

Elenice Souza Dos Reis Goes

List of Publications by Year in descending order

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Version: 2024-02-01

53
papers

303
citations

1040056

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1058476

14
g-index

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all docs

53
docs citations

53
times ranked

344
citing authors

#	ARTICLE	IF	CITATIONS
1	Fresh pasta enrichment with protein concentrate of tilapia: nutritional and sensory characteristics. <i>Food Science and Technology</i> , 2016, 36, 76-82.	1.7	45
2	Extruded snacks with the addition of different fish meals. <i>Food Science and Technology</i> , 2015, 35, 683-689.	1.7	26
3	Growth and reproduction of female Nile tilapia fed diets containing different levels of protein and energy. <i>Aquaculture</i> , 2017, 479, 817-823.	3.5	21
4	Natural and artificial spawning strategies with fresh and cryopreserved semen in <i>Rhamdia quelen</i> : Reproductive parameters and genetic variability of offspring. <i>Theriogenology</i> , 2017, 88, 254-263.e3.	2.1	15
5	Roll enriched with Nile tilapia meal: sensory, nutritional, technological and microbiological characteristics. <i>Food Science and Technology</i> , 2018, 38, 726-732.	1.7	13
6	Imbalance of the redox system and quality of tilapia fillets subjected to pre-slaughter stress. <i>PLoS ONE</i> , 2019, 14, e0210742.	2.5	13
7	Pre-Slaughter Stress Affects Ryanodine Receptor Protein Gene Expression and the Water-Holding Capacity in Fillets of the Nile Tilapia. <i>PLoS ONE</i> , 2015, 10, e0129145.	2.5	12
8	Genetic characteristics of Tambaqui broodstocks in the state of Rondônia, Brazil: implications on production and conservation. <i>Semina: Ciências Agrárias</i> , 2016, 37, 2375.	0.3	11
9	Formulation of fish waste meal for human nutrition. <i>Acta Scientiarum - Technology</i> , 2017, 39, 525.	0.4	11
10	Processing yield and chemical composition of rainbow trout (<i><i>Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	0.3	9
11	Cross-amplification of heterologous microsatellite markers in Piracanjuba. <i>Ciencia Rural</i> , 2017, 47, .	0.5	8
12	Preparation of lasagnas with dried mix of tuna and tilapia. <i>Food Science and Technology</i> , 2017, 37, 507-514.	1.7	8
13	Effects of transportation stress on quality and sensory profiles of Nile tilapia fillets. <i>Scientia Agricola</i> , 2018, 75, 321-328.	1.2	8
14	Inclusion of dehydrated mix of tilapia and salmon in pizzas. <i>Food Science and Technology</i> , 2020, 40, 794-799.	1.7	8
15	Quality evaluation of onion biscuits with aromatized fishmeal from the carcasses of the Nile tilapia. <i>Boletim Do Instituto De Pesca</i> , 2015, 41, 719-728.	0.5	8
16	Genetic variability of <i>Prochilodus lineatus</i> in artificial and semi-natural reproduction. <i>Italian Journal of Animal Science</i> , 2018, 17, 321-325.	1.9	7
17	Effects of freezing and thawing cycles on the quality of Nile tilapia fillets. <i>Food Science and Technology</i> , 2020, 40, 300-304.	1.7	7
18	Fish carcass flours from different species and their incorporation in tapioca cookies. <i>Future Foods</i> , 2022, 5, 100132.	5.4	7

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19	Cereal Bars Flavored with Fish Protein Concentrate from Different Species. Journal of Aquatic Food Product Technology, 2020, 29, 65-72.	1.4	6
20	Caracterizaç�o gen�tica de gera�es de til�pia Gift por meio de marcadores microsat�lites. Pesquisa Agropecuaria Brasileira, 2013, 48, 1385-1393.	0.9	5
21	Amplifica�o cruzada de marcadores microsat�lites heter�logos em Rhamdia quelen e Leporinus elongatus. Semina:Ciencias Agrarias, 2016, 37, 517.	0.3	5
22	Nutritional, microbiological and sensorial characteristics of alfajor prepared with dehydrated mixture of salmon and tilapia. Acta Scientiarum - Technology, 2017, 39, 111.	0.4	5
23	Resting time before slaughter restores homeostasis, increases rigor mortis time and fillet quality of surubim Pseudoplatystoma spp.. PLoS ONE, 2020, 15, e0233636.	2.5	5
24	Genetic Variability of Brycon hilarii in a Repopulation Program. Brazilian Archives of Biology and Technology, 2016, 59, .	0.5	4
25	Inclusion levels of flour made from smoked Nile tilapia trimmings in extruded corn snacks. Research, Society and Development, 2021, 10, e33410817243.	0.1	4
26	Genetic diversity of pacu for restocking programs in the Tiet� and Grande rivers, Brazil. Semina:Ciencias Agrarias, 2015, 36, 3807.	0.3	4
27	Elabora�o de biscoitos tipo cookies com inclus�o de peixe. Agrarian, 2017, 10, 245.	0.1	4
28	Inclusion of dehydrated mixture made of salmon and tilapia carcass in spinach cakes. Acta Scientiarum - Technology, 2016, 38, 241.	0.4	3
29	Addition of different tuna meal levels to pizza dough. Brazilian Journal of Food Technology, 2017, 20, .	0.8	3
30	RENDIMENTOS DO PROCESSAMENTO E COMPOSI�O CENTESIMAL DE FIL�S DO JUNDI�Rhamdia voulezi. Ciencia Animal Brasileira, 2015, 16, 481-490.	0.3	2
31	Physicochemical and sensory evaluation of mortadella based on Nile tilapia filleting residues. Ciencia Rural, 2021, 51, .	0.5	2
32	Qualidade de resist�ncia de peles de til�pia e salm�o submetidas ao processo de curtimento com tanino vegetal. Research, Society and Development, 2021, 10, e43910817242.	0.1	2
33	Morfologia, composi�o centesimal e altera�es ocorridas no processo de curtimento da pele da til�pia do Nilo. Research, Society and Development, 2021, 10, e35810817240.	0.1	2
34	Contribui�o parental em prog�nies de Curimba usando diferentes sistemas reprodutivos. Boletim Do Instituto De Pesca, 2018, 44, 74-79.	0.5	2
35	Several techniques for the preparation of flour from carcasses of the Pantanal alligator (Caiman) Tj ETQq1 1 0.784314 rgBT /Overlock 1.7	1.7	1
36	Commercial cuts of Pantanal caiman meat according to sex. Ciencia Rural, 2017, 47, .	0.5	1

#	ARTICLE	IF	CITATIONS
37	Characterization of gelatins from Nile tilapia skins preserved by freezing and salting. <i>Semina:Ciencias Agrarias</i> , 2019, 40, 2581.	0.3	1
38	Sopa instantânea com inclusão de farinhas de peixes. <i>Research, Society and Development</i> , 2021, 10, e35910817247.	0.1	1
39	Qualidade de resistência de peles de Tilápia do Nilo submetidas ao curtimento com tanino vegetal. <i>Research, Society and Development</i> , 2021, 10, e36110817277.	0.1	1
40	Comparação de linguças defumadas elaboradas com aparas (corte em "V" do filé) de tilápia em relação as de carne de bovino, de suíno e de aves. <i>Research, Society and Development</i> , 2021, 10, e341101119728.	0.1	1
41	Preparation of tambacu protein concentrates using different methodologies. <i>Semina:Ciencias Agrarias</i> , 2022, 43, 415-430.	0.3	1
42	Pantanal yacare (<i>Caiman yacare</i>) tail fillets subjected to traditional hot smoking and liquid smoke. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6423-6431.	3.5	1
43	Genetic variability of wild populations of <i>Leporinus elongatus</i> in the São Domingos River - MS Brazil: a preliminary view on the construction of the hydroelectric plant. <i>Semina:Ciencias Agrarias</i> , 2016, 37, 2427.	0.3	0
44	Sistemas de aeração e densidades de estocagem na qualidade da água e produção de tilápia do Nilo. <i>Research, Society and Development</i> , 2021, 10, e48010817238.	0.1	0
45	Resistência do couro da tilápia em função da classificação de peso de abate e sentido de retirada do corpo de prova quando curtidos com sais de cromo. <i>Research, Society and Development</i> , 2021, 10, e33310817236.	0.1	0
46	Diferentes níveis de inclusão de farinha elaborada a partir de carcaças cozidas de tilápia do Nilo em pão caseiro. <i>Research, Society and Development</i> , 2021, 10, e389101220208.	0.1	0
47	Pão caseiro com inclusão de diferentes níveis de aparas (corte em "v") de tilápia defumadas. <i>Research, Society and Development</i> , 2021, 10, e495101220458.	0.1	0
48	Elaboração de farinhas de Camarão da Amazônia (<i>Macrobrachium amazonicum</i>) e suas aplicações em sopas instantâneas. <i>Research, Society and Development</i> , 2021, 10, e416101220219.	0.1	0
49	Ação antioxidante de pigmentos naturais em filés de tilápia do Nilo defumados. <i>Research, Society and Development</i> , 2021, 10, e79101320464.	0.1	0
50	Análise do desempenho produtivo e das características físico-mecânicas dos couros de tilápias do Nilo alimentadas com diferentes níveis de própolis nas rações. <i>Research, Society and Development</i> , 2021, 10, e206101421881.	0.1	0
51	GENETIC VARIABILITY AND REPRODUCTIVE CHARACTERISTICS OF ZEBRAFISH (<i>Cyprinidae Danio rerio</i>) STOCKS. <i>Acta Biologica Colombiana</i> , 2021, 27, .	0.4	0
52	Produção de farinhas a partir de carcaças de tilápia, pacu e carpa para inclusão em produtos alimentícios. <i>Research, Society and Development</i> , 2021, 10, e583101621134.	0.1	0
53	Flavored Amazonian pirarucu (<i>Arapaima giga</i>) waste flour (salted and sweet) for inclusion in food products. <i>Journal of Food Science and Technology</i> , 0, , .	2.8	0