Vasco Cadavez

List of Publications by Year
in descending order

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	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
2	Risk factors for sporadic cryptosporidiosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100116.	1.3	4
3	Risk factors for sporadic campylobacteriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100118.	1.3	8
4	Risk factors for sporadic hepatitis E infection: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100129.	1.3	6
5	RiskÂfactors for sporadic Yersinia enterocolitica infections: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100141.	1.3	13
6	Risk factors for sporadic toxoplasmosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100133.	1.3	10
7	Risk factors for sporadic listeriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100128.	1.3	7
8	Risk factors for sporadic salmonellosis: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100138.	1.3	8
9	Risk factors for sporadic norovirus infection: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100135.	1.3	4
10	Risk factors for sporadic hepatitis A infection: A systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100155.	1.3	2
11	Risk factors for sporadic giardiasis: a systematic review and meta-analysis. Microbial Risk Analysis, 2021, 17, 100158.	1.3	2
12	Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, Â°Brix on the inactivation of heat resistant moulds. International Journal of Food Microbiology, 2021, 338, 108985.	2.1	5
13	Strategy for systematic review of observational studies and meta-analysis modelling of risk factors for sporadic foodborne diseases. Microbial Risk Analysis, 2021, 17, 100082.	1.3	18
14	Microbial deterioration of lamb meat from European local breeds as affected by its intrinsic properties. Small Ruminant Research, 2021, 195, 106298.	0.6	4
15	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. Foods, 2021, 10, 673.	1.9	17
16	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.	1.4	2
17	Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage. Small Ruminant Research, 2021, 198, 106354.	0.6	4
18	Omnibus Modeling of Listeria monocytogenes Growth Rates at Low Temperatures. Foods, 2021, 10, 1099.	1.9	4

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19	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.	1.9	13
20	Fatty acid composition of lamb meat from Italian and German local breeds. Small Ruminant Research, 2021, 200, 106384.	0.6	19
21	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
22	Arthropod biodiversity associated to European sheep production systems. Small Ruminant Research, 2021, 205, 106536.	0.6	1
23	On farm welfare assessment of European fattening lambs. Small Ruminant Research, 2021, 204, 106533.	0.6	4
24	Extraction, Chemical Characterization, and Antioxidant Activity of Bioactive Plant Extracts. Proceedings (mdpi), 2021, 70, 62.	0.2	1
25	Technological Potential of Lactic Acid Bacteria Isolated from Portuguese Goat's Raw Milk Cheeses. , 2021, 6, .		3
26	Compositional attributes and fatty acid profile of lamb meat from Iberian local breeds. Small Ruminant Research, 2020, 193, 106244.	0.6	14
27	Chenopodium quinoa Willd. (quinoa) grains: A good source of phenolic compounds. Food Research International, 2020, 137, 109574.	2.9	34
28	Meta-Regression models describing the effects of essential oils and added lactic acid bacteria on pathogen inactivation in cheese. Microbial Risk Analysis, 2020, , 100131.	1.3	1
29	Nutritional quality and staling of wheat bread partially replaced with Peruvian mesquite (Prosopis) Tj ETQq1 1 0.784314 rgBT /Overloc	2.9	19
30	Nutritive and Bioactive Properties of Mesquite (Prosopis pallida) Flour and Its Technological Performance in Breadmaking. Foods, 2020, 9, 597.	1.9	14
31	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.	2.1	19
32	Effects of Essential Oils on Escherichia coli Inactivation in Cheese as Described by Meta-Regression Modelling. Foods, 2020, 9, 716.	1.9	7
33	Cardinal parameter meta-regression models describing Listeria monocytogenes growth in broth. Food Research International, 2020, 136, 109476.	2.9	7
34	Behavior of spoilage bacteria and Salmonella enterica subspecies enterica O:4,5 in vacuum-packaged beef during refrigeration. Ciencia Rural, 2020, 50, .	0.3	2
35	Microbial Deterioration of Portuguese Lamb Meat as Affected by Its Intrinsic Properties. Proceedings (mdpi), 2020, 70, .	0.2	0
36	Microbiological and Physicochemical Assessment of Artisanally Produced "Alheira" Fermented Sausages in Northern Portugal. Proceedings (mdpi), 2020, 70, .	0.2	3

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37	Optimization of Quality Properties of Gluten-Free Bread by a Mixture Design of Xanthan, Guar, and Hydroxypropyl Methyl Cellulose Gums. Foods, 2019, 8, 156.	1.9	21
38	Classification of beef carcasses from Portugal using animal characteristics and pH/temperature decline descriptors. Meat Science, 2019, 153, 94-102.	2.7	7
39	Chemical and nutritional characterization of Chenopodium quinoa Willd (quinoa) grains: A good alternative to nutritious food. Food Chemistry, 2019, 280, 110-114.	4.2	177
40	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.	2.1	25
41	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
42	Honey Bees Repellent Device: Preliminary Experimental Research with the Bees Hearing Sensitivity. Advances in Intelligent Systems and Computing, 2019, , 827-840.	0.5	0
43	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.	2.1	68
44	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.	2.8	34
45	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
46	Prevalence of Pathogens in Poultry Meat: A Meta-Analysis of European Published Surveys. Foods, 2018, 7, 69.	1.9	80
47	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.	2.9	56
48	Crecimiento de cerdos Bãsaros alojados en un sistema hoop barn y en confinamiento tradicional. Archivos De Zootecnia, 2018, 67, 31-35.	0.2	0
49	Estimation of Proximate Composition of Quinoa (Chenopodium quinoa, Willd.) Flour by Near-Infrared Transmission Spectroscopy. , 2018, , 227-235.		1
50	Estimation of composition of quinoa (Chenopodium quinoa Willd.) grains by Near-Infrared Transmission spectroscopy. LWT - Food Science and Technology, 2017, 79, 126-134.	2.5	18
51	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
52	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.	4.1	44
53	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.	4.1	25
54	Microbiological Safety of Goat Milk and Cheese: Evidences from a Meta-Analysis. , 2017, , 379-390.		0

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55	Statistical Derivation of Sampling Plans for Microbiological Testing of Foods. , 2017, , 381-412.		0
56	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
57	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. Food Control, 2016, 70, 26-34.	2.8	17
58	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
59	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.	1.1	3
60	Modelling the kinetics of Listeria monocytogenes in refrigerated fresh beef under different packaging atmospheres. LWT - Food Science and Technology, 2016, 66, 664-671.	2.5	19
61	Relating physicochemical and microbiological safety indicators during processing of linguiça , a Portuguese traditional dry-fermented sausage. Food Research International, 2015, 78, 50-61.	2.9	17
62	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.	2.9	3
63	Influence of Sweetness and Ethanol Content on Mead Acceptability. Polish Journal of Food and Nutrition Sciences, 2015, 65, 137-142.	0.6	16
64	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
65	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.	2.9	22
66	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.	1.4	57
67	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.	2.1	21
68	Conducting inferential statistics for low microbial counts in foods using the Poisson-gamma regression. Food Control, 2014, 37, 385-394.	2.8	15
69	Towards a Comprehensive Evaluation of Ultrasound Speckle Reduction. Lecture Notes in Computer Science, 2014, , 141-149.	1.0	2
70	Meta-analysis of the incidence of foodborne pathogens in Portuguese meats and their products. Food Research International, 2014, 55, 311-323.	2.9	48
71	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.	2.1	30
72	Real-time ultrasound (RTU) imaging methods for quality control of meats. , 2012, , 277-329.		9

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73	The use of seemingly unrelated regression to predict the carcass composition of lambs. Meat Science, 2012, 92, 548-553.	2.7	31
74	Beef burger patties incorporated with *Boletus edulis* extracts: Lipid peroxidation inhibition effects. European Journal of Lipid Science and Technology, 2011, 113, 737-743.	1.0	21
75	Breed and maturity effects on Churra Galega Bragança and Suffolk lamb carcass characteristics: Killing-out proportion and composition. Meat Science, 2006, 72, 288-293.	2.7	20
76	In vivo estimation of lamb carcass composition by real-time ultrasonography. Meat Science, 2006, 74, 289-295.	2.7	51
77	Lamb Meat Quality Assessment by Support Vector Machines. Neural Processing Letters, 2006, 24, 41-51.	2.0	42
78	Lamb meat quality of two breeds with protected origin designation. Influence of breed, sex and live weight. Meat Science, 2005, 71, 530-536.	2.7	85
79	Carcass conformation and joints composition of Churra Galega Bragança and crossbred lambs by Suffolk and Merino Precoce sire breeds. Spanish Journal of Agricultural Research, 2004, 2, 217.	0.3	7
80	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