

Maria Victoria Traffano-Schiffo

List of Publications by Year in descending order

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papers

323
citations

840776

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888059

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17
all docs

17
docs citations

17
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338
citing authors

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