

Maria Luiza Souza

List of Publications by Year in descending order

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12
papers

36
citations

2258059

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2272923

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#	ARTICLE	IF	CITATIONS
1	Proximal composition, caloric value and price-nutrients correlation of comercial cuts of tambaqui (<i>Colossoma macropomum</i>) and pirarucu (<i>Arapaima gigas</i>) in diferente body weight classes (Amazon:) Tj ETQq1 1 00784314 rgBT /Overle	0.1	5
2	Elaboration of pÃ©tÃ© using fish residues. Acta Veterinaria Brasilica, 2021, 15, 209-219.	0.1	5
3	Savory cereal bars made with seed, fruit peel, and fish meal. Acta Veterinaria Brasilica, 2020, 14, 265-271.	0.1	4
4	Histologia da pele do pacu (<i>Piaractus mesopotamicus</i>) e testes de resistÃªncia do couro. Acta Scientiarum - Animal Sciences, 2003, 25, 37.	0.3	3
5	Efeito de tÃ©cnicas de recurtimento sobre a resistÃªncia do couro da tilÃ¡pia do Nilo (Oreochromis) Tj ETQq1 1 0.784314 rgBT /O	0.3	3
6	Chemical composition of commercial tambaqui (<i>Colossoma macropomum</i>) cuts in different body weight classes (Amazon: Brazil). Research, Society and Development, 2021, 10, e45510313464.	0.1	3
7	Tanned leather of the paiche <i>Arapaima gigas</i> Schinz, 1822 (<i>Arapaimidae</i>) with extracts of vegetable origin to replace chromium salts. PLoS ONE, 2022, 17, e0261781.	2.5	3
8	Qualidade de resistÃªncia de peles de tilÃ¡pia e salmÃ£o submetidas ao processo de curtimento com tanino vegetal. Research, Society and Development, 2021, 10, e43910817242.	0.1	2
9	Morfologia, composiÃ§Ã£o centesimal e alteraÃ§Ãµes ocorridas no processo de curtimento da pele da tilÃ¡pia do Nilo. Research, Society and Development, 2021, 10, e35810817240.	0.1	2
10	Chemical composition of commercial cuts of pirarucu (<i>Arapaima gigas</i>) processed in different weight classes in the Western Amazon The tropical fish are a food source rich in nutrients, including proteins of high biological value. The fish is present in s. Revista Ibero-americana De CiÃªncias Ambientais, 2021, 12, 616-626.	0.1	2
11	Characterization of gelatins from Nile tilapia skins preserved by freezing and salting. Semina:Ciencias Agrarias, 2019, 40, 2581.	0.3	1
12	Aproveitamento de resÃ©duos da filetagem de tilÃ¡pia na produÃ§Ã£o de patÃª com adiÃ§Ã£o de Ã³leo essencial de orÃ©gano. Research, Society and Development, 2021, 10, e59510213059.	0.1	1