

Antonia Albrecht

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3851526/publications.pdf>

Version: 2024-02-01

11
papers

422
citations

1040056

9
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

481
citing authors

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