

# Alessandra Machado Lunkes

## List of Publications by Year in descending order

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

Version: 2024-02-01

9  
papers

154  
citations

2258059

3  
h-index

1872680

6  
g-index

10  
all docs

10  
docs citations

10  
times ranked

265  
citing authors

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