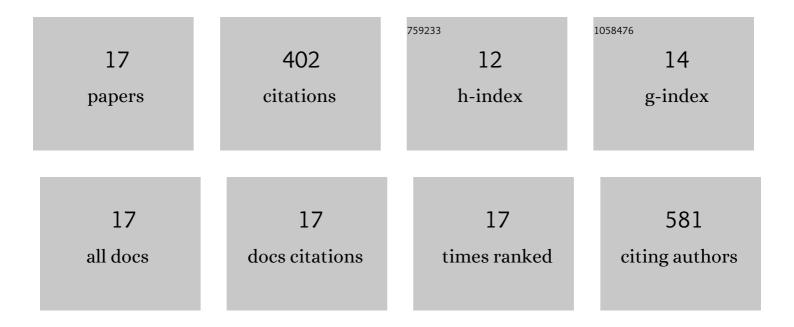
Manoela A. Pires

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1010524/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Microencapsulated jabuticaba (Myrciaria cauliflora) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. Meat Science, 2016, 118, 15-21.	5.5	89
2	Partial replacement of meat and fat with hydrated wheat fiber in beef burgers decreases caloric value without reducing the feeling of satiety after consumption. Meat Science, 2019, 147, 53-59.	5.5	49
3	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (Salvia hispanica) Tj ETQq1	1 0.7843 5.2	14 rgBT /0 47
4	The effect of sodium reduction on the microstructure, texture and sensory acceptance of Bologna sausage. Food Structure, 2017, 14, 1-7.	4.5	41
5	Effect of replacing pork backfat with Echium oil on technological and sensory characteristics of bologna sausages with reduced sodium content. LWT - Food Science and Technology, 2019, 109, 47-54.	5.2	30
6	Effect of microencapsulated Jabuticaba (Myrciaria cauliflora) extract on quality and storage stability of mortadella sausage. Food Research International, 2018, 108, 551-557.	6.2	26
7	The Antioxidant Capacity of Rosemary and Green Tea Extracts to Replace the Carcinogenic Antioxidant (BHA) in Chicken Burgers. Journal of Food Quality, 2017, 2017, 1-6.	2.6	24
8	Improving the lipid profile of bologna type sausages with Echium (Echium plantagineum L.) oil and chia (Salvia hispanica L) flour. LWT - Food Science and Technology, 2020, 119, 108907.	5.2	23
9	Understanding salt reduction in fat-reduced hot dog sausages: Network structure, emulsion stability and consumer acceptance. Food Science and Technology International, 2020, 26, 123-131.	2.2	18
10	Sodium reduction in enrobed restructured chicken nuggets through replacement of NaCl with CaCl2. Journal of Food Science and Technology, 2019, 56, 3587-3596.	2.8	14
11	Physicochemical and technological properties of beef burger as influenced by the addition of pea fibre. International Journal of Food Science and Technology, 2020, 55, 1018-1024.	2.7	14
12	Partial replacement of pork fat by <i>Echium</i> oil in reduced sodium bologna sausages: technological, nutritional and stability implications. Journal of the Science of Food and Agriculture, 2020, 100, 410-420.	3.5	13
13	Understanding consumer's perception and acceptance of bologna sausages with reduced sodium content and/or omegaâ€3 addition through conjoint analysis and focus group. Journal of Sensory Studies, 2019, 34, e12495.	1.6	10
14	Kelly's repertory grid method applied to develop sensory terms for consumer characterization (check-all-that-apply) of omega-3 enriched bologna sausages with reduced sodium content. European Food Research and Technology, 2021, 247, 285-293.	3.3	4
15	A viabilidade da utilização do combustÃvel biodiesel nas viaturas da Academia da Força Aérea Brasileira. Revista Defesa E Segurança, 0, 3, 82.	0.0	ο
16	O estudo de caso da dose efetiva de radiação ionizante no voo da aeronave T-27 Tucano da Força Aérea Brasileira. Revista Defesa E Segurança, 0, 4, 86-98.	0.0	0
17	Understanding cadets's evaluation of taste and wellbeing in one food menu from the Brazilian Air Force Academy through word association. Segurança Alimentar E Nutricional, 0, 27, e020018.	0.1	0