

# Yhan S Mutz

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

545  
citations

759055

12  
h-index

642610

23  
g-index

25  
all docs

25  
docs citations

25  
times ranked

602  
citing authors

#	ARTICLE	IF	CITATIONS
1	A simple and reliable electroanalytical method employing a disposable commercial electrode for simultaneous determination of lead(II) and mercury(II) in beer. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104564.	1.9	9
2	Pequi ( <i>Caryocar brasiliense</i> ) Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese. <i>Frontiers in Nutrition</i> , 2022, 9, 855115.	1.6	3
3	A single screen-printed electrode in tandem with chemometric tools for the forensic differentiation of Brazilian beers. <i>Scientific Reports</i> , 2022, 12, 5630.	1.6	3
4	Fluorescence spectroscopy in tandem with chemometric tools applied to milk quality control. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104515.	1.9	9
5	Unravelling the relation between natural microbiota and biogenic amines in Brazilian dry-cured loin: a chemometric approach. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1621-1629.	1.3	4
6	Everybody loves cheese: crosslink between persistence and virulence of Shiga-toxin <i>Escherichia coli</i> . <i>Critical Reviews in Food Science and Nutrition</i> , 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: <i>Salmonella Typhimurium</i> inactivation and physicochemical quality. <i>Meat Science</i> , 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. <i>LWT - Food Science and Technology</i> , 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. <i>Antioxidants</i> , 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. <i>Food Control</i> , 2021, 127, 108163.	2.8	14
11	The COVID-19 pandemic in Brazil built on socioeconomic and political pillars. <i>Pathogens and Global Health</i> , 2021, 115, 75-77.	1.0	4
12	<i>Salmonella enterica</i> : A hidden risk for dry-cured meat consumption?. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 976-990.	5.4	21
13	Insights into chemical and sensorial aspects to understand and manage beer aging using chemometrics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3774-3801.	5.9	22
14	Inactivation of Multi-Drug Resistant Non-Typhoidal <i>Salmonella</i> and Wild-Type <i>Escherichia coli</i> STEC Using Organic Acids: A Potential Alternative to the Food Industry. <i>Pathogens</i> , 2020, 9, 849.	1.2	10
15	Relationship between COVID-19 and weather: Case study in a tropical country. <i>International Journal of Hygiene and Environmental Health</i> , 2020, 229, 113587.	2.1	181
16	Combined effect of oxygen-scavenger packaging and UV-C radiation on shelf life of refrigerated tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Scientific Reports</i> , 2020, 10, 4243.	1.6	22
17	Modeling <i>Salmonella Typhimurium</i> Inactivation in Dry-Fermented Sausages: Previous Habituation in the Food Matrix Undermines UV-C Decontamination Efficacy. <i>Frontiers in Microbiology</i> , 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. <i>Foods</i> , 2020, 9, 536.	1.9	10

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