

Vasco Cadavez

List of Publications by Year in descending order

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Version: 2024-02-01

80
papers

1,429
citations

394286

19
h-index

377752

34
g-index

84
all docs

84
docs citations

84
times ranked

1844
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical and nutritional characterization of <i>Chenopodium quinoa</i> Willd (quinoa) grains: A good alternative to nutritious food. <i>Food Chemistry</i> , 2019, 280, 110-114.	4.2	177
2	Lamb meat quality of two breeds with protected origin designation. Influence of breed, sex and live weight. <i>Meat Science</i> , 2005, 71, 530-536.	2.7	85
3	Prevalence of Pathogens in Poultry Meat: A Meta-Analysis of European Published Surveys. <i>Foods</i> , 2018, 7, 69.	1.9	80
4	Selection of indigenous lactic acid bacteria presenting anti-listerial activity, and their role in reducing the maturation period and assuring the safety of traditional Brazilian cheeses. <i>Food Microbiology</i> , 2018, 73, 288-297.	2.1	68
5	Meta-analysis of the Effects of Sanitizing Treatments on <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> Inactivation in Fresh Produce. <i>Applied and Environmental Microbiology</i> , 2015, 81, 8008-8021.	1.4	57
6	Combined effect of xanthan gum and water content on physicochemical and textural properties of gluten-free batter and bread. <i>Food Research International</i> , 2018, 111, 544-555.	2.9	56
7	In vivo estimation of lamb carcass composition by real-time ultrasonography. <i>Meat Science</i> , 2006, 74, 289-295.	2.7	51
8	Meta-analysis of the incidence of foodborne pathogens in Portuguese meats and their products. <i>Food Research International</i> , 2014, 55, 311-323.	2.9	48
9	Foodborne pathogens in raw milk and cheese of sheep and goat origin: a meta-analysis approach. <i>Current Opinion in Food Science</i> , 2017, 18, 7-13.	4.1	44
10	Lamb Meat Quality Assessment by Support Vector Machines. <i>Neural Processing Letters</i> , 2006, 24, 41-51.	2.0	42
11	Quantitative risk assessment of <i>Listeria monocytogenes</i> in traditional Minas cheeses: The cases of artisanal semi-hard and fresh soft cheeses. <i>Food Control</i> , 2018, 92, 370-379.	2.8	34
12	<i>Chenopodium quinoa</i> Willd. (quinoa) grains: A good source of phenolic compounds. <i>Food Research International</i> , 2020, 137, 109574.	2.9	34
13	The use of seemingly unrelated regression to predict the carcass composition of lambs. <i>Meat Science</i> , 2012, 92, 548-553.	2.7	31
14	Modelling the effect of chilling on the occurrence of <i>Salmonella</i> on pig carcasses at study, abattoir and batch levels by meta-analysis. <i>International Journal of Food Microbiology</i> , 2013, 163, 101-113.	2.1	30
15	Meta-analysis of the incidence of foodborne pathogens in vegetables and fruits from retail establishments in Europe. <i>Current Opinion in Food Science</i> , 2017, 18, 21-28.	4.1	25
16	A comparison of dynamic tertiary and competition models for describing the fate of <i>Listeria monocytogenes</i> in Minas fresh cheese during refrigerated storage. <i>Food Microbiology</i> , 2019, 79, 48-60.	2.1	25
17	A meta-analysis of the effect of pasture access on the lipid content and fatty acid composition of lamb meat. <i>Food Research International</i> , 2015, 77, 476-483.	2.9	22
18	Beef burger patties incorporated with <i>Boletus edulis</i> extracts: Lipid peroxidation inhibition effects. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 737-743.	1.0	21

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19	Modeling the effects of temperature and pH on the resistance of <i>Alicyclobacillus acidoterrestris</i> in conventional heat-treated fruit beverages through a meta-analysis approach. <i>Food Microbiology</i> , 2015, 46, 541-552.	2.1	21
20	Optimization of Quality Properties of Gluten-Free Bread by a Mixture Design of Xanthan, Guar, and Hydroxypropyl Methyl Cellulose Gums. <i>Foods</i> , 2019, 8, 156.	1.9	21
21	Breed and maturity effects on Churra Galega Bragançana and Suffolk lamb carcass characteristics: Killing-out proportion and composition. <i>Meat Science</i> , 2006, 72, 288-293.	2.7	20
22	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.	2.5	19
23	Nutritional quality and staling of wheat bread partially replaced with Peruvian mesquite (<i>Prosopis</i>) Tj ETQq1 1 0.784314 rgBT/Overlook	2.9	19
24	Behavior of <i>Listeria monocytogenes</i> in the presence or not of intentionally-added lactic acid bacteria during ripening of artisanal Minas semi-hard cheese. <i>Food Microbiology</i> , 2020, 91, 103545.	2.1	19
25	Fatty acid composition of lamb meat from Italian and German local breeds. <i>Small Ruminant Research</i> , 2021, 200, 106384.	0.6	19
26	Estimation of composition of quinoa (<i>Chenopodium quinoa</i> Willd.) grains by Near-Infrared Transmission spectroscopy. <i>LWT - Food Science and Technology</i> , 2017, 79, 126-134.	2.5	18
27	Strategy for systematic review of observational studies and meta-analysis modelling of risk factors for sporadic foodborne diseases. <i>Microbial Risk Analysis</i> , 2021, 17, 100082.	1.3	18
28	Relating physicochemical and microbiological safety indicators during processing of linguiça, a Portuguese traditional dry-fermented sausage. <i>Food Research International</i> , 2015, 78, 50-61.	2.9	17
29	Effect of pomegranate powder on the heat inactivation of <i>Escherichia coli</i> O104:H4 in ground chicken. <i>Food Control</i> , 2016, 70, 26-34.	2.8	17
30	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. <i>Foods</i> , 2021, 10, 673.	1.9	17
31	Influence of Sweetness and Ethanol Content on Mead Acceptability. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 137-142.	0.6	16
32	Conducting inferential statistics for low microbial counts in foods using the Poisson-gamma regression. <i>Food Control</i> , 2014, 37, 385-394.	2.8	15
33	Compositional attributes and fatty acid profile of lamb meat from Iberian local breeds. <i>Small Ruminant Research</i> , 2020, 193, 106244.	0.6	14
34	Nutritive and Bioactive Properties of Mesquite (<i>Prosopis pallida</i>) Flour and Its Technological Performance in Breadmaking. <i>Foods</i> , 2020, 9, 597.	1.9	14
35	Risk factors for sporadic <i>Yersinia enterocolitica</i> infections: a systematic review and meta-analysis. <i>Microbial Risk Analysis</i> , 2021, 17, 100141.	1.3	13
36	Influence of the Production System (Intensive vs. Extensive) at Farm Level on Proximate Composition and Volatile Compounds of Portuguese Lamb Meat. <i>Foods</i> , 2021, 10, 1450.	1.9	13

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37	Modelling the effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of Escherichia coli O157:H7 in ground beef. Food Research International, 2015, 69, 289-304.	2.9	10
38	An assessment of the processing and physicochemical factors contributing to the microbial contamination of salpicão, a naturally-fermented Portuguese sausage. LWT - Food Science and Technology, 2016, 72, 107-116.	2.5	10
39	Meta-analysis on the effect of interventions used in cattle processing plants to reduce Escherichia coli contamination. Food Research International, 2017, 93, 16-25.	2.9	10
40	Risk factors for sporadic toxoplasmosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100133.	1.3	10
41	Real-time ultrasound (RTU) imaging methods for quality control of meats. , 2012, , 277-329.		9
42	Physicochemical and textural quality attributes of gluten-free bread formulated with guar gum. European Food Research and Technology, 2019, 245, 443-458.	1.6	8
43	Risk factors for sporadic campylobacteriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100118.	1.3	8
44	Risk factors for sporadic salmonellosis: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100138.	1.3	8
45	Classification of beef carcasses from Portugal using animal characteristics and pH/temperature decline descriptors. Meat Science, 2019, 153, 94-102.	2.7	7
46	Effects of Essential Oils on Escherichia coli Inactivation in Cheese as Described by Meta-Regression Modelling. Foods, 2020, 9, 716.	1.9	7
47	Cardinal parameter meta-regression models describing Listeria monocytogenes growth in broth. Food Research International, 2020, 136, 109476.	2.9	7
48	Risk factors for sporadic listeriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100128.	1.3	7
49	Carcass conformation and joints composition of Churra Galega Bragançana and crossbred lambs by Suffolk and Merino Precoce sire breeds. Spanish Journal of Agricultural Research, 2004, 2, 217.	0.3	7
50	Risk factors for sporadic infections caused by Shiga toxin-producing Escherichia coli: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100117.	1.3	6
51	Risk factors for sporadic hepatitis E infection: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100129.	1.3	6
52	Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, and Brix on the inactivation of heat resistant moulds. International Journal of Food Microbiology, 2021, 338, 108985.	2.1	5
53	Influence of feeding system on Longissimus thoracis et lumborum volatile compounds of an Iberian local lamb breed. Small Ruminant Research, 2021, 201, 106417.	0.6	5
54	Modelling the fate of Listeria Monocytogenes in Beef Meat Stored at Refrigeration Temperatures under Different Packaging Conditions. Procedia Food Science, 2016, 7, 177-180.	0.6	4

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55	Risk factors for sporadic cryptosporidiosis: A systematic review and meta-analysis. <i>Microbial Risk Analysis</i> , 2021, 17, 100116.	1.3	4
56	Risk factors for sporadic norovirus infection: A systematic review and meta-analysis. <i>Microbial Risk Analysis</i> , 2021, 17, 100135.	1.3	4
57	Microbial deterioration of lamb meat from European local breeds as affected by its intrinsic properties. <i>Small Ruminant Research</i> , 2021, 195, 106298.	0.6	4
58	Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage. <i>Small Ruminant Research</i> , 2021, 198, 106354.	0.6	4
59	Omnibus Modeling of <i>Listeria monocytogenes</i> Growth Rates at Low Temperatures. <i>Foods</i> , 2021, 10, 1099.	1.9	4
60	On farm welfare assessment of European fattening lambs. <i>Small Ruminant Research</i> , 2021, 204, 106533.	0.6	4
61	Effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of <i>Escherichia coli</i> O157:H7 in ground beef. <i>Food Research International</i> , 2015, 78, 482.	2.9	3
62	An exposure assessment model of the prevalence of <i>Salmonella</i> spp. along the processing stages of Brazilian beef. <i>Food Science and Technology International</i> , 2016, 22, 10-20.	1.1	3
63	Microbiological and Physicochemical Assessment of Artisanally Produced "Alheira" Fermented Sausages in Northern Portugal. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	3
64	Technological Potential of Lactic Acid Bacteria Isolated from Portuguese Goat's Raw Milk Cheeses. , 2021, 6, .		3
65	Towards a Comprehensive Evaluation of Ultrasound Speckle Reduction. <i>Lecture Notes in Computer Science</i> , 2014, , 141-149.	1.0	2
66	Risk factors for sporadic hepatitis A infection: A systematic review and meta-analysis. <i>Microbial Risk Analysis</i> , 2021, 17, 100155.	1.3	2
67	Risk factors for sporadic giardiasis: a systematic review and meta-analysis. <i>Microbial Risk Analysis</i> , 2021, 17, 100158.	1.3	2
68	Effects of Camu-Camu (<i>Myrciaria dubia</i>) Powder on the Physicochemical and Kinetic Parameters of Deteriorating Microorganisms and <i>Salmonella enterica</i> Subsp. <i>enterica</i> Serovar Typhimurium in Refrigerated Vacuum-Packed Ground Beef. <i>Agriculture (Switzerland)</i> , 2021, 11, 252.	1.4	2
69	Behavior of spoilage bacteria and <i>Salmonella enterica</i> subspecies <i>enterica</i> O:4,5 in vacuum-packaged beef during refrigeration. <i>Ciencia Rural</i> , 2020, 50, .	0.3	2
70	Meta-Regression models describing the effects of essential oils and added lactic acid bacteria on pathogen inactivation in cheese. <i>Microbial Risk Analysis</i> , 2020, , 100131.	1.3	1
71	Arthropod biodiversity associated to European sheep production systems. <i>Small Ruminant Research</i> , 2021, 205, 106536.	0.6	1
72	Estimation of Proximate Composition of Quinoa (<i>Chenopodium quinoa</i> , Willd.) Flour by Near-Infrared Transmission Spectroscopy. , 2018, , 227-235.		1

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73	Extraction, Chemical Characterization, and Antioxidant Activity of Bioactive Plant Extracts. Proceedings (mdpi), 2021, 70, 62.	0.2	1
74	Microbiological Safety of Goat Milk and Cheese: Evidences from a Meta-Analysis. , 2017, , 379-390.		0
75	Zero-inflated binomial regressions for modelling low prevalence of pathogens in chicken meat as affected by sampling site. Microbial Risk Analysis, 2018, 10, 28-36.	1.3	0
76	The effects of urine level, duration of treatment and moisture level on nutritive value of wheat straw. Animal Research, 1996, 45, 125-125.	0.6	0
77	Statistical Derivation of Sampling Plans for Microbiological Testing of Foods. , 2017, , 381-412.		0
78	Crecimiento de cerdos BÃsaros alojados en un sistema hoop barn y en confinamiento tradicional. Archivos De Zootecnia, 2018, 67, 31-35.	0.2	0
79	Honey Bees Repellent Device: Preliminary Experimental Research with the Bees Hearing Sensitivity. Advances in Intelligent Systems and Computing, 2019, , 827-840.	0.5	0
80	Microbial Deterioration of Portuguese Lamb Meat as Affected by Its Intrinsic Properties. Proceedings (mdpi), 2020, 70, .	0.2	0