

Adriana Lourenço Soares

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	DIETARY VITAMIN E INHIBITS POULTRY PSE AND IMPROVES MEAT FUNCTIONAL PROPERTIES. <i>Journal of Food Biochemistry</i> , 2001, 25, 271-283.	1.2	107
2	Prediction of chicken quality attributes by near infrared spectroscopy. <i>Food Chemistry</i> , 2015, 168, 554-560.	4.2	75
3	PRESLAUGHTER HANDLING WITH WATER SHOWER SPRAY INHIBITS PSE (PALE, SOFT, EXUDATIVE) BROILER BREAST MEAT IN A COMMERCIAL PLANT. BIOCHEMICAL AND ULTRASTRUCTURAL OBSERVATIONS. <i>Journal of Food Biochemistry</i> , 2004, 28, 269-277.	1.2	50
4	Broiler transportation conditions in a Brazilian commercial line and the occurrence of breast PSE (Pale, Soft, Exudative) meat and DFD-like (Dark, Firm, Dry) meat. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 1161-1167.	0.5	44
5	PHOSPHOLIPASE A2 ACTIVITY IN POULTRY PSE, PALE, SOFT, EXUDATIVE, MEAT. <i>Journal of Food Biochemistry</i> , 2003, 27, 309-320.	1.2	38
6	The incidence of pale, soft, and exudative (PSE) turkey meat at a Brazilian commercial plant and the functional properties in its meat product. <i>LWT - Food Science and Technology</i> , 2014, 59, 883-888.	2.5	33
7	The effect of management of transport and lairage conditions on broiler chicken breast meat quality and DOA (Death on Arrival). <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 205-211.	0.5	31
8	Carnes PSE (Pale, Soft, Exudative) e DFD (Dark, Firm, Dry) em lombo suíno numa linha de abate industrial. <i>Food Science and Technology</i> , 0, 27, 69-72.	0.8	26
9	Lipid oxidation and fatty acid profile related to broiler breast meat color abnormalities. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 1513-1518.	0.5	21
10	Functional properties of PSE (Pale, Soft, Exudative) broiler meat in the production of mortadella. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 213-217.	0.5	20
11	The effects of the dark house system on growth, performance and meat quality of broiler chicken. <i>Animal Science Journal</i> , 2015, 86, 189-193.	0.6	20
12	Improving transport container design to reduce broiler chicken PSE (pale, soft, exudative) meat in Brazil. <i>Animal Science Journal</i> , 2016, 87, 277-283.	0.6	20
13	Synergism between dietary vitamin E and exogenous phytic acid in prevention of warmed-over flavour development in chicken breast meat, <i>Pectoralis major</i> M.. <i>Brazilian Archives of Biology and Technology</i> , 2004, 47, 57-62.	0.5	16
14	Dietary corn germ containing phytic acid prevents pork meat lipid oxidation while maintaining normal animal growth performance. <i>Food Chemistry</i> , 2007, 100, 1630-1633.	4.2	16
15	Fatty acid profile of beef from immunocastrated (BOPRIVA [®]) Nellore bulls. <i>Meat Science</i> , 2016, 117, 12-17.	2.7	16
16	Biochemical and technological characteristics of wooden breast chicken fillets and their consumer acceptance. <i>Journal of Food Science and Technology</i> , 2022, 59, 1185-1192.	1.4	13
17	White striping degree assessment using computer vision system and consumer acceptance test. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1015-1026.	2.4	13
18	Physical and chemical properties of chicken mortadella formulated with <i>Moringa oleifera</i> Lam. seed flour. <i>Food Science and Technology</i> , 2019, 39, 504-509.	0.8	12

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19	Quality parameters of chicken breast meat affected by carcass scalding conditions. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1186-1194.	2.4	12
20	Physicochemical and biochemical parameters of chicken breast meat influenced by stunning methods. Poultry Science, 2018, 97, 3786-3792.	1.5	11
21	Biochemical and sensorial evaluation of intact and boned broiler breast meat tenderness during ageing. Food Chemistry, 2007, 104, 1618-1621.	4.2	10
22	Broiler chicken PSE (Pale, Soft, Exudative) meat and water release during chicken carcass thawing and brazilian legislation. Brazilian Archives of Biology and Technology, 2013, 56, 996-1001.	0.5	10
23	Pale, Soft and Exudative (PSE) and Dark, Firm and Dry (DFD) Meat Determination in Broiler Chicken Raised Under Tropical Climate Management Conditions. International Journal of Poultry Science, 2017, 16, 81-87.	0.6	9
24	Avaliação da atividade antioxidante do ácido fático de germe de milho. Quimica Nova, 2009, 32, 1787-1791.	0.3	7
25	Electrical Water Bath Stunning of Broilers: Effects on Breast Meat Quality. Journal of Poultry Science, 2015, 52, 74-80.	0.7	7
26	Commercial preslaughter blue light ambience for controlling broiler stress and meat qualities. Brazilian Archives of Biology and Technology, 2013, 56, 817-821.	0.5	6
27	Suplementação de selênio quelatado na ração e qualidade da carne de frango. Semina:Ciencias Agrarias, 2012, 33, 3117-3122.	0.1	6
28	Desempenho, características de carcaça e qualidade de carne de frangos de corte suplementados com selênio orgânico. Semina:Ciencias Agrarias, 2012, 33, 3361-3370.	0.1	6
29	Development of a gas chamber for detecting broiler chicken halothane sensitivity and PSE (Pale, Soft, Exudative) Meat. Brazilian Archives of Biology and Technology, 2015, 58, 272-277.	0.5	4
30	Turkey Meat. Seasonal Effect on Meat Quality and on Dead on Arrival Index in a Commercial Plant. Brazilian Archives of Biology and Technology, 2015, 58, 272-277.	0.5	5
31	Influence of Cooling on the Glycolysis Rate and Development of PSE (Pale, Soft, Exudative) Meat. Brazilian Archives of Biology and Technology, 2015, 58, 272-277.	0.5	4
32	Atividades de fosfolipase A2 secretada e glutatona peroxidase em filamentos PSE (pale, soft, exudative) de frango. Semina:Ciencias Agrarias, 2012, 33, 3111-3116.	0.1	4
33	Glycolysis Rate Delay in Turkey Breast Pectoralis major m. in a Commercial Air Chilling Processing Line and Meat Qualities. International Journal of Poultry Science, 2015, 14, 516-520.	0.6	3
34	Simultaneous Occurrence of Broiler Chicken Hyper and Hypothermia In-transit and Lairage and Dead on Arrival (DOA) Index Under Tropical Climate. International Journal of Poultry Science, 2016, 15, 459-466.	0.6	3
35	Rastreabilidade da carne bovina: uma exigência para a segurança alimentar. Semina:Ciencias Agrarias, 2003, 24, 143.	0.1	2
36	Sensitivity to halothane and its relationship to the development of PSE (Pale, Soft, Exudative) meat in female lineage broilers. Brazilian Archives of Biology and Technology, 2009, 52, 219-223.	0.5	2

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37	Further insight into the role of Ca ²⁺ in broiler pale, soft and exudative-like (PSE) meat through the analysis of moisture by TGA and strong cation elements by ICP-OES. Journal of Food Science and Technology, 2018, 55, 3181-3187.	1.4	2
38	Avaliação do halotano como agente estressor em frangos. Semina:Ciencias Agrarias, 2010, 31, 405.	0.1	2
39	Evaluation of traditional Brazilian sausage (linguiça calabresa) elaborated with oregano and basil extracts as natural antioxidants. Semina:Ciencias Agrarias, 2021, 42, 3757-3776.	0.1	2
40	Application of orange albedo fat replacer in chicken mortadella. Journal of Food Science and Technology, 0, , 1.	1.4	2
41	Características produtivas, carcaça, cortes e resposta imune humoral de frangos de corte alimentados com diferentes fontes de óleo e vitamina E. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2017, 69, 497-504.	0.1	1
42	Assessment of turkey vehicle container microclimate on transit during summer season conditions. International Journal of Biometeorology, 2018, 62, 961-970.	1.3	1
43	Wind power characterization in the Lages city - SC, Brazil. Brazilian Archives of Biology and Technology, 2010, 53, 1155-1160.	0.5	0
44	Parâmetros de qualidade de filês de frango com miopatias wooden breast e white striping / Quality parameters of chicken fillets with wooden breast and white striping myopathies. Brazilian Journal of Health Review, 2021, 4, 9325-9339.	0.0	0
45	Biochemical and Ultramicroscopic Evaluation of Myofibril Proteins and Collagen during Ageing in Broiler Chicken PSE (Pale, Sof, Exudative) Meat. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	0