

Josip Simunovic

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

292
citations

933447

10
h-index

940533

16
g-index

26
all docs

26
docs citations

26
times ranked

184
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Viability of microwave technology for accelerated cold brew coffee processing vs conventional brewing methods. Journal of Food Engineering, 2022, 317, 110866.	5.2	3
3	Plant-based proteins as encapsulating materials for glucosylated hesperidin. International Journal of Food Science and Technology, 2022, 57, 728-737.	2.7	2
4	Orange-Fleshed Sweetpotato Puree: A Breakthrough Product for the Bakery Sector in Africa. , 2022, , 145-172.		6
5	Adsorption of Quercetin on Brown Rice and Almond Protein Matrices: Effect of Quercetin Concentration. Foods, 2022, 11, 793.	4.3	3
6	Apple Fibers as Carriers of Blackberry Juice Polyphenols: Development of Natural Functional Food Additives. Molecules, 2022, 27, 3029.	3.8	9
7	Encapsulation of Blackberry Phenolics and Volatiles Using Apple Fibers and Disaccharides. Polymers, 2022, 14, 2179.	4.5	5
8	Hydrogels: Characteristics and Application as Delivery Systems of Phenolic and Aroma Compounds. Foods, 2021, 10, 1252.	4.3	37
9	Polyphenols and Antioxidant Activity of Citrus Fiber/Blackberry Juice Complexes. Molecules, 2021, 26, 4400.	3.8	17
10	Enhancement of continuous flow cooling using hydrophobic surface treatment. Journal of Food Engineering, 2021, 300, 110524.	5.2	2
11	Encapsulation of Fruit Flavor Compounds through Interaction with Polysaccharides. Molecules, 2021, 26, 4207.	3.8	11
12	Volatiles and Antioxidant Activity of Citrus Fiber/Blackberry Gels: Influence of Sucrose and Trehalose. Plants, 2021, 10, 1640.	3.5	8
13	Carboxymethylcellulose hydrogels: Effect of its different amount on preservation of tart cherry anthocyanins and polyphenols. Current Plant Biology, 2021, 28, 100222.	4.7	20
14	Formulation and Stability of Cellulose-Based Delivery Systems of Raspberry Phenolics. Processes, 2021, 9, 90.	2.8	19
15	Disaccharide Type Affected Phenolic and Volatile Compounds of Citrus Fiber-Blackberry Cream Fillings. Foods, 2021, 10, 243.	4.3	5
16	Encapsulation of Cinnamic Acid on Plant-Based Proteins: Evaluation by HPLC, DSC and FTIR-ATR. Plants, 2021, 10, 2158.	3.5	7
17	Microencapsulation of Chokeberry Polyphenols and Volatiles: Application of Alginate and Pectin as Wall Materials. Gels, 2021, 7, 231.	4.5	5
18	Retention of linalool and eugenol in hydrogels. International Journal of Food Science and Technology, 2020, 55, 1416-1425.	2.7	9

#	ARTICLE	IF	CITATIONS
19	Cellulose as a Delivery System of Raspberry Juice Volatiles and Their Stability. <i>Molecules</i> , 2020, 25, 2624.	3.8	11
20	Acid Inhibition on Polyphenol Oxidase and Peroxidase in Processing of Anthocyanin-Rich Juice and Co-product Recovery from Purple-Fleshed Sweetpotatoes. <i>Journal of Food Science</i> , 2019, 84, 1730-1736.	3.1	4
21	Computer-aided design and experimental testing of continuous flow cooling of viscous foods. <i>Journal of Food Process Engineering</i> , 2018, 41, e12913.	2.9	3
22	Thermal mixing via acoustic vibration during continuous flow cooling of viscous food products. <i>Food and Bioproducts Processing</i> , 2016, 100, 551-559.	3.6	10
23	Effects of Acid, Salt, and Soaking Time on the Dielectric Properties of Acidified Vegetables. <i>International Journal of Food Properties</i> , 2013, 16, 917-927.	3.0	12
24	Thermophysical and Dielectric Properties of <i>Salsa Con Queso</i> and its Vegetable Ingredients at Sterilization Temperatures. <i>International Journal of Food Properties</i> , 2008, 11, 112-126.	3.0	15
25	Aseptic Processing of Sweetpotato Purees Using a Continuous Flow Microwave System. <i>Journal of Food Science</i> , 2005, 70, E531-E536.	3.1	57