Marco Antonio Trindade

List of Publications by Year
in descending order

88	2,675	230014	232693
papers	citations	27 h-index	48 g-index

90	90	90	3034
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Use of Focus Group as Selection Method of Descriptors for Check-All-That-Apply (CATA) for Sensory Characteristics of Hot Dogs. Foods, 2022, 11, 269.	1.9	1
2	Research Note: Quality parameters of turkey hens breast fillets detected in processing plant with deep pectoral myopathy and white striping anomaly. Poultry Science, 2022, 101, 101709.	1.5	0
3	Application of bi-layers active gelatin films for sliced dried-cured Coppa conservation. Meat Science, 2022, 189, 108821.	2.7	4
4	Applying gelatine:chitosan film loaded with nanoemulsified garlic essential oil/Î±â€tocopherol as active packaging of sliced Omegaâ€3â€rich mortadella. International Journal of Food Science and Technology, 2022, 57, 6378-6388.	1.3	5
5	Consumer preferences for burgers and milk desserts: Evaluating the importance of health claim attributes. Journal of Sensory Studies, 2021, 36, .	0.8	7
6	Gamma ray irradiation: A new strategy to increase the shelf life of salt-reduced hot dog wieners. LWT - Food Science and Technology, 2021, 135, 110265.	2.5	11
7	Antioxidant effect of acerola fruit powder, rosemary and licorice extract in caiman meat nuggets containing mechanically separated caiman meat. Meat Science, 2021, 173, 108406.	2.7	24
8	Kellyâ€™s repertory grid method applied to develop sensory terms for consumer characterization (check-all-that-apply) of omega-3 enriched bologna sausages with reduced sodium content. European Food Research and Technology, 2021, 247, 285-293.	1.6	4
9	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. Meat Science, 2021, 173, 108396.	2.7	54
10	Quality and stability of cooked sausages made from turkey meat affected by the white striping myopathy. Journal of Food Processing and Preservation, 2021, 45, e15555.	0.9	0
11	Quality of turkeys breast meat affected by white striping myopathy. Poultry Science, 2021, 100, 101022.	1.5	17
12	Fruit and Agro-Industrial Waste Extracts as Potential Antimicrobials in Meat Products: A Brief Review. Foods, 2021, 10, 1469.	1.9	13
13	Study on the Lamb Meat Consumer Behavior in Brazil. Foods, 2021, 10, 1713.	1.9	8
14	Impact of deep pectoral myopathy on chemical composition and quality parameters of chicken breast fillet. Poultry Science, 2021, 100, 101377.	1.5	3
15	Influence of Murta (Ugni molinae Turcz) Powder on the Frankfurters Quality. Applied Sciences (Switzerland), 2021, 11, 8610.	1.3	3
16	Pitangueira Leaf Extracts as Alternative to Traditional Additives in Fresh Pork Sausage. Food Engineering Series, 2021, , 3-23.	0.3	0
17	Partial replacement of pork fat by Echium oil in reduced sodium bologna sausages: technological, nutritional and stability implications. Journal of the Science of Food and Agriculture, 2020, 100, 410-420.	1.7	13
18	Physicochemical and technological properties of beef burger as influenced by the addition of pea fibre. International Journal of Food Science and Technology, 2020, 55, 1018-1024.	1.3	14

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19	Understanding salt reduction in fat-reduced hot dog sausages: Network structure, emulsion stability and consumer acceptance. Food Science and Technology International, 2020, 26, 123-131.	1.1	18
20	Improving the lipid profile of bologna type sausages with Echium (Echium plantagineum L.) oil and chia (Salvia hispanica L) flour. LWT - Food Science and Technology, 2020, 119, 108907.	2.5	23
21	Use of Turkey Meat Affected by White Striping Myopathy for the Development of Low-Fat Cooked Sausage Enriched with Chitosan. Foods, 2020, 9, 1866.	1.9	10
22	Turmeric (Curcuma longa L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (Cyperus esculentus L.) oil. Food Research International, 2020, 136, 109487.	2.9	66
23	Use of Tiger Nut (Cyperus esculentus L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. Foods, 2020, 9, 44.	1.9	101
24	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. LWT - Food Science and Technology, 2020, 122, 109052.	2.5	71
25	Partial replacement of meat and fat with hydrated wheat fiber in beef burgers decreases caloric value without reducing the feeling of satiety after consumption. Meat Science, 2019, 147, 53-59.	2.7	49
26	Effect of guarana (Paullinia cupana) seed and pitanga (Eugenia uniflora L.) leaf extracts on lamb burgers with fat replacement by chia oil emulsion during shelf life storage at 2â€¯Â°C. Food Research International, 2019, 125, 108554.	2.9	101
27	Sodium reduction in enrobed restructured chicken nuggets through replacement of NaCl with CaCl2. Journal of Food Science and Technology, 2019, 56, 3587-3596.	1.4	14
28	Production and Evaluation of Mexican-Style Chorizo Sausage Using Invasive Silver Carp (Hypophthalmichthys molitrix) Meat. Journal of Aquatic Food Product Technology, 2019, 28, 531-540.	0.6	1
29	Relations between consumer's concern with own health and their perception about frankfurters with functional ingredients. Meat Science, 2019, 155, 91-101.	2.7	8
30	Effect of replacing pork backfat with Echium oil on technological and sensory characteristics of bologna sausages with reduced sodium content. LWT - Food Science and Technology, 2019, 109, 47-54.	2.5	30
31	Understanding consumer's perception and acceptance of bologna sausages with reduced sodium content and/or omegaâ€3 addition through conjoint analysis and focus group. Journal of Sensory Studies, 2019, 34, e12495.	0.8	10
32	Understanding the consumer's perception of traditional frankfurters and frankfurters with healthy attributes through sorting task and hard laddering techniques. Meat Science, 2019, 149, 70-78.	2.7	19
33	Natural antioxidants to reduce the oxidation process of meat and meat products. Food Research International, 2019, 115, 377-378.	2.9	11
34	Effect of chicken meat replacement by spent laying hen meat on physicochemical properties and sensorial characteristics of fresh sausage. British Poultry Science, 2019, 60, 139-145.	0.8	8
35	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (Salvia hispanica) Tj ETQq1 1 0.784314 rgBT /O	2.5	47
36	Main characteristics of peanut skin and its role for the preservation of meat products. Trends in Food Science and Technology, 2018, 77, 1-10.	7.8	68

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37	Effect of microencapsulated Jabuticaba (Myrciaria cauliflora) extract on quality and storage stability of mortadella sausage. Food Research International, 2018, 108, 551-557.	2.9	26
38	Assessment of the stability of sheep sausages with the addition of different concentrations of Origanum vulgare extract during storage. Meat Science, 2018, 137, 244-257.	2.7	107
39	Evaluation of consumersâ€™ perception regarding frankfurter sausages with different healthiness attributes. Journal of Sensory Studies, 2018, 33, e12468.	0.8	12
40	Natural Antioxidants and Food Applications: Healthy Perspectives. , 2018, , 31-64.		12
41	CARACTERÃSTICAS FÃSICO-QUÃMICAS E ACEITAÃ‡ÃƒO SENSORIAL DE APRESUNTADO COM ADIÃ‡ÃƒO DE FIBRA DE ERVILHA VISANDO REDUÃ‡ÃƒO DE CUSTO. Ciencia Animal Brasileira, 2018, 19, .	0.3	0
42	Modified atmosphere packaging for lamb meat: evaluation of gas composition in the extension of shelf life and consumer acceptance. Journal of Food Science and Technology, 2018, 55, 3547-3555.	1.4	5
43	Evaluation of oxidative stability of lamb burger with Origanum vulgare extract. Food Chemistry, 2017, 233, 101-109.	4.2	89
44	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver pÃ¢tÃ© manufactured with healthy oils during refrigerated storage. Journal of Food Science and Technology, 2017, 54, 4324-4334.	1.4	31
45	The effect of sodium reduction on the microstructure, texture and sensory acceptance of Bologna sausage. Food Structure, 2017, 14, 1-7.	2.3	41
46	Effect of natural antioxidants in Spanish salchichÃ³n elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. Meat Science, 2017, 124, 54-60.	2.7	57
47	The Antioxidant Capacity of Rosemary and Green Tea Extracts to Replace the Carcinogenic Antioxidant (BHA) in Chicken Burgers. Journal of Food Quality, 2017, 2017, 1-6.	1.4	24
48	Characterization of low cost orally disintegrating film (ODF). Polimeros, 2017, 27, 48-54.	0.2	17
49	Restructured Meat Products. Contemporary Food Engineering, 2017, , 487-504.	0.2	0
50	Saciedade subjetiva, aceitaÃ§Ã£o sensorial e aspectos tecnolÃ³gicos de salsicha com adiÃ§Ã£o de fibra de trigo. Brazilian Journal of Food Technology, 2016, 19, .	0.8	2
51	The use of an online completion test to reveal important attributes in consumer choice: An empirical study on frozen burgers. Food Quality and Preference, 2016, 52, 255-261.	2.3	28
52	Influence of peanut skin extract on shelf-life of sheep patties. Asian Pacific Journal of Tropical Biomedicine, 2016, 6, 586-596.	0.5	36
53	Effect of high pressure processing on physicochemical and microbiological properties of marinated beef with reduced sodium content. Innovative Food Science and Emerging Technologies, 2016, 38, 328-333.	2.7	28
54	Characterization of phenolic composition in chestnut leaves and beer residue by LC-DAD-ESI-MS. LWT - Food Science and Technology, 2016, 68, 52-58.	2.5	51

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55	Effects of oregano extract on oxidative, microbiological and sensory stability of sheep burgers packed in modified atmosphere. Food Control, 2016, 63, 65-75.	2.8	74
56	Microencapsulated jabuticaba (Myrciaria cauliflora) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. Meat Science, 2016, 118, 15-21.	2.7	89
57	Evaluation of antioxidant capacity of 13 plant extracts by three different methods: cluster analyses applied for selection of the natural extracts with higher antioxidant capacity to replace synthetic antioxidant in lamb burgers. Journal of Food Science and Technology, 2016, 53, 451-460.	1.4	148
58	AplicaÃ§Ã£o de vitamina C livre e encapsulada por spray chilling em salsicha de carne de frango: caracterÃsticas fÃsico-quÃmicas, estabilidade e aceitaÃ§Ã£o sensorial. Brazilian Journal of Food Technology, 2015, 18, 322-331.	0.8	5
59	Development and evaluation of chicken nuggets with partial replacement of meat and fat by pea fibre. Brazilian Journal of Food Technology, 2015, 18, 62-69.	0.8	24
60	Peanut skin extract reduces lipid oxidation in cooked chicken patties. Poultry Science, 2015, 94, 442-446.	1.5	38
61	Eating quality of meat from six lamb breed types raised in Brazil. Journal of the Science of Food and Agriculture, 2015, 95, 1747-1752.	1.7	10
62	Nota CientÃfica: CaracterÃsticas fÃsico-quÃmicas e aceitaÃ§Ã£o sensorial de hambÃºrguer de bÃºfalo em comparaÃ§Ã£o com hambÃºrguer bovino. Brazilian Journal of Food Technology, 2014, 17, 340-344.	0.8	5
63	Effect of spray drying on the sensory and physical properties of hydrolysed casein using gum arabic as the carrier. Journal of Food Science and Technology, 2014, 51, 2014-2021.	1.4	50
64	Irradiated vacuum-packed lamb meat stored under refrigeration: Microbiology, physicochemical stability and sensory acceptance. Meat Science, 2014, 97, 151-155.	2.7	27
65	Stability of lamb loin stored under refrigeration and packed in different modified atmosphere packaging systems. Meat Science, 2014, 96, 554-561.	2.7	50
66	Consumers' perception of beef burgers with different healthy attributes. LWT - Food Science and Technology, 2014, 59, 1227-1232.	2.5	23
67	Evaluation of Physicochemical, Microbiological and Sensory Stability of Frozen Stored Vacuum-Packed Lamb Meat. Journal of Integrative Agriculture, 2013, 12, 1946-1952.	1.7	24
68	Estabilidade em armazenamento da carne de tilÃ¡pia-do-nilo mecanicamente separada, lavada, adicionada de conservantes e congelada. Pesquisa Agropecuaria Brasileira, 2013, 48, 935-942.	0.9	12
69	Active packaged lamb with oxygen scavenger/carbon dioxide emitter sachet: physical-chemical and microbiological stability during refrigerated storage. Brazilian Journal of Food Technology, 2013, 16, 216-225.	0.8	6
70	Comparison of Ozone and Chlorine in Low Concentrations as Sanitizing Agents of Chicken Carcasses in the Water Immersion Chiller. Journal of Food Protection, 2012, 75, 1139-1143.	0.8	19
71	Evaluation of Physicochemical and Sensory Properties of Sausages Made with Washed and Unwashed Mince from Nile Tilapia By-products. Journal of Aquatic Food Product Technology, 2012, 21, 222-237.	0.6	23
72	Estabilidade fÃsico-quÃmica, microbiolÃ³gica e sensorial de carne ovina embalada a vÃ¡cuo estocada sob refrigeraÃ§Ã£o. Ciencia Rural, 2012, 42, 724-729.	0.3	18

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73	Adding value to the meat of spent laying hens manufacturing sausages with a healthy appeal. Brazilian Journal of Poultry Science, 2011, 13, 57-63.	0.3	19
74	Elaboration of sausage using minced fish of Nile tilapia filleting waste. Brazilian Archives of Biology and Technology, 2010, 53, 1383-1391.	0.5	24
75	Quality of sausage elaborated using minced Nile Tilapia submmitted to cold storage. Scientia Agricola, 2010, 67, 183-190.	0.6	24
76	The use of spray drying technology to reduce bitter taste of casein hydrolysate. Food Hydrocolloids, 2010, 24, 336-340.	5.6	205
77	ESTIMATING SENSORY SHELF LIFE OF CHOCOLATE AND CARROT CUPCAKES USING ACCEPTANCE TESTS. Journal of Sensory Studies, 2010, 25, 260-279.	0.8	20
78	Nota cientÃfica: Estabilidade oxidativa, microbiolÃ³gica e sensorial de mortadela contendo Ã³leo de soja, armazenada a 0 Â°C durante 60 dias. Brazilian Journal of Food Technology, 2010, 13, 165-173.	0.8	9
79	Sensitivity to halothane and its relationship to the development of PSE (Pale, Soft, Exudative) meat in female lineage broilers. Brazilian Archives of Biology and Technology, 2009, 52, 219-223.	0.5	2
80	Production and properties of casein hydrolysate microencapsulated by spray drying with soybean protein isolate. LWT - Food Science and Technology, 2009, 42, 919-923.	2.5	98
81	Microcapsules of a Casein Hydrolysate: Production, Characterization, and Application in Protein Bars. Food Science and Technology International, 2009, 15, 407-413.	1.1	60
82	Physical and chemical characterisation of spent hens mechanically separated meat (MSHM) from the Brazilian production. Acta Alimentaria, 2008, 37, 283-291.	0.3	6
83	Estabilidade oxidativa e microbiolÃ³gica em carne de galinha mecanicamente separada e adicionada de antioxidantes durante perÃodo de armazenamento a -18 °C. Food Science and Technology, 2008, 28, 160-168.	0.8	11
84	Mortadella sausage formulations with mechanically separated layer hen meat preblended with antioxidants. Scientia Agricola, 2006, 63, 240-245.	0.6	4
85	AceitaÃ§Ã£o sensorial de reestruturados empanados elaborados com filÃ© de peito de galinhas matrizes de corte e poedeiras comerciais. Food Science and Technology, 2006, 26, 841-846.	0.8	5
86	Mortadella Sausage Formulations with Partial and Total Replacement of Beef and Pork Backfat with Mechanically Separated Meat from Spent Layer Hens. Journal of Food Science, 2005, 70, S236-S241.	1.5	15
87	Mechanically separated meat of broiler breeder and white layer spent hens. Scientia Agricola, 2004, 61, 234-239.	0.6	34
88	The stability of ascorbic acid microencapsulated in granules of rice starch and in gum arabic. Journal of Microencapsulation, 2000, 17, 169-176.	1.2	92