Camila de Souza Paglarini

List of Publications by Year
in descending order

29	877	566801 15	525886 27
papers	citations	h-index	g-index

29	29	29	726
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional emulsion gels as pork back fat replacers in Bologna sausage. Food Structure, 2019, 20, 100105.	2.3	114
2	Functional emulsion gels with potential application in meat products. Journal of Food Engineering, 2018, 222, 29-37.	2.7	100
3	Using emulsion gels made with sonicated soy protein isolate dispersions to replace fat in frankfurters. LWT - Food Science and Technology, 2019, 99, 453-459.	2.5	70
4	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. Meat Science, 2020, 159, 107911.	2.7	58
5	Reducing 50% sodium chloride in healthier jerked beef: An efficient design to ensure suitable stability, technological and sensory properties. Meat Science, 2019, 152, 49-57.	2.7	57
6	Glyceryl monostearate-based oleogels as a new fat substitute in meat emulsion. Meat Science, 2021, 174, 108424.	2.7	52
7	Reducing phosphate in emulsified meat products by adding chia (Salvia hispanica L.) mucilage in powder or gel format: A clean label technological strategy. Meat Science, 2020, 163, 108085.	2.7	50
8	Using dynamic sensory techniques to determine drivers of liking in sodium and fat-reduced Bologna sausage containing functional emulsion gels. Food Research International, 2020, 132, 109066.	2.9	49
9	Using inulinâ€based emulsion gels as fat substitute in salt reduced Bologna sausage. Journal of the Science of Food and Agriculture, 2021, 101, 505-517.	1.7	48
10	Protein-based hydrogelled emulsions and their application as fat replacers in meat products: A review. Critical Reviews in Food Science and Nutrition, 2022, 62, 640-655.	5.4	36
11	Emulsion gels based on pork skin and dietary fibers as animal fat replacers in meat emulsions: An adding value strategy to byproducts. LWT - Food Science and Technology, 2020, 120, 108895.	2.5	34
12	Understanding the role of chia (Salvia Hispanica L.) mucilage on olive oil-based emulsion gels as a new fat substitute in emulsified meat products. European Food Research and Technology, 2020, 246, 909-922.	1.6	34
13	Physical properties of emulsion gels formulated with sonicated soy protein isolate. International Journal of Food Science and Technology, 2019, 54, 451-459.	1.3	24
14	Understanding the effect of different chloride salts on the water behavior in the salted meat matrix along 180â€¯days of shelf life. Food Research International, 2019, 125, 108634.	2.9	21
15	Q Methodology: An interesting strategy for concept profile and sensory description of low sodium salted meat. Meat Science, 2020, 161, 108000.	2.7	20
16	Meat products as prebiotic food carrier. Advances in Food and Nutrition Research, 2020, 94, 223-265.	1.5	16
17	Fatty acid profiles and cholesterol content of Five species of pacu-pevas from the pantanal region of Mato Grosso, Brazil. Journal of Food Composition and Analysis, 2019, 83, 103283.	1.9	14
18	Characterization of baru nut (Dipteryx alata Vog) flour and its application in reduced-fat cupcakes. Journal of Food Science and Technology, 2018, 55, 164-172.	1.4	13

#	Article	IF	Citations
19	Inulin gelled emulsion as a fat replacer and fiber carrier in healthier Bologna sausage. Food Science and Technology International, 2022, 28, 3-14.	1.1	13
20	Olive oil-based emulsion gels containing chia (Salvia hispanica L.) mucilage delivering healthy claims to low-saturated fat Bologna sausages. Food Structure, 2021, 28, 100187.	2.3	13
21	Salted Meat Products: Nutritional Characteristics, Processing and Strategies for Sodium Reduction. Food Reviews International, 2023, 39, 2183-2202.	4.3	10
22	Histerese das isotermas de sorÃ§Ã£o da polpa de manga (Mangifera indica L.) variedade manteiga. Revista Brasileira De Engenharia Agricola E Ambiental, 2013, 17, 299-305.	0.4	9
23	Influence of the addition of KCl and CaCl2 blends on the physicochemical parameters of salted meat products throughout the processing steps. Food Science and Technology, 2020, 40, 665-670.	0.8	9
24	Bamboo fiber improves the functional properties of reduced salt and phosphateâ€free Bologna sausage. Journal of Food Processing and Preservation, 2020, 44, e14929.	0.9	4
25	<b>Equilibrium isotherms and isosteric heat of pepper variety bico (<i>Capsicum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.4	3
26	Reducing phosphate in low sodium and lowâ€cost meat emulsions: A healthier approach. Journal of Food Processing and Preservation, 2021, 45, e15528.	0.9	3
27	How does reducing sodium impact the proteolysis and texture in salted meat along 180 days of shelf life?. Emirates Journal of Food and Agriculture, 0, , 653.	1.0	2
28	Brotos comestÃveis: Qualidade nutricional, seguranÃ§a microbiolÃ³gica e potencial aplicaÃ§Ã£o em novos produtos. Research, Society and Development, 2022, 11, e33911931870.	0.0	1
29	Creme de leite UHT homogeneizado: perfil sensorial e sua relaÃ§Ã£o com a expectativa de consumo. Brazilian Journal of Food Technology, 0, 23, .	0.8	0