Vasco Cadavez

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Chemical and nutritional characterization of Chenopodium quinoa Willd (quinoa) grains: A good alternative to nutritious food. Food Chemistry, 2019, 280, 110-114.	8.2	177
2	Lamb meat quality of two breeds with protected origin designation. Influence of breed, sex and live weight. Meat Science, 2005, 71, 530-536.	5.5	85
3	Prevalence of Pathogens in Poultry Meat: A Meta-Analysis of European Published Surveys. Foods, 2018, 7, 69.	4.3	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. Food Microbiology, 2018, 73, 288-297.	4.2	68
5	Meta-analysis of the Effects of Sanitizing Treatments on Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes Inactivation in Fresh Produce. Applied and Environmental Microbiology, 2015, 81, 8008-8021.	3.1	57
6	Combined effect of xanthan gum and water content on physicochemical and textural properties of gluten-free batter and bread. Food Research International, 2018, 111, 544-555.	6.2	56
7	In vivo estimation of lamb carcass composition by real-time ultrasonography. Meat Science, 2006, 74, 289-295.	5.5	51
8	Meta-analysis of the incidence of foodborne pathogens in Portuguese meats and their products. Food Research International, 2014, 55, 311-323.	6.2	48
9	Foodborne pathogens in raw milk and cheese of sheep and goat origin: a meta-analysis approach. Current Opinion in Food Science, 2017, 18, 7-13.	8.0	44
10	Lamb Meat Quality Assessment by Support Vector Machines. Neural Processing Letters, 2006, 24, 41-51.	3.2	42
11	Quantitative risk assessment of Listeria monocytogenes in traditional Minas cheeses: The cases of artisanal semi-hard and fresh soft cheeses. Food Control, 2018, 92, 370-379.	5.5	34
12	Chenopodium quinoa Willd. (quinoa) grains: A good source of phenolic compounds. Food Research International, 2020, 137, 109574.	6.2	34
13	The use of seemingly unrelated regression to predict the carcass composition of lambs. Meat Science, 2012, 92, 548-553.	5.5	31
14	Modelling the effect of chilling on the occurrence of Salmonella on pig carcasses at study, abattoir and batch levels by meta-analysis. International Journal of Food Microbiology, 2013, 163, 101-113.	4.7	30
15	Meta-analysis of the incidence of foodborne pathogens in vegetables and fruits from retail establishments in Europe. Current Opinion in Food Science, 2017, 18, 21-28.	8.0	25
16	A comparison of dynamic tertiary and competition models for describing the fate of Listeria monocytogenes in Minas fresh cheese during refrigerated storage. Food Microbiology, 2019, 79, 48-60.	4.2	25
17	A meta-analysis of the effect of pasture access on the lipid content and fatty acid composition of lamb meat. Food Research International, 2015, 77, 476-483.	6.2	22
18	Beef burger patties incorporated with <i>Boletus edulis</i> extracts: Lipid peroxidation inhibition effects. European Journal of Lipid Science and Technology, 2011, 113, 737-743.	1.5	21

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19	Modeling the effects of temperature and pH on the resistance of Alicyclobacillus acidoterrestris in conventional heat-treated fruit beverages through a meta-analysis approach. Food Microbiology, 2015, 46, 541-552.	4.2	21
20	Optimization of Quality Properties of Gluten-Free Bread by a Mixture Design of Xanthan, Guar, and Hydroxypropyl Methyl Cellulose Gums. Foods, 2019, 8, 156.	4.3	21
21	Breed and maturity effects on Churra Galega Bragançana and Suffolk lamb carcass characteristics: Killing-out proportion and composition. Meat Science, 2006, 72, 288-293.	5.5	20
22	Modelling the kinetics of Listeria monocytogenes in refrigerated fresh beef under different packaging atmospheres. LWT - Food Science and Technology, 2016, 66, 664-671.	5.2	19
23	Nutritional quality and staling of wheat bread partially replaced with Peruvian mesquite (Prosopis) Tj ETQq1 1 0	.784314 rg	gBT ₁ /Overlock
24	Behavior of Listeria monocytogenes in the presence or not of intentionally-added lactic acid bacteria during ripening of artisanal Minas semi-hard cheese. Food Microbiology, 2020, 91, 103545.	4.2	19
25	Fatty acid composition of lamb meat from Italian and German local breeds. Small Ruminant Research, 2021, 200, 106384.	1.2	19
26	Estimation of composition of quinoa (Chenopodium quinoa Willd.) grains by Near-Infrared Transmission spectroscopy. LWT - Food Science and Technology, 2017, 79, 126-134.	5.2	18
27	Strategy for systematic review of observational studies and meta-analysis modelling of risk factors for sporadic foodborne diseases. Microbial Risk Analysis, 2021, 17, 100082.	2.3	18
28	Relating physicochemical and microbiological safety indicators during processing of linguiça , a Portuguese traditional dry-fermented sausage. Food Research International, 2015, 78, 50-61.	6.2	17
29	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. Food Control, 2016, 70, 26-34.	5.5	17
30	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. Foods, 2021, 10, 673.	4.3	17
31	Influence of Sweetness and Ethanol Content on Mead Acceptability. Polish Journal of Food and Nutrition Sciences, 2015, 65, 137-142.	1.7	16
32	Conducting inferential statistics for low microbial counts in foods using the Poisson-gamma regression. Food Control, 2014, 37, 385-394.	5.5	15
33	Compositional attributes and fatty acid profile of lamb meat from Iberian local breeds. Small Ruminant Research, 2020, 193, 106244.	1.2	14
34	Nutritive and Bioactive Properties of Mesquite (Prosopis pallida) Flour and Its Technological Performance in Breadmaking. Foods, 2020, 9, 597.	4.3	14
35	RiskÂfactors for sporadic Yersinia enterocolitica infections: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100141.	2.3	13
36	Influence of the Production System (Intensive vs. Extensive) at Farm Level on Proximate Composition and Volatile Compounds of Portuguese Lamb Meat. Foods, 2021, 10, 1450.	4.3	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.	6.2	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.	5.2	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.	6.2	10
40	Risk factors for sporadic toxoplasmosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100133.	2.3	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.	3.3	8
43	Risk factors for sporadic campylobacteriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100118.	2.3	8
44	Risk factors for sporadic salmonellosis: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100138.	2.3	8
45	Classification of beef carcasses from Portugal using animal characteristics and pH/temperature decline descriptors. Meat Science, 2019, 153, 94-102.	5.5	7
46	Effects of Essential Oils on Escherichia coli Inactivation in Cheese as Described by Meta-Regression Modelling. Foods, 2020, 9, 716.	4.3	7
47	Cardinal parameter meta-regression models describing Listeria monocytogenes growth in broth. Food Research International, 2020, 136, 109476.	6.2	7
48	Risk factors for sporadic listeriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100128.	2.3	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.	0.6	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.	2.3	6
51	Risk factors for sporadic hepatitis E infection: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100129.	2.3	6
52	Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, °Brix on the inactivation of heat resistant moulds. International Journal of Food Microbiology, 2021, 338, 108985.	4.7	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.	1.2	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. Microbial Risk Analysis, 2021, 17, 100116.	2.3	4
56	Risk factors for sporadic norovirus infection: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100135.	2.3	4
57	Microbial deterioration of lamb meat from European local breeds as affected by its intrinsic properties. Small Ruminant Research, 2021, 195, 106298.	1.2	4
58	Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage. Small Ruminant Research, 2021, 198, 106354.	1.2	4
59	Omnibus Modeling of Listeria monocytogenes Growth Rates at Low Temperatures. Foods, 2021, 10, 1099.	4.3	4
60	On farm welfare assessment of European fattening lambs. Small Ruminant Research, 2021, 204, 106533.	1.2	4
61	Effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of Escherichia coli O157:H7 in ground beef. Food Research International, 2015, 78, 482.	6.2	3
62	An exposure assessment model of the prevalence of Salmonella spp. along the processing stages of Brazilian beef. Food Science and Technology International, 2016, 22, 10-20.	2.2	3
63	Microbiological and Physicochemical Assessment of Artisanally Produced "Alheira―Fermented Sausages in Northern Portugal. Proceedings (mdpi), 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. Lecture Notes in Computer Science, 2014, , 141-149.	1.3	2
66	Risk factors for sporadic hepatitis A infection: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100155.	2.3	2
67	Risk factors for sporadic giardiasis: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100158.	2.3	2
68	Effects of Camu-Camu (Myrciaria dubia) Powder on the Physicochemical and Kinetic Parameters of Deteriorating Microorganisms and Salmonella enterica Subsp. enterica Serovar Typhimurium in Refrigerated Vacuum-Packed Ground Beef. Agriculture (Switzerland), 2021, 11, 252.	3.1	2
69	Behavior of spoilage bacteria and Salmonella enterica subspecies enterica O:4,5 in vacuum-packaged beef during refrigeration. Ciencia Rural, 2020, 50, .	0.5	2
70	Meta-Regression models describing the effects of essential oils and added lactic acid bacteria on pathogen inactivation in cheese. Microbial Risk Analysis, 2020, , 100131.	2.3	1
71	Arthropod biodiversity associated to European sheep production systems. Small Ruminant Research, 2021, 205, 106536.	1.2	1
72	Estimation of Proximate Composition of Quinoa (Chenopodium quinoa, 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.	2.3	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.	0.1	0
79	Honey Bees Repellent Device: Preliminary Experimental Research with the Bees Hearing Sensitivity. Advances in Intelligent Systems and Computing, 2019, , 827-840.	0.6	0
80	Microbial Deterioration of Portuguese Lamb Meat as Affected by Its Intrinsic Properties. Proceedings (mdpi), 2020, 70, .	0.2	0