Josip Simunovic

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1242021/publications.pdf

Version: 2024-02-01

25	292	933447	940533
papers	citations	10 h-index	16 g-index

26	26	26	184
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Aseptic Processing of Sweetpotato Purees Using a Continuous Flow Microwave System. Journal of Food Science, 2005, 70, E531-E536.	3.1	57
2	Hydrogels: Characteristics and Application as Delivery Systems of Phenolic and Aroma Compounds. Foods, 2021, 10, 1252.	4.3	37
3	Carboxymethylcellulose hydrogels: Effect of its different amount on preservation of tart cherry anthocyanins and polyphenols. Current Plant Biology, 2021, 28, 100222.	4.7	20
4	Formulation and Stability of Cellulose-Based Delivery Systems of Raspberry Phenolics. Processes, 2021, 9, 90.	2.8	19
5	Polyphenols and Antioxidant Activity of Citrus Fiber/Blackberry Juice Complexes. Molecules, 2021, 26, 4400.	3.8	17
6	Thermophysical and Dielectric Properties ofSalsa Con Quesoand its Vegetable Ingredients at Sterilization Temperatures. International Journal of Food Properties, 2008, 11, 112-126.	3.0	15
7	Effects of Acid, Salt, and Soaking Time on the Dielectric Properties of Acidified Vegetables. International Journal of Food Properties, 2013, 16, 917-927.	3.0	12
8	Brown rice proteins as delivery system of phenolic and volatile compounds of raspberry juice. International Journal of Food Science and Technology, 2022, 57, 1866-1874.	2.7	12
9	Cellulose as a Delivery System of Raspberry Juice Volatiles and Their Stability. Molecules, 2020, 25, 2624.	3.8	11
10	Encapsulation of Fruit Flavor Compounds through Interaction with Polysaccharides. Molecules, 2021, 26, 4207.	3.8	11
11	Thermal mixing via acoustic vibration during continuous flow cooling of viscous food products. Food and Bioproducts Processing, 2016, 100, 551-559.	3.6	10
12	Retention of linalool and eugenol in hydrogels. International Journal of Food Science and Technology, 2020, 55, 1416-1425.	2.7	9
13	Apple Fibers as Carriers of Blackberry Juice Polyphenols: Development of Natural Functional Food Additives. Molecules, 2022, 27, 3029.	3.8	9
14	Volatiles and Antioxidant Activity of Citrus Fiber/Blackberry Gels: Influence of Sucrose and Trehalose. Plants, 2021, 10, 1640.	3.5	8
15	Encapsulation of Cinnamic Acid on Plant-Based Proteins: Evaluation by HPLC, DSC and FTIR-ATR. Plants, 2021, 10, 2158.	3.5	7
16	Orange-Fleshed Sweetpotato Puree: A Breakthrough Product for the Bakery Sector in Africa. , 2022, , 145-172.		6
17	Disaccharide Type Affected Phenolic and Volatile Compounds of Citrus Fiber-Blackberry Cream Fillings. Foods, 2021, 10, 243.	4.3	5
18	Microencapsulation of Chokeberry Polyphenols and Volatiles: Application of Alginate and Pectin as Wall Materials. Gels, 2021, 7, 231.	4.5	5

#	Article	IF	Citations
19	Encapsulation of Blackberry Phenolics and Volatiles Using Apple Fibers and Disaccharides. Polymers, 2022, 14, 2179.	4.5	5
20	Acid Inhibition on Polyphenol Oxidase and Peroxidase in Processing of Anthocyaninâ€Rich Juice and Coâ€product Recovery from Purpleâ€Fleshed Sweetpotatoes. Journal of Food Science, 2019, 84, 1730-1736.	3.1	4
21	Computerâ€aided design and experimental testing of continuous flow cooling of viscous foods. Journal of Food Process Engineering, 2018, 41, e12913.	2.9	3
22	Viability of microwave technology for accelerated cold brew coffee processing vs conventional brewing methods. Journal of Food Engineering, 2022, 317, 110866.	5.2	3
23	Adsorption of Quercetin on Brown Rice and Almond Protein Matrices: Effect of Quercetin Concentration. Foods, 2022, 11, 793.	4.3	3
24	Enhancement of continuous flow cooling using hydrophobic surface treatment. Journal of Food Engineering, 2021, 300, 110524.	5.2	2
25	Plantâ€based proteins as encapsulating materials for glucosylâ€hesperidin. International Journal of Food Science and Technology, 2022, 57, 728-737.	2.7	2