

C A LÃ;zaro

List of Publications by Year in descending order

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papers

634
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623574

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docs citations

36
times ranked

740
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultraviolet light on biogenic amines and other quality indicators of chicken meat during refrigerated storage. Poultry Science, 2014, 93, 2304-2313.	1.5	72
2	Biogenic amines as bacterial quality indicators in different poultry meat species. LWT - Food Science and Technology, 2015, 60, 15-21.	2.5	70
3	Validation of an HPLC Methodology for the Identification and Quantification of Biogenic Amines in Chicken Meat. Food Analytical Methods, 2013, 6, 1024-1032.	1.3	65
4	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
5	Determination of biogenic amines by high-performance liquid chromatography (<sc>HPLC</sc>â€<sc>DAD</sc>) in probiotic cow's and goat's fermented milks and acceptance. Food Science and Nutrition, 2015, 3, 172-178.	1.5	51
6	Effect of high hydrostatic pressure on the color and texture parameters of refrigerated Caiman (Caiman crocodilus yacare) tail meat. Meat Science, 2012, 91, 255-260.	2.7	40
7	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
8	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
9	Influence of UV-C Radiation on Shelf Life of Vacuum Package Tambacu (<i>Colossoma</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Preservation, 2017, 41, e13003.	0.9	22
10	Simultaneous Determination of Lactulose and Lactose in Conserved Milk by HPLC-RID. Journal of Chemistry, 2015, 2015, 1-6.	0.9	21
11	Effect of transglutaminase on quality characteristics of a value-added product tilapia wastes. Journal of Food Science and Technology, 2015, 52, 2598-2609.	1.4	21
12	Concentration of Biogenic Amines in Rainbow Trout (Oncorhynchus mykiss) Preserved in Ice and its Relationship with Physicochemical Parameters of Quality. Journal of Aquaculture Research & Development, 2013, 04, .	0.4	21
13	Microbiological, physical and chemical characteristics of freshwater prawns (<i>Macrobrachium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Technology, 2015, 50, 128-135.	1.3	19
14	MÃ©todos cromatogrÃ¡ficos para determinar aminas biogÃ©nicas em alimentos de origem animal. Brazilian Journal of Veterinary Research and Animal Science, 2013, 50, 430.	0.2	15
15	Effect of UVâ€ radiation on <i>Salmonella</i> spp. reduction and oxidative stability of caiman (<sc><i>Caiman crocodilus yacare</i></sc>) meat. Journal of Food Safety, 2019, 39, e12604.	1.1	15
16	Biogenic Amines as a Quality Index in Shredded Cooked Chicken Breast Fillet Stored Under Refrigeration and Modified Atmosphere. Journal of Food Processing and Preservation, 2015, 39, 2043-2048.	0.9	11
17	Combined Effect of Modified Atmosphere Packaging and UV-C Radiation on Pathogens Reduction, Biogenic Amines, and Shelf Life of Refrigerated Tilapia (Oreochromis niloticus) Fillets. Molecules, 2020, 25, 3222.	1.7	11
18	Biochemical changes in alternative poultry meat during refrigerated storage. Revista Brasileira De CiÃªncia VeterinÃ¡ria, 2012, 19, 195-200.	0.0	11

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19	Partial sodium replacement in tilapia steak without loss of acceptability. Food Science and Technology International, 2015, 21, 295-305.	1.1	8
20	Chromatographic detection of nitrofurans in foods of animal origin. Arquivos Do Instituto Biologico, 2015, 82, .	0.4	7
21	Effect of UV-C Radiation on Shelf life of Vacuum Package Colossoma Macropomum x Piaractus Mesopotamicus Fillets. Procedia Food Science, 2016, 7, 13-16.	0.6	7
22	Thin-layer chromatography applied to foods of animal origin: a tutorial review. Journal of Analytical Chemistry, 2016, 71, 459-470.	0.4	6
23	Nutritional and Sensory Quality of the Freshwater Prawn <i>Macrobrachium rosenbergii</i> and the Influence of Packaging Permeability on its Shelf Life. Journal of Aquatic Food Product Technology, 2019, 28, 703-714.	0.6	6
24	Enteric Viral Infections among Domesticated South American Camelids: First Detection of Mammalian Orthoreovirus in Camelids. Animals, 2021, 11, 1455.	1.0	5
25	Evaluation of biogenic amines levels, and biochemical and microbiological characterization of Italian-type salami sold in Rio de Janeiro, Brazil. Italian Journal of Food Safety, 2015, 4, 4048.	0.5	3
26	Development of HPLC-Fluorescence Method for the Determination of Ivermectin Residues in Commercial Milk. Journal of Experimental Food Chemistry, 2016, 02, .	0.5	3
27	Effect of the anatomical point of hanging and dripping time on water retention of chicken carcasses. Journal of Applied Poultry Research, 2016, 25, 80-84.	0.6	3
28	Molecular Identification of Campylobacter jejuni and Campylobacter coli Isolated from Small-Scale Poultry Slaughterhouse in Lima, Peru. International Journal of Poultry Science, 2012, 11, 677-682.	0.6	3
29	EFFECT OF PRE-SLAUGHTER CONFINEMENT STRESS ON PHYSICOCHEMICAL PARAMETERS OF CHICKEN MEAT. Ciencia Animal Brasileira, 0, 20, .	0.3	2
30	DeterminaciÃ³n de residuos de antibiÃ³ticos veterinarios en productos de origen animal mediante cromatografÃa lÃquida. VigilÃncia SanitÃria Em Debate: Sociedade, CiÃncia & Tecnologia, 2018, 6, 122.	0.3	2
31	Efecto sedante de un extracto alcohÃlico de Valeriana sp en alevinos de tilapia (Oreochromis Tj ETQq1 1 0.784314 rgBT /Overlock 1 Veterinarias Del Peru, 2022, 33, e21063.	0.0	1
32	Application of High Performance Liquid Chromatography for Identification of Mycobacterium spp. , 2015, , .		0
33	ParÃmetros productivos y sanguÃneos en pollos de carne suplementados con cocarboxilasa. Revista Brasileira De CiÃncia VeterinÃria, 2016, 23, 200-205.	0.0	0
34	Uso del agua de coco (Cocos nucifera) como terapia electrolÃtica intravenosa en caninos deshidratados. Revista De Investigaciones Veterinarias Del Peru, 2018, 29, 734-742.	0.0	0