

Maria J Sousa-Gallagher

List of Publications by Year in descending order

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58
papers

3,106
citations

236833

25
h-index

155592

55
g-index

59
all docs

59
docs citations

59
times ranked

3033
citing authors

#	ARTICLE	IF	CITATIONS
1	Biochemical pathways for the production of flavour compounds in cheeses during ripening: A review. <i>Dairy Science and Technology</i> , 2000, 80, 293-324.	0.9	969
2	Advances in the study of proteolysis during cheese ripening. <i>International Dairy Journal</i> , 2001, 11, 327-345.	1.5	540
3	Shrinkage and porosity of banana, pineapple and mango slices during air-drying. <i>Journal of Food Engineering</i> , 2008, 84, 430-440.	2.7	149
4	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of "Regional" cheese. <i>Journal of Food Engineering</i> , 2010, 97, 87-94.	2.7	90
5	Sorption isotherms and moisture sorption hysteresis of intermediate moisture content banana. <i>Journal of Food Engineering</i> , 2008, 86, 342-348.	2.7	82
6	Comparison of Plant and Animal Rennets in Terms of Microbiological, Chemical, and Proteolysis Characteristics of Ovine Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 74-81.	2.4	80
7	Preliminary observations on proteolysis in Manchego cheese made with a defined-strain starter culture and adjunct starter (<i>Lactobacillus plantarum</i>) or a commercial starter. <i>International Dairy Journal</i> , 2003, 13, 169-178.	1.5	79
8	Advances in the role of a plant coagulant (<i>Cynara cardunculus</i>) in vitro and during ripening of cheeses from several milk species. <i>Dairy Science and Technology</i> , 2002, 82, 151-170.	0.9	72
9	Development of shelf-life kinetic model for modified atmosphere packaging of fresh sliced mushrooms. <i>Journal of Food Engineering</i> , 2012, 111, 466-473.	2.7	68
10	Engineering packaging design accounting for transpiration rate: Model development and validation with strawberries. <i>Journal of Food Engineering</i> , 2013, 119, 370-376.	2.7	63
11	Proteolysis of Ovine and Caprine Caseins in Solution by Enzymatic Extracts from Flowers of <i>Cynara cardunculus</i> . <i>Enzyme and Microbial Technology</i> , 1998, 22, 305-314.	1.6	57
12	Biotechnological approaches for the production of natural colorants by <i>Talaromyces/Penicillium</i> : A review. <i>Biotechnology Advances</i> , 2020, 43, 107601.	6.0	53
13	Evaluation of MAP engineering design parameters on quality of fresh-sliced mushrooms. <i>Journal of Food Engineering</i> , 2012, 108, 507-514.	2.7	51
14	Integrative mathematical modelling for MAP design of fresh-produce: Theoretical analysis and experimental validation. <i>Food Control</i> , 2013, 29, 444-450.	2.8	49
15	Evaluation of novel bitter cassava film for equilibrium modified atmosphere packaging of cherry tomatoes. <i>Food Packaging and Shelf Life</i> , 2017, 13, 1-14.	3.3	41
16	New sustainable approach to reduce cassava borne environmental waste and develop biodegradable materials for food packaging applications. <i>Food Packaging and Shelf Life</i> , 2016, 7, 8-19.	3.3	40
17	Economic assessment of a 40,000 t/y mixed plastic waste pyrolysis plant using direct heat treatment with molten metal: A case study of a plant located in Belgium. <i>Waste Management</i> , 2021, 120, 698-707.	3.7	36
18	Storage and lyophilization effects of extracts of <i>Cynara cardunculus</i> on the degradation of ovine and caprine caseins. <i>Food Chemistry</i> , 2001, 72, 79-88.	4.2	31

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19	Degradation of Caseins from Milk of Different Species by Extracts of <i>Centaurea calcitrapa</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3760-3765.	2.4	30
20	Assessment of the Dyeing Properties of the Pigments Produced by <i>Talaromyces</i> spp.. <i>Journal of Fungi</i> (Basel, Switzerland), 2017, 3, 38.	1.5	29
21	Effects of processing conditions on the caseinolytic activity of crude extracts of <i>Cynara cardunculus</i> L./Efectos de las condiciones de extracción sobre la actividad caseinolítica de los extractos de <i>Cynara cardunculus</i> L. <i>Food Science and Technology International</i> , 1996, 2, 255-263.	1.1	28
22	Mathematical modelling of the kinetic of quality deterioration of intermediate moisture content banana during storage. <i>Journal of Food Engineering</i> , 2008, 84, 359-367.	2.7	28
23	Novel waste printed circuit board recycling process with molten salt. <i>MethodsX</i> , 2015, 2, 100-106.	0.7	28
24	Identification of Peptides from Ovine Milk Cheese Manufactured with Animal Rennet or Extracts of <i>Cynara cardunculus</i> as Coagulant. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4034-4041.	2.4	27
25	Influence of pasteurization of milk and addition of starter cultures on protein breakdown in ovine cheeses manufactured with extracts from flowers of <i>Cynara cardunculus</i> . <i>Food Chemistry</i> , 1996, 57, 549-556.	4.2	26
26	Analysis of pyrolysis liquid obtained from whole tyre pyrolysis with molten zinc as the heat transfer media using comprehensive gas chromatography mass spectrometry. <i>Journal of Analytical and Applied Pyrolysis</i> , 2015, 116, 49-57.	2.6	25
27	Proteolysis in miniature Cheddar-type cheeses made using blends of chymosin and <i>Cynara cardunculus</i> proteinases as coagulant. <i>International Journal of Dairy Technology</i> , 2003, 56, 52-58.	1.3	24
28	Ripening of ovine milk cheeses: effects of plant rennet, pasteurization, and addition of starter on lipolysis. <i>Food Chemistry</i> , 1997, 59, 427-432.	4.2	23
29	Process conditions effect on the quality of banana osmotically dehydrated. <i>Journal of Food Engineering</i> , 2011, 103, 401-408.	2.7	23
30	Determination of the respiration rate parameters of cherry tomatoes and their joint confidence regions using closed systems. <i>Journal of Food Engineering</i> , 2017, 206, 13-22.	2.7	22
31	Medium design from corncob hydrolyzate for pigment production by <i>Talaromyces atrovirens</i> GH2: Kinetics modeling and pigments characterization. <i>Biochemical Engineering Journal</i> , 2020, 161, 107698.	1.8	21
32	Effect of defined-strain surface starters on the ripening of Tilsit cheese. <i>International Dairy Journal</i> , 2004, 14, 871-880.	1.5	18
33	Perstraction of Intracellular Pigments through Submerged Fermentation of <i>Talaromyces</i> spp. in a Surfactant Rich Media: A Novel Approach for Enhanced Pigment Recovery. <i>Journal of Fungi</i> (Basel,) Tj ETQq1 1 0.784314 rgBT17Overlo		
34	Effect of heat exposure on the colour intensity of red pigments produced by <i>Penicillium purpurogenum</i> GH2. <i>Journal of Food Engineering</i> , 2015, 164, 21-29.	2.7	16
35	Identification of critical quality parameters and optimal environment conditions of intermediate moisture content banana during storage. <i>Journal of Food Engineering</i> , 2008, 85, 163-172.	2.7	14
36	Integrated sustainable process design framework for cassava biobased packaging materials: Critical review of current challenges, emerging trends and prospects. <i>Trends in Food Science and Technology</i> , 2016, 56, 103-114.	7.8	14

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37	Selection of best conditions of inoculum preparation for optimum performance of the pigment production process by <i>Talaromyces</i> spp. using the Taguchi method. <i>Biotechnology Progress</i> , 2017, 33, 621-632.	1.3	13
38	Use of exogenous streptokinase to accelerate proteolysis in Cheddar cheese during ripening. <i>Dairy Science and Technology</i> , 2004, 84, 527-538.	0.9	12
39	Ripening of Camembert-type cheese made from caprine milk using calf rennet or kid rennet as coagulant. <i>International Journal of Dairy Technology</i> , 2005, 58, 13-18.	1.3	11
40	Quantitative assessment of the impact of the type of inoculum on the kinetics of cell growth, substrate consumption and pigment productivity by <i>Penicillium purpurogenum</i> GH2 in liquid culture with an integrated stochastic approach. <i>Food and Bioproducts Processing</i> , 2015, 96, 221-231.	1.8	11
41	Novel Intact Bitter Cassava: Sustainable Development and Desirability Optimisation of Packaging Films. <i>Food and Bioprocess Technology</i> , 2016, 9, 801-812.	2.6	11
42	Quality by design for packaging of granola breakfast product. <i>Food Control</i> , 2013, 29, 438-443.	2.8	10
43	Emerging Technologies to Extend the Shelf Life and Stability of Fruits and Vegetables. , 2016, , 399-430.		10
44	Combined effect of plasma treatment and equilibrium modified atmosphere packaging on safety and quality of cherry tomatoes. <i>Future Foods</i> , 2021, 3, 100011.	2.4	10
45	Effect of temperature and initial moisture content on sorption isotherms of banana dried by tunnel drier. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1430-1436.	1.3	8
46	Broadband Acoustic Resonance Dissolution Spectroscopy (BARDS): A Novel Approach To Investigate the Wettability of Pharmaceutical Powder Blends. <i>Molecular Pharmaceutics</i> , 2018, 15, 31-39.	2.3	8
47	Acceleration of proteolysis during ripening of Cheddar-type cheese using of a streptokinase-producing strain of <i>Lactococcus</i> . <i>Journal of Dairy Research</i> , 2006, 73, 70-73.	0.7	7
48	Effective utilisation of cassava bio-wastes through integrated process design: A sustainable approach to indirect waste management. <i>Chemical Engineering Research and Design</i> , 2016, 102, 159-167.	2.7	7
49	Integrated process standardisation as zero-based approach to bitter cassava waste elimination and widely-applicable industrial biomaterial derivatives. <i>Chemical Engineering and Processing: Process Intensification</i> , 2016, 108, 139-150.	1.8	5
50	Effect of Hydrodynamic Conditions and Geometric Aspects on the Permeance of Perforated Packaging Films. <i>Food and Bioprocess Technology</i> , 2019, 12, 1527-1536.	2.6	5
51	Engineered food supplement excipients from bitter cassava for minimisation of cassava processing waste in environment. <i>Future Foods</i> , 2020, 1-2, 100003.	2.4	4
52	A Meta-study of the Permeance of Perforated Packaging Films to Oxygen and Carbon Dioxide. <i>Food Engineering Reviews</i> , 2022, 14, 328-352.	3.1	4
53	Scrap tyre recycling process with molten zinc as direct heat transfer and solids separation fluid: A new reactor concept. <i>MethodsX</i> , 2016, 3, 399-406.	0.7	2
54	Quantitative and mechanistic analysis of impact of novel cassava-assisted improved processing on fluid transport phenomenon in humidity-temperature-stressed bio-derived films. <i>European Polymer Journal</i> , 2017, 91, 436-451.	2.6	2

#	ARTICLE	IF	CITATIONS
55	Analysis of commercially available packages of fresh-cut fruits. Acta Horticulturae, 2018, , 453-458.	0.1	1
56	Effect of prematuration conditions on the proteolytic and rheological properties of cheesemilk. Dairy Science and Technology, 2001, 81, 415-427.	0.9	1
57	The impact of proportion of different cut-fruits on respiration rate of fruit salad. Acta Horticulturae, 2018, , 359-364.	0.1	0
58	Quality by Design for Packaging and Shelf-Life of Granola-Breakfast-Product During Storage. , 2012, , .		0