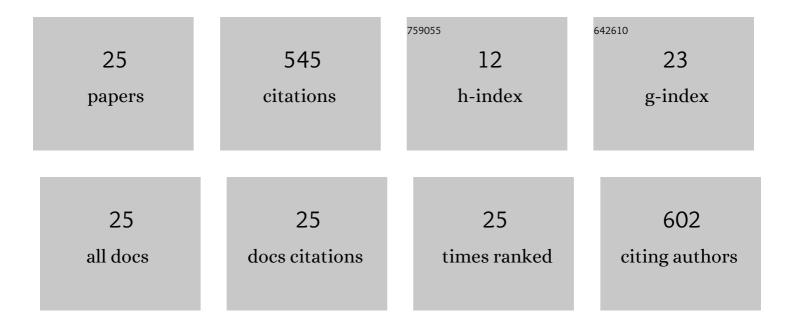
Yhan S Mutz

List of Publications by Year in descending order

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#	Article	lF	CITATIONS
1	A simple and reliable electroanalytical method employing a disposable commercial electrode for simultaneous determination of lead(II) and mercury(II) in beer. Journal of Food Composition and Analysis, 2022, 110, 104564.	1.9	9
2	Pequi (Caryocar brasiliense) Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese. Frontiers in Nutrition, 2022, 9, 855115.	1.6	3
3	A single screen-printed electrode in tandem with chemometric tools for the forensic differentiation of Brazilian beers. Scientific Reports, 2022, 12, 5630.	1.6	3
4	Fluorescence spectroscopy in tandem with chemometric tools applied to milk quality control. Journal of Food Composition and Analysis, 2022, 109, 104515.	1.9	9
5	Unravelling the relation between natural microbiota and biogenic amines in Brazilian dryâ€eured loin: a chemometric approach. International Journal of Food Science and Technology, 2022, 57, 1621-1629.	1.3	4
6	Everybody loves cheese: crosslink between persistence and virulence of Shiga-toxin <i>Escherichia coli</i> . Critical Reviews in Food Science and Nutrition, 2021, 61, 1877-1899.	5.4	10
7	Optimization of UV-C light and lactic acid combined treatment in decontamination of sliced Brazilian dry-cured loin: Salmonella Typhimurium inactivation and physicochemical quality. Meat Science, 2021, 172, 108308.	2.7	12
8	Synergistic effect of pequi waste extract, UV-C radiation and vacuum packaging on the quality characteristics of goat Minas Frescal cheese with sodium reduction. LWT - Food Science and Technology, 2021, 147, 111523.	2.5	6
9	A Review on the Obtaining of Functional Beers by Addition of Non-Cereal Adjuncts Rich in Antioxidant Compounds. Antioxidants, 2021, 10, 1332.	2.2	14
10	Portable electronic tongue based on screen-printed electrodes coupled with chemometrics for rapid differentiation of Brazilian lager beer. Food Control, 2021, 127, 108163.	2.8	14
11	The COVID-19 pandemic in Brazil built on socioeconomic and political pillars. Pathogens and Global Health, 2021, 115, 75-77.	1.0	4
12	Salmonella enterica: A hidden risk for dry-cured meat consumption?. Critical Reviews in Food Science and Nutrition, 2020, 60, 976-990.	5.4	21
13	Insights into chemical and sensorial aspects to understand and manage beer aging using chemometrics. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3774-3801.	5.9	22
14	Inactivation of Multi-Drug Resistant Non-Typhoidal Salmonella and Wild-Type Escherichia coli STEC Using Organic Acids: A Potential Alternative to the Food Industry. Pathogens, 2020, 9, 849.	1.2	10
15	Relationship between COVID-19 and weather: Case study in a tropical country. International Journal of Hygiene and Environmental Health, 2020, 229, 113587.	2.1	181
16	Combined effect of oxygen-scavenger packaging and UV-C radiation on shelf life of refrigerated tilapia (Oreochromis niloticus) fillets. Scientific Reports, 2020, 10, 4243.	1.6	22
17	Modeling Salmonella Typhimurium Inactivation in Dry-Fermented Sausages: Previous Habituation in the Food Matrix Undermines UV-C Decontamination Efficacy. Frontiers in Microbiology, 2020, 11, 591.	1.5	9
18	A Chemometric Approach to Establish Underlying Connections between Lipid and Protein Oxidation and Instrumental Color and Texture Characteristics in Brazilian Dry-cured Loin. Foods, 2020, 9, 536.	1.9	10

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19	Modelling inactivation of wildâ€type and clinical <i>Escherichia coli</i> O26 strains using UV and thermal treatment and subsequent persistence in simulated gastric fluid. Journal of Applied Microbiology, 2019, 127, 1564-1575.	1.4	16
20	Modelling inactivation of Staphylococcus spp. on sliced Brazilian dry-cured loin with thermosonication and peracetic acid combined treatment. International Journal of Food Microbiology, 2019, 309, 108328.	2.1	13
21	Short communication: Antimicrobial activity of pequi (Caryocar brasiliense) waste extract on goat Minas Frescal cheese presenting sodium reduction. Journal of Dairy Science, 2019, 102, 2966-2972.	1.4	22
22	Physicochemical and sensory characteristics of pasta enriched with fish (Oreochromis niloticus) waste flour. LWT - Food Science and Technology, 2019, 111, 751-758.	2.5	19
23	Prior Exposure to Dry-Cured Meat Promotes Resistance to Simulated Gastric Fluid in Salmonella Typhimurium. Foods, 2019, 8, 603.	1.9	10
24	Combination of peracetic acid and ultrasound reduces Salmonella Typhimurium on fresh lettuce (Lactuca sativa L. var. crispa). Journal of Food Science and Technology, 2018, 55, 1535-1540.	1.4	30
25	Ultrasound improves chemical reduction of natural contaminant microbiota and Salmonella enterica subsp. enterica on strawberries. International Journal of Food Microbiology, 2017, 241, 23-29.	2.1	72