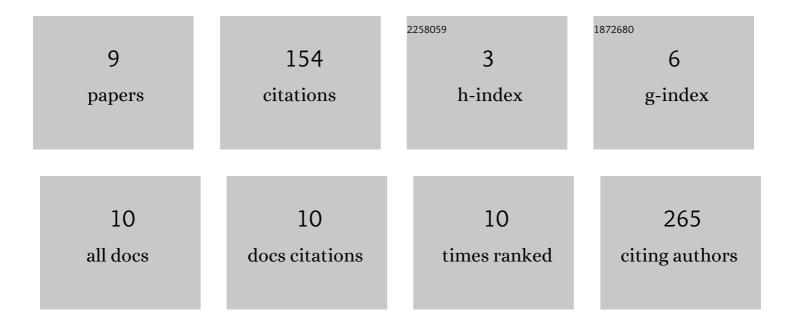
## Alessandra Machado Lunkes

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5869388/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Fish Gelatin: Characteristics, Functional Properties, Applications and Future Potentials. Food Engineering Reviews, 2015, 7, 33-44.	5.9	118
2	Alternativas para um produto cárneo mais saudável: uma revisão. Brazilian Journal of Food Technology, 2013, 16, 163-174.	0.8	25
3	Effect of the drying process on the volatile compounds and sensory quality of agglomerated instant coffee. Drying Technology, 2020, 38, 1421-1432.	3.1	7
4	Role of killer factors in the inhibitory activity of bio-control yeasts against Penicillium expansum and Aspergillus ochraceus. Brazilian Archives of Biology and Technology, 2013, 56, 619-627.	0.5	2
5	Improving quality of refined canola oil by <scp>liquid–liquid</scp> extraction on pilot scale apparatus. Journal of Food Process Engineering, 2020, 43, e13513.	2.9	1
6	Reduction of sodium content in pork coppa: physicochemical, microbiological and sensory evaluation. Scientia Agricola, 2021, 78, .	1.2	1
7	Microbiological quality and physicochemical characteristics of head cheeses produced by different manufacturers. Journal of Food Processing and Preservation, 2020, 44, e14416.	2.0	0
8	Sodium reduction in crackers: optimization of process to keep sensory quality without technological impacts. Scientia Agricola, 2022, 79, .	1.2	0
9	Sinergismo entre ácidos orgânicos e sorbato de potássio no controle de Aspergillus flavus. Segurança Alimentar E Nutricional, 2018, 25, 114-125.	0.1	0