

# Maria Lucia Guerra Monteiro

## List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	What Do Consumers Think About Foods Processed by Ultraviolet Radiation and Ultrasound?. <i>Foods</i> , 2022, 11, 434.	1.9	10
3	Shelf life of sodium-reduced ready-to-eat fish product made with by-products from fish and fruit processing subjected to high-intensity ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 103021.	2.7	1
4	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
5	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review. <i>RSC Advances</i> , 2021, 11, 28148-28168.	1.7	4
6	Sensory Characteristics of Dairy By-Products as Potential Milk Replacers in Ice Cream. <i>Sustainability</i> , 2021, 13, 1531.	1.6	2
7	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
8	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
9	Sodium reduction in "spam-like" product elaborated with mechanically separated tilapia meat. <i>LWT - Food Science and Technology</i> , 2021, 148, 111676.	2.5	4
10	Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2021, 116, 279-289.	7.8	23
11	Pomegranate ( <i>Punica granatum</i> ) peel fractions obtained by supercritical CO <sub>2</sub> 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
12	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
13	Effect of Achachairu Skin on the Oxidative Stability of Mechanically Separated Tilapia Meat and a Sensory Evaluation of Its Use in a Restructured Product. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 2-15.	0.6	3
14	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
15	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
16	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
17	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
18	Proximate composition, fatty acids and nutritional indices of promising freshwater fish species from Serrasalminidae family. <i>CYTA - Journal of Food</i> , 2020, 18, 591-598.	0.9	6

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19	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
20	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
21	Replacement of Rice Flour by Meat Flour Mechanically Separated from Tilapia on the Technological, Nutritional, and Sensory Quality of Salted Gluten-free Cookies. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 661-670.	0.6	3
22	The Effect of Different Packaging Systems on the Shelf Life of Refrigerated Ground Beef. <i>Foods</i> , 2020, 9, 495.	1.9	23
23	Instrumental color and oxidative stability of light and dark muscles of Nile tilapia. <i>Ciencia Rural</i> , 2020, 50, .	0.3	2
24	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
25	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
26	Physicochemical stability of bread fortified with tilapia-waste flour. <i>CYTA - Journal of Food</i> , 2019, 17, 36-43.	0.9	11
27	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
28	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
29	Achachairã ( <i>Garcinia humilis</i> ): chemical characterization, antioxidant activity and mineral profile. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 213-221.	1.6	10
30	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
31	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
32	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
33	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
34	Tilapia-waste flour as a natural nutritional replacer for bread: A consumer perspective. <i>PLoS ONE</i> , 2018, 13, e0196665.	1.1	20
35	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
36	Natural antioxidants in processing and storage stability of sheep and goat meat products. <i>Food Research International</i> , 2018, 111, 379-390.	2.9	127

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37	Combined effect of high hydrostatic pressure and ultraviolet radiation on quality parameters of refrigerated vacuum-packed tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Scientific Reports</i> , 2018, 8, 9524.	1.6	24
38	Effect of microencapsulated extract of pitaya ( <i>Hylocereus costaricensis</i> ) peel on color, texture and oxidative stability of refrigerated ground pork patties submitted to high pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 136-145.	2.7	45
39	Physicochemical and sensory characterization of three different portions from commercial pirarucu ( <i>Arapaima gigas</i> ) fillets. <i>Brazilian Journal of Food Technology</i> , 2018, 21, .	0.8	3
40	Impact of UVa light on the Fatty Acid Profile and Oxidative Stability of Nile Tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Journal of Food Science</i> , 2018, 89, 158-164.	1.5	34
41	Consumer perception, health information, and instrumental parameters of cupuassu ( <i>Theobroma cacao</i> ) products. <i>Journal of Food Science</i> , 2018, 89, 178-184.	1.4	39
42	Procedimentos Ámicos aplicados em qualidade e segurança de pescado. <i>Brazilian Journal of Veterinary Research and Animal Science</i> , 2017, 54, 1.	0.2	0
43	Color attributes and oxidative stability of longissimus lumborum and psoas major muscles from Nellore bulls. <i>Meat Science</i> , 2016, 121, 19-26.	2.7	59
44	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
45	The chemical quality of frozen Vietnamese <i>Pangasius hypophthalmus</i> fillets. <i>Food Science and Nutrition</i> , 2016, 4, 398-408.	1.5	20
46	Ready-to-eat products elaborated with mechanically separated fish meat from waste processing: challenges and chemical quality. <i>CYTA - Journal of Food</i> , 2016, 14, 227-238.	0.9	22
47	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
48	Nutritional Profile and Chemical Stability of Pasta Fortified with Tilapia ( <i>Oreochromis niloticus</i> ) Flour. <i>PLoS ONE</i> , 2016, 11, e0168270.	1.1	37
49	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
50	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
51	Fatty acid profile and bacteriological quality of caiman meat subjected to high hydrostatic pressure. <i>LWT - Food Science and Technology</i> , 2015, 63, 872-877.	2.5	24
52	Biogenic amines as bacterial quality indicators in different poultry meat species. <i>LWT - Food Science and Technology</i> , 2015, 60, 15-21.	2.5	70
53	Partial sodium replacement in tilapia steak without loss of acceptability. <i>Food Science and Technology International</i> , 2015, 21, 295-305.	1.1	8
54	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

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55	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
56	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
57	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
58	Quality of Semi-Prepared Products from Rainbow Trout Waste (<i>Oncorhynchus tshawytscha</i>). Journal of Food Engineering, 2014, 150, 571-580.	0.2	6
59	Influence of good manufacturing practices on the shelf life of refrigerated fillets of tilapia (<i>Oreochromis niloticus</i>) packed in modified atmosphere and gamma-irradiated. Food Science and Nutrition, 2013, 1, 298-306.	1.5	23
60	Preparation of Added Value Byproducts from the Waste Material of Tilapia (<i>Oreochromis niloticus</i>) Processing. Journal of Aquaculture Research & Development, 2012, 03, .	0.4	5
61	Validade comercial de filÃ©s de TilÃ¡pia do Nilo (<i>Oreochromis niloticus</i>) resfriados embalados em atmosfera modificada e irradiados. Ciencia Rural, 2012, 42, 737-743.	0.3	31
62	Propriedades fÃ­sico-quÃ©micas, sensoriais e bacteriolÃ³gicas de camarÃ©es (<i>Litopenaeus brasiliensis</i>) irradiados e armazenados sob refrigeraÃ§Ã£o. Revista Brasileira De CiÃªncia VeterinÃ¡ria, 2010, 17, 91-95.	0.0	0
63	The rabbit as an animal model for experimental surgery. Acta Cirurgica Brasileira, 2009, 24, 325-328.	0.3	39
64	PresenÃ§a de aditivos conservantes (nitrito e sulfito) em carnes bovinas moÃ­das, comercializadas em mercados varejistas. Revista Brasileira De CiÃªncia VeterinÃ¡ria, 2009, 16, 33-36.	0.0	6
65	AvaliaÃ§Ã£o comparativa da qualidade fÃ­sico-quÃ©mica de mÃ©is inspecionados e clandestinos, comercializados no estado do Rio de Janeiro, Brasil. Revista Brasileira De CiÃªncia VeterinÃ¡ria, 2009, 16, 3-7.	0.0	4
66	<sc>COVID-19</sc> contamination through food: A study with Brazilian consumers of different socioeconomic and demographic characteristics. Journal of Sensory Studies, 0, , .	0.8	4
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