

Maria Freire

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

250
citations

1307366

7
h-index

1588896

8
g-index

9
all docs

9
docs citations

9
times ranked

311
citing authors

#	ARTICLE	IF	CITATIONS
1	Oxidative stability of meat systems made with W1/O/W2 emulsions prepared with hydroxytyrosol and chia oil as lipid phase. <i>LWT - Food Science and Technology</i> , 2014, 59, 941-947.	2.5	51
2	Double emulsions to improve frankfurter lipid content: impact of perilla oil and pork backfat. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 900-908.	1.7	47
3	Comparison of simple, double and gelled double emulsions as hydroxytyrosol and n-3 fatty acid delivery systems. <i>Food Chemistry</i> , 2016, 213, 49-57.	4.2	46
4	Gelled double emulsions as delivery systems for hydroxytyrosol and n-3 fatty acids in healthy pork patties. <i>Journal of Food Science and Technology</i> , 2017, 54, 3959-3968.	1.4	30
5	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. <i>Food Research International</i> , 2018, 113, 465-473.	2.9	30
6	Olive oil based edible W/O/W emulsions stability as affected by addition of some acylglycerides. <i>Journal of Food Engineering</i> , 2017, 196, 18-26.	2.7	25
7	Technological characteristics of cold-set gelled double emulsion enriched with n-3 fatty acids: Effect of hydroxytyrosol addition and chilling storage. <i>Food Research International</i> , 2017, 100, 298-305.	2.9	14
8	Straightforward silicon determination in water-in-oil-in-water emulsions used for silicon supplementations in food by high-resolution continuum source flame atomic absorption spectrometry. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2018, 148, 44-50.	1.5	4