

Cristina Maria Saraiva

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

719
citations

516710

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h-index

580821

25
g-index

51
all docs

51
docs citations

51
times ranked

896
citing authors

#	ARTICLE	IF	CITATIONS
1	Two Screening Assays to Detect Vancomycin-Resistant Enterococcus spp.. Microbiology Research, 2022, 13, 332-341.	1.9	1
2	Biosensors for Biogenic Amines: A Review. Biosensors, 2021, 11, 82.	4.7	32
3	Use of Starter Cultures in Foods from Animal Origin to Improve Their Safety. International Journal of Environmental Research and Public Health, 2021, 18, 2544.	2.6	50
4	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
5	Consumer Knowledge about Food Labeling and Fraud. Foods, 2021, 10, 1095.	4.3	17
6	Effect of Delayed Refrigeration on the Microbial Carcass Contamination of Wild Boars (<i>Sus scrofa</i>). Animals, 2021, 11, 1434.	2.3	6
7	Antimicrobial Activity of <i>Myrtus communis</i> L. and <i>Rosmarinus officinalis</i> L. Essential Oils against <i>Listeria monocytogenes</i> in Cheese. Foods, 2021, 10, 1106.	4.3	17
8	Determining Food Stability to Achieve Food Security. Sustainability, 2021, 13, 7222.	3.2	14
9	Detection of biogenic amines in several foods with different sample treatments: An overview. Trends in Food Science and Technology, 2021, 113, 86-96.	15.1	48
10	Food Waste and Qualitative Evaluation of Menus in Public University Canteens – Challenges and Opportunities. Foods, 2021, 10, 2325.	4.3	6
11	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
12	Decontamination of Pig Carcasses with Organic Acids. Proceedings (mdpi), 2021, 70, 63.	0.2	0
13	Optical Biosensor for the Detection of Hydrogen Peroxide in Milk. , 2021, 5, .		2
14	Evaluation of Hygienic Quality of Food Served in Universities Canteens of Northern Portugal. Indian Journal of Microbiology, 2020, 60, 107-114.	2.7	9
15	Behavior of <i>Listeria monocytogenes</i> in beef <i>Sous vide</i> 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
16	Microbiological Quality of Foodstuffs Sold on Expiry Date at Retail in Portugal: A Preliminary Study. Foods, 2020, 9, 919.	4.3	6
17	Evaluation of Hospital Food Waste – A Case Study in Portugal. Sustainability, 2020, 12, 6157.	3.2	12
18	Preliminary assessment on the detection of putrescine using long period fiber gratings coated with titanium dioxide and poly(ethylene-co-vinyl acetate). , 2020, , .		0

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19	Food Safety and Food Waste in One Portuguese Public Hospital. Proceedings (mdpi), 2020, 70, .	0.2	0
20	Evaluation of food labelling usefulness for consumers. International Journal of Consumer Studies, 2019, 43, 327-334.	11.6	47
21	Machê“Zehnder Interferometers Based on Long Period Fiber Grating Coated With Titanium Dioxide for Refractive Index Sensing. Journal of Lightwave Technology, 2019, 37, 4584-4589.	4.6	24
22	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
23	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
24	Prediction of adulteration of game meat using FTIR and chemometrics. Nutrition and Food Science, 2018, 48, 245-258.	0.9	3
25	Performance assessment of open-access information about food safety. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2018, 13, 113-124.	1.4	1
26	Applying Fourier Transform Mid Infrared Spectroscopy to Detect the Adulteration of Salmo salar with Oncorhynchus mykiss. Foods, 2018, 7, 55.	4.3	13
27	First report of granulosa cell tumour associated with an endometrial adenoma in a crossbreed cow in Portugal. Journal of the Hellenic Veterinary Medical Society, 2018, 69, 1155.	0.3	0
28	Antimicrobial Susceptibility of Coagulase-Positive and Coagulase-Negative Staphylococci in Ready-to-Eat Sashimi. Journal of Aquatic Food Product Technology, 2017, 26, 95-102.	1.4	2
29	Web information for food operators: is it enough to comply with the food safety and public health policy?. Public Health, 2017, 149, 39-44.	2.9	2
30	A chemometrics approach applied to Fourier transform infrared spectroscopy (FTIR) for monitoring the spoilage of fresh salmon (Salmo salar) stored under modified atmospheres. International Journal of Food Microbiology, 2017, 241, 331-339.	4.7	33
31	The Antimicrobial Effect of Essential Oils Against <i>Listeria monocytogenes</i> in <i>Sous vide</i> Cook-Chill Beef during Storage. Journal of Food Processing and Preservation, 2017, 41, e13066.	2.0	7
32	Efficacy of LISTEX P100 at Different Concentrations for Reduction of <i>Listeria monocytogenes</i> Inoculated in Sashimi. Journal of Food Protection, 2017, 80, 2094-2098.	1.7	20
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	Feather conditions and clinical scores as indicators of broilers welfare at the slaughterhouse. Research in Veterinary Science, 2016, 107, 75-79.	1.9	39
35	Antimicrobial effect of essential oils of <i>Laurus nobilis</i> L. and <i>Rosmarinus officinallis</i> L. on shelf-life of minced “Maronesa”beef stored under different packaging conditions. Food Packaging and Shelf Life, 2016, 8, 71-80.	7.5	32
36	The Antimicrobial Effect of Rosemary and Thyme Essential Oils Against <i>Listeria Monocytogenes</i> in <i>Sous Vide</i> Cook-chill Beef During Storage. Procedia Food Science, 2016, 7, 173-176.	0.6	26

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37	Influence of season and type of restaurants on sashimi microbiota. European Journal of Public Health, 2016, 26, 877-881.	0.3	19
38	Modelling the kinetics of <i>Listeria monocytogenes</i> in refrigerated fresh beef under different packaging atmospheres. LWT - Food Science and Technology, 2016, 66, 664-671.	5.2	19
39	Knowledge Level and Self-Reported Attitudes of Food Handlers: Case Study of a University Campus. Health, 2016, 08, 1383-1396.	0.3	2
40	Implementation of multivariate techniques for the selection of volatile compounds as indicators of sensory quality of raw beef. Journal of Food Science and Technology, 2015, 52, 3887-98.	2.8	23
41	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. Brazilian Journal of Veterinary Research and Animal Science, 2015, 51, 333.	0.2	0
42	Evaluation of ready to eat sashimi in northern Portugal restaurants. Food Control, 2015, 47, 32-36.	5.5	41
43	Evaluation of the Spoilage of Raw Chicken Breast Fillets Using Fourier Transform Infrared Spectroscopy in Tandem with Chemometrics. Food and Bioprocess Technology, 2014, 7, 2330.	4.7	35
44	Evaluation of food safety training on hygienic conditions in food establishments. Food Control, 2013, 34, 613-618.	5.5	40
45	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
46	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
47	Modeling the Behavior of <i>Listeria monocytogenes</i> in Meat. , 0, , .		4
48	Determination of D and z values for <i>Salmonella Typhimurium</i> inoculated in an egg-based pastry. Brazilian Journal of Food Technology, 0, 23, .	0.8	0