

# Jeremy Petit

## List of Publications by Year in descending order

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Version: 2024-02-01

52  
papers

1,581  
citations

279487

23  
h-index

315357

38  
g-index

52  
all docs

52  
docs citations

52  
times ranked

1648  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of drying and grinding in production of fruit and vegetable powders: A review. <i>Journal of Food Engineering</i> , 2016, 188, 32-49.	2.7	301
2	Influence of calcium on $\beta$ -lactoglobulin denaturation kinetics: Implications in unfolding and aggregation mechanisms. <i>Journal of Dairy Science</i> , 2011, 94, 5794-5810.	1.4	89
3	<i>Lactobacillus rhamnosus</i> GG encapsulation by spray-drying: Milk proteins clotting control to produce innovative matrices. <i>Journal of Food Engineering</i> , 2017, 193, 10-19.	2.7	70
4	Recent advances on lactose intolerance: Tolerance thresholds and currently available answers. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3344-3356.	5.4	58
5	$\beta$ -lactoglobulin denaturation, aggregation, and fouling in a plate heat exchanger: Pilot-scale experiments and dimensional analysis. <i>Chemical Engineering Science</i> , 2013, 101, 432-450.	1.9	51
6	Analysis by Raman spectroscopy of the conformational structure of whey proteins constituting fouling deposits during the processing in a heat exchanger. <i>Journal of Food Engineering</i> , 2012, 110, 86-94.	2.7	49
7	Encapsulation of curcumin in milk powders by spray-drying: Physicochemistry, rehydration properties, and stability during storage. <i>Powder Technology</i> , 2019, 345, 601-607.	2.1	48
8	Improvement of antioxidant activity and polyphenol content of <i>Hypericum perforatum</i> and <i>Achillea millefolium</i> powders using successive grinding and sieving. <i>Industrial Crops and Products</i> , 2016, 87, 116-123.	2.5	45
9	Digestibility of common native starches with reference to starch granule size, shape and surface features towards guidelines for starch-containing food products. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2132-2140.	1.3	44
10	Predicting the distribution of whey protein fouling in a plate heat exchanger using the kinetic parameters of the thermal denaturation reaction of $\beta$ -lactoglobulin and the bulk temperature profiles. <i>Journal of Dairy Science</i> , 2016, 99, 9611-9630.	1.4	42
11	Antioxidant and antiacetylcholinesterase activities of different granulometric classes of <i>Salix alba</i> (L.) bark powders. <i>Powder Technology</i> , 2016, 301, 649-656.	2.1	39
12	Links between particle surface hardening and rehydration impairment during micellar casein powder storage. <i>Food Hydrocolloids</i> , 2016, 61, 277-285.	5.6	38
13	Surface chemistry and microscopy of food powders. <i>Progress in Surface Science</i> , 2017, 92, 409-429.	3.8	38
14	Structure, gelation, and antioxidant properties of curcumin-doped casein micelle powder produced by spray-drying. <i>Food and Function</i> , 2018, 9, 971-981.	2.1	38
15	Characterisation of flow properties of foutou and fofou flours, staple foods in West Africa, using the FT4 powder rheometer. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1128-1136.	1.6	34
16	A CFD model as a tool to simulate $\beta$ -lactoglobulin heat-induced denaturation and aggregation in a plate heat exchanger. <i>Journal of Food Engineering</i> , 2014, 136, 56-63.	2.7	32
17	Impact of formulation on reconstitution and flowability of spray-dried milk powders. <i>Powder Technology</i> , 2020, 372, 107-116.	2.1	32
18	Metal complexes stability constant determination by hyphenation of capillary electrophoresis with inductively coupled plasma mass spectrometry: The case of 1:1 metal-to-ligand stoichiometry. <i>Journal of Chromatography A</i> , 2009, 1216, 4113-4120.	1.8	31

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19	How do grinding and sieving impact on physicochemical properties, polyphenol content, and antioxidant activity of <i>Hieracium pilosella</i> L. powders?. <i>Journal of Functional Foods</i> , 2017, 35, 666-672.	1.6	29
20	Physico-chemical and rheological properties of Lebanese kishk powder, a dried fermented milk-cereal mixture. <i>Powder Technology</i> , 2016, 292, 307-313.	2.1	27
21	Impact of Spray-Drying Process Parameters on Dairy Powder Surface Composition and Properties. <i>Drying Technology</i> , 2015, 33, 1654-1661.	1.7	26
22	Advances in Food Powder Agglomeration Engineering. <i>Advances in Food and Nutrition Research</i> , 2013, 69, 41-103.	1.5	25
23	Role of Whey Components in the Kinetics and Thermodynamics of $\beta$ -Lactoglobulin Unfolding and Aggregation. <i>Food and Bioprocess Technology</i> , 2016, 9, 1367-1379.	2.6	25
24	Is it possible to modulate the structure of skim milk particle through drying process and parameters?. <i>Journal of Food Engineering</i> , 2014, 142, 179-189.	2.7	24
25	Storage-induced caking of cocoa powder. <i>Journal of Food Engineering</i> , 2017, 199, 42-53.	2.7	24
26	Toward a better determination of dairy powders surface composition through XPS matrices development. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 125, 12-20.	2.5	23
27	Local modifications of whey protein isolate powder surface during high temperature storage. <i>Journal of Food Engineering</i> , 2016, 178, 39-46.	2.7	22
28	Stability constants determination of successive metal complexes by hyphenated CE-ICPMS. <i>Electrophoresis</i> , 2010, 31, 355-363.	1.3	21
29	Ethnobotanical study of medicinal plants used by traditional healers for the treatment of oxidative stress-related diseases in the Congo Basin. <i>Journal of Herbal Medicine</i> , 2018, 13, 76-90.	1.0	21
30	Structure and gelation properties of casein micelles doped with curcumin under acidic conditions. <i>Food and Function</i> , 2015, 6, 3624-3633.	2.1	20
31	Successive grinding and sieving as a new tool to fractionate polyphenols and antioxidants of plants powders: Application to <i>Boscia senegalensis</i> seeds, <i>Dichrostachys glomerata</i> fruits, and <i>Hibiscus sabdariffa</i> calyx powders. <i>Food Science and Nutrition</i> , 2019, 7, 1795-1806.	1.5	19
32	Nutritional quality evaluation of commercial protein supplements. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2586-2594.	1.3	19
33	A dimensional analysis approach for modelling the size of droplets formed by bi-fluid atomisation. <i>Journal of Food Engineering</i> , 2015, 149, 237-247.	2.7	18
34	Cocoa powder surface composition during aging: A focus on fat. <i>Powder Technology</i> , 2016, 292, 195-202.	2.1	16
35	Impact of Thermal and Chemical Pretreatments on Physicochemical, Rheological, and Functional Properties of Sweet Potato ( <i>Ipomea batatas</i> Lam) Flour. <i>Food and Bioprocess Technology</i> , 2014, 7, 3618-3628.	2.6	15
36	Effect of sieved fractionation on the physical, flow and hydration properties of <i>Boscia senegalensis</i> Lam., <i>Dichostachys glomerata</i> Forssk. and <i>Hibiscus sabdariffa</i> L. powders. <i>Food Science and Biotechnology</i> , 2019, 28, 1375-1389.	1.2	15

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37	Impact of spray-drying conditions on physicochemical properties and rehydration ability of skim dromedary and cow's milk powders. <i>Drying Technology</i> , 2022, 40, 665-677.	1.7	14
38	Main powder physicochemical characteristics influencing their reconstitution behavior. <i>Powder Technology</i> , 2021, 383, 65-73.	2.1	14
39	Effect of particle size and formulation on powder rheology. <i>Particulate Science and Technology</i> , 2021, 39, 362-370.	1.1	12
40	Effect of milling and sieving processes on the physicochemical properties of okra seed powders. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2517-2530.	1.3	11
41	Impact of the whey protein/casein ratio on the reconstitution and flow properties of spray-dried dairy protein powders. <i>Powder Technology</i> , 2021, 391, 275-281.	2.1	11
42	Granulomorphometry: A suitable tool for identifying hydrophobic and disulfide bonds in $\beta$ -lactoglobulin aggregates. Application to the study of $\beta$ -lactoglobulin aggregation mechanism between 70 and 95°C. <i>Journal of Dairy Science</i> , 2012, 95, 4188-4202.	1.4	10
43	High-Throughput Identification of Candidate Strains for Biopreservation by Using Bioluminescent <i>Listeria monocytogenes</i> . <i>Frontiers in Microbiology</i> , 2018, 9, 1883.	1.5	8
44	Chemical fractionation of caseins by differential precipitation: influence of pH, calcium addition, protein concentration and temperature on the depletion in $\beta$ - and $\beta$ -caseins. <i>International Journal of Food Science and Technology</i> , 2020, 55, 542-552.	1.3	8
45	Effect of particle size on flow behaviour and physical properties of semi-ripe plantain ( <i>Musa</i> ) Tj ETQq1_1_0.784314 rgBT 1.3	1.3	7
46	Shaving and breaking bacterial chains with a viscous flow. <i>Soft Matter</i> , 2020, 16, 9273-9291.	1.2	6
47	Inline high frequency ultrasonic particle sizer. <i>Review of Scientific Instruments</i> , 2013, 84, 075101.	0.6	3
48	Impact of spray-drying conditions on flow properties of skim dromedary and cow's milk powders using the FT4 powder rheometer. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15566.	0.9	3
49	Descriptive modelling of food powders reconstitution kinetics followed by laser granulometry. <i>Chemical Engineering Science</i> , 2022, , 117440.	1.9	3
50	Total phenolic content, antioxidant activity, shelf-life and reconstitutability of okra seeds powder: influence of milling and sieving processes. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5139-5149.	1.3	2
51	Relationship between drying and grinding parameters and physicochemical properties of <i>Hibiscus sabdariffa</i> calyx powders. <i>Particulate Science and Technology</i> , 2023, 41, 32-41.	1.1	1
52	Manufacturing of Composite Pasta by a Mixing Plan. <i>Food and Nutrition Sciences (Print)</i> , 2021, 12, 206-221.	0.2	0