

# 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	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
2	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
3	Active packaging for lipid foods and development challenges for marketing. <i>Food Bioscience</i> , 2022, 45, 101370.	4.4	10
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	Potencial antioxidante e estabilidade do bioaditivo de jucã (Libidibia ferrea). <i>Research, Society and Development</i> , 2020, 9, e945975224.	0.1	1
13	Efeito de bioaditivos antioxidantes sobre a estabilidade oxidativa de óleo de linhaça ( <i>Linum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	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