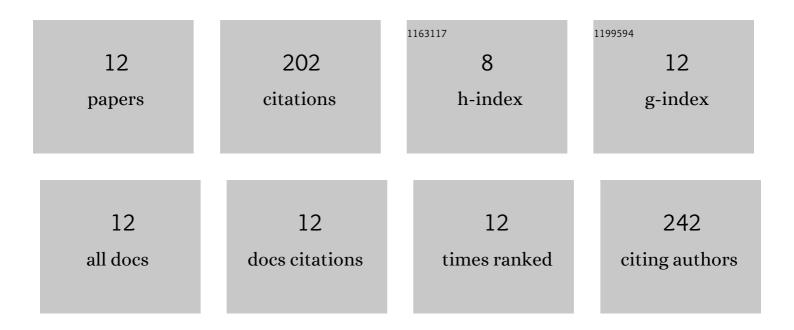
Anna Cecilia Venturini

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/109347/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Incorporation of pink pepper residue extract into chitosan film combined with a modified atmosphere packaging: Effects on the shelf life of salmon fillets. Food Research International, 2019, 125, 108633.	6.2	70
2	Effects of grape pomace flour on quality parameters of salmon burger. Journal of Food Processing and Preservation, 2020, 44, e14329.	2.0	23
3	Nutritional improvement of pasta with Pereskia aculeata Miller: a non-conventional edible vegetable. Food Science and Technology, 2019, 39, 28-34.	1.7	22
4	Okara, a soymilk industry by-product, as a non-meat protein source in reduced fat beef burgers. Food Science and Technology, 2013, 33, 52-56.	1.7	18
5	Sensory and microbiological evaluation of uncured fresh chicken sausage with reduced fat content. Food Science and Technology, 2011, 31, 629-634.	1.7	15
6	The Effects of Residual Oxygen on the Storage Life of Retail-Ready Fresh Beef Steaks Masterpackaged Under a CO2Atmosphere. Journal of Food Science, 2006, 71, S560-S566.	3.1	14
7	Antioxidant chitosan film containing lemongrass essential oil as active packaging for chicken patties. Journal of Food Processing and Preservation, 2022, 46, e16136.	2.0	14
8	Microbiological, colour and sensory properties of fresh beef steaks in low carbon monoxide concentration. Packaging Technology and Science, 2010, 23, 327-338.	2.8	11
9	Shelf Life of Fresh Beef Stored in Master Packages with Carbon Monoxide and High Levels of Carbon Dioxide. Packaging Technology and Science, 2014, 27, 29-35.	2.8	6
10	New alternatives for improving and assessing the color of dark–cutting beef – a review. Scientia Agricola, 2022, 79, .	1.2	5
11	Color stability of Bos indicus bull steaks in modified atmosphere packaging (MAP). Scientia Agropecuaria, 2016, 7, 401-408.	1.0	2
12	Revisão:SISTEMAS DE EMBALAGEM PARA CARNE BOVINA FRESCA EM ATMOSFERA MODIFICADA. Brazilian Journal of Food Technology, 2009, 12, 128-137.	0.8	2