

# Maria J Fraqueza

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6409265/publications.pdf>

Version: 2024-02-01

75  
papers

1,911  
citations

218677

26  
h-index

289244

40  
g-index

81  
all docs

81  
docs citations

81  
times ranked

1986  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic amines in traditional fermented sausages produced in selected European countries. Food Chemistry, 2008, 107, 912-921.	8.2	128
2	Antibiotic resistance of lactic acid bacteria isolated from dry-fermented sausages. International Journal of Food Microbiology, 2015, 212, 76-88.	4.7	105
3	Traditional dry fermented sausages produced in small-scale processing units in Mediterranean countries and Slovakia. 1: Microbial ecosystems of processing environments. Meat Science, 2007, 77, 570-579.	5.5	92
4	Genetic diversity, antibiotic resistance and biofilm-forming ability of Arcobacter butzleri isolated from poultry and environment from a Portuguese slaughterhouse. International Journal of Food Microbiology, 2013, 162, 82-88.	4.7	85
5	Impact of salt reduction on biogenic amines, fatty acids, microbiota, texture and sensory profile in traditional blood dry-cured sausages. Food Chemistry, 2017, 218, 129-136.	8.2	83
6	The Use of Starter Cultures in Traditional Meat Products. Journal of Food Quality, 2017, 2017, 1-18.	2.6	67
7	Behaviour of food-borne pathogens on dry cured sausage manufactured with herbs and spices essential oils and their sensorial acceptability. Food Control, 2016, 59, 262-270.	5.5	66
8	Microbiological hazards associated with salt and nitrite reduction in cured meat products: control strategies based on antimicrobial effect of natural ingredients and protective microbiota. Current Opinion in Food Science, 2021, 38, 32-39.	8.0	53
9	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. LWT - Food Science and Technology, 2010, 43, 20-25.	5.2	52
10	Human, food and animal Campylobacter spp. isolated in Portugal: High genetic diversity and antibiotic resistance rates. International Journal of Antimicrobial Agents, 2014, 44, 306-313.	2.5	52
11	Screening chemical hazards of dry fermented sausages from distinct origins: Biogenic amines, polycyclic aromatic hydrocarbons and heavy elements. Journal of Food Composition and Analysis, 2017, 59, 124-131.	3.9	47
12	Spoilage of light (PSE-like) and dark turkey meat under aerobic or modified atmosphere package: microbial indicators and their relationship with total volatile basic nitrogen. British Poultry Science, 2008, 49, 12-20.	1.7	44
13	Incidence of Pectoralis Major Turkey Muscles with Light and Dark Color in a Portuguese Slaughterhouse. Poultry Science, 2006, 85, 1992-2000.	3.4	43
14	Influence of lairage environmental conditions and resting time on meat quality in pigs. Meat Science, 1997, 45, 253-262.	5.5	42
15	Characterisation of "Catalão" and "Salsichão" Portuguese traditional sausages with salt reduction. Meat Science, 2016, 116, 34-42.	5.5	42
16	Effects of genotype, salt content and calibre on quality of traditional dry-fermented sausages. Food Control, 2015, 56, 119-127.	5.5	40
17	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. Journal of Food Protection, 2010, 73, 524-528.	1.7	39
18	Application of Edible Alginate Films with Pineapple Peel Active Compounds on Beef Meat Preservation. Antioxidants, 2020, 9, 667.	5.1	35

#	ARTICLE	IF	CITATIONS
19	Antibiotic Resistance and Virulence Factors among Enterococci Isolated from ChouriãSo, a Traditional Portuguese Dry Fermented Sausage. <i>Journal of Food Protection</i> , 2011, 74, 465-469.	1.7	34
20	The effect on turkey meat shelf life of modified-atmosphere packaging with an argon mixture. <i>Poultry Science</i> , 2009, 88, 1991-1998.	3.4	33
21	Biofilm-forming ability and biocide susceptibility of <i>Listeria monocytogenes</i> strains isolated from the ready-to-eat meat-based food products food chain. <i>LWT - Food Science and Technology</i> , 2017, 81, 180-187.	5.2	32
22	Biogenic amine formation in turkey meat under modified atmosphere packaging with extended shelf life: Index of freshness. <i>Poultry Science</i> , 2012, 91, 1465-1472.	3.4	30
23	Antimicrobial resistance among <i>Campylobacter</i> spp. strains isolated from different poultry production systems at slaughterhouse level. <i>Poultry Science</i> , 2014, 93, 1578-1586.	3.4	30
24	Assessing <i>Listeria monocytogenes</i> presence in Portuguese ready-to-eat meat processing industries based on hygienic and safety audit. <i>Food Research International</i> , 2014, 63, 81-88.	6.2	29
25	Tracking <i>Listeria monocytogenes</i> contamination and virulence-associated characteristics in the ready-to-eat meat-based food products industry according to the hygiene level. <i>International Journal of Food Microbiology</i> , 2017, 242, 101-106.	4.7	28
26	Chemical characterization and antimicrobial properties of herbs and spices essential oils against pathogens and spoilage bacteria associated to dry-cured meat products. <i>Journal of Essential Oil Research</i> , 2017, 29, 117-125.	2.7	28
27	Assessment of Coagulaseâ€Negative Staphylococci and Lactic Acid Bacteria Isolated from Portuguese Dry Fermented Sausages as Potential Starters Based on Their Biogenic Amine Profile. <i>Journal of Food Science</i> , 2018, 83, 2544-2549.	3.1	28
28	Effects of lairage temperature and holding time on pig behaviour and on carcass and meat quality. <i>Applied Animal Behaviour Science</i> , 1998, 60, 317-330.	1.9	27
29	Dry-Cured Meat Products According to the Smoking Regime: Process Optimization to Control Polycyclic Aromatic Hydrocarbons. <i>Foods</i> , 2020, 9, 91.	4.3	25
30	Influence of Food Characteristics and Food Additives on the Antimicrobial Effect of Garlic and Oregano Essential Oils. <i>Foods</i> , 2017, 6, 44.	4.3	24
31	Traditional dry smoked fermented meat sausages: Characterization of autochthonous enterococci. <i>LWT - Food Science and Technology</i> , 2017, 79, 410-415.	5.2	23
32	Autochthonous Starter Cultures Are Able to Reduce Biogenic Amines in a Traditional Portuguese Smoked Fermented Sausage. <i>Microorganisms</i> , 2020, 8, 686.	3.6	22
33	Foodborne Origin and Local and Global Spread of <i>Staphylococcus saprophyticus</i> Causing Human Urinary Tract Infections. <i>Emerging Infectious Diseases</i> , 2021, 27, 880-893.	4.3	22
34	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. <i>Foods</i> , 2022, 11, 596.	4.3	21
35	Characterization and Technological Features of Autochthonous Coagulaseâ€Negative Staphylococci as Potential Starters for Portuguese Dry Fermented Sausages. <i>Journal of Food Science</i> , 2016, 81, M1197-202.	3.1	20
36	Evidence for the Dissemination to Humans of Methicillin-Resistant <i>Staphylococcus aureus</i> ST398 through the Pork Production Chain: A Study in a Portuguese Slaughterhouse. <i>Microorganisms</i> , 2020, 8, 1892.	3.6	18

#	ARTICLE	IF	CITATIONS
37	Binomial effects of high isostatic pressure and time on the microbiological, sensory characteristics and lipid composition stability of vacuum packed dry fermented sausages. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 37-44.	5.6	17
38	Red Wine and Garlic as a Possible Alternative to Minimize the Use of Nitrite for Controlling <i>Clostridium Sporogenes</i> and <i>Salmonella</i> in a Cured Sausage: Safety and Sensory Implications. <i>Foods</i> , 2020, 9, 206.	4.3	16
39	Short communication: Antimicrobial potential of <i>Lactobacillus plantarum</i> strains isolated from Slovak raw sheep milk cheeses. <i>Journal of Dairy Science</i> , 2020, 103, 6900-6903.	3.4	16
40	Nitrate Is Nitrate: The Status Quo of Using Nitrate through Vegetable Extracts in Meat Products. <i>Foods</i> , 2021, 10, 3019.	4.3	16
41	Gas mixtures approach to improve turkey meat shelf life under modified atmosphere packaging: The effect of carbon monoxide. <i>Poultry Science</i> , 2011, 90, 2076-2084.	3.4	15
42	Optimization of the Effect of Pineapple By-Products Enhanced in Bromelain by Hydrostatic Pressure on the Texture and Overall Quality of Silverside Beef Cut. <i>Foods</i> , 2020, 9, 1752.	4.3	15
43	Effect of gamma radiation on microbial population of natural casings. <i>Radiation Physics and Chemistry</i> , 1998, 52, 125-128.	2.8	14
44	Genetic Characterization of <i>Listeria monocytogenes</i> Isolates from Industrial and Retail Ready-to-Eat Meat-Based Foods and Their Relationship with Clinical Strains from Human Listeriosis in Portugal. <i>Journal of Food Protection</i> , 2017, 80, 551-560.	1.7	14
45	Impact of a 25% Salt Reduction on the Microbial Load, Texture, and Sensory Attributes of a Traditional Dry-Cured Sausage. <i>Foods</i> , 2020, 9, 554.	4.3	13
46	Effect of high hydrostatic pressure challenge on biogenic amines, microbiota, and sensory profile in traditional poultry and pork based semidried fermented sausage. <i>Journal of Food Science</i> , 2020, 85, 1256-1264.	3.1	13
47	<i>Staphylococcus saprophyticus</i> From Clinical and Environmental Origins Have Distinct Biofilm Composition. <i>Frontiers in Microbiology</i> , 2021, 12, 663768.	3.5	12
48	Influence of Meat Spoilage Microbiota Initial Load on the Growth and Survival of Three Pathogens on a Naturally Fermented Sausage. <i>Foods</i> , 2020, 9, 676.	4.3	11
49	<i>Staphylococcus</i> spp. and <i>Lactobacillus sakei</i> Starters with High Level of Inoculation and an Extended Fermentation Step Improve Safety of Fermented Sausages. <i>Fermentation</i> , 2022, 8, 49.	3.0	11
50	Synergistic Activity of Essential Oils from Herbs and Spices Used on Meat Products against Food Borne Pathogens. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.5	10
51	Co-Inoculation with <i>Staphylococcus equorum</i> and <i>Lactobacillus sakei</i> Reduces Vasoactive Biogenic Amines in Traditional Dry-Cured Sausages. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 7100.	2.6	10
52	<i>Staphylococcus saprophyticus</i> Causing Infections in Humans Is Associated with High Resistance to Heavy Metals. <i>Antimicrobial Agents and Chemotherapy</i> , 2021, 65, e0268520.	3.2	9
53	High hydrostatic pressure and time effects on hygienic and physical characteristics of natural casings and condiments used in the processing of cured meat sausage. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 58, 102242.	5.6	8
54	Impact of starvation on fat content and microbial load in edible crickets ( <i>Acheta domesticus</i> ). <i>Journal of Insects As Food and Feed</i> , 2021, 7, 1143-1147.	3.9	8

#	ARTICLE	IF	CITATIONS
55	Assessment of biofilm formation by <i>Campylobacter</i> spp. isolates mimicking poultry slaughterhouse conditions. <i>Poultry Science</i> , 2022, 101, 101586.	3.4	8
56	What is the Main Processing Factor Influencing <i>Staphylococcus</i> Species Diversity in Different Manufacturing Units?. <i>Journal of Food Science</i> , 2019, 84, 2932-2943.	3.1	7
57	Genomic and Phenotypic Characterization of <i>Campylobacter fetus</i> subsp. <i>venerealis</i> Strains. <i>Microorganisms</i> , 2021, 9, 340.	3.6	7
58	The Development of Smoked Mackerel with Reduced Sodium Content. <i>Foods</i> , 2022, 11, 349.	4.3	7
59	Tracing Nutritional Composition of Dry Fermented Sausages from Distinct Origins. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2969-2978.	2.0	6
60	Development of a long-life vacuum-packaged ready-to-eat meat product based on a traditional Portuguese seasoned meat. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1150-1158.	2.7	6
61	Genetic and antibiotic resistance profiles of thermophilic <i>Campylobacter</i> spp. isolated from quails ( <i>Coturnix coturnix japonica</i> ) in a Portuguese slaughterhouse. <i>Food Control</i> , 2016, 59, 337-344.	5.5	6
62	The Impact of Essential Oils on Consumer Acceptance of <i>Chouriço de vinho</i> - A Dry-Cured Sausage Made from Wine-Marinaded Meat - Assessed by the Hedonic Scale, JAR Intensity Scale and Consumers' Will to Consume and Purchase. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13056.	2.0	6
63	Traditional Meat Products: Improvement of Quality and Safety. <i>Journal of Food Quality</i> , 2017, 2017, 1-2.	2.6	6
64	Nitrite-Free Implications on Consumer Acceptance and the Behavior of Pathogens in Cured Pork Loins. <i>Foods</i> , 2022, 11, 796.	4.3	6
65	Synergistic Activity of Essential Oils from Herbs and Spices Used on Meat Products against Food Borne Pathogens. <i>Natural Product Communications</i> , 2017, 12, 281-286.	0.5	5
66	Shelf-life extension and quality improvement of a Portuguese traditional ready-to-eat meat product with vinegar. <i>International Journal of Food Science and Technology</i> , 2019, 54, 132-140.	2.7	4
67	Editorial: Natural Compounds in Food Safety and Preservation. <i>Frontiers in Nutrition</i> , 2021, 8, 759594.	3.7	4
68	Quality and Acceptability of Dry Fermented Sausages Prepared with Low Value Pork Raw Material. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12823.	2.0	3
69	The Risk of Salt Reduction in Dry-Cured Sausage Assessed by the Influence on Water Activity and the Survival of <i>Salmonella</i> . <i>Foods</i> , 2022, 11, 444.	4.3	3
70	Strategies to Reduce the Formation of Carcinogenic Chemicals in Dry Cured Meat Products. , 2018, , 295-342.		2
71	Fermented Meat Products: From the Technology to the Quality Control. , 2019, , 197-238.		2
72	Bacteriocin-Producing Strain <i>Lactiplantibacillus plantarum</i> LP17L/1 Isolated from Traditional Stored Ewe's Milk Cheese and Its Beneficial Potential. <i>Foods</i> , 2022, 11, 959.	4.3	2

#	ARTICLE	IF	CITATIONS
73	Efecto de los cultivos autóctonos en la producción de Paio, un embutido curado tradicional portugués. Archivos De Zootecnia, 2018, 67, 161-165.	0.1	1
74	Descriptive sensory analysis of meat – The baseline for any sensory innovation for meat products: Case study. , 2022, , 107-120.		0
75	High Pressure Processing, Acidic and Osmotic Stress Increased Resistance to Aminoglycosides and Tetracyclines and the Frequency of Gene Transfer Among Strains from Commercial Starter and Protective Cultures. SSRN Electronic Journal, 0, , .	0.4	0