

Elenice Souza Dos Reis Goes

List of Publications by Year in descending order

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53
papers

303
citations

1040056

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1058476

14
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docs citations

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times ranked

344
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation of tambacu protein concentrates using different methodologies. <i>Semina: Ciências Agrárias</i> , 2022, 43, 415-430.	0.3	1
2	Fish carcass flours from different species and their incorporation in tapioca cookies. <i>Future Foods</i> , 2022, 5, 100132.	5.4	7
3	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
4	Physicochemical and sensory evaluation of mortadella based on Nile tilapia filleting residues. <i>Ciencia Rural</i> , 2021, 51, .	0.5	2
5	Qualidade de resistência de peles de tiláipia e salmão submetidas ao processo de curtimento com tanino vegetal. <i>Research, Society and Development</i> , 2021, 10, e43910817242.	0.1	2
6	Inclusion levels of flour made from smoked Nile tilapia trimmings in extruded corn snacks. <i>Research, Society and Development</i> , 2021, 10, e33410817243.	0.1	4
7	Sistemas de aeração e densidades de estocagem na qualidade da água e produção de tiláipia do Nilo. <i>Research, Society and Development</i> , 2021, 10, e48010817238.	0.1	0
8	Sopa instantânea com inclusão de farinhas de peixes. <i>Research, Society and Development</i> , 2021, 10, e35910817247.	0.1	1
9	Morfologia, composição centesimal e alterações ocorridas no processo de curtimento da pele da tiláipia do Nilo. <i>Research, Society and Development</i> , 2021, 10, e35810817240.	0.1	2
10	Qualidade de resistência de peles de Tiláipia do Nilo submetidas ao curtimento com tanino vegetal. <i>Research, Society and Development</i> , 2021, 10, e36110817277.	0.1	1
11	Resistência do couro da tiláipia 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
12	Diferentes níveis de inclusão de farinha elaborada a partir de carcaças cozidas de tiláipia do Nilo em pão caseiro. <i>Research, Society and Development</i> , 2021, 10, e389101220208.	0.1	0
13	Comparação de linguíças defumadas elaboradas com aparas (corte em "V" do filé) de tiláipia em relação as de carne de bovino, de suíno e de aves. <i>Research, Society and Development</i> , 2021, 10, e341101119728.	0.1	1
14	Pão caseiro com inclusão de diferentes níveis de aparas (corte em "V") de tiláipia defumadas. <i>Research, Society and Development</i> , 2021, 10, e495101220458.	0.1	0
15	Elaboração de farinhas de Camarão da Amazônia (Macrobrachium amazonicum) e suas aplicações em sopas instantâneas. <i>Research, Society and Development</i> , 2021, 10, e416101220219.	0.1	0
16	Ação antioxidante de pigmentos naturais em filés de tiláipia do Nilo defumados. <i>Research, Society and Development</i> , 2021, 10, e79101320464.	0.1	0
17	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
18	GENETIC VARIABILITY AND REPRODUCTIVE CHARACTERISTICS OF ZEBRAFISH (Cyprinidae Danio rerio) STOCKS. <i>Acta Biologica Colombiana</i> , 2021, 27, .	0.4	0

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19	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
20	Cereal Bars Flavored with Fish Protein Concentrate from Different Species. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 65-72.	1.4	6
21	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
22	Inclusion of dehydrated mix of tilapia and salmon in pizzas. <i>Food Science and Technology</i> , 2020, 40, 794-799.	1.7	8
23	Resting time before slaughter restores homeostasis, increases rigor mortis time and fillet quality of surubim <i>Pseudoplatystoma</i> spp.. <i>PLoS ONE</i> , 2020, 15, e0233636.	2.5	5
24	Characterization of gelatins from Nile tilapia skins preserved by freezing and salting. <i>Semina: Ciências Agrárias</i> , 2019, 40, 2581.	0.3	1
25	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
26	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
27	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
28	Effects of transportation stress on quality and sensory profiles of Nile tilapia fillets. <i>Scientia Agricola</i> , 2018, 75, 321-328.	1.2	8
29	Contribuição parental em progênie de Curimba usando diferentes sistemas reprodutivos. <i>Boletim Do Instituto De Pesca</i> , 2018, 44, 74-79.	0.5	2
30	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
31	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
32	Cross-amplification of heterologous microsatellite markers in Piracanjuba. <i>Ciencia Rural</i> , 2017, 47, .	0.5	8
33	Commercial cuts of Pantanal caiman meat according to sex. <i>Ciencia Rural</i> , 2017, 47, .	0.5	1
34	Preparation of lasagnas with dried mix of tuna and tilapia. <i>Food Science and Technology</i> , 2017, 37, 507-514.	1.7	8
35	Formulation of fish waste meal for human nutrition. <i>Acta Scientiarum - Technology</i> , 2017, 39, 525.	0.4	11
36	Nutritional, microbiological and sensorial characteristics of alfajor prepared with dehydrated mixture of salmon and tilapia. <i>Acta Scientiarum - Technology</i> , 2017, 39, 111.	0.4	5

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37	Addition of different tuna meal levels to pizza dough. Brazilian Journal of Food Technology, 2017, 20, .	0.8	3
38	ElaboraÃ§Ã£o de biscoitos tipo cookies com inclusÃ£o de peixe. Agrarian, 2017, 10, 245.	0.1	4
39	Genetic characteristics of Tambaqui broodstocks in the state of RondÃ´nia, Brazil: implications on production and conservation. Semina:Ciencias Agrarias, 2016, 37, 2375.	0.3	11
40	Inclusion of dehydrated mixture made of salmon and tilapia carcass in spinach cakes. Acta Scientiarum - Technology, 2016, 38, 241.	0.4	3
41	Genetic Variability of Brycon hilarii in a Repopulation Program. Brazilian Archives of Biology and Technology, 2016, 59, .	0.5	4
42	Genetic variability of wild populations of Leporinus elongatus in the SÃ£o Domingos River - MS Brazil: a preliminary view on the construction of the hydroelectric plant. Semina:Ciencias Agrarias, 2016, 37, 2427.	0.3	0
43	AmplificaÃ§Ã£o cruzada de marcadores microssatÃ©lites heterÃ³logos em Rhamdia quelen e Leporinus elongatus. Semina:Ciencias Agrarias, 2016, 37, 517.	0.3	5
44	Fresh pasta enrichment with protein concentrate of tilapia: nutritional and sensory characteristics. Food Science and Technology, 2016, 36, 76-82.	1.7	45
45	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
46	>Processing yield and chemical composition of rainbow trout (<i>>Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 0,3	0.3	9
47	RENDIMENTOS DO PROCESSAMENTO E COMPOSIÃ§Ã£o CENTESIMAL DE FILÃ‰S DO JUNDIÃ•Rhamdia voulezi. Ciencia Animal Brasileira, 2015, 16, 481-490.	0.3	2
48	Extruded snacks with the addition of different fish meals. Food Science and Technology, 2015, 35, 683-689.	1.7	26
49	Pre-Slaughter Stress Affects Ryanodine Receptor Protein Gene Expression and the Water-Holding Capacity in Fillets of the Nile Tilapia. PLoS ONE, 2015, 10, e0129145.	2.5	12
50	Quality evaluation of onion biscuits with aromatized fishmeal from the carcasses of the Nile tilapia. Boletim Do Instituto De Pesca, 2015, 41, 719-728.	0.5	8
51	Genetic diversity of pacu for restocking programs in the TietÃª and Grande rivers, Brazil. Semina:Ciencias Agrarias, 2015, 36, 3807.	0.3	4
52	CaracterizaÃ§Ã£o genÃ©tica de geraÃ§Ãµes de tilÃ¡pia Gift por meio de marcadores microssatÃ©lites. Pesquisa Agropecuaria Brasileira, 2013, 48, 1385-1393.	0.9	5
53	Flavored Amazonian pirarucu (Arapaima giga) waste flour (salted and sweet) for inclusion in food products. Journal of Food Science and Technology, 0, , .	2.8	0