

# Vinicius Cunha Barcellos

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6895183/publications.pdf>

Version: 2024-02-01

12

papers

52

citations

1937685

4

h-index

1720034

7

g-index

12

all docs

12

docs citations

12

times ranked

110

citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of time and storage temperature on raw milk deteriorating microbiota. Brazilian Journal of Veterinary Research and Animal Science, 2020, 57, e156883.	0.2	0
2	MÃ©todos oficiais empregados para autenticidade, controle da qualidade e detecÃ§Ã£o de fraudes em leite cru refrigerado no Brasil. Brazilian Journal of Development, 2020, 6, 7129-7137.	0.1	1
3	Occurrence of <i>Salmonella</i> sp. in poultry carcasses evaluated from the retail trade between 2007 and 2013 in ParanÃ¡ state, Brazil. Brazilian Journal of Veterinary Research and Animal Science, 2019, 56, e150446.	0.2	1
4	How the perception of quality for beef evaluated by the buyer at the time of purchase: Study in three Brazilian cities of different sizes – Curitiba, Campo MourÃ£o and Palotina. Acta Scientiarum - Animal Sciences, 2018, 41, 46533.	0.3	2
5	PROJÃ‰TEIS DE ARMA DE FOGO NA MUSCULATURA BOVINA EM UM ABATEDOURO E EM PRODUTO PRONTO PARA CONSUMO: RELATO DE CASOS. Archives of Veterinary Science, 2018, 23, .	0.1	0
6	&lt;b&gt;Carcass characteristics and sensorial evaluation of meat from Nellore steers and crossbred Angus vs. Nellore bulls. Acta Scientiarum - Animal Sciences, 2017, 39, 437.	0.3	16
7	&lt;b&gt;Slaughter weight did not alter carcass characteristics and meat quality of crossbred heifers supplemented and finished in a pasture system. Acta Scientiarum - Animal Sciences, 2015, 37, 173.	0.3	4
8	Behavior of <i>Staphylococcus aureus</i> and autochthonous microbiota in fresh sausages added of sodium nitrite and stored under refrigeration. Ciencia Rural, 2014, 44, 1880-1885.	0.5	5
9	Cleaning Conveyor Belts in the Chicken-Cutting Area of a Poultry Processing Plant with 45Â°C Water. Journal of Food Protection, 2014, 77, 496-498.	1.7	7
10	AvaliaÃ§Ã£o microbiolÃ³gica e fÃsico-quÃmica de leites uht produzidos no Estado do ParanÃ¡ – Brasil. Semina: Ciencias Agrarias, 2010, 31, 645.	0.3	5
11	Serological and genetic diversity amongst <i>Salmonella</i> strains isolated in a salami processing line. Brazilian Journal of Microbiology, 2007, 38, 178-182.	2.0	8
12	Absence of <i>Trichinella</i> Infection in Adult Pigs Slaughtered in Palmas, State of ParanÃ¡ (Brazil), Detected by Modified Artificial Digestion Assay. Journal of Food Protection, 2006, 69, 686-688.	1.7	3