## Antonia Albrecht

List of Publications by Year in descending order

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1040056 1281871 11 422 9 11 citations h-index g-index papers 11 11 11 481 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Determination of the shelf life of sliced cooked ham based on the growth of lactic acid bacteria in different steps of the chain. Journal of Applied Microbiology, 2010, 108, 510-520.	3.1	92
2	A predictive shelf life model as a tool for the improvement of quality management in pork and poultry chains. Food Control, 2013, 29, 451-460.	5.5	73
3	A novel photochromic time–temperature indicator to support cold chain management. International Journal of Food Science and Technology, 2010, 45, 208-215.	2.7	71
4	Influence of cold chain interruptions on the shelf life of fresh pork and poultry. International Journal of Food Science and Technology, 2012, 47, 1639-1646.	2.7	50
5	Characterization and Comparison of Spoilage Processes in Fresh Pork and Poultry. Journal of Food Quality, 2012, 35, 372-382.	2.6	47
6	Implementation of Time Temperature Indicators to Improve Temperature Monitoring and Support Dynamic Shelf Life in Meat Supply Chains. Journal of Packaging Technology and Research, 2020, 4, 23-32.	1.5	24
7	Effect of methionine supplementation in chicken feed on the quality and shelf life of fresh poultry meat. Poultry Science, 2017, 96, 2853-2861.	3.4	21
8	Assessment of Meat Quality and Shelf Life from Broilers Fed with Different Sources and Concentrations of Methionine. Journal of Food Quality, 2019, 2019, 1-10.	2.6	19
9	Definition of predictor variables for MAP poultry filets stored under different temperature conditions. Poultry Science, 2015, 94, 424-432.	3.4	15
10	Influence of Different Production Systems on the Quality and Shelf Life of Poultry Meat: A Case Study in the German Sector. Journal of Food Quality, 2019, 2019, 1-11.	2.6	7
11	A Multi-Model Approach to Implement a Dynamic Shelf Life Criterion in Meat Supply Chains. Foods, 2021, 10, 2740.	4.3	3