habits and views on food safety: A Brazilian study. Food Control, 2010, 21, 963-969.	2.8	94
6	Prevalence, populations and pheno- and genotypic characteristics of Listeria monocytogenes isolated from ready-to-eat vegetables marketed in SÃ£o Paulo, Brazil. International Journal of Food Microbiology, 2012, 155, 1-9.	2.1	92
7	Evaluation of culture media for enumeration of Lactobacillus acidophilus, Lactobacillus casei and Bifidobacterium animalis in the presence of Lactobacillus delbrueckii subsp bulgaricus and Streptococcus thermophilus. LWT - Food Science and Technology, 2009, 42, 491-495.	2.5	72
8	Parameters determining the quality of charqui, an intermediate moisture meat product. Meat Science, 1994, 38, 229-234.	2.7	65
9	Genomic Features of High-Priority Salmonella enterica Serovars Circulating in the Food Production Chain, Brazil, 2000â€“2016. Scientific Reports, 2019, 9, 11058.	1.6	61
10	Inactivation by Ionizing Radiation of Salmonella Enteritidis, Salmonella Infantis, and Vibrio parahaemolyticus in Oysters (Crassostrea brasiliana). Journal of Food Protection, 2003, 66, 1025-1029.	0.8	59
11	Correlation between Environmental Factors and Prevalence of Vibrio parahaemolyticus in Oysters Harvested in the Southern Coastal Area of Sao Paulo State, Brazil. Applied and Environmental Microbiology, 2010, 76, 1290-1293.	1.4	57
12	Prevalence and counts of Salmonella spp. in minimally processed vegetables in SÃ£o Paulo, Brazil. Food Microbiology, 2011, 28, 1235-1237.	2.1	56
13	Microbiology of organic and conventionally grown fresh produce. Brazilian Journal of Microbiology, 2016, 47, 99-105.	0.8	56
14	Brazilian consumer views on food irradiation. Innovative Food Science and Emerging Technologies, 2009, 10, 383-389.	2.7	54
15	Foodborne Outbreak Caused by Staphylococcus aureus: Phenotypic and Genotypic Characterization of Strains of Food and Human Sources. Journal of Food Protection, 2007, 70, 489-493.	0.8	51
16	Virulence factors and pathogenicity of Vibrio vulnificus strains isolated from seafood. Journal of Applied Microbiology, 1998, 84, 747-751.	1.4	50
17	Inhibition of Listeria monocytogenes by a bacteriocinogenic Lactobacillus sake strain in modified atmosphere-packaged Brazilian sausage. Meat Science, 2002, 61, 449-455.	2.7	38
18	Combination of minimal processing and irradiation to improve the microbiological safety of lettuce (Lactuca sativa, L.). Radiation Physics and Chemistry, 2004, 71, 157-161.	1.4	38

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19	Isolation of bacteriocinogenic strain of Lactococcus lactis subsp. lactis from rocket salad (Eruca) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Food Control, 2013, 33, 467-476.	2.8	34
20	A survey of microorganisms for thermonuclease production. Canadian Journal of Microbiology, 1980, 26, 532-535.	0.8	32
21	Enterotoxigenic and Genetic Profiles of Bacillus cereus Strains of Food Origin in Brazil. Journal of Food Protection, 2008, 71, 2115-2118.	0.8	30
22	Gelatin-based films activated with red propolis ethanolic extract and essential oils. Food Packaging and Shelf Life, 2021, 27, 100607.	3.3	29
23	Adherence to food hygiene and personal protection recommendations for prevention of COVID-19. Trends in Food Science and Technology, 2021, 112, 847-852.	7.8	28
24	Bacteriocinogenic Lactococcus lactis subsp. lactis DF04Mi isolated from goat milk: characterization of the bacteriocin. Brazilian Journal of Microbiology, 2014, 45, 1541-1550.	0.8	26
25	Current insights on high priority antibiotic-resistant Salmonella enterica in food and foodstuffs: a review. Current Opinion in Food Science, 2019, 26, 35-46.	4.1	26
26	Biochemical characteristics of typical and atypical Staphylococcus aureus in mastitic milk and environmental samples of Brazilian dairy farms. Brazilian Journal of Microbiology, 2000, 31, 103.	0.8	25
27	Growth Potential of Salmonella and Listeria monocytogenes in Ready-to-Eat Lettuce and Collard Greens Packaged under Modified Atmosphere and in Perforated Film. Journal of Food Protection, 2013, 76, 888-891.	0.8	25
28	A quantitative risk assessment model for Vibrio parahaemolyticus in raw oysters in Sao Paulo State, Brazil. International Journal of Food Microbiology, 2014, 180, 69-77.	2.1	25
29	Virulent nontyphoidal Salmonella producing CTX-M and CMY-2 Î²-lactamases from livestock, food and human infection, Brazil. Virulence, 2018, 9, 281-286.	1.8	24
30	Gamma radiation in the reduction of Salmonella spp. inoculated on minimally processed watercress (Nasturtium officinalis). Radiation Physics and Chemistry, 2004, 71, 89-93.	1.4	23
31	Evaluation of motility enrichment on modified semi-solid Rappaportâ€“Vassiladis medium (MSRV) for the detection of Salmonella in foods. International Journal of Food Microbiology, 2001, 64, 387-393.	2.1	22
32	Occurrence and distribution of Vibrio parahaemolyticus in retail oysters in Sao Paulo State, Brazil. Food Microbiology, 2011, 28, 137-140.	2.1	22
33	Microbiological characteristics of canastra cheese during manufacturing and ripening. Food Control, 2021, 121, 107598.	2.8	22
34	Acid Tolerance and Survival of Escherichia coli O157:H7 Inoculated in Fruit Pulps Stored under Refrigeration. Journal of Food Protection, 2001, 64, 1674-1678.	0.8	21
35	Whole-genome sequencing analysis and CRISPR genotyping of rare antibiotic-resistant Salmonella enterica serovars isolated from food and related sources. Food Microbiology, 2021, 93, 103601.	2.1	21
36	Bacteriocinogenic Lactococcus lactis subsp. lactis DF04Mi isolated from goat milk: Application in the control of Listeria monocytogenes in fresh Minas-type goat cheese. Brazilian Journal of Microbiology, 2015, 46, 201-206.	0.8	20

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37	Incidence of Yersinia spp. in food in Sao Paulo, Brazil. International Journal of Food Microbiology, 1994, 21, 263-270.	2.1	19
38	Bacteriocinogenic Lactococcus lactis subsp: lactis DF04Mi isolated from goat milk: Evaluation of the probiotic potential. Brazilian Journal of Microbiology, 2014, 45, 1047-1054.	0.8	18
39	Production of mortadella: behavior of Listeria monocytogenes during processing and storage conditions. Meat Science, 2001, 57, 13-17.	2.7	17
40	High prevalence, low counts and uncommon serotypes of Listeria monocytogenes in linguiÃ§a, a Brazilian fresh pork sausage. Meat Science, 2009, 83, 523-527.	2.7	17
41	Epidemiological Survey of Listeria monocytogenes in a gravlax salmon processing line. Brazilian Journal of Microbiology, 2008, 39, 375-383.	0.8	15
42	Effect of Gamma Radiation on the Reduction of Salmonella strains, Listeria monocytogenes, and Shiga Toxinâ€“Producing Escherichia coli and Sensory Evaluation of Minimally Processed Spinach (Tetragonia) Tj ETQq0 0 0 rgBT /Overlock 10	0.8	14
43	Detection of Salmonella in Foods Using Tecra Salmonella VIA and Tecra Salmonella UNIQUE Rapid Immunoassays and a Cultural Procedure. Journal of Food Protection, 2002, 65, 552-555.	0.8	13
44	AvaliaÃ§Ã£o da qualidade microbiolÃ³gica de ovo integral pasteurizado produzido com e sem a etapa de lavagem no processamento. Food Science and Technology, 2005, 25, 618-622.	0.8	13
45	Performance of a chromogenic medium for the isolation of Listeria monocytogenes in food. Food Control, 2008, 19, 483-486.	2.8	13
46	Enterobacter sakazakii in Dried Infant Formulas and Milk Kitchens of Maternity Wards in SÃ£o Paulo, Brazil. Journal of Food Protection, 2009, 72, 37-42.	0.8	13
47	Inactivation of Escherichia coli O157:H7 in hamburgers by gamma irradiation. Brazilian Journal of Microbiology, 2002, 33, 53-56.	0.8	13
48	Acceptability of minimally processed and irradiated pineapple and watermelon among Brazilian consumers. Radiation Physics and Chemistry, 2008, 77, 825-829.	1.4	12
49	Microbiological Testing for the Proper Assessment of the Hygiene Status of Beef Carcasses. Microorganisms, 2019, 7, 86.	1.6	12
50	Class 1 integron-borne cassettes harboring blaCARB-2 gene in multidrug-resistant and virulent Salmonella Typhimurium ST19 strains recovered from clinical human stool samples, United States. PLoS ONE, 2020, 15, e0240978.	1.1	12
51	Evidence of thermonuclease production by Bacillus spp. and enterococci in naturally contaminated cheese. Canadian Journal of Microbiology, 1980, 26, 722-725.	0.8	11
52	An Improved Enrichment Procedure for the Isolation of Yersinia enterocolitica and Related Species From Milk. Journal of Food Protection, 1993, 56, 447-450.	0.8	11
53	Radioresistance of Salmonella Species and Listeria monocytogenes on Minimally Processed Arugula (Eruca sativa Mill.): Effect of Irradiation on Flavonoid Content and Acceptability of Irradiated Produce. Journal of Agricultural and Food Chemistry, 2008, 56, 1264-1268.	2.4	11
54	Changes in total ascorbic acid and carotenoids in minimally processed irradiated Arugula (Eruca) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.4	11

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55	Genome Sequencing of an Escherichia coli Sequence Type 617 Strain Isolated from Beach Ghost Shrimp (Callichirus major) from a Heavily Polluted Ecosystem Reveals a Wider Resistome against Heavy Metals and Antibiotics. Microbiology Resource Announcements, 2019, 8, .	0.3	11
56	Genomic insights of Klebsiella pneumoniae isolated from a native Amazonian fish reveal wide resistome against heavy metals, disinfectants, and clinically relevant antibiotics. Genomics, 2020, 112, 5143-5146.	1.3	11
57	DeterminaÃ§Ã£o da dose de radiaÃ§Ã£o gama para reduzir a populaÃ§Ã£o de Salmonella spp em carne de frango. Food Science and Technology, 2003, 23, 200.	0.8	10
58	High pressure spray with water shows similar efficiency to trimming in controlling microorganisms on poultry carcasses. Poultry Science, 2015, 94, 2589-2595.	1.5	9
59	Use of growth inhibitors for control of Listeria monocytogenes in heat-processed ready-to-eat meat products simulating post-processing contamination. LWT - Food Science and Technology, 2016, 74, 7-13.	2.5	9
60	Draft Genome Sequences of Colistin-Resistant MCR-1-Producing Escherichia coli ST1850 and ST74 Strains Isolated from Commercial Chicken Meat. Genome Announcements, 2017, 5, .	0.8	9
61	Occurrence of Campylobacter in raw chicken and beef from retail outlets in SÃ£o Paulo, Brazil. Journal of Food Safety, 2018, 38, e12442.	1.1	9
62	Effect of proteins, glucose and NaCl on growth, biosynthesis and functionality of bacteriocins of Lactobacillus sakei subsp. sakei 2a in foods during storage at 4â€¯Â°C: Tests in food models. LWT - Food Science and Technology, 2018, 95, 167-171.	2.5	9
63	Early Dissemination of qnrE1 in Salmonella enterica Serovar Typhimurium from Livestock in South America. Antimicrobial Agents and Chemotherapy, 2019, 63, .	1.4	9
64	Alimentos, Sars-CoV-2 e Covid-19: contato possÃvel, transmissÃ£o improvÃ¡vel. Estudos Avancados, 2020, 34, 189-202.	0.2	9
65	Characterization of class 1 integrons and antibiotic resistance genes in multidrug-resistant Salmonella enterica isolates from foodstuff and related sources. Brazilian Journal of Microbiology, 2011, 42, 685-92.	0.8	9
66	Incidence of Listeria spp. and Salmonella spp. in horsemeat for human consumption. International Journal of Food Microbiology, 2000, 62, 161-164.	2.1	8
67	Evaluation of two commercial methods for the detection ofListeriasp. andListeria monocytogenesin a chicken nugget processing plant. Canadian Journal of Microbiology, 2002, 48, 275-278.	0.8	8
68	Qualidade quÃmica e microbiolÃ³gica de camarÃ£o-rosa comercializado em SÃ£o Paulo. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2003, 39, 203.	0.5	8
69	Performance of two ready-to-use systems for enumeration of aerobic mesophilic microorganisms in frozen goat milk. Brazilian Journal of Microbiology, 2005, 36, 295.	0.8	8
70	EFFECT OF MICROWAVE HEATING ON SURVIVAL OF SALMONELLA TYPHIMURIUM IN ARTIFICIALLY CONTAMINATED READY-TO-EAT FOODS. Journal of Food Safety, 1997, 17, 239-248.	1.1	7
71	Epidemiological Survey of Listeria monocytogenes in a gravlax salmon processing line. Brazilian Journal of Microbiology, 2008, 39, 375-83.	0.8	7
72	Staphylococcal Food Poisoning. , 2013, , 389-400.		6

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73	Evaluation of As, Se and Zn in octopus samples in different points of sales of the distribution chain in Brazil. Journal of Radioanalytical and Nuclear Chemistry, 2014, 301, 573-579.	0.7	6
74	Assessing the relationship between organic farming practices and microbiological characteristics of organic lettuce varieties (Lactuca sativa L.) grown in Sao Paulo, Brazil. Journal of Applied Microbiology, 2019, 127, 237-247.	1.4	6
75	DETECTION OF LISTERIA SP. IN MEAT AND MEAT PRODUCTS USING TECRA LISTERIA VISUAL IMMUNOASSAY AND BIOCONTROL VISUAL IMMUNOPRECIPITATE ASSAY FOR LISTERIA IMMUNOASSAYS AND A CULTURAL PROCEDURE. Journal of Rapid Methods and Automation in Microbiology, 2005, 13, 204-212.	0.4	5
76	Goat Milk and Cheeses May be a Good Source for Antilisterial Bacteriocin-Producing Lactic Acid Bacteria. Biotechnology and Biotechnological Equipment, 2009, 23, 775-778.	0.5	5
77	Microbiological feasibility of microwave processing of coconut water. LWT - Food Science and Technology, 2021, 145, 111344.	2.5	5
78	Shelf life of irradiated minimally processed (MP) watercress (Nasturtium officinale). Food Science and Technology, 2007, 27, 44-48.	0.8	4
79	Highly clonal relationship among Salmonella Enteritidis isolates in a commercial chicken production chain, Brazil. Brazilian Journal of Microbiology, 2020, 51, 2049-2056.	0.8	4
80	Clustered Regularly Interspaced Short Palindromic Repeats Genotyping of Multidrug-Resistant Salmonella Heidelberg Strains Isolated From the Poultry Production Chain Across Brazil. Frontiers in Microbiology, 0, 13, .	1.5	4
81	Pasteurization efficiency of donor human milk processed by microwave heating. LWT - Food Science and Technology, 2019, 115, 108466.	2.5	3
82	Behaviour of L. monocytogenes in sliced, vacuum-packed mortadella. Brazilian Journal of Microbiology, 2008, 39, 514-516.	0.8	3
83	AvaliaÃ§Ã£o da eficiÃªncia de trÃªs Ãigares seletivos no isolamento de Listeria monocytogenes. Food Science and Technology, 2003, 23, 87-92.	0.8	2
84	SENSORY ASPECTS AND REDUCTION OF Salmonella IN IRRADIATED EGG POWDER. Ciencia E Agrotecnologia, 2015, 39, 506-513.	1.5	2
85	Influence of Information on the Acceptance and Purchase Intention of an Irradiated Food: A Study With Brazilian Consumers. Journal of Food Products Marketing, 2015, 21, 358-374.	1.4	2
86	Challenges of teaching food microbiology in Brazil. Brazilian Journal of Microbiology, 2020, 51, 279-288.	0.8	2
87	InfecÃ§Ãµes hospitalares no municÃpio de Araraquara, SP (Brasil). Revista De Saude Publica, 1976, 10, 239-252.	0.7	0
88	USE OF THREE RAPID DETECTION SYSTEMS TO EVALUATE THE PREVALENCE AND DISSEMINATION OF SALMONELLA IN A BRAZILIAN POULTRY SLAUGHTERHOUSE. Journal of Rapid Methods and Automation in Microbiology, 2003, 11, 245-263.	0.4	0
89	Behaviour of L. monocytogenes in sliced, vacuum-packed mortadella. Brazilian Journal of Microbiology, 2008, 39, 514-6.	0.8	0
90	Title is missing!. , 2020, 15, e0240978.		0

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91	Title is missing!. , 2020, 15, e0240978.		0
92	Title is missing!. , 2020, 15, e0240978.		0
93	Title is missing!. , 2020, 15, e0240978.		0