

Cristiani Viegas Brandão Grisi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8791650/publications.pdf>

Version: 2024-02-01

15
papers

77
citations

1684188

5
h-index

1474206

9
g-index

15
all docs

15
docs citations

15
times ranked

9
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible active film based on gelatin and <i>Malpighia emarginata</i> waste extract to inhibit lipid and protein oxidation in beef patties. <i>LWT - Food Science and Technology</i> , 2022, 154, 112837.	5.2	30
2	Active packaging for lipid foods and development challenges for marketing. <i>Food Bioscience</i> , 2022, 45, 101370.	4.4	10
3	The technological potential of agro-industrial residue from grape pulping (<i>Vitis</i> spp.) for application in meat products: A review. <i>Food Bioscience</i> , 2022, 49, 101877.	4.4	9
4	Active cellulose acetate-oregano essential oil films to conservation of hamburger buns: Antifungal, analysed sensorial and mechanical properties. <i>Packaging Technology and Science</i> , 2022, 35, 175-182.	2.8	7
5	Soybean oil and selenium yeast levels in the diet of rabbits on performance, fatty acid profile, enzyme activity and oxidative stability of meat. <i>Livestock Science</i> , 2022, 263, 105021.	1.6	6
6	Collagen films, cassava starch and their blends: Physical-chemical, thermal and microstructure properties. <i>Packaging Technology and Science</i> , 2022, 35, 229-240.	2.8	5
7	Light cream cheese spread of goat milk enriched with phytosterols: Physicochemical, rheological, and microbiological characterization. <i>LWT - Food Science and Technology</i> , 2022, 157, 113103.	5.2	5
8	Correlation and influence of antioxidant compounds of peels and pulps of different species of cacti from Brazilian Caatinga biome using principal component analysis. <i>South African Journal of Botany</i> , 2022, 147, 434-442.	2.5	2
9	Potencial antioxidante e estabilidade do bioaditivo de jucã (Libidibia ferrea). <i>Research, Society and Development</i> , 2020, 9, e945975224.	0.1	1
10	Osmotic dehydration as a pre-treatment for jackfruit berries (<i>Artocarpus heterophyllus</i>): effect on physico-chemical properties, shelf life and sensory acceptability. <i>British Food Journal</i> , 2022, 124, 3338-3351.	2.9	1
11	Effects of replacement of fat and NaCl by hydrolyzed collagen and mix of herbs on quality properties of chicken hamburger. <i>British Food Journal</i> , 2023, 125, 18-28.	2.9	1
12	Efeito de bioaditivos antioxidantes sobre a estabilidade oxidativa de óleo de linhaça (Linum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	0.1	0
13	Evaluation of the energy performance of refrigeration systems using nanofluids: a systematic and critical review. <i>Revista Principia</i> , 2023, 60, 664.	0.1	0
14	Development and characterization of roll bread with partial replacement of wheat flour by malt bagasse. <i>Research, Society and Development</i> , 2020, 9, e70291110468.	0.1	0
15	Melhoria da qualidade de nuggets de surimi de carne mecanicamente separada (CMS) de frango com revestimento de amido. <i>Brazilian Journal of Development</i> , 2020, 6, 8057-8079.	0.1	0