

Maria J Sousa-Gallagher

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/139106/maria-j-sousa-gallagher-publications-by-year.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

57
papers

2,519
citations

22
h-index

50
g-index

59
ext. papers

2,767
ext. citations

5.3
avg, IF

5.17
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 57 | Combined effect of plasma treatment and equilibrium modified atmosphere packaging on safety and quality of cherry tomatoes. <i>Future Foods</i> , 2021 , 3, 100011 | 3.3 | 5 |
| 56 | 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 | 8.6 | 13 |
| 55 | 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 | 4.2 | 9 |
| 54 | Engineered food supplement excipients from bitter cassava for minimisation of cassava processing waste in environment. <i>Future Foods</i> , 2020 , 1-2, 100003 | 3.3 | 1 |
| 53 | Biotechnological approaches for the production of natural colorants by <i>Talaromyces</i> / <i>Penicillium</i> : A review. <i>Biotechnology Advances</i> , 2020 , 43, 107601 | 17.8 | 23 |
| 52 | Effect of Hydrodynamic Conditions and Geometric Aspects on the Permeance of Perforated Packaging Films. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1527-1536 | 5.1 | 0 |
| 51 | 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 | 5.6 | 7 |
| 50 | The impact of proportion of different cut-fruits on respiration rate of fruit salad. <i>Acta Horticulturae</i> , 2018 , 359-364 | 0.3 | |
| 49 | Analysis of commercially available packages of fresh-cut fruits. <i>Acta Horticulturae</i> , 2018 , 453-458 | 0.3 | 0 |
| 48 | 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 | 6 | 15 |
| 47 | 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 | 5.2 | 1 |
| 46 | 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 | 8.2 | 28 |
| 45 | 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 | 2.8 | 12 |
| 44 | 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 (Basel, Switzerland)</i> , 2017 , 3, | 5.6 | 10 |
| 43 | Assessment of the Dyeing Properties of the Pigments Produced by <i>Talaromyces</i> spp. <i>Journal of Fungi (Basel, Switzerland)</i> , 2017 , 3, | 5.6 | 16 |
| 42 | Novel Intact Bitter Cassava: Sustainable Development and Desirability Optimisation of Packaging Films. <i>Food and Bioprocess Technology</i> , 2016 , 9, 801-812 | 5.1 | 10 |
| 41 | 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 | 8.2 | 34 |

| | | | |
|----|---|------|-----|
| 40 | 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 | 5.5 | 5 |
| 39 | Emerging Technologies to Extend the Shelf Life and Stability of Fruits and Vegetables 2016 , 399-430 | | 6 |
| 38 | 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 | 1.9 | 2 |
| 37 | 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 | 15.3 | 11 |
| 36 | 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 | 3.7 | 4 |
| 35 | 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 | 6 | 12 |
| 34 | Novel waste printed circuit board recycling process with molten salt. <i>MethodsX</i> , 2015 , 2, 100-6 | 1.9 | 19 |
| 33 | 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 Bioprocess Processing</i> , 2015 , 96, 221-231 | 4.9 | 10 |
| 32 | 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 | 6 | 19 |
| 31 | Engineering packaging design accounting for transpiration rate: Model development and validation with strawberries. <i>Journal of Food Engineering</i> , 2013 , 119, 370-376 | 6 | 53 |
| 30 | Quality by design for packaging of granola breakfast product. <i>Food Control</i> , 2013 , 29, 438-443 | 6.2 | 6 |
| 29 | Integrative mathematical modelling for MAP design of fresh-produce: Theoretical analysis and experimental validation. <i>Food Control</i> , 2013 , 29, 444-450 | 6.2 | 38 |
| 28 | Evaluation of MAP engineering design parameters on quality of fresh-sliced mushrooms. <i>Journal of Food Engineering</i> , 2012 , 108, 507-514 | 6 | 42 |
| 27 | Development of shelf-life kinetic model for modified atmosphere packaging of fresh sliced mushrooms. <i>Journal of Food Engineering</i> , 2012 , 111, 466-473 | 6 | 56 |
| 26 | Process conditions effect on the quality of banana osmotically dehydrated. <i>Journal of Food Engineering</i> , 2011 , 103, 401-408 | 6 | 18 |
| 25 | 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 | 6 | 72 |
| 24 | 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 | 3.8 | 5 |
| 23 | Shrinkage and porosity of banana, pineapple and mango slices during air-drying. <i>Journal of Food Engineering</i> , 2008 , 84, 430-440 | 6 | 116 |

| | | | |
|----|--|-----|-----|
| 22 | Sorption isotherms and moisture sorption hysteresis of intermediate moisture content banana. <i>Journal of Food Engineering</i> , 2008 , 86, 342-348 | 6 | 64 |
| 21 | 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 | 6 | 22 |
| 20 | 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 | 6 | 12 |
| 19 | 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, 70-3 | 1.6 | 5 |
| 18 | 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 | 3.7 | 11 |
| 17 | Effect of defined-strain surface starters on the ripening of Tilsit cheese. <i>International Dairy Journal</i> , 2004 , 14, 871-880 | 3.5 | 17 |
| 16 | Use of exogenous streptokinase to accelerate proteolysis in Cheddar cheese during ripening. <i>Dairy Science and Technology</i> , 2004 , 84, 527-538 | | 9 |
| 15 | 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 | 3.7 | 23 |
| 14 | 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 | 3.5 | 74 |
| 13 | 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 | | 62 |
| 12 | 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 | 8.5 | 29 |
| 11 | Advances in the study of proteolysis during cheese ripening. <i>International Dairy Journal</i> , 2001 , 11, 327-345 | 3.5 | 470 |
| 10 | Biochemical pathways for the production of flavour compounds in cheeses during ripening: A review. <i>Dairy Science and Technology</i> , 2000 , 80, 293-324 | | 797 |
| 9 | 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 | 3.8 | 53 |
| 8 | 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 | 5.7 | 25 |
| 7 | 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 | 5.7 | 74 |
| 6 | 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 | 5.7 | 28 |
| 5 | Ripening of ovine milk cheeses: effects of plant rennet, pasteurization, and addition of starter on lipolysis. <i>Food Chemistry</i> , 1997 , 59, 427-432 | 8.5 | 20 |

- 4 Effects of processing conditions on the caseinolytic activity of crude extracts of *Cynara cardunculus* L./Efectos de las condiciones de extracci3n sobre la actividad caseinol3tica de los extractos de *Cynara cardunculus* L. *Food Science and Technology International*, **1996**, 2, 255-263 2.6 23
- 3 Influence of pasteurization of milk and addition of starter cultures on protein breakdown in ovine cheeses manufactured with extracts from flowers of *Cynara cardunculus*. *Food Chemistry*, **1996**, 57, 549-556 8.5 23
- 2 Pa through Ph851-957
- 1 A Meta-study of the Permeance of Perforated Packaging Films to Oxygen and Carbon Dioxide. *Food Engineering Reviews*,1 6.5 0