

# 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	Antioxidant and Antibacterial Peptides from Soybean Milk through Enzymatic- and Membrane-Based Technologies. <i>Bioengineering</i> , 2020, 7, 5.	1.6	14
2	Agrochemicals from nanomaterialsâ€”Synthesis, mechanisms of biochemical activities and applications. <i>Comprehensive Analytical Chemistry</i> , 2019, , 263-312.	0.7	7
3	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
4	Biological Activities of Lactose-Derived Prebiotics and Symbiotic with Probiotics on Gastrointestinal System. <i>Medicina (Lithuania)</i> , 2018, 54, 18.	0.8	26
5	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
6	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
7	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
8	Synthesis of Lactose-Derived Nutraceuticals from Dairy Waste Wheyâ€™a Review. <i>Food and Bioprocess Technology</i> , 2016, 9, 16-48.	2.6	55
9	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
10	Vinaigrette Production by Membrane Emulsification: Process Optimization and Product Development. <i>Periodica Polytechnica: Chemical Engineering</i> , 2015, 59, 206-208.	0.5	0
11	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
12	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
13	Theoretical and Experimental Approaches of Liquid Entry Pressure Determination in Membrane Distillation Processes. <i>Periodica Polytechnica: Chemical Engineering</i> , 2014, 58, 81-91.	0.5	74
14	Recovery of aroma compounds from model solution by pervaporation membrane. <i>Periodica Polytechnica: Chemical Engineering</i> , 2014, 58, 15.	0.5	3
15	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
16	Effect of Ultrafiltration on Anthocyanin and Flavonol Content of Black Currant Juice ( <i>Ribes nigrum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.6	43
17	Comparison of ceramic capillary membrane and ceramic tubular membrane with inserted static mixer. <i>Chemical Papers</i> , 2011, 65, .	1.0	14
18	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

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19	Experimental Investigation of the Sweet Whey Concentration by Nanofiltration. Food and Bioprocess Technology, 2011, 4, 702-709.	2.6	22
20	Microfiltration of wheat starch suspensions using multichannel ceramic membrane. Hemijska Industrija, 2011, 65, 131-138.	0.3	2
21	The effect of pre-treatment on the anthocyanin and flavonol content of black currant juice (Ribes Tj ETQq1 1 0.784314 rgBT /Overlock 33	2.7	33
22	Separation of non-sucrose compounds from sugar-beet syrup by ultrafiltration with ceramic membrane containing static mixer. Desalination, 2010, 250, 136-143.	4.0	13
23	Process Duration and Water Consumption in a Variable Volume Diafiltration for Partial Demineralization and Concentration of Acid Whey. Separation Science and Technology, 2010, 45, 1347-1353.	1.3	5
24	Integrated membrane process for blackcurrant (Ribes nigrum L.) juice concentration. Desalination, 2009, 241, 281-287.	4.0	30
25	Partial demineralization and concentration of acid whey by nanofiltration combined with diafiltration. Desalination, 2009, 241, 288-295.	4.0	49
26	Production of black-currant juice concentrate by using membrane distillation. Desalination, 2009, 241, 309-314.	4.0	65
27	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
28	Application of membrane filtration to wastewater desalination. Progress in Agricultural Engineering Sciences, 2008, 4, 77-92.	0.5	3
29	Production of alcohol free wine by pervaporation. Journal of Food Engineering, 2007, 78, 118-125.	2.7	90
30	Pilot plant RO-filtration of grape juice. Separation and Purification Technology, 2007, 57, 473-475.	3.9	24
31	Multi-step membrane processes for the concentration of grape juice. Desalination, 2006, 191, 446-453.	4.0	26
32	Ultrafiltration of humic acid containing well-water in pilot scale: new mass transfer model for transient flow regime. Desalination, 2006, 199, 512-514.	4.0	6
33	Using nanofiltration and reverse osmosis for the concentration of seabuckthorn (Hippophae Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.0	15
34	Concentration of blackcurrant (Ribes nigrum L.) juice with nanofiltration. Desalination, 2006, 200, 535-536.	4.0	18
35	Integrated large-scale membrane process for producing concentrated fruit juices. Desalination, 2006, 200, 540-542.	4.0	11
36	Concentration of red wine by nanofiltration. Desalination, 2006, 198, 8-15.	4.0	64

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37	Investigation of ultra- and nanofiltration for utilization of whey protein and lactose. Journal of Food Engineering, 2005, 67, 325-332.	2.7	209
38	Membrane screening for humic substances removal. Desalination, 2004, 162, 111-116.	4.0	34
39	High organic content industrial wastewater treatment by membrane filtration. Desalination, 2004, 162, 117-120.	4.0	47
40	Application of membrane filtration methods for must processing and preservation. Desalination, 2004, 162, 271-277.	4.0	48
41	Membrane filtration of Mozzarella whey. Desalination, 2004, 162, 279-286.	4.0	90
42	Application of nanofiltration for coffee extract concentration. Desalination, 2004, 162, 287-294.	4.0	37
43	Humic substances removal from drinking water by membrane filtration. Desalination, 2002, 145, 333-337.	4.0	61
44	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
45	Dry degumming of vegetable oils by membrane filtration. Desalination, 2002, 148, 149-153.	4.0	66
46	Comparison of pervaporation of different alcohols from water on CMG-OM-010 and 1060-SULZER membranes. Desalination, 2002, 149, 89-94.	4.0	42
47	Study of ultrafiltration behaviour of emulsified metalworking fluids. Desalination, 2002, 149, 191-197.	4.0	34
48	Isopropanol dehydration by pervaporation. Chemical Engineering and Processing: Process Intensification, 1999, 38, 149-155.	1.8	27
49	Separation of Lanatosides by Membrane-Based Extraction. Separation Science and Technology, 1994, 29, 551-556.	1.3	3
50	Membrane-Based Ethanol Extraction with Hollow-Fiber Module. Separation Science and Technology, 1991, 26, 1005-1011.	1.3	20
51	Engineering Aspects of Membrane Separation and Application in Food Processing. , 0, , .		4