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List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Mathematical modeling of mass transfer kinetics during salting procedures of hake fillets. Journal of Food Processing and Preservation, 2021, 45, .	0.9	1
2	Cold smoking of Lebranche mullet (<i>Mugil liza</i>): Physicochemical, sensory, and microbiological evaluation. Food Science and Technology International, 2021, 27, 289-300.	1.1	3
3	New insights into halophilic prokaryotes isolated from saltingâ€“ripening anchovies (Engraulis Tj ETQq1 1 0.784314 rgBT /Oyerlock 10	0.9	3
4	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
5	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
6	Mass Transfer Modeling during Osmotic Dehydration of Chub Mackerel (<i>Scomber japonicus</i>) Slices in Salt and Glycerol Solution at Different Temperatures. Journal of Food Processing and Preservation, 2014, 38, 1599-1607.	0.9	12
7	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
8	Bacterial Contribution to Salted Anchovy (<i>Engraulis anchoita</i>Hubbs & Marinni, 1935) Ripening Process. Journal of Aquatic Food Product Technology, 2014, 23, 102-114.	0.6	10
9	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
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	Gamma radiation effect on quality changes in vacuumâ€“packed squid (<i>Illex argentinus</i>) mantle rings during refrigerated (4â€“5â€“fÂ°C) storage. International Journal of Food Science and Technology, 2012, 47, 1550-1557.	1.3	10
12	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
13	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