Avi Shpigelman

List of Publications by Citations

60 papers	2,182 citations	21 h-index	46 g-index
60 ext. papers	2,627 ext. citations	7 avg, IF	5.39 L-index

#	Paper	IF	Citations
60	Thermally-induced protein–polyphenol co-assemblies: beta lactoglobulin-based nanocomplexes as protective nanovehicles for EGCG. *Food Hydrocolloids*, **2010**, 24, 735-743	10.6	249
59	Berries extracts as natural antioxidants in meat products: A review. *Food Research International*, **2018**, 106, 1095-1104	7	212
58	Innovative "Green" and Novel Strategies for the Extraction of Bioactive Added Value Compounds from Citrus Wastes-A Review. *Molecules*, **2017**, 22,	4.8	179
57	Thermally-induced β-lactoglobulin–EGCG nanovehicles: Loading, stability, sensory and digestive-release study. *Food Hydrocolloids*, **2012**, 29, 57-67	10.6	166
56	The Emulsifying and Emulsion-Stabilizing Properties of Pectin: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 705-718	16.4	163
55	FT-IR spectroscopy, a reliable method for routine analysis of the degree of methylesterification of pectin in different fruit- and vegetable-based matrices. *Food Chemistry*, **2015**, 176, 82-90	8.5	144
54	Pectin modifications and the role of pectin-degrading enzymes during postharvest softening of Jonagold apples. *Food Chemistry*, **2014**, 158, 283-91	8.5	101
53	Stability and extraction of bioactive sulfur compounds from Allium genus processed by traditional and innovative technologies. *Journal of Food Composition and Analysis*, **2017**, 61, 28-39	4.1	73
52	β-Lactoglobulin–naringenin complexes: Nano-vehicles for the delivery of a hydrophobic nutraceutical. *Food Hydrocolloids*, **2014**, 40, 214-224	10.6	67
51	Functional properties of citric acid extracted mango peel pectin as related to its chemical structure. *Food Hydrocolloids*, **2015**, 44, 424-434	10.6	61
50	Thermal and high pressure high temperature processes result in distinctly different pectin non-enzymatic conversions. *Food Hydrocolloids*, **2014**, 39, 251-263	10.6	59
49	The effect of high pressure homogenization on pectin: Importance of pectin source and pH. *Food Hydrocolloids*, **2015**, 43, 189-198	10.6	58
48	Revisiting the carrageenan controversy: do we really understand the digestive fate and safety of carrageenan in our foods?. *Food and Function*, **2018**, 9, 1344-1352	6.1	57
47	The impact of extraction with a chelating agent under acidic conditions on the cell wall polymers of mango peel. *Food Chemistry*, **2014**, 161, 199-207	8.5	48
46	An Integrated Approach to Mandarin Processing: Food Safety and Nutritional Quality, Consumer Preference, and Nutrient Bioaccessibility. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 1345-1358	16.4	39
45	Extraction and characterization of pectic polysaccharides from easy- and hard-to-cook common beans (Phaseolus vulgaris). *Food Research International*, **2014**, 64, 314-322	7	37
44	Effect of storage conditions on pectic polysaccharides in common beans (Phaseolus vulgaris) in relation to the hard-to-cook defect. *Food Research International*, **2015**, 76, 105-113	7	35

43	Digestive fate of polyphenols: updated view of the influence of chemical structure and the presence of cell wall material. *Current Opinion in Food Science*, **2020**, 31, 38-46	9.8	31
42	Changes in the shelf life stability of riboflavin, vitamin C and antioxidant properties of milk after (ultra) high pressure homogenization: Direct and indirect effects. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 161-169	6.8	30
41	Available technologies on improving the stability of polyphenols in food processing. *Food Frontiers*, **2021**, 2, 109-139	4.2	26
40	The bioavailability of vitamin D3, a model hydrophobic nutraceutical, in casein micelles, as model protein nanoparticles: Human clinical trial results. *Journal of Functional Foods*, **2017**, 30, 321-325	5.1	22
39	Saccharide-structure effects on poly N-isopropylacrylamide phase transition in aqueous media; Reflections on protein stability. *Journal of Polymer Science, Part B: Polymer Physics*, **2008**, 46, 2307-2318	2.6	21
38	High-Pressure Homogenization: Principles and Applications Beyond Microbial Inactivation. *Food Engineering Reviews*, **2020**, 13, 490	6.5	21
37	The Influence of Chemical Structure and the Presence of Ascorbic Acid on Anthocyanins Stability and Spectral Properties in Purified Model Systems. *Foods*, **2019**, 8,	4.9	19
36	Utilization of high-pressure homogenization of potato protein isolate for the production of dairy-free yogurt-like fermented product. *Food Hydrocolloids*, **2021**, 113, 106442	10.6	19
35	Isomeric sugar effects on thermal phase transition of aqueous PNIPA solutions, probed by ATR-FTIR spectroscopy; insights to protein protection by sugars. *Colloid and Polymer Science*, **2011**, 289, 281-290	2.4	17
34	Iron ions as mediators in pectin-flavonols interactions. *Food Hydrocolloids*, **2018**, 84, 441-449	10.6	16
33	Utilization of polysaccharides to modify salt release and texture of a fresh semi hard model cheese. *Food Hydrocolloids*, **2018**, 75, 95-106	10.6	14
32	Mechanisms of saccharide protection against epigallocatechin-3-gallate deterioration in aqueous solutions. *Food Chemistry*, **2013**, 139, 1105-12	8.5	14
31	The Link between Polyphenol Structure, Antioxidant Capacity and Shelf-Life Stability in the Presence of Fructose and Ascorbic Acid. *Molecules*, **2020**, 25,	4.8	14
30	Comparison of Thermal and High-Pressure Gelation of Potato Protein Isolates. *Foods*, **2020**, 9,	4.9	13
29	Direct and indirect measurements of enhanced phenolic bioavailability from litchi pericarp procyanidins by Lactobacillus casei-01. *Food and Function*, **2017**, 8, 2760-2770	6.1	12
28	Impact of pilot-scale processing (thermal, PEF, HPP) on the stability and bioaccessibility of polyphenols and proteins in mixed protein- and polyphenol-rich juice systems. *Innovative Food Science and Emerging Technologies*, **2020**, 64, 102426	6.8	12
27	The effect of pressure level and cycling in high-pressure homogenization on physicochemical, structural and functional properties of filtered and non-filtered strawberry nectar. *Innovative Food Science and Emerging Technologies*, **2019**, 57, 102203	6.8	12
26	The evolution of quality characteristics of mango piece after pasteurization and during shelf life in a mango juice drink. *European Food Research and Technology*, **2016**, 242, 703-712	3.4	11

25	The impact of chemical structure on polyphenol bioaccessibility, as a function of processing, cell wall material and pH: A model system. *Journal of Food Engineering*, **2021**, 289, 110304	6	11
24	The impact of food-grade carrageenans and consumer age on the in vitro proteolysis of whey proteins. *Food Research International*, **2020**, 130, 108964	7	10
23	Hydration-mediated effects of saccharide stereochemistry on poly(N-isopropylacrylamide) gel swelling. *Journal of Polymer Science, Part B: Polymer Physics*, **2011**, 49, 523-530	2.6	9
22	The effect of pressure on the kinetics of polyphenolics degradation Implications to hyperbaric storage using Epigallocatechin-gallate as a model. *Innovative Food Science and Emerging Technologies*, **2020**, 59, 102273	6.8	9
21	Digestibility, antioxidative activity and stability of plant protein-rich products after processing and formulation with polyphenol-rich juices: kale and kale trawberry as a model. *European Food Research and Technology*, **2019**, 245, 2499-2514	3.4	8
20	Study of mango endogenous pectinases as a tool to engineer mango pur consistency. *Food Chemistry*, **2015**, 172, 272-82	8.5	7
19	The impact of high-pressure homogenization on thermal gelation of Arthrospira platensis (Spirulina) protein concentrate. *Innovative Food Science and Emerging Technologies*, **2021**, 74, 102857	6.8	7
18	Reply to the Comment on "Revisiting the carrageenan controversy: do we really understand the digestive fate and safety of carrageenan in our foods?" by M. Weiner and J. McKim, Food Funct., 2019, 10: DOI: 10.1039/C8FO01282B. *Food and Function*, **2019**, 10, 1763-1766	6.1	6
17	Enhanced electrostatic interactions in tomato cell suspensions. *Food Hydrocolloids*, **2015**, 43, 442-450	10.6	5
16	The effect of exogenous enzymes and mechanical treatment on mango pur : Microscopic, mesoscopic, and macroscopic evaluation. *Innovative Food Science and Emerging Technologies*, **2016**, 33, 438-449	6.8	5
15	Bovine alpha-lactalbumin assemblies with capsaicin: Formation, interactions, loading and physiochemical characterization. *Food Chemistry*, **2021**, 352, 129306	8.5	5
14	The effect of exogenous enzymes and mechanical treatment on mango pur : Effect on the molecular properties of pectic substances. *Food Hydrocolloids*, **2015**, 50, 193-202	10.6	4
13	Matrix- and Technology-Dependent Stability and Bioaccessibility of Strawberry Anthocyanins during Storage. *Antioxidants*, **2020**, 10,	7.1	4
12	Partially Acetylated Cellulose Dissolved in Aqueous Solution: Physical Properties and Enzymatic Hydrolysis. *Polymers*, **2019**, 11,	4.5	3
11	Utilizing high-pressure homogenization for the production of fermented plant-protein yogurt alternatives with low and high oil content using potato protein isolate as a model. *Innovative Food Science and Emerging Technologies*, **2022**, 75, 102909	6.8	3
10	Addition of Anionic Polysaccharide Stabilizers Modulates In Vitro Digestive Proteolysis of a Chocolate Milk Drink in Adults and Children. *Foods*, **2020**, 9,	4.9	3
9	Effect of flavonoid structure and pH on iron-mediated pectin interaction. *Food Hydrocolloids*, **2021**, 116, 106654	10.6	3
8	Recombinant kiwi pectin methylesterase inhibitor: Purification and characterization of the interaction with plant pectin methylesterase during thermal and high-pressure processing. *Innovative Food Science and Emerging Technologies*, **2015**, 29, 295-301	6.8	2

7	Headspace fingerprint as a potential multivariate intrinsic indicator to monitor temperature variation of thermal in-pack processes: A case-study on broccoli puree. *Innovative Food Science and Emerging Technologies*, **2018**, 48, 122-130	6.8	2
6	Intermolecular chiral assemblies in R(-) and S(+) 2-butanol detected by microcalorimetry measurements. *Chirality*, **2012**, 24, 500-5	2.1	2
5	The structure-dependent influence of high pressure processing on polyphenol-cell wall material (CWM) interactions and polyphenol-polyphenol association in model systems: Possible implication to accessibility. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102538	6.8	2
4	Structure dependent stability and antioxidant capacity of strawberry polyphenols in the presence of canola protein.. *Food Chemistry*, **2022**, 385, 132630	8.5	0
3	Effect of Enzymes on Serum and Particle Properties of Carrot Cell Suspensions. *Food Biophysics*, **2015**, 10, 428-438	3.2	
2	Functionalisation of Pectin by Ultra High Pressure Homogenisation. *Proceedings (mdpi)*, **2021**, 70, 50	0.3	
1	Editorial to the IFSET special issue on the 34rd EFFoST International Conference. *Innovative Food Science and Emerging Technologies*, **2022**, 103031	6.8	