

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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#	ARTICLE	IF	CITATIONS
1	Efecto sedante de un extracto alcohólico de Valeriana sp en alevinos de tilapia (<i>Oreochromis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Veterinarias Del Peru, 2022, 33, e21063.	0.0	1
2	Enteric Viral Infections among Domesticated South American Camelids: First Detection of Mammalian Orthoreovirus in Camelids. <i>Animals</i> , 2021, 11, 1455.	1.0	5
3	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
4	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
5	Nutritional and Sensory Quality of the Freshwater Prawn <i>Macrobrachium rosenbergii</i> and the Influence of Packaging Permeability on its Shelf Life. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 703-714.	0.6	6
6	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
7	Determinación de residuos de antibióticos veterinarios en productos de origen animal mediante cromatografía líquida. <i>Vigilancia Sanitaria Em Debate: Sociedade, Ciência & Tecnologia</i> , 2018, 6, 122.	0.3	2
8	Uso del agua de coco (<i>Cocos nucifera</i>) como terapia electrolítica intravenosa en caninos deshidratados. <i>Revista De Investigaciones Veterinarias Del Peru</i> , 2018, 29, 734-742.	0.0	0
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	Development of HPLC-Fluorescence Method for the Determination of Ivermectin Residues in Commercial Milk. <i>Journal of Experimental Food Chemistry</i> , 2016, 02, .	0.5	3
11	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
12	Effect of UV-C Radiation on Shelf life of Vacuum Package <i>Colossoma Macropomum</i> x <i>Piaractus Mesopotamicus</i> Fillets. <i>Procedia Food Science</i> , 2016, 7, 13-16.	0.6	7
13	Effect of the anatomical point of hanging and dripping time on water retention of chicken carcasses. <i>Journal of Applied Poultry Research</i> , 2016, 25, 80-84.	0.6	3
14	Parámetros productivos y sanguíneos en pollos de carne suplementados con cocarboxilasa. <i>Revista Brasileira De Ciência Veterinária</i> , 2016, 23, 200-205.	0.0	0
15	Biogenic Amines as a Quality Index in Shredded Cooked Chicken Breast Fillet Stored Under Refrigeration and Modified Atmosphere. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2043-2048.	0.9	11
16	Evaluation of biogenic amines levels, and biochemical and microbiological characterization of Italian-type salami sold in Rio de Janeiro, Brazil. <i>Italian Journal of Food Safety</i> , 2015, 4, 4048.	0.5	3
17	Application of High Performance Liquid Chromatography for Identification of <i>Mycobacterium</i> spp. , 2015, , .		0
18	Chromatographic detection of nitrofurans in foods of animal origin. <i>Arquivos Do Instituto Biologico</i> , 2015, 82, .	0.4	7

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19	Simultaneous Determination of Lactulose and Lactose in Conserved Milk by HPLC-RID. Journal of Chemistry, 2015, 2015, 1-6.	0.9	21
20	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
21	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
22	Biogenic amines as bacterial quality indicators in different poultry meat species. LWT - Food Science and Technology, 2015, 60, 15-21.	2.5	70
23	Partial sodium replacement in tilapia steak without loss of acceptability. Food Science and Technology International, 2015, 21, 295-305.	1.1	8
24	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
25	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
26	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
27	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
28	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
29	MÃ©todos cromatogrÃ¡ficos para determinar aminos biogÃ©nicas em alimentos de origem animal. Brazilian Journal of Veterinary Research and Animal Science, 2013, 50, 430.	0.2	15
30	Concentration of Biogenic Amines in Rainbow Trout (<i>Oncorhynchus mykiss</i>) Preserved in Ice and its Relationship with Physicochemical Parameters of Quality. Journal of Aquaculture Research & Development, 2013, 04, .	0.4	21
31	Effect of high hydrostatic pressure on the color and texture parameters of refrigerated Caiman (<i>Caiman crocodilus yacare</i>) tail meat. Meat Science, 2012, 91, 255-260.	2.7	40
32	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
33	Biochemical changes in alternative poultry meat during refrigerated storage. Revista Brasileira De CiÃªncia VeterinÃ¡ria, 2012, 19, 195-200.	0.0	11
34	EFFECT OF PRE-SLAUGHTER CONFINEMENT STRESS ON PHYSICOCHEMICAL PARAMETERS OF CHICKEN MEAT. Ciencia Animal Brasileira, 0, 20, .	0.3	2