## **Evellin Balbinot-Alfaro**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7064312/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Intelligent Packaging with pH Indicator Potential. Food Engineering Reviews, 2019, 11, 235-244.	5.9	119
2	Obtaining glycosaminoglycans from tilapia (oreochromis niloticus) scales and evaluation of its anticoagulant and cytotoxic activities. Food Research International, 2021, 140, 110012.	6.2	7
3	Natural alternatives for processed meat: Legislation, markets, consumers, opportunities and challenges. Critical Reviews in Food Science and Nutrition, 2023, 63, 10303-10318.	10.3	7
4	Properties, bioactive potential and extraction processes of glycosaminoglycans: an overview. Ciencia Rural, 2021, 51, .	0.5	3
5	Bioactive properties of glycosaminoglycans extracted from Turkey (Meleagris gallopavo) by-products. Food Bioscience, 2022, 46, 101545.	4.4	2
6	Air chilling of Turkey carcasses: process efficiency and impact in the meat quality traits. Journal of Food Science and Technology, 0, , 1.	2.8	1
7	Influence of Process Parameters and Raw Material on the Characteristics of Hydrolyzed Feather Meal. Waste and Biomass Valorization, 2021, 12, 2469-2476.	3.4	Ο