

Anna Cecilia Venturini

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

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citations

1163117

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1199594

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all docs

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docs citations

12
times ranked

242
citing authors

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