

Bhesh Bhandari

List of Publications by Citations

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572
papers

23,181
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74
h-index

131
g-index

596
ext. papers

27,984
ext. citations

5.6
avg, IF

7.82
L-index

#	Paper	IF	Citations
572	Encapsulation of polyphenols: A review. <i>Trends in Food Science and Technology</i> , 2010 , 21, 510-523	15.3	933
571	Encapsulation Efficiency of Food Flavours and Oils during Spray Drying. <i>Drying Technology</i> , 2008 , 26, 816-835	2.6	671
570	Re-coalescence of emulsion droplets during high-energy emulsification. <i>Food Hydrocolloids</i> , 2008 , 22, 1191-1202	10.6	529
569	Evaluation of encapsulation techniques of probiotics for yoghurt. <i>International Dairy Journal</i> , 2003 , 13, 3-13	3.5	524
568	Implication of glass transition for the drying and stability of dried foods. <i>Journal of Food Engineering</i> , 1999 , 40, 71-79	6	453
567	Nano-Emulsion Production by Sonication and Microfluidization: A Comparison. <i>International Journal of Food Properties</i> , 2006 , 9, 475-485	3	398
566	Problems Associated With Spray Drying Of Sugar-Rich Foods. <i>Drying Technology</i> , 1997 , 15, 671-684	2.6	396
565	3d printing technologies applied for food design: Status and prospects. <i>Journal of Food Engineering</i> , 2016 , 179, 44-54	6	393
564	Production of sub-micron emulsions by ultrasound and microfluidization techniques. <i>Journal of Food Engineering</i> , 2007 , 82, 478-488	6	367
563	The influence of coating materials on some properties of alginate beads and survivability of microencapsulated probiotic bacteria. <i>International Dairy Journal</i> , 2004 , 14, 737-743	3.5	349
562	Nano-particle encapsulation of fish oil by spray drying. <i>Food Research International</i> , 2008 , 41, 172-183	7	348
561	3D printing: Printing precision and application in food sector. <i>Trends in Food Science and Technology</i> , 2017 , 69, 83-94	15.3	280
560	Alginate gel particles-A review of production techniques and physical properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1133-1152	11.5	253
559	Effect of spray drying and storage on the stability of bayberry polyphenols. <i>Food Chemistry</i> , 2011 , 129, 1139-47	8.5	245
558	Hydrocolloid gel particles: formation, characterization, and application. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 361-77	11.5	236
557	The importance of amylose and amylopectin fine structure for textural properties of cooked rice grains. <i>Food Chemistry</i> , 2016 , 196, 702-11	8.5	234
556	Optimization of nano-emulsions production by microfluidization. <i>European Food Research and Technology</i> , 2007 , 225, 733-741	3.4	223

555	STICKINESS IN FOODS: A REVIEW OF MECHANISMS AND TEST METHODS. <i>International Journal of Food Properties</i> , 2001 , 4, 1-33	3	211
554	Impact of rheological properties of mashed potatoes on 3D printing. <i>Journal of Food Engineering</i> , 2018 , 220, 76-82	6	209
553	Investigation on lemon juice gel as food material for 3D printing and optimization of printing parameters. <i>LWT - Food Science and Technology</i> , 2018 , 87, 67-76	5.4	208
552	Recent developments in novel shelf life extension technologies of fresh-cut fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2017 , 64, 23-38	15.3	203
551	Stability of Whey Proteins during Thermal Processing: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 1235-1251	16.4	201
550	Influence of shapes of selected vegetable materials on drying kinetics during fluidized bed drying. <i>Journal of Food Engineering</i> , 2003 , 58, 277-283	6	201
549	Investigation on fish surimi gel as promising food material for 3D printing. <i>Journal of Food Engineering</i> , 2018 , 220, 101-108	6	194
548	SPRAY DRYING OF CONCENTRATED FRUIT JUICES. <i>Drying Technology</i> , 1993 , 11, 1081-1092	2.6	194
547	Flavor Encapsulation by Spray Drying: Application to Citral and Linalyl Acetate. <i>Journal of Food Science</i> , 1992 , 57, 217-221	3.4	172
546	Effect of high power ultrasound and ageing on the physical properties of bovine Semitendinosus and Longissimus muscles. <i>Meat Science</i> , 2007 , 75, 628-39	6.4	166
545	Comparing the efficiency of protein and maltodextrin on spray drying of bayberry juice. <i>Food Research International</i> , 2012 , 48, 478-483	7	161
544	Effect of High Power Ultrasound Waves on Properties of Meat: A Review. <i>International Journal of Food Properties</i> , 2004 , 7, 301-319	3	159
543	Glass transition and enthalpy relaxation of amorphous food saccharides: a review. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5701-17	5.7	157
542	Effect of addition of maltodextrin on drying kinetics and stickiness of sugar and acid-rich foods during convective drying: experiments and modelling. <i>Journal of Food Engineering</i> , 2004 , 62, 53-68	6	157
541	Encapsulation of Nanoparticles of d-Limonene by Spray Drying: Role of Emulsifiers and Emulsifying Techniques. <i>Drying Technology</i> , 2007 , 25, 1069-1079	2.6	147
540	Linking rheology and printability of a multicomponent gel system of carrageenan-xanthan-starch in extrusion based additive manufacturing. <i>Food Hydrocolloids</i> , 2019 , 87, 413-424	10.6	143
539	A SEMI-EMPIRICAL APPROACH TO OPTIMISE THE QUANTITY OF DRYING AIDS REQUIRED TO SPRAY DRY SUGAR-RICH FOODS. <i>Drying Technology</i> , 1997 , 15, 2509-2525	2.6	140
538	Effect of addition of proteins on the production of amorphous sucrose powder through spray drying. <i>Journal of Food Engineering</i> , 2009 , 94, 144-153	6	137

537	Survivability of probiotics encapsulated in alginate gel microbeads using a novel impinging aerosols method. <i>International Journal of Food Microbiology</i> , 2011 , 145, 162-8	5.8	136
536	Stickiness measurement techniques for food powders: a review. <i>Powder Technology</i> , 2004 , 145, 34-46	5.2	135
535	Effect of different hydrocolloids on texture, rheology, tribology and sensory perception of texture and mouthfeel of low-fat pot-set yoghurt. <i>Food Hydrocolloids</i> , 2017 , 72, 90-104	10.6	132
534	Survival of probiotics encapsulated in chitosan-coated alginate beads in yoghurt from UHT- and conventionally treated milk during storage. <i>LWT - Food Science and Technology</i> , 2006 , 39, 177-183	5.4	128
533	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (<i>Trachinotus blochii</i>) fillet during cold storage. <i>Food Chemistry</i> , 2016 , 200, 283-92	8.5	127
532	Applications of tribology in studying food oral processing and texture perception. <i>Food Research International</i> , 2013 , 54, 1627-1635	7	123
531	Recent development in 3D food printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3145-3155	15.5	122
530	Rehydration process of milk protein concentrate powder monitored by static light scattering. <i>Food Hydrocolloids</i> , 2009 , 23, 1958-1965	10.6	122
529	Glass Transition Behavior of Spray Dried Orange Juice Powder Measured by Differential Scanning Calorimetry (DSC) and Thermal Mechanical Compression Test (TMCT). <i>International Journal of Food Properties</i> , 2007 , 10, 661-673	3	116
528	Optimization of chocolate 3D printing by correlating thermal and flow properties with 3D structure modeling. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 21-29	6.8	115
527	Investigation of the microstructure of milk protein concentrate powders during rehydration: alterations during storage. <i>Journal of Dairy Science</i> , 2010 , 93, 463-72	4	115
526	Physical properties of 3D printed baking dough as affected by different compositions. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 49, 202-210	6.8	112
525	Rheology, texture and microstructure of gelatin gels with and without milk proteins. <i>Food Hydrocolloids</i> , 2014 , 35, 484-493	10.6	104
524	Optimization of co-current spray drying process of sugar-rich foods. Part I: Moisture and glass transition temperature profile during drying. <i>Journal of Food Engineering</i> , 2005 , 71, 55-65	6	101
523	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. <i>Food Hydrocolloids</i> , 2020 , 100, 105438	10.6	100
522	3D printing of meat. <i>Meat Science</i> , 2019 , 153, 35-44	6.4	99
521	Effect of protein concentration on the surface composition, water sorption and glass transition temperature of spray-dried skim milk powders. <i>Food Chemistry</i> , 2007 , 104, 1436-1444	8.5	99
520	Encapsulation of lemon oil by paste method using beta-cyclodextrin: encapsulation efficiency and profile of oil volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 5194-7	5.7	97

519	Application of the Williams-Landel-Ferry model to the viscosity-temperature relationship of Australian honeys. <i>Journal of Food Engineering</i> , 2003 , 56, 67-75	6	94
518	Creation of internal structure of mashed potato construct by 3D printing and its textural properties. <i>Food Research International</i> , 2018 , 111, 534-543	7	92
517	Water sorption and glass transition properties of spray dried lactose hydrolysed skim milk powder. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1593-1600	5.4	90
516	A glass transition temperature approach for the prediction of the surface stickiness of a drying droplet during spray drying. <i>Powder Technology</i> , 2005 , 149, 168-179	5.2	89
515	Lemon Oil to β -Cyclodextrin Ratio Effect on the Inclusion Efficiency of β -Cyclodextrin and the Retention of Oil Volatiles in the Complex. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1494-1499	5.7	89
514	The effect of low molecular weight surfactants and proteins on surface stickiness of sucrose during powder formation through spray drying. <i>Journal of Food Engineering</i> , 2009 , 94, 135-143	6	85
513	Fish gelatin modifications: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2019 , 86, 260-269	15.3	83
512	Confectionery Gels: A Review on Formulation, Rheological and Structural Aspects. <i>International Journal of Food Properties</i> , 2009 , 12, 176-210	3	83
511	Preparation of crosslinked starch microspheres and their drug loading and releasing properties. <i>Carbohydrate Polymers</i> , 2008 , 74, 379-384	10.3	83
510	Gelation properties of partially renneted milk. <i>International Journal of Food Properties</i> , 2017 , 20, 1700-1714	14	82
509	Effectiveness of encapsulating biopolymers to produce sub-micron emulsions by high energy emulsification techniques. <i>Food Research International</i> , 2007 , 40, 862-873	7	82
508	Extrusion of mixtures of starch and d-limonene encapsulated with β -cyclodextrin: Flavour retention and physical properties. <i>Food Research International</i> , 2006 , 39, 318-331	7	82
507	Effect of Ultrasound Immersion Freezing on the Quality Attributes and Water Distributions of Wrapped Red Radish. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1366-1376	5.1	81
506	Rheology of selected Australian honeys. <i>Journal of Food Engineering</i> , 1999 , 41, 65-68	6	81
505	Food waste as a carbon source in carbon quantum dots technology and their applications in food safety detection. <i>Trends in Food Science and Technology</i> , 2020 , 95, 86-96	15.3	81
504	Isolation of lactic acid bacteria with antifungal activity against the common cheese spoilage mould <i>Penicillium commune</i> and their potential as biopreservatives in cheese. <i>Food Control</i> , 2014 , 46, 91-97	6.2	80
503	Role of Powder Particle Size on the Encapsulation Efficiency of Oils during Spray Drying. <i>Drying Technology</i> , 2007 , 25, 1081-1089	2.6	79
502	Gastrointestinal digestion of dairy and soy proteins in infant formulas: An in vitro study. <i>Food Research International</i> , 2015 , 76, 348-358	7	78

501	Tribological method to measure lubricating properties of dairy products. <i>Journal of Food Engineering</i> , 2016 , 168, 27-34	6	76
500	Effect of Addition of Whey Protein Isolate on Spray-Drying Behavior of Honey with Maltodextrin as a Carrier Material. <i>Drying Technology</i> , 2013 , 31, 1681-1692	2.6	76
499	Influence of emulsion droplet size on antimicrobial properties. <i>Food Science and Biotechnology</i> , 2011 , 20, 793-800	3	74
498	Surface Stickiness of Drops of Carbohydrate and Organic Acid Solutions During Convective Drying: Experiments and Modeling. <i>Drying Technology</i> , 2003 , 21, 839-873	2.6	74
497	Use of an Arrhenius Model to Predict Rheological Behaviour in some Australian Honeys. <i>LWT - Food Science and Technology</i> , 2000 , 33, 545-552	5.4	74
496	Development of a novel colorimetric food package label for monitoring lean pork freshness. <i>LWT - Food Science and Technology</i> , 2019 , 99, 43-49	5.4	74
495	Improving 3D printing process of lemon juice gel based on fluid flow numerical simulation. <i>LWT - Food Science and Technology</i> , 2019 , 102, 89-99	5.4	74
494	Physico-chemical properties of different forms of bovine lactoferrin. <i>Food Chemistry</i> , 2013 , 141, 3007-138.5		72
493	Optimization of the Microencapsulation of Lemon Myrtle Oil Using Response Surface Methodology. <i>Drying Technology</i> , 2008 , 26, 357-368	2.6	71
492	A new method of producing date powder granules: Physicochemical characteristics of powder. <i>Journal of Food Engineering</i> , 2008 , 87, 416-421	6	71
491	LF-NMR online detection of water dynamics in apple cubes during microwave vacuum drying. <i>Drying Technology</i> , 2018 , 36, 2006-2015	2.6	70
490	Effects of malondialdehyde-induced protein modification on water functionality and physicochemical state of fish myofibrillar protein gel. <i>Food Research International</i> , 2016 , 86, 131-139	7	70
489	Storage induced changes to high protein powders: influence on surface properties and solubility. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2566-75	4.3	70
488	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. <i>LWT - Food Science and Technology</i> , 2017 , 85, 137-145	5.4	69
487	Relating the Stickiness Property of Foods Undergoing Drying and Dried Products to their Surface Energetics. <i>Drying Technology</i> , 2005 , 23, 781-797	2.6	69
486	3D printed milk protein food simulant: Improving the printing performance of milk protein concentration by incorporating whey protein isolate. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 49, 116-126	6.8	68
485	Effects of nanoemulsion-based active coatings with composite mixture of star anise essential oil, polylysine, and nisin on the quality and shelf life of ready-to-eat Yao meat products. <i>Food Control</i> , 2020 , 107, 106771	6.2	68
484	A comprehensive review on in vitro digestion of infant formula. <i>Food Research International</i> , 2015 , 76, 373-386	7	67

483	Effect of Different Gums on Features of 3D Printed Object Based on Vitamin-D Enriched Orange Concentrate. <i>Food Biophysics</i> , 2018 , 13, 250-262	3.2	67
482	Evaluation of Lactobacillus rhamnosus GG and Lactobacillus acidophilus NCFM encapsulated using a novel impinging aerosol method in fruit food products. <i>International Journal of Food Microbiology</i> , 2012 , 157, 162-6	5.8	66
481	Effects of milk pH alteration on casein micelle size and gelation properties of milk. <i>International Journal of Food Properties</i> , 2017 , 20, 179-197	3	65
480	Instrumental measurement of cooked rice texture by dynamic rheological testing and its relation to the fine structure of rice starch. <i>Carbohydrate Polymers</i> , 2016 , 146, 253-63	10.3	65
479	Efficacy of ultrasound treatment in the removal of pesticide residues from fresh vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020 , 97, 417-432	15.3	64
478	Development of stickiness of whey protein isolate and lactose droplets during convective drying. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007 , 46, 420-428	3.7	64
477	Assessing the 3D Printing Precision and Texture Properties of Brown Rice Induced by Infill Levels and Printing Variables. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1185-1196	5.1	63
476	Recent advances in spray drying relevant to the dairy industry: A comprehensive critical review. <i>Drying Technology</i> , 2016 , 34, 1773-1790	2.6	62
475	Effect of gums on the rheological, microstructural and extrusion printing characteristics of mashed potatoes. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 1179-1187	7.9	62
474	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. <i>Carbohydrate Polymers</i> , 2017 , 156, 294-302	10.3	62
473	Chemical and physical changes in milk protein concentrate (MPC80) powder during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5465-73	5.7	62
472	Intelligent detection of flavor changes in ginger during microwave vacuum drying based on LF-NMR. <i>Food Research International</i> , 2019 , 119, 417-425	7	61
471	Physical properties of cryomilled rice starch. <i>Journal of Cereal Science</i> , 2009 , 49, 278-284	3.8	61
470	Effect of multi-frequency power ultrasound (MFPU) treatment on enzyme hydrolysis of casein. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104930	8.9	61
469	The molecular structural features controlling stickiness in cooked rice, a major palatability determinant. <i>Scientific Reports</i> , 2017 , 7, 43713	4.9	59
468	Model Building and Slicing in Food 3D Printing Processes: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1052-1069	16.4	59
467	Enhancement of water removing and the quality of fried purple-fleshed sweet potato in the vacuum frying by combined power ultrasound and microwave technology. <i>Ultrasonics Sonochemistry</i> , 2018 , 44, 368-379	8.9	59
466	Materials Properties of Printable Edible Inks and Printing Parameters Optimization during 3D Printing: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3074-3081	11.5	59

465	Maillard reaction and protein cross-linking in relation to the solubility of milk powders. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12473-9	5.7	59
464	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. <i>Food Chemistry</i> , 2018 , 246, 428-436	8.5	59
463	Applicability of a colorimetric indicator label for monitoring freshness of fresh-cut green bell pepper. <i>Postharvest Biology and Technology</i> , 2018 , 140, 85-92	6.2	58
462	Rehydration of high-protein-containing dairy powder: Slow- and fast-dissolving components and storage effects. <i>Dairy Science and Technology</i> , 2010 , 90, 335-344		58
461	Flavour retention during high temperature short time extrusion cooking process: a review. <i>International Journal of Food Science and Technology</i> , 2001 , 36, 453-461	3.8	58
460	A novel infrared freeze drying (IRFD) technology to lower the energy consumption and keep the quality of <i>Cordyceps militaris</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 54, 34-42	6.8	57
459	Effects of emulsion droplet sizes on the crystallisation of milk fat. <i>Food Chemistry</i> , 2014 , 145, 725-35	8.5	57
458	Effect of surface tension and viscosity on the surface stickiness of carbohydrate and protein solutions. <i>Journal of Food Engineering</i> , 2007 , 79, 1136-1143	6	57
457	Effect of polysaccharides with different ionic charge on the rheological, microstructural and textural properties of acid milk gels. <i>Food Research International</i> , 2015 , 72, 62-73	7	56
456	Recent Application of Modified Atmosphere Packaging (MAP) in Fresh and Fresh-Cut Foods. <i>Food Reviews International</i> , 2015 , 31, 172-193	5.5	55
455	Encapsulation of gases in powder solid matrices and their applications: A review. <i>Powder Technology</i> , 2014 , 259, 87-108	5.2	54
454	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. <i>Food Hydrocolloids</i> , 2020 , 107, 105940	10.6	53
453	Effect of ultrasound-assisted freezing on the physico-chemical properties and volatile compounds of red radish. <i>Ultrasonics Sonochemistry</i> , 2015 , 27, 316-324	8.9	53
452	Experimental studies and kinetics of single drop drying and their relevance in drying of sugar-rich foods: A review. <i>International Journal of Food Properties</i> , 2000 , 3, 323-351	3	53
451	Protein conformational modifications and kinetics of water-protein interactions in milk protein concentrate powder upon aging: effect on solubility. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7748-55	5.7	51
450	Release kinetics of ethylene gas from ethylene- β -cyclodextrin inclusion complexes. <i>Food Chemistry</i> , 2011 , 129, 259-266	8.5	51
449	Direct evidence for the role of Maillard reaction products in protein cross-linking in milk powder during storage. <i>International Dairy Journal</i> , 2013 , 31, 83-91	3.5	50
448	<i>Lactobacillus rhamnosus</i> GG encapsulation by spray-drying: Milk proteins clotting control to produce innovative matrices. <i>Journal of Food Engineering</i> , 2017 , 193, 10-19	6	50

447	Encapsulation of ethylene gas into Cyclodextrin and characterisation of the inclusion complexes. <i>Food Chemistry</i> , 2011 , 127, 572-80	8.5	50
446	Drying of Lemon Myrtle (<i>Backhousia citriodora</i>) Leaves: Retention of Volatiles and Color. <i>Drying Technology</i> , 2009 , 27, 445-450	2.6	50
445	In-vitro digestion of different forms of bovine lactoferrin encapsulated in alginate micro-gel particles. <i>Food Hydrocolloids</i> , 2016 , 52, 231-242	10.6	49
444	High-amylose rice: Starch molecular structural features controlling cooked rice texture and preference. <i>Carbohydrate Polymers</i> , 2019 , 219, 251-260	10.3	49
443	Application of electronic tongue for fresh foods quality evaluation: A review. <i>Food Reviews International</i> , 2018 , 34, 746-769	5.5	49
442	Viability of <i>Lactobacillus plantarum</i> TISTR 2075 in Different Protectants during Spray Drying and Storage. <i>Drying Technology</i> , 2012 , 30, 1407-1412	2.6	49
441	Impact of caramelization on the glass transition temperature of several caramelized sugars. Part I: Chemical analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5138-47	5.7	49
440	Rheology and crystallization kinetics of honey: Present status. <i>International Journal of Food Properties</i> , 1999 , 2, 217-226	3	49
439	Effect of addition of gelatin on the rheological and microstructural properties of acid milk protein gels. <i>Food Hydrocolloids</i> , 2015 , 43, 340-351	10.6	48
438	Influence of Dryer Type on Surface Characteristics of Milk Powders. <i>Drying Technology</i> , 2011 , 29, 758-769	2.6	48
437	Characterization of the Surface Stickiness of Fructose Maltodextrin Solutions During Drying. <i>Drying Technology</i> , 2003 , 21, 17-34	2.6	47
436	Handbook of food powders 2013 ,		47
435	Lubrication studies of fluid food using a simple experimental set up. <i>Food Hydrocolloids</i> , 2014 , 42, 100-105	5.6	46
434	Fabrication of starch-based microparticles by an emulsification-crosslinking method. <i>Journal of Food Engineering</i> , 2009 , 92, 250-254	6	46
433	Co-crystallization of Sucrose at High Concentration in the Presence of Glucose and Fructose. <i>Journal of Food Science</i> , 2002 , 67, 1797-1802	3.4	46
432	Incorporation of probiotics (<i>Bifidobacterium animalis</i> subsp. <i>Lactis</i>) into 3D printed mashed potatoes: Effects of variables on the viability. <i>Food Research International</i> , 2020 , 128, 108795	7	46
431	Textural modification of 3D printed dark chocolate by varying internal infill structure. <i>Food Research International</i> , 2019 , 121, 648-657	7	46
430	Starch pastes thinning during high-pressure homogenization. <i>Carbohydrate Polymers</i> , 2009 , 75, 32-38	10.3	45

429	Co-crystallization of Honey with Sucrose. <i>LWT - Food Science and Technology</i> , 1998 , 31, 138-142	5.4	44
428	Post-processing feasibility of composite-layer 3D printed beef. <i>Meat Science</i> , 2019 , 153, 9-18	6.4	43
427	Crystal structures and morphologies of fractionated milk fat in nanoemulsions. <i>Food Chemistry</i> , 2015 , 171, 157-67	8.5	43
426	Keeping quality of dairy ingredients. <i>Dairy Science and Technology</i> , 2007 , 87, 481-488		43
425	Instrumentation and testing of a thermal mechanical compression test for glassRubber transition analysis of food powders. <i>Journal of Food Engineering</i> , 2007 , 78, 1333-1342	6	42
424	In vitro antibacterial activity of Australian native herb extracts against food-related bacteria. <i>Food Control</i> , 2006 , 17, 929-932	6.2	42
423	Development of rheological and sensory properties of combinations of milk proteins and gelling polysaccharides as potential gelatin replacements in the manufacture of stirred acid milk gels and yogurt. <i>Journal of Food Engineering</i> , 2016 , 169, 27-37	6	41
422	Cyclic-di-AMP synthesis by the diadenylate cyclase CdaA is modulated by the peptidoglycan biosynthesis enzyme GlmM in <i>Lactococcus lactis</i> . <i>Molecular Microbiology</i> , 2016 , 99, 1015-27	4.1	41
421	The Viability of <i>Lactobacillus rhamnosus</i> GG and <i>Lactobacillus acidophilus</i> NCFM Following Double Encapsulation in Alginate and Maltodextrin. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2763-2769	5.1	41
420	Tribo-rheology and sensory analysis of a dairy semi-solid. <i>Food Hydrocolloids</i> , 2017 , 70, 240-250	10.6	40
419	Enhanced uptake of potassium or glycine betaine or export of cyclic-di-AMP restores osmoresistance in a high cyclic-di-AMP <i>Lactococcus lactis</i> mutant. <i>PLoS Genetics</i> , 2018 , 14, e1007574	6	40
418	Study of glass transition and enthalpy relaxation of mixtures of amorphous sucrose and amorphous tapioca starch syrup solid by differential scanning calorimetry (DSC). <i>Journal of Food Engineering</i> , 2007 , 81, 599-610	6	40
417	Nanobubbles: Fundamental characteristics and applications in food processing. <i>Trends in Food Science and Technology</i> , 2020 , 95, 118-130	15.3	40
416	4D printing of products based on soy protein isolate via microwave heating for flavor development. <i>Food Research International</i> , 2020 , 137, 109605	7	40
415	Influence of power ultrasound on ice nucleation of radish cylinders during ultrasound-assisted immersion freezing. <i>International Journal of Refrigeration</i> , 2014 , 46, 1-8	3.8	39
414	A proteomic approach to detect lactosylation and other chemical changes in stored milk protein concentrate. <i>Food Chemistry</i> , 2012 , 132, 655-62	8.5	39
413	In situ characterization of stickiness of sugar-rich foods using a linear actuator driven stickiness testing device. <i>Journal of Food Engineering</i> , 2003 , 58, 11-22	6	39
412	Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. <i>Food Research International</i> , 2019 , 126, 108660	7	38

411	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. <i>Ultrasonics Sonochemistry</i> , 2020 , 68, 105230	8.9	38
410	Evaluation of the freshness of fresh-cut green bell pepper (<i>Capsicum annuum</i> var. <i>grossum</i>) using electronic nose. <i>LWT - Food Science and Technology</i> , 2018 , 87, 77-84	5.4	38
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