

Bettit Karim SalvÃ¡ Ruiz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/183161/publications.pdf>

Version: 2024-02-01

20
papers

161
citations

1478505

6
h-index

1199594

12
g-index

21
all docs

21
docs citations

21
times ranked

152
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutrient composition and technological quality of meat from alpacas reared in Peru. <i>Meat Science</i> , 2009, 82, 450-455.	5.5	47
2	Chemical composition of alpaca (<i>Vicugna pacos</i>) charqui. <i>Food Chemistry</i> , 2012, 130, 329-334.	8.2	25
3	Effect of the Use of a Commercial Phosphate Mixture on Selected Quality Characteristics of 2 Spanish-Style Dry-Ripened Sausages. <i>Journal of Food Science</i> , 2011, 76, S300-5.	3.1	18
4	Partial Fat Replacement by Boiled Quinoa on the Quality Characteristics of a Dry-Cured Sausage. <i>Journal of Food Science</i> , 2016, 81, C1891-8.	3.1	18
5	Estimation of composition of quinoa (<i>Chenopodium quinoa</i> Willd.) grains by Near-Infrared Transmission spectroscopy. <i>LWT - Food Science and Technology</i> , 2017, 79, 126-134.	5.2	18
6	Optimization of a natural low-calorie antioxidant tea prepared from purple corn (<i>Zea mays</i> L.) cobs and stevia (<i>Stevia rebaudiana</i> Bert.). <i>LWT - Food Science and Technology</i> , 2021, 150, 111952.	5.2	12
7	Meat Quality of Guinea Pig (<i>Cavia porcellus</i>) Fed with Black Soldier Fly Larvae Meal (<i>Hermetia illucens</i>) as a Protein Source. <i>Sustainability</i> , 2022, 14, 1292.	3.2	5
8	Caracterizaci3n Sensorial de hamburguesa de llama con cÃs cara de sanky. <i>Journal of High Andean Research</i> , 2018, 20, 155-168.	0.3	4
9	Effect of enzymatic treatment of moringa seed (<i>Moringa oleifera</i>) on the physico-chemical characteristics of oil obtained by extraction with press expeller. <i>Scientia Agropecuaria</i> , 2018, 9, 371-380.	1.0	3
10	Evaluaci3n del extracto de cÃs cara de sanky en la estabilidad de carne de LLama. <i>Journal of High Andean Research</i> , 2020, 22, 123-134.	0.3	2
11	CaracterÃsticas fisicoquÃmicas de la salchicha de cerdo del departamento de Tumbes, PerÃ. <i>Salud Y TecnologÃa Veterinaria</i> , 2015, 2, 120-128.	0.1	2
12	CaracterÃsticas fisicoquÃmicas, mecÃnicas y sensoriales de salchichas secas tipo cabanossi elaboradas con carne de llama (<i>Lama glama</i>) y cerdo (<i>Sus scrofa domestica</i>). <i>Revista Chilena De Nutricion</i> , 2020, 47, 411-422.	0.3	2
13	Optimization of a formulation of dry sweet butifarra made with LLama meat, pecans and kaÃiwa. <i>Journal of High Andean Research</i> , 2021, 23, 77-84.	0.3	1
14	Ideal sensory profile for the cabanossi with llama meat (<i>Lama glama</i>) from three feeding systems using the CATA method (Check-all-that-apply). <i>Scientia Agropecuaria</i> , 2021, 12, 393-401.	1.0	1
15	Estimation of Proximate Composition of Quinoa (<i>Chenopodium quinoa</i> , Willd.) Flour by Near-Infrared Transmission Spectroscopy. , 2018, , 227-235.		1
16	Effect of the debittered of moringa seed cake (<i>Moringa oleifera</i>) on its proximal composition and its nutritional and toxicological profile. <i>Scientia Agropecuaria</i> , 2018, 9, 247-257.	1.0	1
17	Optimizaci3n de la formulaci3n de cabanossi con carne de llama (<i>Lama glama</i>) y papa (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBJ / Overlo	0.3	1
18	CaracterÃsticas fisicoquÃmicas de la salchicha de cerdo del departamento de Tumbes, PerÃ. <i>Salud Y TecnologÃa Veterinaria</i> , 2015, 2, 120.	0.1	0

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19	Contenido de aminos biogénicas y calidad microbiológica del charqui de alpaca. Journal of High Andean Research, 2018, 20, 179-188.	0.3	0
20	Detection and enumeration of Salmonella sp. in llama meat (Llama glama) using qPCR. Scientia Agropecuaria, 2019, 10, 403-411.	1.0	0