

# Gyula Vatai

## List of Publications by Year in descending order

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Version: 2024-02-01

51  
papers

1,671  
citations

218381

26  
h-index

288905

40  
g-index

52  
all docs

52  
docs citations

52  
times ranked

1670  
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigation of ultra- and nanofiltration for utilization of whey protein and lactose. Journal of Food Engineering, 2005, 67, 325-332.	2.7	209
2	Membrane filtration of Mozzarella whey. Desalination, 2004, 162, 279-286.	4.0	90
3	Production of alcohol free wine by pervaporation. Journal of Food Engineering, 2007, 78, 118-125.	2.7	90
4	Theoretical and Experimental Approaches of Liquid Entry Pressure Determination in Membrane Distillation Processes. Periodica Polytechnica: Chemical Engineering, 2014, 58, 81-91.	0.5	74
5	Dry degumming of vegetable oils by membrane filtration. Desalination, 2002, 148, 149-153.	4.0	66
6	Production of black-currant juice concentrate by using membrane distillation. Desalination, 2009, 241, 309-314.	4.0	65
7	Concentration of red wine by nanofiltration. Desalination, 2006, 198, 8-15.	4.0	64
8	Humic substances removal from drinking water by membrane filtration. Desalination, 2002, 145, 333-337.	4.0	61
9	Synthesis of Lactose-Derived Nutraceuticals from Dairy Waste Whey – a Review. Food and Bioprocess Technology, 2016, 9, 16-48.	2.6	55
10	Partial demineralization and concentration of acid whey by nanofiltration combined with diafiltration. Desalination, 2009, 241, 288-295.	4.0	49
11	Application of membrane filtration methods for must processing and preservation. Desalination, 2004, 162, 271-277.	4.0	48
12	Comparison of integrated large scale and laboratory scale membrane processes for the production of black currant juice concentrate. Chemical Engineering and Processing: Process Intensification, 2008, 47, 1171-1177.	1.8	48
13	High organic content industrial wastewater treatment by membrane filtration. Desalination, 2004, 162, 117-120.	4.0	47
14	Effect of Ultrafiltration on Anthocyanin and Flavonol Content of Black Currant Juice ( <i>Ribes nigrum</i> )	2.6	48
15	Comparison of pervaporation of different alcohols from water on CMG-OM-010 and 1060-SULZER membranes. Desalination, 2002, 149, 89-94.	4.0	42
16	Separation of non-sucrose compounds from the syrup of sugar-beet processing by ultra- and nanofiltration using polymer membranes. Desalination, 2002, 148, 49-56.	4.0	37
17	Application of nanofiltration for coffee extract concentration. Desalination, 2004, 162, 287-294.	4.0	37
18	Study of ultrafiltration behaviour of emulsified metalworking fluids. Desalination, 2002, 149, 191-197.	4.0	34

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19	Membrane screening for humic substances removal. <i>Desalination</i> , 2004, 162, 111-116.	4.0	34
20	The effect of pre-treatment on the anthocyanin and flavonol content of black currant juice ( <i>Ribes</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	33
21	Integrated membrane process for blackcurrant ( <i>Ribes nigrum</i> L.) juice concentration. <i>Desalination</i> , 2009, 241, 281-287.	4.0	30
22	Investigation on the effects of a mechanical shear-stress modification method during cross-flow membrane emulsification. <i>Journal of Membrane Science</i> , 2011, 371, 28-36.	4.1	29
23	Biological Activities of Lactose-Based Prebiotics and Symbiosis with Probiotics on Controlling Osteoporosis, Blood-Lipid and Glucose Levels. <i>Medicina (Lithuania)</i> , 2018, 54, 98.	0.8	29
24	Isopropanol dehydration by pervaporation. <i>Chemical Engineering and Processing: Process Intensification</i> , 1999, 38, 149-155.	1.8	27
25	Partial dealcoholization of red wine by nanofiltration and its effect on anthocyanin and resveratrol levels. <i>Food Science and Technology International</i> , 2016, 22, 677-687.	1.1	27
26	Multi-step membrane processes for the concentration of grape juice. <i>Desalination</i> , 2006, 191, 446-453.	4.0	26
27	Biological Activities of Lactose-Derived Prebiotics and Symbiotic with Probiotics on Gastrointestinal System. <i>Medicina (Lithuania)</i> , 2018, 54, 18.	0.8	26
28	Experimental determination of liquid entry pressure (LEP) in vacuum membrane distillation for oily wastewaters. <i>Membrane Water Treatment</i> , 2015, 6, 237-249.	0.5	26
29	Pilot plant RO-filtration of grape juice. <i>Separation and Purification Technology</i> , 2007, 57, 473-475.	3.9	24
30	Concentration of sage ( <i>Salvia fruticosa</i> Miller) extract by using integrated membrane process. <i>Separation and Purification Technology</i> , 2014, 132, 244-251.	3.9	23
31	Experimental Investigation of the Sweet Whey Concentration by Nanofiltration. <i>Food and Bioprocess Technology</i> , 2011, 4, 702-709.	2.6	22
32	Membrane-Based Ethanol Extraction with Hollow-Fiber Module. <i>Separation Science and Technology</i> , 1991, 26, 1005-1011.	1.3	20
33	Concentration of blackcurrant ( <i>Ribes nigrum</i> L.) juice with nanofiltration. <i>Desalination</i> , 2006, 200, 535-536.	4.0	18
34	Using nanofiltration and reverse osmosis for the concentration of seabuckthorn ( <i>Hippophae</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	4.0	15
35	Comparison of ceramic capillary membrane and ceramic tubular membrane with inserted static mixer. <i>Chemical Papers</i> , 2011, 65, .	1.0	14
36	Antioxidant and Antibacterial Peptides from Soybean Milk through Enzymatic- and Membrane-Based Technologies. <i>Bioengineering</i> , 2020, 7, 5.	1.6	14

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37	Separation of non-sucrose compounds from sugar-beet syrup by ultrafiltration with ceramic membrane containing static mixer. <i>Desalination</i> , 2010, 250, 136-143.	4.0	13
38	Integrated large-scale membrane process for producing concentrated fruit juices. <i>Desalination</i> , 2006, 200, 540-542.	4.0	11
39	Agrochemicals from nanomaterialsâ€™ Synthesis, mechanisms of biochemical activities and applications. <i>Comprehensive Analytical Chemistry</i> , 2019, , 263-312.	0.7	7
40	Ultrafiltration of humic acid containing well-water in pilot scale: new mass transfer model for transient flow regime. <i>Desalination</i> , 2006, 199, 512-514.	4.0	6
41	Process Duration and Water Consumption in a Variable Volume Diafiltration for Partial Demineralization and Concentration of Acid Whey. <i>Separation Science and Technology</i> , 2010, 45, 1347-1353.	1.3	5
42	CFD and laboratory analysis of axial cross-flow velocity in porous tube packed with differently structured static turbulence promoters. <i>Hemijaska Industrija</i> , 2015, 69, 713-718.	0.3	5
43	Comparison the Soxhlet and Supercritical Fluid Extraction of Nettle Root ( <i>Urtica dioica</i> L.). <i>Periodica Polytechnica: Chemical Engineering</i> , 2015, 59, 168-173.	0.5	4
44	Microencapsulation Analysis Based on Membrane Technology: Basic Research of Spherical, Solid Precursor Microcapsule Production. <i>Periodica Polytechnica: Chemical Engineering</i> , 2016, 60, 49-53.	0.5	4
45	Engineering Aspects of Membrane Separation and Application in Food Processing. , 0, , .		4
46	Separation of Lanatosides by Membrane-Based Extraction. <i>Separation Science and Technology</i> , 1994, 29, 551-556.	1.3	3
47	Application of membrane filtration to wastewater desalination. <i>Progress in Agricultural Engineering Sciences</i> , 2008, 4, 77-92.	0.5	3
48	Recovery of aroma compounds from model solution by pervaporation membrane. <i>Periodica Polytechnica: Chemical Engineering</i> , 2014, 58, 15.	0.5	3
49	Microfiltration of wheat starch suspensions using multichannel ceramic membrane. <i>Hemijaska Industrija</i> , 2011, 65, 131-138.	0.3	2
50	Diafiltration based cowâ€™s milk partial demineralization by membrane filtration process â€™ parameter and technology estimations. <i>Progress in Agricultural Engineering Sciences</i> , 2018, 14, 45-55.	0.5	1
51	Vinaigrette Production by Membrane Emulsification: Process Optimization and Product Development. <i>Periodica Polytechnica: Chemical Engineering</i> , 2015, 59, 206-208.	0.5	0