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List of Publications by Year in descending order

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67
papers

1,237
citations

361296

20
h-index

414303

32
g-index

67
all docs

67
docs citations

67
times ranked

1496
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural antioxidants in processing and storage stability of sheep and goat meat products. Food Research International, 2018, 111, 379-390.	2.9	127
2	Detection of honey adulteration of high fructose corn syrup by Low Field Nuclear Magnetic Resonance (LF 1H NMR). Journal of Food Engineering, 2014, 135, 39-43.	2.7	104
3	Biogenic amines as bacterial quality indicators in different poultry meat species. LWT - Food Science and Technology, 2015, 60, 15-21.	2.5	70
4	Color attributes and oxidative stability of longissimus lumborum and psoas major muscles from Nellore bulls. Meat Science, 2016, 121, 19-26.	2.7	59
5	Physico-chemical and sensory attributes of low-sodium restructured caiman steaks containing microbial transglutaminase and salt replacers. Meat Science, 2014, 96, 623-632.	2.7	53
6	Effect of microencapsulated extract of pitaya (Hylocereus costaricensis) peel on color, texture and oxidative stability of refrigerated ground pork patties submitted to high pressure processing. Innovative Food Science and Emerging Technologies, 2018, 49, 136-145.	2.7	45
7	The rabbit as an animal model for experimental surgery. Acta Cirurgica Brasileira, 2009, 24, 325-328.	0.3	39
8	Consumer perception, health information, and instrumental parameters of cupuassu (Theobroma Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	39
9	Nutritional Profile and Chemical Stability of Pasta Fortified with Tilapia (Oreochromis niloticus) Flour. PLoS ONE, 2016, 11, e0168270.	1.1	37
10	Impact of UVa€C Light on the Fatty Acid Profile and Oxidative Stability of Nile Tilapia (<i>Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.5	34
11	Validade comercial de filÃ©s de TilÃ¡pia do Nilo (Oreochromis niloticus) resfriados embalados em atmosfera modificada e irradiados. Ciencia Rural, 2012, 42, 737-743.	0.3	31
12	Flours and Instant Soup from Tilapia Wastes as Healthy Alternatives to the Food Industry. Food Science and Technology Research, 2014, 20, 571-581.	0.3	30
13	Fatty acid profile and bacteriological quality of caiman meat subjected to high hydrostatic pressure. LWT - Food Science and Technology, 2015, 63, 872-877.	2.5	24
14	Combined effect of high hydrostatic pressure and ultraviolet radiation on quality parameters of refrigerated vacuum-packed tilapia (Oreochromis niloticus) fillets. Scientific Reports, 2018, 8, 9524.	1.6	24
15	Influence of good manufacturing practices on the shelf life of refrigerated fillets of tilapia (<i>Oreochromis niloticus</i>) packed in modified atmosphere and gammaâ€irradiated. Food Science and Nutrition, 2013, 1, 298-306.	1.5	23
16	The Effect of Different Packaging Systems on the Shelf Life of Refrigerated Ground Beef. Foods, 2020, 9, 495.	1.9	23
17	Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis. Trends in Food Science and Technology, 2021, 116, 279-289.	7.8	23
18	Ready-to-eat products elaborated with mechanically separated fish meat from waste processing: challenges and chemical quality. CYTA - Journal of Food, 2016, 14, 227-238.	0.9	22

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19	Combined effect of oxygen-scavenger packaging and UV-C radiation on shelf life of refrigerated tilapia (<i>Oreochromis niloticus</i>) fillets. <i>Scientific Reports</i> , 2020, 10, 4243.	1.6	22
20	Effect of transglutaminase on quality characteristics of a value-added product tilapia wastes. <i>Journal of Food Science and Technology</i> , 2015, 52, 2598-2609.	1.4	21
21	The chemical quality of frozen Vietnamese <i>Pangasius hypophthalmus</i> fillets. <i>Food Science and Nutrition</i> , 2016, 4, 398-408.	1.5	20
22	Tilapia-waste flour as a natural nutritional replacer for bread: A consumer perspective. <i>PLoS ONE</i> , 2018, 13, e0196665.	1.1	20
23	Physicochemical and sensory characteristics of pasta enriched with fish (<i>Oreochromis niloticus</i>) waste flour. <i>LWT - Food Science and Technology</i> , 2019, 111, 751-758.	2.5	19
24	Molecular testing on sardines and rulings on the authenticity and nutritional value of marketed fishes: An experience report in the state of Rio de Janeiro, Brazil. <i>Food Control</i> , 2016, 60, 394-400.	2.8	15
25	Effect of the UV-C Radiation on Shelf Life of Vacuum-Packed Refrigerated Pirarucu (<i>Arapaima</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 15	0.6	15
26	Effects of different frying techniques on the color, fatty acid profile, and lipid oxidation of <i>Arapaima gigas</i> . <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13820.	0.9	15
27	Effect of UV-C radiation on <i>Salmonella</i> spp. reduction and oxidative stability of caiman (<i>Caiman crocodilus yacare</i>) meat. <i>Journal of Food Safety</i> , 2019, 39, e12604.	1.1	15
28	An Evaluation of the Potential of Essential Oils against SARS-CoV-2 from In Silico Studies through the Systematic Review Using a Chemometric Approach. <i>Pharmaceuticals</i> , 2021, 14, 1138.	1.7	15
29	Pomegranate (<i>Punica granatum</i>) peel fractions obtained by supercritical CO ₂ increase oxidative and colour stability of bluefish (<i>Pomatomus saltatrix</i>) patties treated by UV-C irradiation. <i>Food Chemistry</i> , 2021, 362, 130159.	4.2	14
30	Effect of dairy by-products as milk replacers on quality attributes of ice cream. <i>Journal of Dairy Science</i> , 2020, 103, 10022-10035.	1.4	13
31	Effect of microencapsulated extract of pitaya (<i>Hylocereus costaricensis</i>) peel on oxidative quality parameters of refrigerated ground pork patties subjected to UV-C radiation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15272.	0.9	13
32	Development of a beetroot-based nutritional gel containing high content of bioaccessible dietary nitrate and antioxidants. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 153-160.	1.3	13
33	Effect of Gamma Irradiation on the Bacteriological and Sensory Analysis of Raw Whole Milk under Refrigeration. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2404-2411.	0.9	12
34	Physicochemical stability of bread fortified with tilapia-waste flour. <i>CYTA - Journal of Food</i> , 2019, 17, 36-43.	0.9	11
35	Combined Effect of Modified Atmosphere Packaging and UV-C Radiation on Pathogens Reduction, Biogenic Amines, and Shelf Life of Refrigerated Tilapia (<i>Oreochromis niloticus</i>) Fillets. <i>Molecules</i> , 2020, 25, 3222.	1.7	11
36	Applying free word association to understand the perception of fish as a meal by Brazilians with different consumption frequencies. <i>Journal of Sensory Studies</i> , 2021, 36, e12628.	0.8	11

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37	Effect of Brazilian pepper (<i>Schinus terebinthifolius</i> Raddi) extracts on color and oxidative stability of sardine patties stored under refrigeration. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14187.	0.9	10
38	Achachairã (Garcinia humilis): chemical characterization, antioxidant activity and mineral profile. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 213-221.	1.6	10
39	What Do Consumers Think About Foods Processed by Ultraviolet Radiation and Ultrasound?. <i>Foods</i> , 2022, 11, 434.	1.9	10
40	Application of Active Packaging in Refrigerated Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets Treated with UV-C Radiation. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5787.	1.3	9
41	Application of emerging non-thermal technologies to sodium reduction in ready-to-eat fish products. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102710.	2.7	9
42	Partial sodium replacement in tilapia steak without loss of acceptability. <i>Food Science and Technology International</i> , 2015, 21, 295-305.	1.1	8
43	Exploitation of byproducts from the passion fruit juice and tilapia filleting industries to obtain a functional meat product. <i>Food Bioscience</i> , 2021, 41, 101084.	2.0	7
44	Muscle-specific color stability in fresh beef from grain-finished <i>Bos indicus</i> cattle. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1036-1043.	2.4	7
45	Thin-layer chromatography applied to foods of animal origin: a tutorial review. <i>Journal of Analytical Chemistry</i> , 2016, 71, 459-470.	0.4	6
46	Nutritional Improvement and Consumer Perspective of Fish Nuggets with Partial Substitution of Wheat Flour Coating by Fish (<i>Priacanthus arenatus</i> , Cuvier, 1829) Waste Flour. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 28-42.	0.6	6
47	Proximate composition, fatty acids and nutritional indices of promising freshwater fish species from Serrasalmidae family. <i>CYTA - Journal of Food</i> , 2020, 18, 591-598.	0.9	6
48	Evaluation of the technological quality of snacks extruded from broken grains of rice and mechanically separated tilapia meat flour. <i>Boletim Do Instituto De Pesca</i> , 2019, 45, e.429.	0.5	6
49	Quality of Semi-Prepared Products from Rainbow Trout Waste (<i>Onchorhynchus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2014, 05, 571-580.	0.2	6
50	Presença de aditivos conservantes (nitrito e sulfito) em carnes bovinas moídas, comercializadas em mercados varejistas. <i>Revista Brasileira De Ciência Veterinária</i> , 2009, 16, 33-36.	0.0	6
51	Preparation of Added Value Byproducts from the Waste Material of Tilapia (<i>Oreochromis niloticus</i>) Processing. <i>Journal of Aquaculture Research & Development</i> , 2012, 03, .	0.4	5
52	Influence of muscle source on proximate composition, texture profile and protein oxidation of beef from grain-finished <i>Bos indicus</i> cattle. <i>Ciencia Rural</i> , 2019, 49, .	0.3	5
53	Texture Profile Analysis: How Parameter Settings Affect the Instrumental Texture Characteristics of Fish Fillets Stored Under Refrigeration?. <i>Food Analytical Methods</i> , 2022, 15, 144-156.	1.3	5
54	Fatty acid composition and influence of temperature on the lipid stability of <i>Arapaima gigas</i> meat. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	4

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55	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review. RSC Advances, 2021, 11, 28148-28168.	1.7	4
56	Sodium reduction in 'spam-like' product elaborated with mechanically separated tilapia meat. LWT - Food Science and Technology, 2021, 148, 111676.	2.5	4
57	Avaliação comparativa da qualidade físico-química de mortadelas inspecionados e clandestinos, comercializados no estado do Rio de Janeiro, Brasil. Revista Brasileira De Ciência Veterinária, 2009, 16, 3-7.	0.0	4
58	COVID-19 contamination through food: A study with Brazilian consumers of different socioeconomic and demographic characteristics. Journal of Sensory Studies, 0, , .	0.8	4
59	Replacement of Rice Flour by Meat Flour Mechanically Separated from Tilapia on the Technological, Nutritional, and Sensory Quality of Salted Gluten-free Cookies. Journal of Aquatic Food Product Technology, 2020, 29, 661-670.	0.6	3
60	Physicochemical and sensory characterization of three different portions from commercial pirarucu (Arapaima gigas) fillets. Brazilian Journal of Food Technology, 2018, 21, .	0.8	3
61	Effect of Achachairu Skin on the Oxidative Stability of Mechanically Separated Tilapia Meat and a Sensory Evaluation of Its Use in a Restructured Product. Journal of Aquatic Food Product Technology, 2021, 30, 2-15.	0.6	3
62	Sensory Characteristics of Dairy By-Products as Potential Milk Replacers in Ice Cream. Sustainability, 2021, 13, 1531.	1.6	2
63	Instrumental color and oxidative stability of light and dark muscles of Nile tilapia. Ciencia Rural, 2020, 50, .	0.3	2
64	Shelf life of sodium-reduced ready-to-eat fish product made with by-products from fish and fruit processing subjected to high-intensity ultrasound. Innovative Food Science and Emerging Technologies, 2022, 78, 103021.	2.7	1
65	Procedimentos físicos aplicados em qualidade e segurança de pescado. Brazilian Journal of Veterinary Research and Animal Science, 2017, 54, 1.	0.2	0
66	Propriedades físico-químicas, sensoriais e bacteriológicas de camarões (Litopenaeus brasiliensis) irradiados e armazenados sob refrigeração. Revista Brasileira De Ciência Veterinária, 2010, 17, 91-95.	0.0	0
67	Effects of ultrasound assisted emulsification on overall quality of reduced sodium 'spam-like' products elaborated with tilapia filleting by-products. Journal of Food Processing and Preservation, 0, , .	0.9	0