

Paulo Cezar Bastianello Campagnol

List of Publications by Year in descending order

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Version: 2024-02-01

90
papers

3,382
citations

109264

35
h-index

155592

55
g-index

92
all docs

92
docs citations

92
times ranked

2265
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of oligosaccharides in meat processing and preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10947-10958.	5.4	5
2	Active edible coatings and films with Mediterranean herbs to improve food shelf-life. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2391-2403.	5.4	21
3	Viability and stability evaluation of <i>Lactobacillus casei</i> LC03 co-encapsulated with red onion (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overl	2.5	8
4	Check-all-that-apply method to develop low-sodium sausages: A case study. , 2022, , 121-135.		0
5	Effect of ultrasound application on the growth of <i>S. xyloso</i> inoculated in by-products from the poultry industry. <i>Current Research in Food Science</i> , 2022, 5, 345-350.	2.7	4
6	Replacement of saturated fat by healthy oils to improve nutritional quality of meat products. , 2022, , 461-487.		0
7	Fatty Acids. , 2022, , 41-52.		2
8	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. <i>Foods</i> , 2022, 11, 596.	1.9	21
9	Can the Introduction of Different Olive Cakes Affect the Carcass, Meat and Fat Quality of BÃsaro Pork?. <i>Foods</i> , 2022, 11, 1650.	1.9	6
10	Production of Collagens and Protein Hydrolysates with Antimicrobial and Antioxidant Activity from Sheep Slaughter By-Products. <i>Antioxidants</i> , 2022, 11, 1173.	2.2	6
11	Green technologies as a strategy to reduce NaCl and phosphate in meat products: an overview. <i>Current Opinion in Food Science</i> , 2021, 40, 1-5.	4.1	57
12	Microencapsulation of healthier oils: an efficient strategy to improve the lipid profile of meat products. <i>Current Opinion in Food Science</i> , 2021, 40, 6-12.	4.1	46
13	Inclusion of seaweeds as healthy approach to formulate new low-salt meat products. <i>Current Opinion in Food Science</i> , 2021, 40, 20-25.	4.1	48
14	Novel strategy for developing healthy meat products replacing saturated fat with oleogels. <i>Current Opinion in Food Science</i> , 2021, 40, 40-45.	4.1	105
15	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. <i>Meat Science</i> , 2021, 173, 108372.	2.7	26
16	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. <i>Foods</i> , 2021, 10, 669.	1.9	17
17	Effects of ultrasonic-assisted cooking on the volatile compounds, oxidative stability, and sensory quality of mortadella. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105443.	3.8	9
18	Inulin, KCL, and Flavor Enhancers: An Efficient Combination to Produce Prebiotic and Low-Sodium Burgers. <i>Frontiers in Animal Science</i> , 2021, 2, .	0.8	1

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19	Sodium reformulation and its impact on oxidative stability and sensory quality of dry-cured rabbit legs. <i>Meat Science</i> , 2021, 177, 108485.	2.7	2
20	Jundiã; Fish Skin (<i>Rhamdia quelen</i>): An Unexplored By-product with Great Potential to Be Used as a Novel Source of Collagen. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1002-1016.	0.6	2
21	Combined effect of ultrasound and basic electrolyzed water on the microbiological and oxidative profile of low-sodium mortadellas. <i>International Journal of Food Microbiology</i> , 2021, 353, 109310.	2.1	7
22	Lipid oxidation and sensory characterization of Omega-3 rich buffalo burgers enriched with chlorogenic acids from the mate (<i>Ilex paraguariensis</i>) tree harvesting residues. <i>Meat Science</i> , 2021, 179, 108534.	2.7	8
23	Ultrasound and basic electrolyzed water: A green approach to reduce the technological defects caused by NaCl reduction in meat emulsions. <i>Ultrasonics Sonochemistry</i> , 2020, 61, 104830.	3.8	18
24	Combined application of electrolysed water and ultrasound to improve the sanitation of knives in the meat industry. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1136-1144.	1.3	8
25	Is it possible to reduce the cooking time of mortadellas using ultrasound without affecting their oxidative and microbiological quality?. <i>Meat Science</i> , 2020, 159, 107947.	2.7	30
26	Application of arginine and histidine to improve the technological and sensory properties of low-fat and low-sodium bologna-type sausages produced with high levels of KCl. <i>Meat Science</i> , 2020, 159, 107939.	2.7	32
27	Banana inflorescences: A cheap raw material with great potential to be used as a natural antioxidant in meat products. <i>Meat Science</i> , 2020, 161, 107991.	2.7	32
28	Emulsion gels based on pork skin and dietary fibers as animal fat replacers in meat emulsions: An adding value strategy to byproducts. <i>LWT - Food Science and Technology</i> , 2020, 120, 108895.	2.5	34
29	Ultrasound and low-levels of NaCl replacers: A successful combination to produce low-phosphate and low-sodium meat emulsions. <i>Meat Science</i> , 2020, 170, 108244.	2.7	27
30	Characterization of olive oil flavored with Brazilian pink pepper (<i>Schinus terebinthifolius</i> Raddi) in different maceration processes. <i>Food Research International</i> , 2020, 137, 109593.	2.9	14
31	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020, 9, 1487.	1.9	35
32	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , 2020, 9, 571.	1.9	53
33	Effect of ultrasound on proteolysis and the formation of volatile compounds in dry fermented sausages. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105161.	3.8	39
34	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4968-4977.	1.7	13
35	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pÃctÃ©. <i>LWT - Food Science and Technology</i> , 2020, 125, 109223.	2.5	65
36	Phytochemical characterization and antimicrobial activity of <i>Cymbopogon citratus</i> extract for application as natural antioxidant in fresh sausage. <i>Food Chemistry</i> , 2020, 319, 126553.	4.2	24

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37	Influence of the Inclusion of Chestnut (<i>Castanea sativa</i> Miller) in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of Biceps femoris Muscle. <i>Foods</i> , 2020, 9, 754.	1.9	7
38	Jaboticaba peel extract obtained by microwave hydrodiffusion and gravity extraction: A green strategy to improve the oxidative and sensory stability of beef burgers produced with healthier oils. <i>Meat Science</i> , 2020, 170, 108230.	2.7	28
39	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. <i>LWT - Food Science and Technology</i> , 2020, 122, 109052.	2.5	71
40	Hydrogelled emulsion from chia and linseed oils: A promising strategy to produce low-fat burgers with a healthier lipid profile. <i>Meat Science</i> , 2019, 156, 174-182.	2.7	126
41	Ultrasound and slightly acid electrolyzed water application: An efficient combination to reduce the bacterial counts of chicken breast during pre-chilling. <i>International Journal of Food Microbiology</i> , 2019, 301, 27-33.	2.1	53
42	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019, 123, 95-105.	2.9	186
43	Ultrasound: A new approach to reduce phosphate content of meat emulsions. <i>Meat Science</i> , 2019, 152, 88-95.	2.7	66
44	Letter to the editor. <i>Meat Science</i> , 2019, 151, 98.	2.7	0
45	Reducing 50% sodium chloride in healthier jerked beef: An efficient design to ensure suitable stability, technological and sensory properties. <i>Meat Science</i> , 2019, 152, 49-57.	2.7	57
46	Effect of fat replacement by chitosan and golden flaxseed flour (wholemeal and defatted) on the quality of hamburgers. <i>LWT - Food Science and Technology</i> , 2019, 102, 403-410.	2.5	37
47	Fat replacement by oleogel rich in oleic acid and its impact on the technological, nutritional, oxidative, and sensory properties of Bologna-type sausages. <i>Meat Science</i> , 2019, 149, 141-148.	2.7	123
48	Volatile compounds and sensory profile of burgers with 50% fat replacement by microparticles of chia oil enriched with rosemary. <i>Meat Science</i> , 2019, 148, 164-170.	2.7	55
49	Ultrasound: A promising technology to improve the technological quality of meat emulsions. <i>Meat Science</i> , 2019, 148, 150-155.	2.7	58
50	Extraction of Valuable Compounds from Meat By-Products. , 2019, , 55-90.		3
51	Application of ultrasound in chicken breast during chilling by immersion promotes a fast and uniform cooling. <i>Food Research International</i> , 2018, 109, 59-64.	2.9	10
52	Effect of ultrasound on the physicochemical and microbiological characteristics of Italian salami. <i>Food Research International</i> , 2018, 106, 363-373.	2.9	45
53	Oxidative stability of burgers containing chia oil microparticles enriched with rosemary by green-extraction techniques. <i>Meat Science</i> , 2018, 146, 147-153.	2.7	41
54	Effect of Marcella Extract (<i>Achyroclines satureiodes</i>) on the Shelf Life of Minced Tilapia (<i>Oreochromis niloticus</i>) Sausages. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 140-147.	0.6	9

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55	A combined approach to decrease the technological and sensory defects caused by fat and sodium reduction in Bologna-type sausages. <i>Food Science and Technology International</i> , 2017, 23, 471-479.	1.1	10
56	Is it possible to produce a low-fat burger with a healthy n ⁶ /n ³ PUFA ratio without affecting the technological and sensory properties?. <i>Meat Science</i> , 2017, 130, 16-25.	2.7	139
57	Single step non-thermal cleaning/sanitation of knives used in meat industry with ultrasound. <i>Food Research International</i> , 2017, 91, 133-139.	2.9	22
58	Technological aspects of horse meat products – A review. <i>Food Research International</i> , 2017, 102, 176-183.	2.9	34
59	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver p ⁴ t ⁴ manufactured with healthy oils during refrigerated storage. <i>Journal of Food Science and Technology</i> , 2017, 54, 4324-4334.	1.4	31
60	Application of electrolyzed water for improving pork meat quality. <i>Food Research International</i> , 2017, 100, 757-763.	2.9	51
61	Impact of lysine and liquid smoke as flavor enhancers on the quality of low-fat Bologna-type sausages with 50% replacement of NaCl by KCl. <i>Meat Science</i> , 2017, 123, 50-56.	2.7	67
62	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver p ⁴ t ⁴ . <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600178.	1.0	53
63	Pork skin and canola oil as strategy to confer technological and nutritional advantages to burgers. <i>Czech Journal of Food Sciences</i> , 2017, 35, 352-359.	0.6	25
64	Adding Blends of NaCl, KCl, and CaCl ₂ to Low-Sodium Dry Fermented Sausages: Effects on Lipid Oxidation on Curing Process and Shelf Life. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	21
65	Development of Cereal Bars Containing Pineapple Peel Flour (<i>Ananas comosus</i> L. Merrill). <i>Journal of Food Quality</i> , 2016, 39, 417-424.	1.4	43
66	Healthy Spanish salchich ³ n enriched with encapsulated n ⁶ long chain fatty acids in konjac glucomannan matrix. <i>Food Research International</i> , 2016, 89, 289-295.	2.9	109
67	Production of healthier bologna type sausages using pork skin and green banana flour as a fat replacers. <i>Meat Science</i> , 2016, 121, 73-78.	2.7	128
68	Properties of bologna-type sausages with pork back-fat replaced with pork skin and amorphous cellulose. <i>Meat Science</i> , 2015, 104, 44-51.	2.7	61
69	Effect of jabuticaba peel extract on lipid oxidation, microbial stability and sensory properties of Bologna-type sausages during refrigerated storage. <i>Meat Science</i> , 2015, 110, 9-14.	2.7	57
70	Is There a Potential Consumer Market for Low ⁶ Sodium Fermented Sausages?. <i>Journal of Food Science</i> , 2015, 80, S1093-9.	1.5	44
71	Generation of volatile compounds in Brazilian low-sodium dry fermented sausages containing blends of NaCl, KCl, and CaCl ₂ during processing and storage. <i>Food Research International</i> , 2015, 74, 306-314.	2.9	34
72	Impact of sodium chloride replacement by salt substitutes on the proteolysis and rheological properties of dry fermented sausages. <i>Journal of Food Engineering</i> , 2015, 151, 16-24.	2.7	44

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73	Production of Low-Fat Emulsified Cooked Sausages Using Amorphous Cellulose Gel. <i>Journal of Food Quality</i> , 2014, 37, 437-443.	1.4	28
74	Monosodium glutamate, disodium inosinate, disodium guanylate, lysine and taurine improve the sensory quality of fermented cooked sausages with 50% and 75% replacement of NaCl with KCl. <i>Meat Science</i> , 2014, 96, 509-513.	2.7	109
75	The Effect of Soy Fiber Addition on the Quality of Fermented Sausages at Low-Fat Content. <i>Journal of Food Quality</i> , 2013, 36, 41-50.	1.4	16
76	Amorphous cellulose gel as a fat substitute in fermented sausages. <i>Meat Science</i> , 2012, 90, 36-42.	2.7	57
77	Lysine, disodium guanylate and disodium inosinate as flavor enhancers in low-sodium fermented sausages. <i>Meat Science</i> , 2012, 91, 334-338.	2.7	68
78	The effect of sodium reduction and the use of herbs and spices on the quality and safety of bologna sausage. <i>Food Science and Technology</i> , 2012, 32, 289-297.	0.8	28
79	Fructooligosaccharides as a fat replacer in fermented cooked sausages. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1183-1192.	1.3	34
80	Perfil sensorial e teste de consumidor de biscoito wafer tipo tradicional, light e diet sabor chocolate / Sensorial profile and test of consumer type in traditional light, and diet flavor chocolate wafers. <i>Ambiência</i> , 2012, 8, 245-258.	0.1	0
81	Application of lysine, taurine, disodium inosinate and disodium guanylate in fermented cooked sausages with 50% replacement of NaCl by KCl. <i>Meat Science</i> , 2011, 87, 239-243.	2.7	66
82	The effect of yeast extract addition on quality of fermented sausages at low NaCl content. <i>Meat Science</i> , 2011, 87, 290-298.	2.7	74
83	Influence of partial replacement of NaCl with KCl, CaCl ₂ and MgCl ₂ on lipolysis and lipid oxidation in dry-cured ham. <i>Meat Science</i> , 2011, 89, 58-64.	2.7	77
84	The influence of achyrocline satuireioides ("Marcela") extract on the lipid oxidation of salami. <i>Food Science and Technology</i> , 2011, 31, 101-105.	0.8	12
85	Sensory Aspects of Cooked Meats. , 2008, , 549-560.		0
86	Salame elaborado com <i>Lactobacillus plantarum</i> fermentado em meio de cultura de plasma suÃno. <i>Food Science and Technology</i> , 2007, 27, 833-889.	0.8	8
87	Perfil de Ãcidos graxos da carne de ovelhas de descarte de dois grupos genÃticos submetidas a dois sistemas de manejo. <i>Ciencia Rural</i> , 2007, 37, 1786-1790.	0.3	6
88	ElaboraÃÃo de embutido fermentado tipo salame utilizando carne de ovelhas de descarte. <i>Food Science and Technology</i> , 0, 28, 150-153.	0.8	6
89	AnÃlise fÃsico-quÃmica e sensorial de hambÃrguer elaborado com carne de avestruz. <i>Food Science and Technology</i> , 0, 28, 95-101.	0.8	20
90	FIBRAS DIETÃ%TICAS PARA UMA POSSÃVEL REFORMULAÃÃFO DE PRODUTOS CÃRNEOS COM REDUZIDO TEOR DE FOSFATO: UMA REVISÃFO. , 0, , .		0