

Manoela A. Pires

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

402
citations

759233

12
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1058476

14
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17
docs citations

17
times ranked

581
citing authors

#	ARTICLE	IF	CITATIONS
1	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. <i>European Food Research and Technology</i> , 2021, 247, 285-293.	3.3	4
2	Partial replacement of pork fat by Echium oil in reduced sodium bologna sausages: technological, nutritional and stability implications. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 410-420.	3.5	13
3	Physicochemical and technological properties of beef burger as influenced by the addition of pea fibre. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1018-1024.	2.7	14
4	Understanding salt reduction in fat-reduced hot dog sausages: Network structure, emulsion stability and consumer acceptance. <i>Food Science and Technology International</i> , 2020, 26, 123-131.	2.2	18
5	Improving the lipid profile of bologna type sausages with Echium (<i>Echium plantagineum</i> L.) oil and chia (<i>Salvia hispanica</i> L) flour. <i>LWT - Food Science and Technology</i> , 2020, 119, 108907.	5.2	23
6	Partial replacement of meat and fat with hydrated wheat fiber in beef burgers decreases caloric value without reducing the feeling of satiety after consumption. <i>Meat Science</i> , 2019, 147, 53-59.	5.5	49
7	Sodium reduction in enrobed restructured chicken nuggets through replacement of NaCl with CaCl ₂ . <i>Journal of Food Science and Technology</i> , 2019, 56, 3587-3596.	2.8	14
8	Effect of replacing pork backfat with Echium oil on technological and sensory characteristics of bologna sausages with reduced sodium content. <i>LWT - Food Science and Technology</i> , 2019, 109, 47-54.	5.2	30
9	Understanding consumer's perception and acceptance of bologna sausages with reduced sodium content and/or omega-3 addition through conjoint analysis and focus group. <i>Journal of Sensory Studies</i> , 2019, 34, e12495.	1.6	10
10	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (<i>Salvia hispanica</i>) Tj ETQq0 0 0 rgBT /Overlock 10	5.2	47
11	Effect of microencapsulated Jabuticaba (<i>Myrciaria cauliflora</i>) extract on quality and storage stability of mortadella sausage. <i>Food Research International</i> , 2018, 108, 551-557.	6.2	26
12	The effect of sodium reduction on the microstructure, texture and sensory acceptance of Bologna sausage. <i>Food Structure</i> , 2017, 14, 1-7.	4.5	41
13	The Antioxidant Capacity of Rosemary and Green Tea Extracts to Replace the Carcinogenic Antioxidant (BHA) in Chicken Burgers. <i>Journal of Food Quality</i> , 2017, 2017, 1-6.	2.6	24
14	Microencapsulated jabuticaba (<i>Myrciaria cauliflora</i>) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. <i>Meat Science</i> , 2016, 118, 15-21.	5.5	89
15	A viabilidade da utilizaçãodo combustãvel biodiesel nas viaturas da Academia da Forãsa Aãrea Brasileira. <i>Revista Defesa E Seguranãsa</i> , 0, 3, 82.	0.0	0
16	O estudo de caso da dose efetiva de radiaãso ionizante no voo da aeronave T-27 Tucano da Forãsa Aãrea Brasileira. <i>Revista Defesa E Seguranãsa</i> , 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. <i>Seguranãsa Alimentar E Nutricional</i> , 0, 27, e020018.	0.1	0