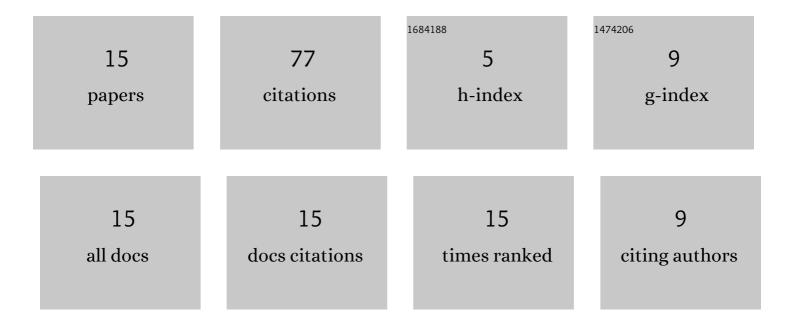
Cristiani Viegas Brandão Grisi

List of Publications by Year in descending order

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

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Cristiani Viegas Brandão

#	Article	IF	CITATIONS
1	Edible active film based on gelatin and Malpighia emarginata waste extract to inhibit lipid and protein oxidation in beef patties. LWT - Food Science and Technology, 2022, 154, 112837.	5.2	30
2	Active packaging for lipid foods and development challenges for marketing. Food Bioscience, 2022, 45, 101370.	4.4	10
3	The technological potential of agro-industrial residue from grape pulping (Vitis spp.) for application in meat products: A review. Food Bioscience, 2022, 49, 101877.	4.4	9
4	Active cellulose acetateâ€oregano essential oil films to conservation of hamburger buns: Antifungal, analysed sensorial and mechanical properties. Packaging Technology and Science, 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. Livestock Science, 2022, 263, 105021.	1.6	6
6	Collagen films, cassava starch and their blends: Physical–chemical, thermal and microstructure properties. Packaging Technology and Science, 2022, 35, 229-240.	2.8	5
7	Light cream cheese spread of goat milk enriched with phytosterols: Physicochemical, rheological, and microbiological characterization. LWT - Food Science and Technology, 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. South African Journal of Botany, 2022, 147, 434-442.	2.5	2
9	Potencial antioxidante e estabilidade do bioaditivo de jucÃ; (Libidibia ferrea). Research, Society and Development, 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. British Food Journal, 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. British Food Journal, 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	18 Tf 50 302

13	Evaluation of the energy performance of refrigeration systems using nanofluids: a systematic and critical review. Revista Principia, 2023, 60, 664.	0.1	0
14	Development and characterization of roll bread with partial replacement of wheat flour by malt bagasse. Research, Society and Development, 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. Brazilian Journal of Development, 2020, 6, 8057-8079.	0.1	0