

Camila de Souza Paglarini

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

877
citations

566801

15
h-index

525886

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29
all docs

29
docs citations

29
times ranked

726
citing authors

#	ARTICLE	IF	CITATIONS
1	Salted Meat Products: Nutritional Characteristics, Processing and Strategies for Sodium Reduction. <i>Food Reviews International</i> , 2023, 39, 2183-2202.	4.3	10
2	Protein-based hydrogelled emulsions and their application as fat replacers in meat products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 640-655.	5.4	36
3	Inulin gelled emulsion as a fat replacer and fiber carrier in healthier Bologna sausage. <i>Food Science and Technology International</i> , 2022, 28, 3-14.	1.1	13
4	Brotos comestíveis: Qualidade nutricional, segurança microbiológica e potencial aplicação em novos produtos. <i>Research, Society and Development</i> , 2022, 11, e33911931870.	0.0	1
5	Using inulin-based emulsion gels as fat substitute in salt reduced Bologna sausage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 505-517.	1.7	48
6	Reducing phosphate in low sodium and low-cost meat emulsions: A healthier approach. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15528.	0.9	3
7	Glycerol monostearate-based oleogels as a new fat substitute in meat emulsion. <i>Meat Science</i> , 2021, 174, 108424.	2.7	52
8	Olive oil-based emulsion gels containing chia (<i>Salvia hispanica</i> L.) mucilage delivering healthy claims to low-saturated fat Bologna sausages. <i>Food Structure</i> , 2021, 28, 100187.	2.3	13
9	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. <i>Meat Science</i> , 2020, 159, 107911.	2.7	58
10	Q Methodology: An interesting strategy for concept profile and sensory description of low sodium salted meat. <i>Meat Science</i> , 2020, 161, 108000.	2.7	20
11	Emulsion gels based on pork skin and dietary fibers as animal fat replacers in meat emulsions: An adding value strategy to byproducts. <i>LWT - Food Science and Technology</i> , 2020, 120, 108895.	2.5	34
12	Meat products as prebiotic food carrier. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 223-265.	1.5	16
13	Bamboo fiber improves the functional properties of reduced salt and phosphate-free Bologna sausage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14929.	0.9	4
14	Using dynamic sensory techniques to determine drivers of liking in sodium and fat-reduced Bologna sausage containing functional emulsion gels. <i>Food Research International</i> , 2020, 132, 109066.	2.9	49
15	Understanding the role of chia (<i>Salvia Hispanica</i> L.) mucilage on olive oil-based emulsion gels as a new fat substitute in emulsified meat products. <i>European Food Research and Technology</i> , 2020, 246, 909-922.	1.6	34
16	Reducing phosphate in emulsified meat products by adding chia (<i>Salvia hispanica</i> L.) mucilage in powder or gel format: A clean label technological strategy. <i>Meat Science</i> , 2020, 163, 108085.	2.7	50
17	Influence of the addition of KCl and CaCl ₂ blends on the physicochemical parameters of salted meat products throughout the processing steps. <i>Food Science and Technology</i> , 2020, 40, 665-670.	0.8	9
18	Fatty acid profiles and cholesterol content of Five species of pacu-pevas from the pantanal region of Mato Grosso, Brazil. <i>Journal of Food Composition and Analysis</i> , 2019, 83, 103283.	1.9	14

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19	Understanding the effect of different chloride salts on the water behavior in the salted meat matrix along 180 days of shelf life. <i>Food Research International</i> , 2019, 125, 108634.	2.9	21
20	Functional emulsion gels as pork back fat replacers in Bologna sausage. <i>Food Structure</i> , 2019, 20, 100105.	2.3	114
21	Reducing 50% sodium chloride in healthier jerked beef: An efficient design to ensure suitable stability, technological and sensory properties. <i>Meat Science</i> , 2019, 152, 49-57.	2.7	57
22	Using emulsion gels made with sonicated soy protein isolate dispersions to replace fat in frankfurters. <i>LWT - Food Science and Technology</i> , 2019, 99, 453-459.	2.5	70
23	Physical properties of emulsion gels formulated with sonicated soy protein isolate. <i>International Journal of Food Science and Technology</i> , 2019, 54, 451-459.	1.3	24
24	Functional emulsion gels with potential application in meat products. <i>Journal of Food Engineering</i> , 2018, 222, 29-37.	2.7	100
25	Characterization of baru nut (<i>Dipteryx alata</i> Vog) flour and its application in reduced-fat cupcakes. <i>Journal of Food Science and Technology</i> , 2018, 55, 164-172.	1.4	13
26	Equilibrium isotherms and isosteric heat of pepper variety bico (<i>Capsicum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T	0.4	3
27	Histerese das isotermas de sorção da polpa de manga (<i>Mangifera indica</i> L.) variedade manteiga. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2013, 17, 299-305.	0.4	9
28	How does reducing sodium impact the proteolysis and texture in salted meat along 180 days of shelf life?. <i>Emirates Journal of Food and Agriculture</i> , 0, , 653.	1.0	2
29	Creme de leite UHT homogeneizado: perfil sensorial e sua relação com a expectativa de consumo. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	0