

# Bhesh Bhandari

## List of Publications by Year in Descending Order

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

572  
papers

23,181  
citations

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	Characterisation of spray dried microencapsules with amorphous lutein nanoparticles: Enhancement of processability, dissolution rate, and storage stability.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132200	8.5	1
571	Three-dimensional (3D) food printing: An overview <b>2022</b> , 261-276		0
570	Camel milk: A review of its nutritional value, heat stability, and potential food products.. <i>Food Research International</i> , <b>2022</b> , 153, 110870	7	3
569	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107468	10.6	1
568	Comprehensive biochemical and proteomic characterization of seasonal Australian camel milk.. <i>Food Chemistry</i> , <b>2022</b> , 381, 132297	8.5	0
567	Effect of Early Harvest and Variety Difference on Grain Yield and Pasting Properties of Brown Rice. <i>Crops</i> , <b>2022</b> , 2, 23-39		
566	Rheological and textural properties of emulsion-filled gel based on enzymatically hydrolyzed rice starch. <i>Food Hydrocolloids</i> , <b>2022</b> , 126, 107463	10.6	0
565	Recent development in high quality drying of fruits and vegetables assisted by ultrasound: A review.. <i>Food Research International</i> , <b>2022</b> , 152, 110744	7	8
564	Flat dual-frequency sweeping ultrasound enhances the inactivation of polyphenol oxidase in strawberry juice. <i>Journal of Food Measurement and Characterization</i> , <b>2022</b> , 16, 762	2.8	4
563	Evaluation of alginate-biopolymers (protein, hydrocolloid, starch) composite microgels prepared by the spray aerosol technique as a carrier for green tea polyphenols. <i>Food Chemistry</i> , <b>2022</b> , 371, 131382	8.5	0
562	Lactoferrin <b>2022</b> , 925-932		
561	Instant quinoa prepared by different cooking methods and infrared-assisted freeze drying: Effects of variables on the physicochemical properties. <i>Food Chemistry</i> , <b>2022</b> , 370, 131091	8.5	2
560	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. <i>Food Chemistry</i> , <b>2022</b> , 367, 130658	8.5	1
559	Gases <b>2022</b> , 650-662		
558	Altering almond protein function through partial enzymatic hydrolysis for creating gel structures in acidic environment.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 653-664	5.6	0
557	Investigation on Simultaneous Change of Deformation, Color and Aroma of 4D Printed Starch-based Pastes from Fruit and Vegetable as Induced by Microwave. <i>Food Research International</i> , <b>2022</b> , 111214	7	0
556	Role of dietary fiber and flaxseed oil in altering the physicochemical properties and 3D printability of cod protein composite gel. <i>Journal of Food Engineering</i> , <b>2022</b> , 327, 111053	6	1

555	3D Printing: Technologies, Fundamentals, and Applications in Food Industries <b>2022</b> , 197-234		0
554	Probing maltodextrins surface properties by atomic force microscopy: Interplay of glass transition and reconstitution properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 107853	10.6	0
553	Influence of drying method and 3D design on the 4D morphing of beef products. <i>Applied Food Research</i> , <b>2021</b> , 1, 100017		1
552	Comparing the effects of hydrostatic high-pressure processing vs holder pasteurisation on the microbial, biochemical and digestion properties of donor human milk. <i>Food Chemistry</i> , <b>2021</b> , 373, 131545	8.5	4
551	Unique physicochemical properties and rare reducing sugar trehalulose mandate new international regulation for stingless bee honey. <i>Food Chemistry</i> , <b>2021</b> , 373, 131566	8.5	4
550	Rheological investigation of a versatile salectan/curdlan gel matrix. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 2202-2202	7.9	1
549	Digestibility of proteins in camel milk in comparison to bovine and human milk using an in vitro infant gastrointestinal digestion system. <i>Food Chemistry</i> , <b>2021</b> , 374, 131704	8.5	1
548	The safety and efficacy of xanthan gum-based thickeners and their effect in modifying bolus rheology in the therapeutic medical management of dysphagia. <i>Food Hydrocolloids for Health</i> , <b>2021</b> , 1, 100038		0
547	Encapsulation of Fruit Ripening Controlling Compounds <b>2021</b> , 315-333		
546	Solid Encapsulation Method: Ethylene Gas Encapsulation into Amorphous Alpha-Cyclodextrin Powder <b>2021</b> , 17-27		
545	Encapsulation of Gases <b>2021</b> , 29-51		
544	Effects of cold-renneted and pre-heated milk protein concentrates (MPCs) addition on the properties of alginate composite gels. <i>Food Research International</i> , <b>2021</b> , 150, 110778	7	0
543	Effect of germination level on properties of flour paste and cooked brown rice texture of diverse varieties. <i>Journal of Cereal Science</i> , <b>2021</b> , 102, 103345	3.8	2
542	Modulation fat globules of the plant-based cream emulsion: Influence of the source of plant proteins. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 74, 102852	6.8	1
541	3D Printing <b>2021</b> , 101-119		
540	Assessment of 3D printability of composite dairy matrix by correlating with its rheological properties. <i>Food Research International</i> , <b>2021</b> , 141, 110111	7	9
539	Fennel essential oil loaded porous starch-based microencapsulation as an efficient delivery system for the quality improvement of ground pork. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 172, 464-474	7.9	16
538	Investigating phytosterol as a potential functional component in milk through textural, flavour and oral perception study. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110873	5.4	2

537	Investigation on spontaneous 4D changes in color and flavor of healthy 3D printed food materials over time in response to external or internal pH stimulus. <i>Food Research International</i> , <b>2021</b> , 142, 1102157	17
536	Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from <i>Castanopsis sclerophylla</i> . <i>Starch/Staerke</i> , <b>2021</b> , 73, 2100005	2.3 3
535	Influence of fat globule size, emulsifiers, and cream-aging on microstructure and physical properties of butter. <i>International Dairy Journal</i> , <b>2021</b> , 117, 105003	3.5 3
534	Development of a continuous membrane nanobubble generation method applicable in liquid food processing. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4268-4277	3.8 4
533	Printability and textural assessment of modified-texture cooked beef pastes for dysphagia patients. <i>Future Foods</i> , <b>2021</b> , 3, 100006	3.3 14
532	Dehydration-triggered shape transformation of 4D printed edible gel structure affected by material property and heating mechanism. <i>Food Hydrocolloids</i> , <b>2021</b> , 115, 106608	10.6 14
531	Assessment of 3D printability of heat acid coagulated milk semi-solids soft cheese by correlating rheological, microstructural, and textural properties. <i>Journal of Food Engineering</i> , <b>2021</b> , 300, 110506	6 4
530	YY-11, a camel milk-derived peptide, inhibits TGF- $\beta$ -mediated atherogenic signaling in human vascular smooth muscle cells. <i>Journal of Food Biochemistry</i> , <b>2021</b> , e13882	3.3
529	Effect of CO <sub>2</sub> nanobubbles incorporation on the viscosity reduction of fruit juice concentrate and vegetable oil. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4278-4286	3.8 4
528	Improvement strategies of food supply chain through novel food processing technologies during COVID-19 pandemic. <i>Food Control</i> , <b>2021</b> , 125, 108010	6.2 21
527	Freshness monitoring technology of fish products in intelligent packaging. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1279-1292	11.5 23
526	Formation and Stability of Carbon Dioxide Nanobubbles for Potential Applications in Food Processing. <i>Food Engineering Reviews</i> , <b>2021</b> , 13, 3-14	6.5 14
525	Bioconversion and bioaccessibility of isoflavones from sogurt during in vitro digestion. <i>Food Chemistry</i> , <b>2021</b> , 343, 128553	8.5 7
524	A sensitive and high-throughput fluorescent method for determination of oxidase activities in human, bovine, goat and camel milk. <i>Food Chemistry</i> , <b>2021</b> , 336, 127689	8.5 6
523	Effect of the native fat globule size on foaming properties and foam structure of milk. <i>Journal of Food Engineering</i> , <b>2021</b> , 291, 110227	6 7
522	Effect of different types and concentrations of fat on the physico-chemical properties of soy protein isolate gel. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106226	10.6 10
521	Characteristics of fish gelatin-anionic polysaccharide complexes and their applications in yoghurt: Rheology and tribology. <i>Food Chemistry</i> , <b>2021</b> , 343, 128413	8.5 10
520	Improvement of 3D printing properties of rose-sodium alginate heterogeneous gel by adjusting rose material. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44,	2.4 2

519	Effect of multi-mode dual-frequency ultrasound irradiation on the degradation of waxy corn starch in a gelatinized state. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106440	10.6	20
518	Effect of camel milk protein hydrolysates against hyperglycemia, hyperlipidemia, and associated oxidative stress in streptozotocin (STZ)-induced diabetic rats. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 1304-1317	11.7	13
517	4D deformation based on double-layer structure of the pumpkin/paper. <i>Food Structure</i> , <b>2021</b> , 27, 100168	11.3	14
516	A sensitive, high-throughput fluorescent method for the determination of lactoperoxidase activities in milk and comparison in human, bovine, goat and camel milk. <i>Food Chemistry</i> , <b>2021</b> , 339, 128090	8.5	9
515	Validating the textural characteristics of soft fish-based paste through International Dysphagia Diet Standardisation Initiative recommended tests. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 240-250	3.6	4
514	Modification of pork-skin jelly by enzymatic cross-linking: melting resistance and quality improvement. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2357-2364	3.8	0
513	Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. <i>Food Research International</i> , <b>2021</b> , 139, 109809	7	13
512	A novel combination of LF-NMR and NIR to intelligent control in pulse-spouted microwave freeze drying of blueberry. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110455	5.4	20
511	Protein Nanoparticles for Enhanced Oral Delivery of Coenzyme-Q10: and Studies. <i>ACS Biomaterials Science and Engineering</i> , <b>2021</b> ,	5.5	2
510	Effects of hibiscetin pretreatment on the color and anthocyanin level of microwave vacuum dried edible roses. <i>Drying Technology</i> , <b>2021</b> , 39, 1231-1239	2.6	1
509	Increasing the Production Yield of White Oyster Mushrooms With Pulsed Electric Fields. <i>IEEE Transactions on Plasma Science</i> , <b>2021</b> , 49, 805-812	1.3	0
508	Functionality of bovine milk proteins and other factors in foaming properties of milk: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-21	11.5	3
507	Could 3D food printing help to improve the food supply chain resilience against disruptions such as caused by pandemic crises?. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4338-4355	3.8	5
506	Ultra high temperature stability of milk protein concentrate: Effect of mineral salts addition. <i>Journal of Food Engineering</i> , <b>2021</b> , 300, 110503	6	1
505	3D Printing of Steak-like Foods Based on Textured Soybean Protein. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
504	Effect of pH and heat treatment on physicochemical and functional properties of spray-dried whey protein concentrate powder. <i>International Dairy Journal</i> , <b>2021</b> , 119, 105063	3.5	1
503	Viscoelastic and Deformation Characteristics of Structurally Different Commercial Topical Systems. <i>Pharmaceutics</i> , <b>2021</b> , 13,	6.4	4
502	Impact of homogenization on the physicochemical properties of the cod protein gel. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111841	5.4	2

501	Nanoemulsion-based edible coatings loaded with fennel essential oil/cinnamaldehyde: Characterization, antimicrobial property and advantages in pork meat patties application. <i>Food Control</i> , <b>2021</b> , 127, 108151	6.2	15
500	A novel continuous method for size-based fractionation of natural milk fat globules by modifying the cream separator. <i>International Dairy Journal</i> , <b>2021</b> , 125, 105209	3.5	
499	The effect of camel milk curd masses on rats blood serum biochemical parameters: Preliminary study. <i>PLoS ONE</i> , <b>2021</b> , 16, e0256661	3.7	2
498	3D Printing of Shiitake Mushroom Incorporated with Gums as Dysphagia Diet. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
497	Combined effects of microporous packaging and nano-chitosan coating on quality and shelf-life of fresh-cut eggplant. <i>Food Bioscience</i> , <b>2021</b> , 43, 101302	4.9	5
496	Glass transition and crystallization of solid model system of jujube slice as influenced by sugars and organic acids. <i>Food Chemistry</i> , <b>2021</b> , 359, 129935	8.5	0
495	The role of hydrocolloids on the 3D printability of meat products. <i>Food Hydrocolloids</i> , <b>2021</b> , 119, 106879	10.6	5
494	Effect of reheating method on the post-processing characterisation of 3D printed meat products for dysphagia patients. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111915	5.4	4
493	3D enabled facile fabrication of substrates with human tongue characteristics for analysing the tribological behaviour of food emulsions. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 73, 102803	6.8	0
492	Effect of electrolytes and surfactants on generation and longevity of carbon dioxide nanobubbles. <i>Food Chemistry</i> , <b>2021</b> , 363, 130299	8.5	7
491	Changes in surface chemical composition relating to rehydration properties of spray-dried camel milk powder during accelerated storage. <i>Food Chemistry</i> , <b>2021</b> , 361, 130136	8.5	1
490	Physicochemical and microstructural properties of fermentation-induced almond emulsion-filled gels with varying concentrations of protein, fat and sugar contents. <i>Current Research in Food Science</i> , <b>2021</b> , 4, 577-587	5.6	2
489	Effect of addition of beeswax based oleogel on 3D printing of potato starch-protein system. <i>Food Structure</i> , <b>2021</b> , 27, 100176	4.3	12
488	Influence of Long-Chain/Medium-Chain Triglycerides and Whey Protein/Tween 80 Ratio on the Stability of Phosphatidylserine Emulsions (O/W). <i>ACS Omega</i> , <b>2020</b> , 5, 7792-7801	3.9	7
487	Development of Chinese yam/chicken semi-liquid paste for space foods. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109251	5.4	4
486	Effect of fat globule size on the physicochemical properties of dairy cream powder produced by spray drying. <i>Drying Technology</i> , <b>2020</b> , 1-13	2.6	
485	Effects of infrared freeze drying on volatile profile, FTIR molecular structure profile and nutritional properties of edible rose flower ( <i>Rosa rugosa</i> flower). <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4791-4800	4.3	14
484	Dynamic crosslinked and injectable biohydrogels as extracellular matrix mimics for the delivery of antibiotics and 3D cell culture.. <i>RSC Advances</i> , <b>2020</b> , 10, 19587-19599	3.7	5

483	Foaming properties of milk protein dispersions at different protein content and casein to whey protein ratios. <i>International Dairy Journal</i> , <b>2020</b> , 109, 104758	3.5	13
482	Relating the tribo-rheological properties of chocolate flavoured milk to temporal aspects of texture. <i>International Dairy Journal</i> , <b>2020</b> , 110, 104794	3.5	6
481	Impact of incorporation of CO <sub>2</sub> on the melting, texture and sensory attributes of soft-serve ice cream. <i>International Dairy Journal</i> , <b>2020</b> , 109, 104789	3.5	12
480	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 68, 105230	8.9	38
479	Use of potato processing by-product: Effects on the 3D printing characteristics of the yam and the texture of air-fried yam snacks. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109265	5.4	30
478	Improving storage quality of refrigerated steamed buns by mung bean starch composite coating enriched with nano-emulsified essential oils. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13475	2.4	6
477	Color stability and anthocyanins retention in microwave-thermally treated rose powder extracts during storage. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14727	2.1	1
476	Investigating cooked rice textural properties by instrumental measurements. <i>Food Science and Human Wellness</i> , <b>2020</b> , 9, 130-135	8.3	9
475	Influences of different carbohydrates as wall material on powder characteristics, encapsulation efficiency, stability and degradation kinetics of microencapsulated lutein by spray drying. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2872-2882	3.8	12
474	Effect of CO <sub>2</sub> Bubbles on Crystallization Behavior of Anhydrous Milk Fat. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2020</b> , 97, 363-375	1.8	3
473	Acetylation of intact white rice grains to alter the physicochemical properties. <i>Journal of Cereal Science</i> , <b>2020</b> , 92, 102928	3.8	0
472	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius</i> surimi. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 124, 109123	5.4	24
471	Improved encapsulation efficiency and storage stability of spray dried microencapsulated lutein with carbohydrates combinations as encapsulating material. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 124, 109139	5.4	13
470	Impact of thermal pretreatment on crystallization of Thompson raisins. <i>Food Chemistry</i> , <b>2020</b> , 317, 126381	5	3
469	A novel method of osmotic-dehydrofreezing with ultrasound enhancement to improve water status and physicochemical properties of kiwifruit. <i>International Journal of Refrigeration</i> , <b>2020</b> , 113, 49-57	3.8	20
468	Texture Modification of 3D Printed Air-Fried Potato Snack by Varying Its Internal Structure with the Potential to Reduce Oil Content. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 564-576	5.1	34
467	Retrogradation properties and in vitro digestibility of wild starch from <i>Castanopsis sclerophylla</i> . <i>Food Hydrocolloids</i> , <b>2020</b> , 103, 105693	10.6	8
466	Effect of fat globule size and addition of surfactants on whippability of native and homogenised dairy creams. <i>International Dairy Journal</i> , <b>2020</b> , 105, 104671	3.5	6

465	Efficacy of ultrasound treatment in the removal of pesticide residues from fresh vegetables: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 97, 417-432	15.3	64
464	Xanthine oxidase-lactoperoxidase system and innate immunity: Biochemical actions and physiological roles. <i>Redox Biology</i> , <b>2020</b> , 34, 101524	11.3	21
463	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105940	10.6	53
462	Ultra high temperature (UHT) processability of high protein dispersions prepared from milk protein-soy protein hydrolysate mixtures. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 126, 109308	5.4	0
461	Investigation of effect of antioxidant and antimicrobial agents on the quality of frozen crab gonads by E-nose, GC-MS, and sensory evaluation. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14382 <sup>2.1</sup>		2
460	Butter and Dairy Fat Spreads <b>2020</b> , 509-532		3
459	Fat-Reduced Cream Cheeses <b>2020</b> , 533-547		0
458	Optimization of the Formulation and Properties of 3D-Printed Complex Egg White Protein Objects. <i>Foods</i> , <b>2020</b> , 9,	4.9	19
457	Role of Differentiated-Size Milk Fat Globules on the Physical Functionality of Dairy-Fat Structured Products <b>2020</b> , 327-354		
456	Dairy Creams and Related Products <b>2020</b> , 431-452		1
455	Comparison of Microwave Short Time and Oven Heating Pretreatment on Crystallization of Raisins. <i>Foods</i> , <b>2020</b> , 10,	4.9	1
454	Tribological Properties of Liquid Milks and Dairy Fat Structured Products <b>2020</b> , 277-292		0
453	Dairy Fat Replacement in Low-Fat Cheese (LFC): A Review of Successful Technological Interventions <b>2020</b> , 549-581		1
452	Influence of Milk Fat on Foam Formation, Foam Stability and Functionality of Aerated Dairy Products <b>2020</b> , 583-606		2
451	Water loss and partitioning of the oil fraction of mushroom chips using ultrasound-assisted vacuum frying. <i>Food Bioscience</i> , <b>2020</b> , 38, 100753	4.9	5
450	Effects of ultrasonication on the physicochemical properties of milk fat globules of <i>Bubalus bubalis</i> (water buffalo) under processing conditions: A comparison with shear-homogenization. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 59, 102237	6.8	21
449	Effect of pre-emulsified soybean oil as a fat replacer on the physical and sensory attributes of reduced-fat filling in steamed buns. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13306	2.4	2
448	A comparative study on hygroscopic and physicochemical properties of chicken powders obtained by different drying methods. <i>Drying Technology</i> , <b>2020</b> , 38, 1929-1942	2.6	8



447	Effect of Novel Ultrasonic- Microwave Combined Pretreatment on the Quality of 3D Printed Wheat Starch-Papaya System. <i>Food Biophysics</i> , <b>2020</b> , 15, 249-260	3.2	11
446	Controlling the Three-Dimensional Printing Mechanical Properties of Nostoc Sphaeroides System. <i>Food Biophysics</i> , <b>2020</b> , 15, 240-248	3.2	4
445	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> , <b>2020</b> , 95, 86-96	15.3	81
444	Effect of multi-frequency power ultrasound (MFPU) treatment on enzyme hydrolysis of casein. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104930	8.9	61
443	Current processing and packing technology for space foods: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3573-3588	11.5	14
442	Crystallisation and glass transition behaviour of Chilean raisins in relation to their sugar compositions. <i>Food Chemistry</i> , <b>2020</b> , 311, 125929	8.5	5
441	A novel combination of enzymatic hydrolysis and fermentation: Effects on the flavor and nutritional quality of fermented <i>Cordyceps militaris</i> beverage. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 120, 108934	5.4	11
440	Tribo-rheology and kinetics of soymilk gelation with different types of milk proteins. <i>Food Chemistry</i> , <b>2020</b> , 311, 125961	8.5	8
439	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> , <b>2020</b> , 128, 108795	7	46
438	Nanobubbles: Fundamental characteristics and applications in food processing. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 95, 118-130	15.3	40
437	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105552	10.6	30
436	Microbial and quality improvement of boiled gansi dish using carbon dots combined with radio frequency treatment. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 334, 108835	5.8	9
435	Physical and mechanical properties of alginate based composite gels. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 106, 150-159	15.3	20
434	Effect of water content, droplet size, and gelation on fat phase transition and water mobility in water-in-milk fat emulsions. <i>Food Chemistry</i> , <b>2020</b> , 333, 127538	8.5	9
433	Shelf life extension of aquatic products by applying nanotechnology: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-15	11.5	6
432	Recent development of innovative methods for efficient frying technology. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-16	11.5	11
431	Assessment of Anticaking Agent on Caking Behavior of Jujube Amorphous Powder via Glass Transition and State Diagram. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1588-1599	5.1	1
430	4D printing of products based on soy protein isolate via microwave heating for flavor development. <i>Food Research International</i> , <b>2020</b> , 137, 109605	7	40

429	Effects of cryoprotectants on <i>Nostoc sphaeroides</i> superchilled at low temperature (B.0°C) and their action mechanisms. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13488	2.4	0
428	Effect of microwave vacuum drying with different auxiliary materials on hygroscopicity and flowability of chicken powder. <i>Food and Bioproducts Processing</i> , <b>2020</b> , 124, 266-277	4.9	2
427	Improving thawed quality of hot-pot vegetable balls by a freeze-thaw stability control by adding hydrocolloids. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13518	2.4	1
426	Ultra-high temperature (UHT) stability of chocolate flavored high protein beverages. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3012-3019	3.4	0
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418	Comparison of rheological, tribological, and microstructural properties of soymilk gels acidified with glucono- $\delta$ -lactone or culture. <i>Food Research International</i> , <b>2019</b> , 121, 798-805	7	17
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416	Ultrasound treatment of frozen crayfish with chitosan Nano-composite water-retaining agent: Influence on cryopreservation and storage qualities. <i>Food Research International</i> , <b>2019</b> , 126, 108670	7	15
415	Effect of additives on thermal, rheological and tribological properties of 3D printed dark chocolate. <i>Food Research International</i> , <b>2019</b> , 119, 161-169	7	32
414	Effects of crystallisation of native phytosterols and monoacylglycerols on foaming properties of whipped oleogels. <i>Food Chemistry</i> , <b>2019</b> , 285, 86-93	8.5	33
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411	A combination treatment of ultrasound and Epolylysine to improve microorganisms and storage quality of fresh-cut lettuce. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 113, 108315	5.4	23
410	Water Crystallisation of Model Sugar Solutions with Nanobubbles Produced from Dissolved Carbon Dioxide. <i>Food Biophysics</i> , <b>2019</b> , 14, 403-414	3.2	8
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403	Novel Intelligent Detection of Safer Water Activity by LF-NMR Spectra for Selected Fruits and Vegetables during Drying. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1093-1101	5.1	17
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395	Dielectric properties of carrots affected by ultrasound treatment in water and oil medium simulated systems. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 56, 150-159	8.9	8
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281	Introduction to Non-Equilibrium States and Glass Transitions The Fundamentals Applied to Foods Systems <b>2017</b> , xxxiii-l		1
280	Optimization of chocolate 3D printing by correlating thermal and flow properties with 3D structure modeling. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 44, 21-29	6.8	115
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