

Andrezza M Fernandes

List of Publications by Year in descending order

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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	Fish feed mycobiota and aflatoxins in round fish tissues. Journal of the Science of Food and Agriculture, 2022, 102, 1391-1396.	3.5	3
2	Norovirus GII and astrovirus in shellfish from a mangrove region in Cananã, Brazil: molecular detection and characterization. Brazilian Journal of Microbiology, 2022, 53, 317-326.	2.0	4
3	Aflatoxins in Fish Feed and Tilapia (<i>Oreochromis niloticus</i>) Tissues in Brazil. Journal of Aquatic Food Product Technology, 2022, 31, 726-734.	1.4	1
4	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
5	Bi-layer Gelatin Film: Activating Film by Incorporation of Pitangueira Leaf Hydroethanolic Extract and/or Nisin in the Second Layer. Food and Bioprocess Technology, 2021, 14, 106-119.	4.7	13
6	Bi-layer gelatin active films with Pitangueira leaf hydroethanolic extract and/or natamycin in the second layer. Journal of Applied Polymer Science, 2021, 138, 51246.	2.6	0
7	Effects of dietary aflatoxin on biochemical parameters and histopathology of liver in Matrinxã (Brycon cephalus) and Pacu (Piaractus mesopotamicus) fish. World Mycotoxin Journal, 2021, 14, 421-430.	1.4	2
8	Pitangueira Leaf Extracts as Alternative to Traditional Additives in Fresh Pork Sausage. Food Engineering Series, 2021, , 3-23.	0.7	0
9	Detection and molecular characterization of Lymphocystivirus in Brazilian ornamental fish. Brazilian Journal of Microbiology, 2020, 51, 531-535.	2.0	3
10	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
11	Escherichia coli detection and identification in shellfish from southeastern Brazil. Aquaculture, 2019, 504, 158-163.	3.5	13
12	Application of Green Technology for the Acquisition of Extracts of Araçá (<i>Psidium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (g) Characterization and Analysis of Activity. Journal of Food Science, 2019, 84, 1297-1307.	3.1	20
13	Economic evaluation of cleaning and disinfection of facilities from broiler chickens challenged with Campylobacter jejuni. Canadian Journal of Animal Science, 2019, 99, 596-600.	1.5	1
14	Detection and molecular characterisation of bovine <i>Enterovirus</i> in Brazil: four decades since the first report. Epidemiology and Infection, 2019, 147, e126.	2.1	5
15	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
16	Molecular detection and phylogenetic analysis of megalocytivirus in Brazilian ornamental fish. Archives of Virology, 2018, 163, 2225-2231.	2.1	16
17	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
18	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

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19	Effects of dietary aflatoxin B1 on accumulation and performance in matrixã fish (Brycon cephalus). PLoS ONE, 2018, 13, e0201812.	2.5	24
20	Genetic diversity of bovine Picobirnavirus, Brazil. Virus Genes, 2018, 54, 724-728.	1.6	10
21	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
22	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
23	Molecular characterization and genetic diversity of bovine Kobuvirus, Brazil. Virus Genes, 2017, 53, 105-110.	1.6	14
24	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
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	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
27	Microbiological evaluation of anatomical organs submitted to glycerinization and freeze-drying techniques. Translational Research in Anatomy, 2016, 3-4, 1-4.	0.6	0
28	First detection and molecular characterization of <i>Nebovirus</i> in Brazil. Epidemiology and Infection, 2016, 144, 1876-1878.	2.1	13
29	Microencapsulated jaboticaba (<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
30	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
31	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
32	Molecular detection and phylogenetic analysis of bovine astrovirus in Brazil. Archives of Virology, 2015, 160, 1519-1525.	2.1	16
33	Irradiated vacuum-packed lamb meat stored under refrigeration: Microbiology, physicochemical stability and sensory acceptance. Meat Science, 2014, 97, 151-155.	5.5	27
34	Fumonisin B1 in cereal mixtures marketed in Brazil. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 46-48.	2.8	8
35	Quality in milk in ready for the consumption in Quito. Revista Brasileira De Higiene E Sanidade Animal, 2014, 8, .	0.0	0
36	Storage of refrigerated raw goat milk affecting the quality of whole milk powder. Journal of Dairy Science, 2013, 96, 4716-4724.	3.4	34

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37	Composition, somatic cell count and casein fractions of ethanol unstable milks. <i>Acta Scientiarum - Technology</i> , 2013, 35, .	0.4	6
38	Rela��o entre atividade de plasmina e fra��es de case�na durante o armazenamento do leite longa vida. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 29-33.	0.8	2
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	Distribution and stability of aflatoxin M1 during processing and storage of Minas Frescal cheese. <i>Food Control</i> , 2012, 24, 104-108.	5.5	40
41	Survey of aflatoxin M ₁ in cheese from the North-east region of S�o Paulo, Brazil. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2011, 4, 57-60.	2.8	22
42	Qualidade de queijo minas frescal preparado com leite com diferentes quantidades de c�lulas som�ticas. <i>Pesquisa Agropecuaria Brasileira</i> , 2009, 44, 320-326.	0.9	16
43	Composition, functional properties and sensory characteristics of Mozzarella cheese manufactured from different somatic cell counts in milk. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 1235-1242.	0.5	11
44	Determination of Aflatoxins in Peanut Products in the Northeast Region of S�o Paulo, Brazil. <i>International Journal of Molecular Sciences</i> , 2009, 10, 174-183.	4.1	52
45	INFLU�NCIA DO ESTRESSE CAL�RICO NA PRODU�O E QUALIDADE DO LEITE. <i>Revista Acad�mica</i> , 2009, 7, 483.	0.0	6
46	Effect of somatic cell counts on lipolysis, proteolysis and apparent viscosity of UHT milk during storage. <i>International Journal of Dairy Technology</i> , 2008, 61, 327-332.	2.8	13
47	Aflatoxins and cyclopiazonic acid in feed and milk from dairy farms in S�o Paulo, Brazil. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2008, 1, 147-152.	2.8	22
48	Casein fractions of ultra high temperature milk with different somatic cell counts. <i>Pesquisa Agropecuaria Brasileira</i> , 2008, 43, 149-152.	0.9	8
49	Effects of somatic cell counts in milk on physical and chemical characteristics of yoghurt. <i>International Dairy Journal</i> , 2007, 17, 111-115.	3.0	32
50	Determina�o de aflatoxina B1 em ra�es e aflatoxina M1 no leite de propriedades do Estado de S�o Paulo. <i>Food Science and Technology</i> , 0, 30, 221-225.	1.7	13
51	Ocorr�ncia de <i>Escherichia Coli</i> Potencialmente Causadoras de Toxi-Infec�es Alimentares em Linhas de Processamento de Queijo Minas Frescal. , 0, , .		0
52	Potencial Antimicrobiano do Extrato da Casca de Jabuticaba (<i>Myrciaria Cauliflora</i>) Sobre Bact�rias Gram Positivas e Negativas. , 0, , .		0
53	Ocorr�ncia de <i>Escherichia Coli</i> Potencialmente Causadoras de Toxi-Infec�es Alimentares em Queijos Coalho e Ricota Comercializados no Sudeste do Brasil. , 0, , .		0
54	Reduction in the frequency of <i>Aspergillus</i> spp. in broiler facilities subjected to cleaning and disinfection. <i>Revista Brasileira De Saude E Producao Animal</i> , 0, 21, .	0.3	0