

# Lorena Salcedo-Sandoval

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5142243/publications.pdf>

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6  
papers

277  
citations

1477746

6  
h-index

1872312

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

365  
citing authors

#	ARTICLE	IF	CITATIONS
1	Konjac-based oil bulking system for development of improved-lipid pork patties: Technological, microbiological and sensory assessment. <i>Meat Science</i> , 2015, 101, 95-102.	2.7	25
2	Shelf-life of n-3 PUFA enriched frankfurters formulated with a konjac-based oil bulking agent. <i>LWT - Food Science and Technology</i> , 2015, 62, 711-717.	2.5	8
3	Novel applications of oil-structuring methods as a strategy to improve the fat content of meat products. <i>Trends in Food Science and Technology</i> , 2015, 44, 177-188.	7.8	152
4	Oxidative stability of n-3 fatty acids encapsulated in filled hydrogel particles and of pork meat systems containing them. <i>Food Chemistry</i> , 2015, 184, 207-213.	4.2	46
5	Filled hydrogel particles as a delivery system for n <sup>3</sup> long chain PUFA in low-fat frankfurters: Consequences for product characteristics with special reference to lipid oxidation. <i>Meat Science</i> , 2015, 110, 160-168.	2.7	18
6	Effect of cooking method on the fatty acid content of reduced-fat and PUFA-enriched pork patties formulated with a konjac-based oil bulking system. <i>Meat Science</i> , 2014, 98, 795-803.	2.7	28