

# Bettit Karim SalvÃ¡ Ruiz

## List of Publications by Year in descending order

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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	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
2	Optimization of a formulation of dry sweet butifarra made with Llama meat, pecans and kañiwa. <i>Journal of High Andean Research</i> , 2021, 23, 77-84.	0.3	1
3	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
4	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
5	Evaluación del extracto de cáscara de sanky en la estabilidad de carne de Llama. <i>Journal of High Andean Research</i> , 2020, 22, 123-134.	0.3	2
6	Características físico-químicas, mecánicas 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
7	Optimización de la formulación de cabanossi con carne de llama ( <i>Lama glama</i> ) y papa ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock	0.3	1
8	Detection and enumeration of Salmonella sp. in llama meat ( <i>Llama glama</i> ) using qPCR. <i>Scientia Agropecuaria</i> , 2019, 10, 403-411.	1.0	0
9	Caracterización Sensorial de hamburguesa de llama con cáscara de sanky. <i>Journal of High Andean Research</i> , 2018, 20, 155-168.	0.3	4
10	Estimation of Proximate Composition of Quinoa ( <i>Chenopodium quinoa</i> , Willd.) Flour by Near-Infrared Transmission Spectroscopy. , 2018, , 227-235.		1
11	Contenido de aminos biogénicas y calidad microbiológica del charqui de alpaca. <i>Journal of High Andean Research</i> , 2018, 20, 179-188.	0.3	0
12	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
13	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
14	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
15	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
16	Características físico-químicas de la salchicha de cerdo del departamento de Tumbes, Perú. <i>Salud Y Tecnología Veterinaria</i> , 2015, 2, 120-128.	0.1	2
17	Características físico-químicas de la salchicha de cerdo del departamento de Tumbes, Perú. <i>Salud Y Tecnología Veterinaria</i> , 2015, 2, 120.	0.1	0
18	Chemical composition of alpaca ( <i>Vicugna pacos</i> ) charqui. <i>Food Chemistry</i> , 2012, 130, 329-334.	8.2	25

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19	Effect of the Use of a Commercial Phosphate Mixture on Selected Quality Characteristics of 2 Spanishâ€Style Dryâ€Ripened Sausages. Journal of Food Science, 2011, 76, S300-5.	3.1	18
20	Nutrient composition and technological quality of meat from alpacas reared in Peru. Meat Science, 2009, 82, 450-455.	5.5	47