MarÃ-a Isabel Sabel Yeannes

List of Publications by Year
in descending order

13 papers	102 citations	1478280 6 h-index	1372474 10 g-index
14 all docs	14 docs citations	14 times ranked	124 citing authors

#	Article	IF	Citations
1	Modelling the effect of gamma irradiation on the inactivation and growth kinetics of psychrotrophic bacteria in squid rings during refrigerated storage. Shelf-life predictions. Journal of Food Engineering, 2013, 117, 211-216.	2.7	19
2	Acid and salt uptake during the marinatig process of Engraulis anchoita fillets influence of the solution: fish ratio and agitation. Food Science and Technology, 2011, 31, 884-890.	0.8	15
3	Monitoring the characteristics of cultivable halophilic microbial community during salted-ripened anchovy (Engraulis anchoita) production. International Journal of Food Microbiology, 2018, 286, 179-189.	2.1	13
4	Mass Transfer Modeling during Osmotic Dehydration of Chub Mackerel (Scomber japonicus) Slices in Salt and Glycerol Solution at Different Temperatures. Journal of Food Processing and Preservation, 2014, 38, 1599-1607.	0.9	12
5	Gamma radiation effect on quality changes in vacuumâ€packed squid (Illex argentinus) mantle rings during refrigerated (4â€“5â€ƒÂ°C) storage. International Journal of Food Science and Technology, 2012, 47, 1550-1557.	1.3	10
6	Bacterial Contribution to Salted Anchovy (Engraulis anchoitaHubbs & Marinni, 1935) Ripening Process. Journal of Aquatic Food Product Technology, 2014, 23, 102-114.	0.6	10
7	New insights into halophilic prokaryotes isolated from saltingâ€“ripening anchovies (Engraulis) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.9	5
8	ObtenÃ§Ã£o dos tempos de equilÃbrio e coeficientes de difusÃ£o de Ã¡cido e de sal para desenhar o processo de marinado de filÃ©s de Engraulis anchoita. Food Science and Technology, 2009, 29, 933-937.	0.8	4
9	Quality Changes in Gamma Irradiated Marinades of Anchovy (Engraulis anchoita) During Refrigerated Storage. Journal of Aquatic Food Product Technology, 2015, 24, 686-697.	0.6	4
10	Analysis of applicability of Peleg model to the cooking-infusion of mackerel (Scomber japonicus) slices. Food Science and Technology, 2013, 33, 685-689.	0.8	3
11	Determination of the moisture sorption behavior of osmotically dehydrated mackerel fillets by means of binary and ternary solutions. Food Science and Technology International, 2014, 20, 353-363.	1.1	3
12	Cold smoking of Lebranche mullet (Mugil liza): Physicochemical, sensory, and microbiological evaluation. Food Science and Technology International, 2021, 27, 289-300.	1.1	3
13	Mathematical modeling of mass transfer kinetics during salting procedures of hake fillets. Journal of Food Processing and Preservation, 2021, 45, .	0.9	1