

Andrezza M Fernandes

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/814209/publications.pdf>

Version: 2024-02-01

54
papers

962
citations

516710

16
h-index

477307

29
g-index

58
all docs

58
docs citations

58
times ranked

1501
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoemulsions encapsulating oregano essential oil: Production, stability, antibacterial activity and incorporation in chicken pâté. LWT - Food Science and Technology, 2017, 77, 233-240.	5.2	127
2	Antifungal activity of nanoemulsions encapsulating oregano (<i>Origanum vulgare</i>) essential oil: in vitro study and application in Minas Padrão cheese. Brazilian Journal of Microbiology, 2018, 49, 929-935.	2.0	102
3	Microencapsulated jabuticaba (<i>Myrciaria cauliflora</i>) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. Meat Science, 2016, 118, 15-21.	5.5	89
4	Determination of Aflatoxins in Peanut Products in the Northeast Region of São Paulo, Brazil. International Journal of Molecular Sciences, 2009, 10, 174-183.	4.1	52
5	Distribution and stability of aflatoxin M1 during processing and storage of Minas Frescal cheese. Food Control, 2012, 24, 104-108.	5.5	40
6	Storage of refrigerated raw goat milk affecting the quality of whole milk powder. Journal of Dairy Science, 2013, 96, 4716-4724.	3.4	34
7	Effects of somatic cell counts in milk on physical and chemical characteristics of yoghurt. International Dairy Journal, 2007, 17, 111-115.	3.0	32
8	Performance and serum biochemical profile of Japanese quail supplemented with silymarin and contaminated with aflatoxin B1. Poultry Science, 2018, 97, 159-166.	3.4	31
9	Biofilm-producing ability and efficiency of sanitizing agents against <i>Prototheca zopfii</i> isolates from bovine subclinical mastitis. Journal of Dairy Science, 2015, 98, 3613-3621.	3.4	28
10	Irradiated vacuum-packed lamb meat stored under refrigeration: Microbiology, physicochemical stability and sensory acceptance. Meat Science, 2014, 97, 151-155.	5.5	27
11	Effect of microencapsulated Jabuticaba (<i>Myrciaria cauliflora</i>) extract on quality and storage stability of mortadella sausage. Food Research International, 2018, 108, 551-557.	6.2	26
12	Effects of dietary aflatoxin B1 on accumulation and performance in matrinxã fish (<i>Brycon cephalus</i>). PLoS ONE, 2018, 13, e0201812.	2.5	24
13	Aflatoxins and cyclopiazonic acid in feed and milk from dairy farms in São Paulo, Brazil. Food Additives and Contaminants: Part B Surveillance, 2008, 1, 147-152.	2.8	22
14	Survey of aflatoxin M ₁ in cheese from the North-east region of São Paulo, Brazil. Food Additives and Contaminants: Part B Surveillance, 2011, 4, 57-60.	2.8	22
15	Cleaning and disinfection programs against <i>Campylobacter jejuni</i> for broiler chickens: productive performance, microbiological assessment and characterization. Poultry Science, 2017, 96, 3188-3198.	3.4	22
16	Application of Green Technology for the Acquisition of Extracts of <i>Araçá</i> (<i>Psidium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td (g) Characterization and Analysis of Activity. Journal of Food Science, 2019, 84, 1297-1307.	3.1	20
17	Qualidade de queijo minas frescal preparado com leite com diferentes quantidades de cápsulas somáticas. Pesquisa Agropecuária Brasileira, 2009, 44, 320-326.	0.9	16
18	Molecular detection and phylogenetic analysis of bovine astrovirus in Brazil. Archives of Virology, 2015, 160, 1519-1525.	2.1	16

#	ARTICLE	IF	CITATIONS
19	Molecular detection and phylogenetic analysis of megalocytivirus in Brazilian ornamental fish. Archives of Virology, 2018, 163, 2225-2231.	2.1	16
20	Effects of nisin concentration on properties of gelatin film-forming solutions and their films. International Journal of Food Science and Technology, 2021, 56, 587-599.	2.7	15
21	Molecular characterization and genetic diversity of bovine Kobuvirus, Brazil. Virus Genes, 2017, 53, 105-110.	1.6	14
22	Effect of somatic cell counts on lipolysis, proteolysis and apparent viscosity of UHT milk during storage. International Journal of Dairy Technology, 2008, 61, 327-332.	2.8	13
23	Determinação de aflatoxina B1 em rações e aflatoxina M1 no leite de propriedades do Estado de São Paulo. Food Science and Technology, 0, 30, 221-225.	1.7	13
24	First detection and molecular characterization of <i>Nebovirus</i> in Brazil. Epidemiology and Infection, 2016, 144, 1876-1878.	2.1	13
25	Species identification and antimicrobial susceptibility profile of bacteria causing subclinical mastitis in buffalo. Pesquisa Veterinaria Brasileira, 2017, 37, 447-452.	0.5	13
26	Escherichia coli detection and identification in shellfish from southeastern Brazil. Aquaculture, 2019, 504, 158-163.	3.5	13
27	Bi-layer Gelatin Film: Activating Film by Incorporation of <i>Pitanga</i> Leaf Hydroethanolic Extract and/or Nisin in the Second Layer. Food and Bioprocess Technology, 2021, 14, 106-119.	4.7	13
28	Composition, functional properties and sensory characteristics of Mozzarella cheese manufactured from different somatic cell counts in milk. Brazilian Archives of Biology and Technology, 2009, 52, 1235-1242.	0.5	11
29	Genome analysis of Ranavirus frog virus 3 isolated from American Bullfrog (<i>Lithobates catesbeianus</i>) in South America. Scientific Reports, 2019, 9, 17135.	3.3	11
30	Carryover of aflatoxins from feed to lambari fish (<i>Astyanax altiparanae</i>) tissues. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 34, 1-8.	2.3	10
31	Genetic diversity of bovine Picobirnavirus, Brazil. Virus Genes, 2018, 54, 724-728.	1.6	10
32	Casein fractions of ultra high temperature milk with different somatic cell counts. Pesquisa Agropecuaria Brasileira, 2008, 43, 149-152.	0.9	8
33	Fumonisin B1 in cereal mixtures marketed in Brazil. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 46-48.	2.8	8
34	The Effects of Two Different Cleaning and Disinfection Programs on Broiler Performance and Microbiological Status of Broiler Houses. Brazilian Journal of Poultry Science, 2015, 17, 575-580.	0.7	7
35	Microbiological quality of shellfish and evaluation of compact dry EC for detecting total coliforms and Escherichia coli. Acta Alimentaria, 2020, 49, 32-39.	0.7	7
36	Composition, somatic cell count and casein fractions of ethanol unstable milks. Acta Scientiarum - Technology, 2013, 35, .	0.4	6

#	ARTICLE	IF	CITATIONS
37	INFLUÊNCIA DO ESTRESSE CALÓRICO NA PRODUÇÃO E QUALIDADE DO LEITE. Revista Acadêmica, 2009, 7, 483.	0.0	6
38	Detection and molecular characterisation of bovine <i>Enterovirus</i> in Brazil: four decades since the first report. <i>Epidemiology and Infection</i> , 2019, 147, e126.	2.1	5
39	Ochratoxin A in wines from 2002 to 2008 harvest marketed in Rio de Janeiro, Brazil. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2012, 5, 204-207.	2.8	4
40	Norovirus GII and astrovirus in shellfish from a mangrove region in Cananéia, Brazil: molecular detection and characterization. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 317-326.	2.0	4
41	Detection and molecular characterization of Lymphocystivirus in Brazilian ornamental fish. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 531-535.	2.0	3
42	Fish feed mycobiota and aflatoxins in round fish tissues. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1391-1396.	3.5	3
43	Effects of dietary aflatoxin on biochemical parameters and histopathology of liver in Matrinxã (Brycon cephalus) and Pacu (Piaractus mesopotamicus) fish. <i>World Mycotoxin Journal</i> , 2021, 14, 421-430.	1.4	2
44	Relação entre atividade de plasmina e frações de caseína durante o armazenamento do leite longa vida. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 29-33.	0.8	2
45	Economic evaluation of cleaning and disinfection of facilities from broiler chickens challenged with <i>Campylobacter jejuni</i> . <i>Canadian Journal of Animal Science</i> , 2019, 99, 596-600.	1.5	1
46	Aflatoxins in Fish Feed and Tilapia (<i>Oreochromis niloticus</i>) Tissues in Brazil. <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 726-734.	1.4	1
47	Microbiological evaluation of anatomical organs submitted to glycerinization and freeze-drying techniques. <i>Translational Research in Anatomy</i> , 2016, 3-4, 1-4.	0.6	0
48	Bi-layer gelatin active films with Pitangueira leaf hydroethanolic extract and/or natamycin in the second layer. <i>Journal of Applied Polymer Science</i> , 2021, 138, 51246.	2.6	0
49	Pitangueira Leaf Extracts as Alternative to Traditional Additives in Fresh Pork Sausage. <i>Food Engineering Series</i> , 2021, , 3-23.	0.7	0
50	Quality in milk in ready for the consumption in Quito. <i>Revista Brasileira De Higiene E Sanidade Animal</i> , 2014, 8, .	0.0	0
51	Ocorrência de Escherichia Coli Potencialmente Causadoras de Toxi-Infecções Alimentares em Linhas de Processamento de Queijo Minas Frescal. , 0, , .		0
52	Potencial Antimicrobiano do Extrato da Casca de Jabuticaba (Myrciaria Cauliflora) Sobre Bactérias Gram Positivas e Negativas. , 0, , .		0
53	Ocorrência de Escherichia Coli Potencialmente Causadoras de Toxi-Infecções Alimentares em Queijos Coalho e Ricota Comercializados no Sudeste do Brasil. , 0, , .		0
54	Reduction in the frequency of Aspergillus spp. in broiler facilities subjected to cleaning and disinfection. <i>Revista Brasileira De Saude E Producao Animal</i> , 0, 21, .	0.3	0