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List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

323
citations

840776

11
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

338
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermodynamic model of meat drying by infrared thermography. <i>Journal of Food Engineering</i> , 2014, 128, 103-110.	5.2	35
2	Effect of pulsed electric fields pre-treatment on mass transport during the osmotic dehydration of organic kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 243-251.	5.6	35
3	Encapsulation of lactase in Ca(II)-alginate beads: Effect of stabilizers and drying methods. <i>Food Research International</i> , 2017, 100, 296-303.	6.2	31
4	Gums induced microstructure stability in Ca(II)-alginate beads containing lactase analyzed by SAXS. <i>Carbohydrate Polymers</i> , 2018, 179, 402-407.	10.2	29
5	Study of the application of dielectric spectroscopy to predict the water activity of meat during drying process. <i>Journal of Food Engineering</i> , 2015, 166, 285-290.	5.2	27
6	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. <i>Food Chemistry</i> , 2017, 236, 87-93.	8.2	26
7	Development of a Spectrophotometric System to Detect White Striping Physiopathy in Whole Chicken Carcasses. <i>Sensors</i> , 2017, 17, 1024.	3.8	26
8	Alginate Beads Containing Lactase: Stability and Microstructure. <i>Biomacromolecules</i> , 2017, 18, 1785-1792.	5.4	25
9	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 259-266.	5.6	18
10	New Spectrophotometric System to Segregate Tissues in Mandarin Fruit. <i>Food and Bioprocess Technology</i> , 2018, 11, 399-406.	4.7	14
11	New methodology to analyze the dielectric properties in radiofrequency and microwave ranges in chicken meat during postmortem time. <i>Journal of Food Engineering</i> , 2021, 292, 110350.	5.2	14
12	High-intensity ultrasound-assisted extraction of phenolic compounds from cowpea pods and its encapsulation in hydrogels. <i>Heliyon</i> , 2020, 6, e04410.	3.2	12
13	Development of a non-destructive detection system of Deep Pectoral Myopathy in poultry by dielectric spectroscopy. <i>Journal of Food Engineering</i> , 2018, 237, 137-145.	5.2	11
14	Innovative photonic system in radiofrequency and microwave range to determine chicken meat quality. <i>Journal of Food Engineering</i> , 2018, 239, 1-7.	5.2	10
15	Hot Air and Microwave Combined Drying of Potato Monitored by Infrared Thermography. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1730.	2.5	5
16	Development of a Bioactive Sauce: Effect of the Packaging and Storage Conditions. <i>ChemEngineering</i> , 2022, 6, 34.	2.4	4
17	Development of a methodology to categorize poultry meat affected by deep pectoral myopathy. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15226.	2.0	1