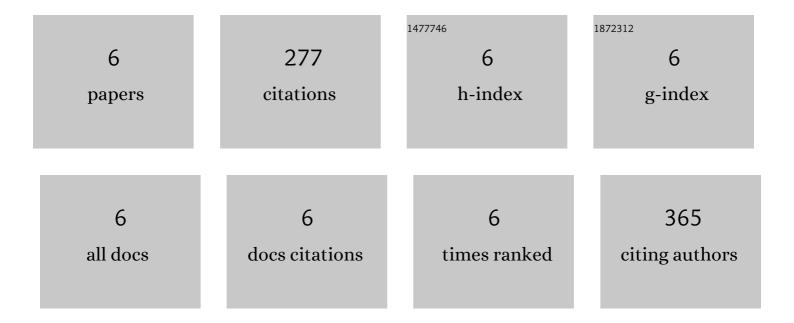
Lorena Salcedo-Sandoval

List of Publications by Year in descending order

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

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Konjac-based oil bulking system for development of improved-lipid pork patties: Technological, microbiological and sensory assessment. Meat Science, 2015, 101, 95-102.	2.7	25
2	Shelf-life of n-3 PUFA enriched frankfurters formulated with a konjac-based oil bulking agent. LWT - Food Science and Technology, 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. Trends in Food Science and Technology, 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. Food Chemistry, 2015, 184, 207-213.	4.2	46
5	Filled hydrogel particles as a delivery system for nâ^'3 long chain PUFA in low-fat frankfurters: Consequences for product characteristics with special reference to lipid oxidation. Meat Science, 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. Meat Science, 2014, 98, 795-803.	2.7	28