

Cristina Maria Saraiva

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

719
citations

516710

16
h-index

580821

25
g-index

51
all docs

51
docs citations

51
times ranked

896
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of Starter Cultures in Foods from Animal Origin to Improve Their Safety. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2544.	2.6	50
2	Detection of biogenic amines in several foods with different sample treatments: An overview. <i>Trends in Food Science and Technology</i> , 2021, 113, 86-96.	15.1	48
3	Evaluation of food labelling usefulness for consumers. <i>International Journal of Consumer Studies</i> , 2019, 43, 327-334.	11.6	47
4	Evaluation of ready to eat sashimi in northern Portugal restaurants. <i>Food Control</i> , 2015, 47, 32-36.	5.5	41
5	Evaluation of food safety training on hygienic conditions in food establishments. <i>Food Control</i> , 2013, 34, 613-618.	5.5	40
6	Feather conditions and clinical scores as indicators of broilers welfare at the slaughterhouse. <i>Research in Veterinary Science</i> , 2016, 107, 75-79.	1.9	39
7	Evaluation of the Spoilage of Raw Chicken Breast Fillets Using Fourier Transform Infrared Spectroscopy in Tandem with Chemometrics. <i>Food and Bioprocess Technology</i> , 2014, 7, 2330.	4.7	35
8	A chemometrics approach applied to Fourier transform infrared spectroscopy (FTIR) for monitoring the spoilage of fresh salmon (<i>Salmo salar</i>) stored under modified atmospheres. <i>International Journal of Food Microbiology</i> , 2017, 241, 331-339.	4.7	33
9	Antimicrobial effect of essential oils of <i>Laurus nobilis</i> L. and <i>Rosmarinus officinalis</i> L. on shelf-life of minced "Maronesa" beef stored under different packaging conditions. <i>Food Packaging and Shelf Life</i> , 2016, 8, 71-80.	7.5	32
10	Biosensors for Biogenic Amines: A Review. <i>Biosensors</i> , 2021, 11, 82.	4.7	32
11	The Antimicrobial Effect of Rosemary and Thyme Essential Oils Against <i>Listeria Monocytogenes</i> in Sous Vide Cook-chill Beef During Storage. <i>Procedia Food Science</i> , 2016, 7, 173-176.	0.6	26
12	Mach-Zehnder Interferometers Based on Long Period Fiber Grating Coated With Titanium Dioxide for Refractive Index Sensing. <i>Journal of Lightwave Technology</i> , 2019, 37, 4584-4589.	4.6	24
13	Implementation of multivariate techniques for the selection of volatile compounds as indicators of sensory quality of raw beef. <i>Journal of Food Science and Technology</i> , 2015, 52, 3887-98.	2.8	23
14	Efficacy of LISTEX P100 at Different Concentrations for Reduction of <i>Listeria monocytogenes</i> Inoculated in Sashimi. <i>Journal of Food Protection</i> , 2017, 80, 2094-2098.	1.7	20
15	Influence of season and type of restaurants on sashimi microbiota. <i>European Journal of Public Health</i> , 2016, 26, 877-881.	0.3	19
16	Modelling the kinetics of <i>Listeria monocytogenes</i> in refrigerated fresh beef under different packaging atmospheres. <i>LWT - Food Science and Technology</i> , 2016, 66, 664-671.	5.2	19
17	Consumer Knowledge about Food Labeling and Fraud. <i>Foods</i> , 2021, 10, 1095.	4.3	17
18	Antimicrobial Activity of <i>Myrtus communis</i> L. and <i>Rosmarinus officinalis</i> L. Essential Oils against <i>Listeria monocytogenes</i> in Cheese. <i>Foods</i> , 2021, 10, 1106.	4.3	17

#	ARTICLE	IF	CITATIONS
19	Safety and quality assessment of roasted pork loin obtained BY COOK-CHILL system and packed in modified atmosphere. LWT - Food Science and Technology, 2019, 101, 711-722.	5.2	15
20	Determining Food Stability to Achieve Food Security. Sustainability, 2021, 13, 7222.	3.2	14
21	Applying Fourier Transform Mid Infrared Spectroscopy to Detect the Adulteration of <i>Salmo salar</i> with <i>Oncorhynchus mykiss</i> . Foods, 2018, 7, 55.	4.3	13
22	Behavior of <i>Listeria monocytogenes</i> in beef Sous vide cooking with <i>Salvia officinalis</i> L. essential oil, during storage at different temperatures. LWT - Food Science and Technology, 2020, 132, 109896.	5.2	12
23	Evaluation of Hospital Food Waste – A Case Study in Portugal. Sustainability, 2020, 12, 6157.	3.2	12
24	ASSESSMENT OF THE MICROBIOLOGICAL CHARACTERISTICS OF INDUSTRIALLY PRODUCED <i>ALHEIRA</i> , WITH PARTICULAR REFERENCE TO FOODBORNE PATHOGENS. Journal of Food Safety, 2008, 28, 88-102.	2.3	10
25	Evaluation of Hygienic Quality of Food Served in Universities Canteens of Northern Portugal. Indian Journal of Microbiology, 2020, 60, 107-114.	2.7	9
26	Effects of age, weight, and housing system on prevalence of dead on arrival and carcass condemnation causes in laying hens. Poultry Science, 2021, 100, 100910.	3.4	9
27	Characterization of deterioration of fallow deer and goat meat using microbial and mid infrared spectroscopy in tandem with chemometrics. Food Packaging and Shelf Life, 2018, 15, 169-180.	7.5	8
28	The Antimicrobial Effect of Essential Oils Against <i>Listeria monocytogenes</i> in Sous vide Cook-Chill Beef during Storage. Journal of Food Processing and Preservation, 2017, 41, e13066.	2.0	7
29	Microbiological Quality of Foodstuffs Sold on Expiry Date at Retail in Portugal: A Preliminary Study. Foods, 2020, 9, 919.	4.3	6
30	Effect of Delayed Refrigeration on the Microbial Carcass Contamination of Wild Boars (<i>Sus scrofa</i>). Animals, 2021, 11, 1434.	2.3	6
31	Food Waste and Qualitative Evaluation of Menus in Public University Canteens – Challenges and Opportunities. Foods, 2021, 10, 2325.	4.3	6
32	Estado de frescor e qualidade higi�nica do pescado vendido numa cidade do interior de Portugal. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2007, 59, 1308-1315.	0.4	5
33	Modelling the fate of <i>Listeria Monocytogenes</i> in Beef Meat Stored at Refrigeration Temperatures under Different Packaging Conditions. Procedia Food Science, 2016, 7, 177-180.	0.6	4
34	Modeling the Behavior of <i>Listeria monocytogenes</i> in Meat. , 0, , .		4
35	Prediction of adulteration of game meat using FTIR and chemometrics. Nutrition and Food Science, 2018, 48, 245-258.	0.9	3
36	Hygienic Characteristics and Detection of Antibiotic Resistance Genes in Crickets (<i>Acheta domesticus</i>) Breed for Flour Production. Microbiology Research, 2021, 12, 503-512.	1.9	3

#	ARTICLE	IF	CITATIONS
37	Antimicrobial Susceptibility of Coagulase-Positive and Coagulase-Negative Staphylococci in Ready-to-Eat Sashimi. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 95-102.	1.4	2
38	Web information for food operators: is it enough to comply with the food safety and public health policy?. <i>Public Health</i> , 2017, 149, 39-44.	2.9	2
39	Knowledge Level and Self-Reported Attitudes of Food Handlers: Case Study of a University Campus. <i>Health</i> , 2016, 08, 1383-1396.	0.3	2
40	Optical Biosensor for the Detection of Hydrogen Peroxide in Milk. , 2021, 5, .		2
41	Performance assessment of open-access information about food safety. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2018, 13, 113-124.	1.4	1
42	Two Screening Assays to Detect Vancomycin-Resistant <i>Enterococcus</i> spp.. <i>Microbiology Research</i> , 2022, 13, 332-341.	1.9	1
43	Avaliaço do bem-estar no transporte e nos currais de descanso pela ocorrncia de leses em carcasas de sunos abatidos em matadouro. <i>Brazilian Journal of Veterinary Research and Animal Science</i> , 2015, 51, 333.	0.2	0
44	First report of granulosa cell tumour associated with an endometrial adenoma in a crossbreed cow in Portugal. <i>Journal of the Hellenic Veterinary Medical Society</i> , 2018, 69, 1155.	0.3	0
45	Preliminary assessment on the detection of putrescine using long period fiber gratings coated with titanium dioxide and poly(ethylene-co-vinyl acetate). , 2020, , .		0
46	Determination of D and z values for <i>Salmonella</i> Typhimurium inoculated in an egg-based pastry. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	0
47	Decontamination of Pig Carcasses with Organic Acids. <i>Proceedings (mdpi)</i> , 2021, 70, 63.	0.2	0
48	Food Safety and Food Waste in One Portuguese Public Hospital. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0