

Eugene Vorobiev

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

149
papers

6,872
citations

51
h-index

80
g-index

151
ext. papers

7,683
ext. citations

5.4
avg, IF

6.28
L-index

#	Paper	IF	Citations
149	Equipment and recent advances in pulsed electric fields 2022 , 149-172		2
148	History of Pulsed Electric Fields in Food Processing. <i>Food Engineering Series</i> , 2022 , 3-54	0.5	
147	High voltage electrical treatments can eco-efficiently promote the production of high added value peptides during chymotryptic hydrolysis of β -lactoglobulin. <i>Food Bioscience</i> , 2022 , 47, 101610	4.9	1
146	Mechanical damage and thermal effect induced by ultrasonic treatment in olive leaf tissue. Impact on polyphenols recovery.. <i>Ultrasonics Sonochemistry</i> , 2021 , 82, 105895	8.9	0
145	Effects of Pulsed Electric Energy in Food and Agricultural Products: A Review of Recent Research Advances 2021 , 173-198		
144	Cell disintegration of apple peels induced by pulsed electric field and efficiency of bio-compound extraction. <i>Food and Bioproducts Processing</i> , 2020 , 122, 13-21	4.9	21
143	Comparison of aqueous extraction assisted by pulsed electric energy and ultrasonication: Efficiencies for different microalgal species. <i>Algal Research</i> , 2020 , 47, 101857	5	3
142	Two-step procedure for selective recovery of bio-molecules from microalga <i>Nannochloropsis oculata</i> assisted by high voltage electrical discharges. <i>Bioresource Technology</i> , 2020 , 302, 122893	11	9
141	Multistage aqueous and non-aqueous extraction of bio-molecules from microalga <i>Phaeodactylum tricorutum</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102367	6.8	8
140	Drying 2020 , 149-177		
139	Techniques to Detect Electroporation 2020 , 51-84		2
138	Fruits: Apple, Tomato, and Citruses 2020 , 211-241		
137	Biomass Feedstocks 2020 , 337-398		
136	Solid/Liquid Extraction and Expression 2020 , 113-148		13
135	Pulse Generators and Producers of Equipment 2020 , 85-109		
134	Potato and Carrot Crops 2020 , 277-297		2
133	Selective and eco-friendly recovery of glucosinolates from mustard seeds (<i>Brassica juncea</i>) using process optimization and innovative pretreatment (high voltage electrical discharges). <i>Food and Bioproducts Processing</i> , 2020 , 124, 11-23	4.9	8

132	Residence time distribution and flow pattern modeling of oilseeds in a pilot screw press. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2020 , 27, 65	1.5	1
131	Control of the sugar/ethanol conversion rate during moderate pulsed electric field-assisted fermentation of a <i>Hanseniaspora</i> sp. strain to produce low-alcohol cider. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102258	6.8	14
130	Effects of Pulsed Electric Fields on Vacuum Drying and Quality Characteristics of Dried Carrot. <i>Food and Bioprocess Technology</i> , 2020 , 13, 45-52	5.1	13
129	Impacts of preliminary vacuum drying and pulsed electric field treatment on characteristics of fried potatoes. <i>Journal of Food Engineering</i> , 2020 , 276, 109898	6	16
128	Impact of pulsed electric fields on vacuum drying kinetics and physicochemical properties of carrot. <i>Food Research International</i> , 2020 , 137, 109658	7	15
127	Recent insights in the impact of emerging technologies on lactic acid bacteria: A review. <i>Food Research International</i> , 2020 , 137, 109544	7	17
126	Effect of Pulsed Electric Fields on the Growth and Acidification Kinetics of Subsp.. <i>Foods</i> , 2020 , 9,	4.9	2
125	Substantial Improvement of Tryptic and Chymotryptic Hydrolysis of β -Lactoglobulin Pretreated with High Voltage Electrical Treatments. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 14775-14785	8.3	7
124	Comparison of aqueous extraction efficiency and biological activities of polyphenols from pomegranate peels assisted by infrared, ultrasound, pulsed electric fields and high-voltage electrical discharges. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 58, 102212	6.8	49
123	Gas-assisted oil expression from oilseeds 2019 , 315-333		1
122	Pulsed electric field in green processing and preservation of food products 2019 , 403-430		5
121	Application of high-voltage electrical discharges and high-pressure homogenization for recovery of intracellular compounds from microalgae <i>Parachlorella kessleri</i> . <i>Bioprocess and Biosystems Engineering</i> , 2019 , 42, 29-36	3.7	16
120	Emerging techniques for cell disruption and extraction of valuable bio-molecules of microalgae <i>Nannochloropsis</i> sp. <i>Bioprocess and Biosystems Engineering</i> , 2019 , 42, 173-186	3.7	31
119	Convective air, microwave, and combined drying of potato pre-treated by pulsed electric fields. <i>Drying Technology</i> , 2019 , 37, 1704-1713	2.6	14
118	Correlations between disintegration degree of fruit skin cells induced by ultrasound and efficiency of bio-compounds extraction. <i>Ultrasonics Sonochemistry</i> , 2019 , 52, 280-285	8.9	9
117	Effects of preliminary treatment by pulsed electric fields and convective air-drying on characteristics of fried potato. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 454-460	6.8	20
116	Impact of pretreatments on the solid/liquid expression behavior of canola seeds based on the simplified computational method. <i>Industrial Crops and Products</i> , 2018 , 113, 135-141	5.9	3
115	Selectivity of ultrasound-assisted aqueous extraction of valuable compounds from flesh and peel of apple tissues. <i>LWT - Food Science and Technology</i> , 2018 , 93, 511-516	5.4	19

114	Comparison of conventional and ultrasound-assisted aqueous extraction of soluble matter and phenolic compounds from apple flesh. <i>European Food Research and Technology</i> , 2018 , 244, 1683-1689	3.4	2
113	Pulsed electric field treatment of citrus fruits: Improvement of juice and polyphenols extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 46, 153-161	6.8	88
112	Emerging technologies for the extraction of polyphenols from natural sources 2018 , 265-293		2
111	Effects of pulsed electric fields treatment on vacuum drying of potato tissue. <i>LWT - Food Science and Technology</i> , 2018 , 95, 289-294	5.4	44
110	Characterization of oilseeds mechanical expression in an instrumented pilot screw press. <i>Industrial Crops and Products</i> , 2018 , 121, 106-113	5.9	23
109	Electrotechnologies, microwaves, and ultrasounds combined with binary mixtures of ethanol and water to extract steviol glycosides and antioxidant compounds from <i>Stevia rebaudiana</i> leaves. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13179	2.1	41
108	Solvent-Free Extraction. <i>Comprehensive Analytical Chemistry</i> , 2017 , 225-254	1.9	4
107	Pectin recovery from sugar beet pulp enhanced by high-voltage electrical discharges. <i>Food and Bioproducts Processing</i> , 2017 , 103, 95-103	4.9	32
106	Pulsed Electric Fields Pretreatments for the Cooking of Foods. <i>Food Engineering Reviews</i> , 2017 , 9, 71-81	6.5	14
105	Effects of pulsed electric energy on sucrose nucleation in supersaturated solutions. <i>Journal of Food Engineering</i> , 2017 , 199, 19-26	6	4
104	Techniques to Detect Electroporation in Food Tissues 2017 , 1467-1488		
103	Selective Extraction of Molecules from Biomaterials by Pulsed Electric Field Treatment 2017 , 655-670		2
102	Pulsed Electric Fields Pretreatments for the Cooking of Foods. <i>Food Engineering Reviews</i> , 2017 , 9, 226-236	6.5	17
101	Gas assisted mechanical expression (GAME) for the selective recovery of lipophilic and hydrophilic compounds from olive kernel. <i>Journal of Cleaner Production</i> , 2017 , 166, 387-394	10.3	25
100	Purification of juices obtained with innovative pulsed electric field and alkaline pressing of sugar beet tissue. <i>Separation and Purification Technology</i> , 2017 , 173, 156-164	8.3	7
99	High Voltage Electrical Treatments To Improve the Protein Susceptibility to Enzymatic Hydrolysis. <i>ACS Sustainable Chemistry and Engineering</i> , 2017 , 5, 11706-11714	8.3	17
98	Emerging Technologies for the Recovery of Valuable Compounds From Grape Processing By-Products 2017 , 155-181		8
97	Application of Pulsed Electric Energies for Oil and Polyphenol Extraction from Sesame Cake and Sesame Seeds 2017 , 2699-2712		2

96	Selective Extraction of Biocompounds from <i>Stevia rebaudiana</i> Bertoni Leaves Using Electrotechnologies 2017 , 2751-2761		1
95	Application of Pulsed Electric Energy for Lignocellulosic Biorefinery 2017 , 2843-2861		1
94	Application of Pulsed Electric Fields for Root and Tuber Crops Biorefinery 2017 , 2899-2922		3
93	Pulsed Electric Fields for Food Industry: Historical Overview 2017 , 2335-2354		4
92	Application of Pulsed Electric Energy for Grape Waste Biorefinery 2017 , 2781-2798		1
91	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. <i>Food Engineering Reviews</i> , 2016 , 8, 214-234	6.5	102
90	Changes in polyphenol profiles and color composition of freshly fermented model wine due to pulsed electric field, enzymes and thermovinification pretreatments. <i>Food Chemistry</i> , 2016 , 194, 944-50	8.5	53
89	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. <i>Food Chemistry</i> , 2016 , 192, 842-8	8.5	102
88	Effect of pulsed electric field treatment during cold maceration and alcoholic fermentation on major red wine qualitative and quantitative parameters. <i>Food Chemistry</i> , 2016 , 213, 352-360	8.5	17
87	Application of Pulsed Electric Energy for Lignocellulosic Biorefinery 2016 , 1-19		
86	Techniques to Detect Electroporation in Food Tissues 2016 , 1-23		
85	Ultrasound enhanced aqueous extraction from rapeseed green biomass for polyphenol and protein valorization. <i>Comptes Rendus Chimie</i> , 2016 , 19, 766-777	2.7	18
84	Recent insights for the green recovery of inulin from plant food materials using non-conventional extraction technologies: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 1-9	6.8	78
83	Impact of pulsed electric fields on polyphenols extraction from Norway spruce bark. <i>Industrial Crops and Products</i> , 2016 , 80, 50-58	5.9	40
82	Selective Extraction of Molecules from Biomaterials by Pulsed Electric Field Treatment 2016 , 1-16		3
81	Pulsed Electric Fields for Food Industry: Historical Overview 2016 , 1-20		
80	Application of Pulsed Electric Energy for Grape Waste Biorefinery 2016 , 1-18		
79	Selective Extraction of Biocompounds from <i>Stevia rebaudiana</i> Bertoni Leaves Using Electrotechnologies 2016 , 1-11		

78	Application of Pulsed Electric Fields for Root and Tuber Crops Biorefinery 2016 , 1-24		1
77	Effects of pulsed electric fields assisted osmotic dehydration on freezing-thawing and texture of apple tissue. <i>Journal of Food Engineering</i> , 2016 , 183, 32-38	6	31
76	Recovery of colorants from red prickly pear peels and pulps enhanced by pulsed electric field and ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 336-344	6.8	96
75	Energy-efficient biomass processing with pulsed electric fields for bioeconomy and sustainable development. <i>Biotechnology for Biofuels</i> , 2016 , 9, 94	7.8	129
74	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. <i>Food Research International</i> , 2016 , 85, 59-66	7	118
73	Pulsed electric field assisted vacuum freeze-drying of apple tissue. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 35, 52-57	6.8	74
72	Effect of Alternative Physical Treatments (Ultrasounds, Pulsed Electric Fields, and High-Voltage Electrical Discharges) on Selective Recovery of Bio-compounds from Fermented Grape Pomace. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1139-1148	5.1	131
71	Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. <i>Journal of Food Engineering</i> , 2015 , 167, 38-44	6	162
70	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. <i>Food Research International</i> , 2015 , 77, 711-717	7	52
69	New Approaches for the Use of Non-conventional Cell Disruption Technologies to Extract Potential Food Additives and Nutraceuticals from Microalgae. <i>Food Engineering Reviews</i> , 2015 , 7, 45-62	6.5	186
68	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. <i>Food Research International</i> , 2015 , 77, 773-798	7	413
67	Gas assisted mechanical expression (GAME) as a promising technology for oil and phenolic compound recovery from tiger nuts. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 32, 172-180	6.8	42
66	Emerging technologies for the recovery of isothiocyanates, protein and phenolic compounds from rapeseed and rapeseed press-cake: Effect of high voltage electrical discharges. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 31, 67-72	6.8	48
65	Application of pulsed electric fields and high voltage electrical discharges for oil extraction from sesame seeds. <i>Journal of Food Engineering</i> , 2015 , 153, 20-27	6	76
64	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. <i>Food Engineering Reviews</i> , 2015 , 7, 357-381	6.5	170
63	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae <i>Nannochloropsis</i> spp. using the binary mixture of organic solvents and water. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 27, 79-85	6.8	96
62	Better damage of chicory tissue by combined electroporation and ohmic heating for solute extraction. <i>Food and Bioproducts Processing</i> , 2015 , 94, 248-254	4.9	18
61	Evaluating the potential of cell disruption technologies for green selective extraction of antioxidant compounds from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Journal of Food Engineering</i> , 2015 , 149, 222-228	6	91

60	Impact of pulsed electric field and preheating on the lime purification of raw sugar beet expressed juices. <i>Food and Bioproducts Processing</i> , 2015 , 95, 323-331	4.9	11
59	Selective Extraction from Food Plants and Residues by Pulsed Electric Field 2015 , 307-332		
58	Solvent-free extraction of food and natural products. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 157-168	14.6	120
57	Effect of pulsed electric fields and high voltage electrical discharges on polyphenol and protein extraction from sesame cake. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 170-177	6.8	95
56	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. <i>Food and Bioprocess Technology</i> , 2015 , 8, 885-894	5.1	217
55	<i>S. cerevisiae</i> fermentation activity after moderate pulsed electric field pre-treatments. <i>Bioelectrochemistry</i> , 2015 , 103, 92-7	5.6	38
54	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae <i>Nannochloropsis</i> . <i>Algal Research</i> , 2015 , 8, 128-134	5	142
53	Dual-porosity model of liquid extraction by pressing from biological tissue modified by electroporation. <i>Journal of Food Engineering</i> , 2014 , 137, 76-87	6	19
52	Extraction of valuable biocompounds assisted by high voltage electrical discharges: A review. <i>Comptes Rendus Chimie</i> , 2014 , 17, 197-203	2.7	128
51	Electroporation in food processing and biorefinery. <i>Journal of Membrane Biology</i> , 2014 , 247, 1279-304	2.3	168
50	Stimulation of <i>Saccharomyces cerevisiae</i> Cultures by Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3328-3335	5.1	27
49	Structural and biochemical changes induced by pulsed electric field treatments on Cabernet Sauvignon grape berry skins: impact on cell wall total tannins and polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2925-34	5.7	71
48	A comparative study of physical pretreatments for the extraction of polyphenols and proteins from vine shoots. <i>Food Research International</i> , 2014 , 65, 462-468	7	98
47	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. <i>Food Research International</i> , 2014 , 65, 337-343	7	106
46	Alternative Pressing/Ultrafiltration Process for Sugar Beet Valorization: Impact of Pulsed Electric Field and Cossettes Preheating on the Qualitative Characteristics of Juices. <i>Food and Bioprocess Technology</i> , 2014 , 7, 795-805	5.1	25
45	Effects of Pulsed Electric Fields on Cabernet Sauvignon Grape Berries and on the Characteristics of Wines. <i>Food and Bioprocess Technology</i> , 2014 , 7, 424-436	5.1	71
44	Dual-porosity model of solute diffusion in biological tissue modified by electroporation. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2014 , 1838, 1950-66	3.8	24
43	Numerical and analytical modeling of solid-liquid expression from soft plant materials. <i>AIChE Journal</i> , 2013 , 59, 4762-4771	3.6	13

42	Mechanical Continuous Oil Expression from Oilseeds: A Review. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1-16	5.1	110
41	Pulsed electric field, ultrasound, and thermal pretreatments for better phenolic extraction during red fermentation. <i>European Food Research and Technology</i> , 2013 , 236, 47-56	3.4	62
40	Enhancing Extraction from Solid Foods and Biosuspensions by Electrical Pulsed Energy (Pulsed Electric Field, Ohmic Heating, and High-Voltage Electrical Discharge). <i>Food Engineering Series</i> , 2013 , 415-428	9.5	2
39	Pilot scale inulin extraction from chicory roots assisted by pulsed electric fields. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1361-1368	3.8	40
38	Filtration diffusivity and expression behaviour of thermally and electrically pretreated sugar beet tissue and press-cake. <i>Separation and Purification Technology</i> , 2012 , 95, 118-125	8.3	22
37	Continuous pulsed electric field treatment of French cider apple and juice expression on the pilot scale belt press. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 14, 61-69	6.8	27
36	Improving apple juice expression and quality by pulsed electric field on an industrial scale. <i>LWT - Food Science and Technology</i> , 2012 , 49, 245-250	5.4	33
35	Pulse Electric Field-Assisted Extraction. <i>Contemporary Food Engineering</i> , 2011 , 25-84		12
34	Pulsed Electrical Discharges. <i>Contemporary Food Engineering</i> , 2011 , 145-172		5
33	Impact of apple processing modes on extracted juice quality: Pressing assisted by pulsed electric fields. <i>Journal of Food Engineering</i> , 2011 , 103, 52-61	6	105
32	Effect of pulsed electric fields treatment and mash size on extraction and composition of apple juices. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9611-6	5.7	20
31	Pulsed Electric Fields (PEF): Dehydration 2010 , 1384-1387		
30	Enhanced Extraction from Solid Foods and Biosuspensions by Pulsed Electrical Energy. <i>Food Engineering Reviews</i> , 2010 , 2, 95-108	6.5	154
29	Effect of a Pulsed Electric Field and Osmotic Treatment on Freezing of Potato Tissue. <i>Food Biophysics</i> , 2010 , 5, 247-254	3.2	73
28	Solid-Liquid expression from denaturated plant tissue: Filtration-consolidation behaviour. <i>Journal of Food Engineering</i> , 2010 , 96, 29-36	6	31
27	Acoustic impulse response in apple tissues treated by pulsed electric field. <i>Biosystems Engineering</i> , 2010 , 105, 266-272	4.8	52
26	Effect of Blanching by Ohmic Heating on the Osmotic Dehydration Behavior of Apple Cubes. <i>Drying Technology</i> , 2009 , 27, 739-746	2.6	19
25	Effect of a Pulsed Electric Field Treatment on Expression Behavior and Juice Quality of Chardonnay Grape. <i>Food Biophysics</i> , 2009 , 4, 191-198	3.2	75

24	COMPRESSING BEHAVIOR AND TEXTURE EVALUATION FOR POTATOES PRETREATED BY PULSED ELECTRIC FIELD. <i>Journal of Texture Studies</i> , 2009 , 40, 208-224	3.6	21
23	Extraction of soluble matter from grape pomace by high voltage electrical discharges for polyphenol recovery: Effect of sulphur dioxide and thermal treatments. <i>Journal of Food Engineering</i> , 2009 , 95, 192-198	6	105
22	Electrically assisted extraction of soluble matter from chardonnay grape skins for polyphenol recovery. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1491-7	5.7	99
21	Freezing of potato tissue pre-treated by pulsed electric fields. <i>LWT - Food Science and Technology</i> , 2009 , 42, 576-580	5.4	69
20	Pulsed-Electric-Fields-Induced Effects in Plant Tissues: Fundamental Aspects and Perspectives of Applications. <i>Food Engineering Series</i> , 2009 , 39-81	0.5	10
19	Pulse Duration and Efficiency of Soft Cellular Tissue Disintegration by Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2008 , 1, 307-313	5.1	82
18	AQUEOUS EXTRACTION OF SOLUTES FROM FENNEL (FOENICULUM VULGARE) ASSISTED BY PULSED ELECTRIC FIELD. <i>Journal of Food Process Engineering</i> , 2008 , 31, 548-563	2.4	17
17	Selective extraction from carrot slices by pressing and washing enhanced by pulsed electric fields. <i>Separation and Purification Technology</i> , 2007 , 58, 267-273	8.3	72
16	Pulsed electric field enhanced drying of potato tissue. <i>Journal of Food Engineering</i> , 2007 , 78, 606-613	6	145
15	Effect of Pulsed Electric Field on the Osmotic Dehydration and Mass Transfer Kinetics of Apple Tissue. <i>Drying Technology</i> , 2005 , 23, 581-595	2.6	45
14	Temperature enhanced electroporation under the pulsed electric field treatment of food tissue. <i>Journal of Food Engineering</i> , 2005 , 69, 177-184	6	73
13	Does Electroporation Occur During the Ohmic Heating of Food?. <i>Journal of Food Science</i> , 2005 , 70, E308-E311	5.1	77
12	EFFECT OF CENTRIFUGAL FORCE ON THE AQUEOUS EXTRACTION OF SOLUTE FROM SUGAR BEET TISSUE PRETREATED BY A PULSED ELECTRIC FIELD. <i>Journal of Food Process Engineering</i> , 2005 , 28, 346-358	2.4	23
11	ENHANCEMENT OF PRESSING OF SUGAR BEET CUTS BY COMBINED OHMIC HEATING AND PULSED ELECTRIC FIELD TREATMENT. <i>Journal of Food Processing and Preservation</i> , 2005 , 29, 378-389	2.1	44
10	Kinetic model of sugar diffusion from sugar beet tissue treated by pulsed electric field. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 213-218	4.3	64
9	Constant Rate Expressing of Juice from Biological Tissue Enhanced by Pulsed Electric Field. <i>Drying Technology</i> , 2004 , 22, 2395-2408	2.6	13
8	Combined treatment of apples by pulsed electric fields and by heating at moderate temperature. <i>Journal of Food Engineering</i> , 2004 , 65, 211-217	6	69
7	Effect of moderate thermal and pulsed electric field treatments on textural properties of carrots, potatoes and apples. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 9-16	6.8	131

6	Pulsed Electric Field-Assisted Extraction of Juice from Food Plants. <i>Food Additives</i> , 2004 , 105-130		2
5	Solid-liquid expression of cellular materials enhanced by pulsed electric field. <i>Chemical Engineering and Processing: Process Intensification</i> , 2003 , 42, 249-257	3-7	75
4	Enhanced expression of juice from soft vegetable tissues by pulsed electric fields: consolidation stages analysis. <i>Journal of Food Engineering</i> , 2003 , 59, 309-317	6	77
3	Optimisation of Pulsed Electric Field Strength for Electroporation of Vegetable Tissues. <i>Biosystems Engineering</i> , 2003 , 86, 339-345	4.8	107
2	Effect of moderate electric field pulses on the diffusion coefficient of soluble substances from apple slices. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 73-86	3.8	93
1	Electrical treatment of apple cossettes for intensifying juice pressing. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1668-1674	4.3	132