

# Hudaa Neetoo

## List of publications

### PUBLICATIONS

#### Journal Articles (73)

**Neetoo, H.**, Takooree, S., Mamode Ally, N., Ameerkhan, A.B., Ranghoo-Sanmukhiya, V.M., Duchenne-Moutien, R. Surveillance of mycotoxin contaminants and mycotoxigenic fungi in agricultural produce. *Quality Assurance and Safety of Crops and Food* (Q2). <https://doi.org/10.15586/qas.v15i4.1211>

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**Neetoo, H.\***, Juggoo, K., Johaheer, H., Ranghoo-Sanmukhiya, M., Manoga, Z., Gurib, N., 2023. A study on the prevalence of human enteric viruses in salad vegetables and seafood and associated health risks for consumers. *Italian Journal of Food Safety* (Q3). <https://doi.org/10.4081/ijfs.2023.11447>

Mamode Ally, N., **Neetoo, H.\***, Ranghoo-Sanmukhiya, V.M., Ameerkhan, A.B., Vojvodić, M., Bulajić, A., 2023. *New Disease Reports*. (Q3). First report of *Fusarium acacia-mearnsii* causing leaf blight on pumpkin in Mauritius. 48(1), e12207.

Sibanda, T., Ntuli, V., **Neetoo, H.**, Parry-Hanson, A., Njage, P., Coorey, R., Andoh, A., Habib, I., Buys, E., 2023. *Listeria monocytogenes* at the human-food interface: A review of risk factors influencing transmission and consumer exposure in Africa. *International Journal of Food Science and Technology* (Q1). 58, 4114-4126.

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Bhajan, C., **Neetoo, H.\***, Hardowar, S., Boodia, N., Driver, M.F., Chooneea, M., Ramasawmy, B., Goburdhun, D., Ruggoo, A., 2022. Food waste generated by the Mauritian hotel industry. *Tourism Critiques: Practice & Theory*. <https://doi.org/10.1108/TRC-04-2022-0010>

**Neetoo, H\***, Reega, K., Sheik Manoga, Z., Nazurally, N., Bhoyroo, V., Allam, M., Jaufeerally-Fakim, Y., Wahed- Ghoorah, A., Jaumdally, W., Malleck Hossen, A., Mayghun, F., Ismail, A., Hosenally, M., Prevalence, genomic characterization, and risk assessment of human pathogenic *Vibrio* species in seafood. *Journal of Food Protection* (Q2). <https://doi.org/10.4315/JFP-22-064>

Takooree, S., Sanmukhiya, M., **Neetoo, H.**, Vally, V., Bulajić, A., van der Waals, J., 2022. A comparison of methods for the detection of *Phytophthora infestans* on potatoes in Mauritius. *Journal of Agricultural Sciences (Belgrade)* (Q4). 67(2): 203-217. <https://doi.org/10.2298/JAS2202203T>

**Neetoo, H.**, Chuttur, Y., Nazurally, A., Takooree, S., Mamode Ally, N., 2022. Crop disease prediction using multiple linear regression modelling. *Communications in Computer and Information Science* (Q4). 1572, 312–326. [https://doi.org/10.1007/978-3-031-05767-0\\_25](https://doi.org/10.1007/978-3-031-05767-0_25)

Ballah, M., Bhoyroo, V., Mamode Ally, N., **Neetoo, H\***, 2022. Monitoring of the safety and quality of water of La Ferme impounding reservoir of Mauritius Asian Journal of Water, Environment and Pollution (Q4). 19(2), 9-16. DOI 10.3233/AJW220018

Cloete, L., Ramasawmy, B., **Neetoo, H\***, Ramful-Baboolall, D., Emmambux, M.N., Picot-Allain, C., 2022. Drivers and barriers for commercial uptake of edible coatings for fresh fruits and vegetable industry – a review. *Food Reviews International* (Q1). <https://doi.org/10.1080/87559129.2021.2012795>

Duchenne, R., **Neetoo, H\***, 2021. Climate change and emerging food safety issues. *Journal of Food Protection* (Q2). <https://doi.org/10.4315/JFP-21-141>

Heenaye-Mamode Khan, M., Fauzee, J.S., Mamode Khan, N., **Neetoo, H.**, Toorabally, Z., Ahku, Y., Soobhug, A.D., 2021. A Case-Control Study of Female Breast Cancer Risk Factors in Mauritius. *Middle East Journal of Cancer* (Q4). <https://doi.org/10.30476/mejc.2022.87731.1432>

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**Neetoo H\***, Goburdhun D., Ruggoo A., Pohoroo S., Pohoroo A., Reega, K., 2020 Understanding the management practices of animal manure adopted by livestock breeders and crop growers of Mauritius. *African Journal of Food, Agriculture, Nutrition and Development* (Q4). doi.org/10.18697/ajfand.94.18800

Mamode Ally, N., **Neetoo, H.**, Ranghoo-Sanmukhiya, M., Hardowar, S., Vally, V., Bunwaree, A., Coutinho, T., Vojvodić, M., Bulajic, A., 2020. First Report of Target Spot on Tomato Caused by *Corynespora cassiicola* in Mauritius. *Plant Disease* (Q1). <https://apsjournals.apsnet.org/doi/10.1094/PDIS-05-20-1119-PDN>

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Takooree, S.D., Motah, U.D., Lobine, D., Ranghoo-Sanmukhiya, V.M., **Neetoo, H\***, 2019. Domestic chopping boards represent important vehicles of microbial food contamination and human pathogens. *Journal of Food Safety and Hygiene*. 5(4), 202-205.

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### **Book Chapters (9)**

Nazurally, N., Facknath, S., **Neetoo, H.**, Lalljee, B., Ambati, R., Gokare A.R., 2022. In: Seaweeds in Mauritius: Bioresources, Cultivation, Trade, and Multifarious Applications. Springer Nature. [doi.org/10.1007/978-3-030-91955-9\\_8](https://doi.org/10.1007/978-3-030-91955-9_8)

Duchenne, R., Ranghoo-Sanmukhiya, V., **Neetoo, H.**, 2021. Impact of climate change and climate variability on food safety and foodborne diseases. In: Food Security and Safety: African Perspectives, (O.O. Babalola, ed.), Springer Nature Switzerland, Switzerland. [https://doi.org/10.1007/978-3-030-50672-8\\_24](https://doi.org/10.1007/978-3-030-50672-8_24)

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