

Maria Luiza Souza

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

36
citations

2258059

3
h-index

2272923

4
g-index

12
all docs

12
docs citations

12
times ranked

66
citing authors

#	ARTICLE	IF	CITATIONS
1	Tanned leather of the paiche <i>Arapaima gigas</i> Schinz, 1822 (Arapaimidae) with extracts of vegetable origin to replace chromium salts. <i>PLoS ONE</i> , 2022, 17, e0261781.	2.5	3
2	Aproveitamento de resíduos da filetagem de tilápia na produção de patê com adição de óleo essencial de orégano. <i>Research, Society and Development</i> , 2021, 10, e59510213059.	0.1	1
3	Chemical composition of commercial tambaqui (<i>Colossoma macropomum</i>) cuts in different body weight classes (Amazon: Brazil). <i>Research, Society and Development</i> , 2021, 10, e45510313464.	0.1	3
4	Qualidade de resistência de peles de tilápia e salmão submetidas ao processo de curtimento com tanino vegetal. <i>Research, Society and Development</i> , 2021, 10, e43910817242.	0.1	2
5	Morfologia, composição centesimal e alterações ocorridas no processo de curtimento da pele da tilápia do Nilo. <i>Research, Society and Development</i> , 2021, 10, e35810817240.	0.1	2
6	Elaboration of pâté using fish residues. <i>Acta Veterinaria Brasilica</i> , 2021, 15, 209-219.	0.1	5
7	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:) <i>Tj ETQq1 1 00784314 rgBT /Over</i>		
8	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. <i>Revista Ibero-americana De Ciências Ambientais</i> , 2021, 12, 616-626.	0.1	2
9	Savory cereal bars made with seed, fruit peel, and fish meal. <i>Acta Veterinaria Brasilica</i> , 2020, 14, 265-271.	0.1	4
10	Characterization of gelatins from Nile tilapia skins preserved by freezing and salting. <i>Semina: Ciências Agrárias</i> , 2019, 40, 2581.	0.3	1
11	Efeito de técnicas de recurtimento sobre a resistência do couro da tilápia do Nilo (Oreochromis) <i>Tj ETQq1 1 0.784314 rgBT /O</i>	0.3	3
12	Histologia da pele do pacu (<i>Piaractus mesopotamicus</i>) e testes de resistência do couro. <i>Acta Scientiarum - Animal Sciences</i> , 2003, 25, 37.	0.3	3