Jeremy Petit

List of Publications by Year in descending order

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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	Relationship between drying and grinding parameters and physicochemical properties of Hibiscus sabdariffa calyx powders. Particulate Science and Technology, 2023, 41, 32-41.	1.1	1
2	Impact of spray-drying conditions on physicochemical properties and rehydration ability of skim dromedary and cow's milk powders. Drying Technology, 2022, 40, 665-677.	1.7	14
3	Descriptive modelling of food powders reconstitution kinetics followed by laser granulometry. Chemical Engineering Science, 2022, , 117440.	1.9	3
4	Effect of particle size and formulation on powder rheology. Particulate Science and Technology, 2021, 39, 362-370.	1.1	12
5	Effect of particle size on flow behaviour and physical properties of semiâ€ripe plantain (AAB Musa) Tj ETQq1 1 0.784314 rgBT /O	1.3	7
6	Manufacturing of Composite Pasta by a Mixing Plan. Food and Nutrition Sciences (Print), 2021, 12, 206-221.	0.2	0
7	Main powder physicochemical characteristics influencing their reconstitution behavior. Powder Technology, 2021, 383, 65-73.	2.1	14
8	Impact of sprayâ€drying conditions on flow properties of skim dromedary and cow's milk powders using the FT4 powder rheometer. Journal of Food Processing and Preservation, 2021, 45, e15566.	0.9	3
9	Total phenolic content, antioxidant activity, shelfâ€life and reconstitutability of okra seeds powder: influence of milling and sieving processes. International Journal of Food Science and Technology, 2021, 56, 5139-5149.	1.3	2
10	Impact of the whey protein/casein ratio on the reconstitution and flow properties of spray-dried dairy protein powders. Powder Technology, 2021, 391, 275-281.	2.1	11
11	Chemical fractionation of caseins by differential precipitation: influence of pH, calcium addition, protein concentration and temperature on the depletion in Î±â€•and Î²â€caseins. International Journal of Food Science and Technology, 2020, 55, 542-552.	1.3	8
12	Effect of milling and sieving processes on the physicochemical properties of okra seed powders. International Journal of Food Science and Technology, 2020, 55, 2517-2530.	1.3	11
13	Shaving and breaking bacterial chains with a viscous flow. Soft Matter, 2020, 16, 9273-9291.	1.2	6
14	Impact of formulation on reconstitution and flowability of spray-dried milk powders. Powder Technology, 2020, 372, 107-116.	2.1	32
15	Encapsulation of curcumin in milk powders by spray-drying: Physicochemistry, rehydration properties, and stability during storage. Powder Technology, 2019, 345, 601-607.	2.1	48
16	Successive grinding and sieving as a new tool to fractionate polyphenols and antioxidants of plants powders: Application to Boscia senegalensis seeds, Dichrostachys glomerata fruits, and Hibiscus sabdariffa calyx powders. Food Science and Nutrition, 2019, 7, 1795-1806.	1.5	19
17	Effect of sieved fractionation on the physical, flow and hydration properties of Boscia senegalensis Lam., Dichostachys glomerata Forssk. and Hibiscus sabdariffa L. powders. Food Science and Biotechnology, 2019, 28, 1375-1389.	1.2	15
18	Nutritional quality evaluation of commercial protein supplements. International Journal of Food Science and Technology, 2019, 54, 2586-2594.	1.3	19

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19	Digestibility of common native starches with reference to starch granule size, shape and surface features towards guidelines for starchâ€containing food products. International Journal of Food Science and Technology, 2019, 54, 2132-2140.	1.3	44
20	Structure, gelation, and antioxidant properties of curcumin-doped casein micelle powder produced by spray-drying. Food and Function, 2018, 9, 971-981.	2.1	38
21	High-Throughput Identification of Candidate Strains for Biopreservation by Using Bioluminescent Listeria monocytogenes. Frontiers in Microbiology, 2018, 9, 1883.	1.5	8
22	Ethnobotanical study of medicinal plants used by traditional healers for the treatment of oxidative stress-related diseases in the Congo Basin. Journal of Herbal Medicine, 2018, 13, 76-90.	1.0	21
23	Recent advances on lactose intolerance: Tolerance thresholds and currently available answers. Critical Reviews in Food Science and Nutrition, 2017, 57, 3344-3356.	5.4	58
24	Characterisation of flow properties of foutou and foufou flours, staple foods in West Africa, using the FT4 powder rheometer. Journal of Food Measurement and Characterization, 2017, 11, 1128-1136.	1.6	34
25	Storage-induced caking of cocoa powder. Journal of Food Engineering, 2017, 199, 42-53.	2.7	24
26	Surface chemistry and microscopy of food powders. Progress in Surface Science, 2017, 92, 409-429.	3.8	38
27	How do grinding and sieving impact on physicochemical properties, polyphenol content, and antioxidant activity of Hieracium pilosella L. powders?. Journal of Functional Foods, 2017, 35, 666-672.	1.6	29
28	Lactobacillus rhamnosus GG encapsulation by spray-drying: Milk proteins clotting control to produce innovative matrices. Journal of Food Engineering, 2017, 193, 10-19.	2.7	70
29	Cocoa powder surface composition during aging: A focus on fat. Powder Technology, 2016, 292, 195-202.	2.1	16
30	Role of Whey Components in the Kinetics and Thermodynamics of Î²-Lactoglobulin Unfolding and Aggregation. Food and Bioprocess Technology, 2016, 9, 1367-1379.	2.6	25
31	Improvement of antioxidant activity and polyphenol content of Hypericum perforatum and Achillea millefolium powders using successive grinding and sieving. Industrial Crops and Products, 2016, 87, 116-123.	2.5	45
32	Physico-chemical and rheological properties of Lebanese kishk powder, a dried fermented milk-cereal mixture. Powder Technology, 2016, 292, 307-313.	2.1	27
33	Effects of drying and grinding in production of fruit and vegetable powders: A review. Journal of Food Engineering, 2016, 188, 32-49.	2.7	301
34	Links between particle surface hardening and rehydration impairment during micellar casein powder storage. Food Hydrocolloids, 2016, 61, 277-285.	5.6	38
35	Predicting the distribution of whey protein fouling in a plate heat exchanger using the kinetic parameters of the thermal denaturation reaction of Î²-lactoglobulin and the bulk temperature profiles. Journal of Dairy Science, 2016, 99, 9611-9630.	1.4	42
36	Antioxidant and antiacetylcholinesterase activities of different granulometric classes of Salix alba (L.) bark powders. Powder Technology, 2016, 301, 649-656.	2.1	39

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37	Local modifications of whey protein isolate powder surface during high temperature storage. Journal of Food Engineering, 2016, 178, 39-46.	2.7	22
38	Impact of Spray-Drying Process Parameters on Dairy Powder Surface Composition and Properties. Drying Technology, 2015, 33, 1654-1661.	1.7	26
39	Structure and gelation properties of casein micelles doped with curcumin under acidic conditions. Food and Function, 2015, 6, 3624-3633.	2.1	20
40	Toward a better determination of dairy powders surface composition through XPS matrices development. Colloids and Surfaces B: Biointerfaces, 2015, 125, 12-20.	2.5	23
41	A dimensional analysis approach for modelling the size of droplets formed by bi-fluid atomisation. Journal of Food Engineering, 2015, 149, 237-247.	2.7	18
42	A CFD model as a tool to simulate Î²-lactoglobulin heat-induced denaturation and aggregation in a plate heat exchanger. Journal of Food Engineering, 2014, 136, 56-63.	2.7	32
43	Impact of Thermal and Chemical Pretreatments on Physicochemical, Rheological, and Functional Properties of Sweet Potato (Ipomea batatas Lam) Flour. Food and Bioprocess Technology, 2014, 7, 3618-3628.	2.6	15
44	Is it possible to modulate the structure of skim milk particle through drying process and parameters?. Journal of Food Engineering, 2014, 142, 179-189.	2.7	24
45	Î²-lactoglobulin denaturation, aggregation, and fouling in a plate heat exchanger: Pilot-scale experiments and dimensional analysis. Chemical Engineering Science, 2013, 101, 432-450.	1.9	51
46	Advances in Food Powder Agglomeration Engineering. Advances in Food and Nutrition Research, 2013, 69, 41-103.	1.5	25
47	Inline high frequency ultrasonic particle sizer. Review of Scientific Instruments, 2013, 84, 075101.	0.6	3
48	Granulomorphometry: A suitable tool for identifying hydrophobic and disulfide bonds in Î²-lactoglobulin aggregates. Application to the study of Î²-lactoglobulin aggregation mechanism between 70 and 95Â°C. Journal of Dairy Science, 2012, 95, 4188-4202.	1.4	10
49	Analysis by Raman spectroscopy of the conformational structure of whey proteins constituting fouling deposits during the processing in a heat exchanger. Journal of Food Engineering, 2012, 110, 86-94.	2.7	49
50	Influence of calcium on Î²-lactoglobulin denaturation kinetics: Implications in unfolding and aggregation mechanisms. Journal of Dairy Science, 2011, 94, 5794-5810.	1.4	89
51	Stability constants determination of successive metal complexes by hyphenated CEâ€ICPMS. Electrophoresis, 2010, 31, 355-363.	1.3	21
52	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. Journal of Chromatography A, 2009, 1216, 4113-4120.	1.8	31