Xiao Dong Chen

List of Publications by Year
in descending order

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		13087	30894
660	20,740	68	102
papers	citations	h-index	g-index

680	680	680	15485
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Glucose oxidase: natural occurrence, function, properties and industrial applications. Applied Microbiology and Biotechnology, 2008, 78, 927-938.	1.7	417
2	Ultrasound-assisted extraction of oil from flaxseed. Separation and Purification Technology, 2008, 62, 192-198.	3.9	314
3	Surface characterization of four industrial spray-dried dairy powders in relation to chemical composition, structure and wetting property. Colloids and Surfaces B: Biointerfaces, 2002, 26, 197-212.	2.5	313
4	Spray drying of probiotics and other food-grade bacteria: A review. Trends in Food Science and Technology, 2017, 63, 1-17.	7.8	254
5	Towards a maximal cell survival in convective thermal drying processes. Food Research International, 2011, 44, 1127-1149.	2.9	251
6	Microalgae bioengineering: From CO2 fixation to biofuel production. Renewable and Sustainable Energy Reviews, 2011, 15, 3252-3260.	8.2	222
7	A Critical Review of Milk Fouling in Heat Exchangers. Comprehensive Reviews in Food Science and Food Safety, 2006, 5, 27-33.	5.9	212
8	Surface composition of industrial spray-dried milk powders. 2. Effects of spray drying conditions on the surface composition. Journal of Food Engineering, 2009, 94, 169-181.	2.7	202
9	Experimental and numerical analysis of the temperature transition of a suspended freezing water droplet. International Journal of Heat and Mass Transfer, 2003, 46, 1199-1213.	2.5	190
10	Enzymatic hydrolysis of rice dreg protein: Effects of enzyme type on the functional properties and antioxidant activities of recovered proteins. Food Chemistry, 2012, 134, 1360-1367.	4.2	180
11	Optimization of ethanolâ€“water extraction of lignans from flaxseed. Separation and Purification Technology, 2007, 57, 17-24.	3.9	177
12	Effect of surface composition on the flowability of industrial spray-dried dairy powders. Colloids and Surfaces B: Biointerfaces, 2005, 46, 182-187.	2.5	175
13	On the Mechanisms of Surface Formation and the Surface Compositions of Industrial Milk Powders. Drying Technology, 2003, 21, 265-278.	1.7	171
14	Investigation on water status and distribution in broccoli and the effects of drying on water status using NMR and MRI methods. Food Research International, 2017, 96, 191-197.	2.9	168
15	In vitro and in vivo studies on the antioxidant activities of the aqueous extracts of Douchi (a) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	162
16	Effects of temperature and pH on the catalytic activity of the immobilized Î²-galactosidase from Kluyveromyces lactis. Biochemical Engineering Journal, 2001, 9, 33-40.	1.8	151
17	Adsorption of Paraquat dichloride from aqueous solution by activated carbon derived from used tires. Journal of Hazardous Materials, 2004, 112, 133-141.	6.5	149
18	Numerical simulation of natural convection heating of canned food by computational fluid dynamics. Journal of Food Engineering, 1999, 41, 55-64.	2.7	144

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19	On enhancing the solubility of curcumin by microencapsulation in whey protein isolate via spray drying. Journal of Food Engineering, 2016, 169, 189-195.	2.7	138
20	Current in vitro digestion systems for understanding food digestion in human upper gastrointestinal tract. Trends in Food Science and Technology, 2020, 96, 114-126.	7.8	136
21	Effects of pulsed electric fields (PEF) treatment on physicochemical properties of potato starch. Innovative Food Science and Emerging Technologies, 2009, 10, 481-485.	2.7	127
22	The Potential Use of Polymer-Clay Nanocomposites in Food Packaging. International Journal of Food Engineering, 2006, 2, .	0.7	124
23	The Basics of a Reaction Engineering Approach to Modeling Air-Drying of Small Droplets or Thin-Layer Materials. Drying Technology, 2008, 26, 627-639.	1.7	112
24	Digestion of isolated legume cells in a stomach-duodenum model: three mechanisms limit starch and protein hydrolysis. Food and Function, 2017, 8, 2573-2582.	2.1	111
25	Effects of Spray Drying and Freeze Drying on the Properties of Protein Isolate from Rice Dreg Protein. Food and Bioprocess Technology, 2013, 6, 1759-1769.	2.6	108
26	Glass transition and caking of sprayâ€dried lactose. International Journal of Food Science and Technology, 1996, 31, 305-311.	1.3	107
27	Fingerprints of the Drying Behaviour of Particulate or Thin Layer Food Materials Established Using a Reaction Engineering Model. Food and Bioproducts Processing, 1997, 75, 213-222.	1.8	105
28	Improving the Glass-Filament Method for Accurate Measurement of Drying Kinetics of Liquid Droplets. Chemical Engineering Research and Design, 2002, 80, 401-410.	2.7	105
29	Effects of pulsed electric field treatments on some properties of tapioca starch. Carbohydrate Polymers, 2012, 89, 1012-1017.	5.1	104
30	Membrane fouling during filtration of milkâ€“â€“a microstructural study. Journal of Food Engineering, 2003, 60, 431-437.	2.7	99
31	Surface composition of industrial spray-dried milk powders. 1. Development of surface composition during manufacture. Journal of Food Engineering, 2009, 94, 163-168.	2.7	98
32	Autotrophic cultivation of Spirulina platensis for CO2 fixation and phycocyanin production. Chemical Engineering Journal, 2012, 183, 192-197.	6.6	97
33	Immobilization of Î²-galactosidase on graphite surface by glutaraldehyde. Journal of Food Engineering, 2001, 48, 69-74.	2.7	96
34	Effect of high-pressure homogenization on the structure and thermal properties of maize starch. Journal of Food Engineering, 2008, 87, 436-444.	2.7	96
35	On Measurement of Food Powder Reconstitution Properties. Drying Technology, 2007, 26, 3-14.	1.7	95
36	Modelling and optimization of fed-batch fermentation processes using dynamic neural networks and genetic algorithms. Biochemical Engineering Journal, 2004, 22, 51-61.	1.8	94

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37	Functionality of milk protein concentrate: Effect of spray drying temperature. Biochemical Engineering Journal, 2012, 62, 101-105.	1.8	94
38	A study of the cohesion of dairy powders. Journal of Food Engineering, 1999, 39, 277-284.	2.7	93
39	Moisture Diffusivity in Food and Biological Materials. Drying Technology, 2007, 25, 1203-1213.	1.7	93
40	Effect of steam explosion on biodegradation of lignin in wheat straw. Bioresource Technology, 2008, 99, 8512-8515.	4.8	93
41	Analysis of â€˜classicalâ€™ deposition rate law for crystallisation fouling. Chemical Engineering and Processing: Process Intensification, 2008, 47, 1201-1210.	1.8	92
42	Preparation of crosslinked starch microspheres and their drug loading and releasing properties. Carbohydrate Polymers, 2008, 74, 379-384.	5.1	91
43	Single Droplet Drying Technique to Study Drying Kinetics Measurement and Particle Functionality: A Review. Drying Technology, 2012, 30, 1771-1785.	1.7	91
44	PEGâ€“lipidâ€“PLGA hybrid nanoparticles loaded with berberineâ€“phospholipid complex to facilitate the oral delivery efficiency. Drug Delivery, 2017, 24, 825-833.	2.5	91
45	Freezingâ€Melting Process and Desalination: I. Review of the Stateâ€ofâ€theâ€Art. Separation and Purification Reviews, 2006, 35, 59-96.	2.8	90
46	ModifiedBiotNumber in the Context of Air Drying of Small Moist Porous Objects. Drying Technology, 2005, 23, 83-103.	1.7	89
47	Thermal sterilization of canned food in a 3-D pouch using computational fluid dynamics. Journal of Food Engineering, 2001, 48, 147-156.	2.7	88
48	Melting characteristics of fat present on the surface of industrial spray-dried dairy powders. Colloids and Surfaces B: Biointerfaces, 2005, 42, 1-8.	2.5	88
49	Recent advances in spray drying relevant to the dairy industry: A comprehensive critical review. Drying Technology, 2016, 34, 1773-1790.	1.7	87
50	Respirable liquid marble for the cultivation of microorganisms. Colloids and Surfaces B: Biointerfaces, 2013, 106, 187-190.	2.5	86
51	Characterization of stickiness and cake formation in whole and skim milk powders. Journal of Food Engineering, 2002, 55, 293-303.	2.7	85
52	A Model for Drying of an Aqueous Lactose Droplet Using the Reaction Engineering Approach. Drying Technology, 2006, 24, 1329-1334.	1.7	82
53	Micro-encapsulation and stabilization of DHA containing fish oil in protein-based emulsion through mono-disperse droplet spray dryer. Journal of Food Engineering, 2016, 175, 74-84.	2.7	82
54	The reaction engineering approach to modelling the cream and whey protein concentrate droplet drying. Chemical Engineering and Processing: Process Intensification, 2007, 46, 437-443.	1.8	80

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55	Numerical simulation of transient temperature and velocity profiles in a horizontal can during sterilization using computational fluid dynamics. Journal of Food Engineering, 2002, 51, 77-83.	2.7	79
56	A General â€œSurfaceâ€Lockingâ€•Approach toward Fast Assembly and Processing of Largeâ€Sized, Ordered, Mesoporous Carbon Microspheres. Angewandte Chemie - International Edition, 2013, 52, 13764-13768.	7.2	79
57	Reaction Engineering Approach (REA) to model the drying kinetics of droplets with different initial sizesâ€"experiments and analyses. Chemical Engineering Science, 2011, 66, 1738-1747.	1.9	78
58	An investigation of deactivation of bacteria in a canned liquid food during sterilization using computational fluid dynamics (CFD). Journal of Food Engineering, 1999, 42, 207-214.	2.7	76
59	Numerical Study of the Drying Process of Different Sized Particles in an Industrial-Scale Spray Dryer. Drying Technology, 2009, 27, 371-381.	1.7	76
60	Mineral scale formation and mitigation on metals and a polymeric heat exchanger surface. Applied Thermal Engineering, 2010, 30, 2236-2242.	3.0	74
61	Comparison of functional and structural properties of native and industrial process-modified proteins from long-grain indica rice. Journal of Cereal Science, 2012, 56, 568-575.	1.8	73
62	The reaction engineering approach to modelling drying of thin layer of pulped Kiwifruit flesh under conditions of small Biot numbers. Chemical Engineering and Processing: Process Intensification, 2001, 40, 311-320.	1.8	72
63	Effect of flaxseed gum addition on rheological properties of native maize starch. Journal of Food Engineering, 2008, 89, 87-92.	2.7	72
64	Physical properties and loading capacity of starch-based microparticles crosslinked with trisodium trimetaphosphate. Journal of Food Engineering, 2009, 92, 255-260.	2.7	72
65	A Bimetallic Feâ€“Mn Oxide-Activated Oxone for In Situ Chemical Oxidation (ISCO) of Trichloroethylene in Groundwater: Efficiency, Sustained Activity, and Mechanism Investigation. Environmental Science & Technology, 2020, 54, 3714-3724.	4.6	72
66	On quantifying the dissolution behaviour of milk protein concentrate. Food Hydrocolloids, 2011, 25, 503-510.	5.6	71
67	Effect of shear rate and oxygen stresses on the survival of Lactococcus lactis during the atomization and drying stages of spray drying: A laboratory and pilot scale study. Journal of Food Engineering, 2012, 113, 194-200.	2.7	71
68	Monodisperse microparticles loaded with the self-assembled berberine-phospholipid complex-based phytosomes for improving oral bioavailability and enhancing hypoglycemic efficiency. European Journal of Pharmaceutics and Biopharmaceutics, 2016, 103, 136-148.	2.0	71
69	Directly anchoring Fe3C nanoclusters and FeNx sites in ordered mesoporous nitrogen-doped graphitic carbons to boost electrocatalytic oxygen reduction. Carbon, 2017, 121, 143-153.	5.4	71
70	Surface composition of industrial spray-dried milk powders. 3. Changes in the surface composition during long-term storage. Journal of Food Engineering, 2009, 94, 182-191.	2.7	70
71	Monodisperse droplet formation through a continuous jet breakâ€up using glass nozzles operated with piezoelectric pulsation. AIChE Journal, 2011, 57, 1386-1392.	1.8	70
72	An advanced near real dynamicin vitrohuman stomach system to study gastric digestion and emptying of beef stew and cooked rice. Food and Function, 2019, 10, 2914-2925.	2.1	70

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73	The effect of moisture content on the oxidation rate of coal during near-equilibrium drying and wetting at 50 Â°C. Fuel, 1993, 72, 787-792.	3.4	69
74	The effects of AC electric field on wine maturation. Innovative Food Science and Emerging Technologies, 2008, 9, 463-468.	2.7	68
75	A CFDâ€PBMâ€PMLM integrated model for the gasâ€“solid flow fields in fluidized bed polymerization reactors. AIChE Journal, 2012, 58, 1717-1732.	1.8	68
76	Degradation of ibuprofen in water by FeII-NTA complex-activated persulfate with hydroxylamine at neutral pH. Chemical Engineering Journal, 2018, 337, 152-160.	6.6	68
77	Production of monodisperse epigallocatechin gallate (EGCG) microparticles by spray drying for high antioxidant activity retention. International Journal of Pharmaceutics, 2011, 413, 155-166.	2.6	67
78	Direct Heating Amino Acids with Silica: A Universal Solventâ€Free Assembly Approach to Highly Nitrogenâ€Doped Mesoporous Carbon Materials. Advanced Functional Materials, 2016, 26, 6649-6661.	7.8	67
79	Monodisperse Droplet Generators as Potential Atomizers for Spray Drying Technology. Drying Technology, 2007, 25, 1907-1916.	1.7	66
80	Enteric-coated capsules filled with mono-disperse micro-particles containing PLGA-lipid-PEG nanoparticles for oral delivery of insulin. International Journal of Pharmaceutics, 2015, 484, 181-191.	2.6	66
81	Double use of highly concentrated sweet whey to improve the biomass production and viability of spray-dried probiotic bacteria. Journal of Functional Foods, 2016, 23, 453-463.	1.6	66
82	Application of headspace solid-phase microextraction to volatile flavour profile development during storage and ripening of kiwifruit. Food Research International, 1999, 32, 175-183.	2.9	65
83	Assembly of uniform photoluminescent microcomposites using a novel microâ€fluidicâ€jetâ€sprayâ€dryer. AIChE Journal, 2011, 57, 2726-2737.	1.8	64
84	Fouling and cleaning of whey protein concentrate fouled ultrafiltration membranes. Desalination, 2008, 218, 313-322.	4.0	63
85	Manufacturing Better Quality Food Powders from Spray Drying and Subsequent Treatments. Drying Technology, 2008, 26, 1313-1318.	1.7	63
86	Hyperconcentrated Sweet Whey, a New Culture Medium That Enhances Propionibacterium freudenreichii Stress Tolerance. Applied and Environmental Microbiology, 2016, 82, 4641-4651.	1.4	63
87	In vitro gastric digestion of cooked white and brown rice using a dynamic rat stomach model. Food Chemistry, 2017, 237, 1065-1072.	4.2	63
88	Facile Spray-Drying Assembly of Uniform Microencapsulates with Tunable Coreâ€“Shell Structures and Controlled Release Properties. Langmuir, 2011, 27, 12910-12915.	1.6	60
89	Particle shrinkage and morphology of milk powder made with a monodisperse spray dryer. Biochemical Engineering Journal, 2012, 62, 92-100.	1.8	60
90	Gastric emptying and morphology of a â€˜near realâ€™ inÂvitro human stomach model (RD-IV-HSM). Journal of Food Engineering, 2016, 183, 1-8.	2.7	60

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91	The rate of temperature rise of a subbituminous coal during spontaneous combustion in an adiabatic device: The effect of moisture content and drying methods. Combustion and Flame, 1996, 106, 261-270.	2.8	59
92	Effect of High-Pressure Homogenization on the Structure of Cassava Starch. International Journal of Food Properties, 2007, 10, 911-922.	1.3	59
93	Application of a Depth Sensing Indentation Hardness Test to Evaluate the Mechanical Properties of Food Materials. Journal of Food Science, 2002, 67, 1814-1820.	1.5	58
94	Micronization and Hydrophobic Modification of Cassava Starch. International Journal of Food Properties, 2007, 10, 527-536.	1.3	58
95	On the spray drying of uniform functional microparticles. Particuology, 2015, 22, 1-12.	2.0	58
96	InÂvitro digestion of pectin- and mango-enriched diets using a dynamic rat stomach-duodenum model. Journal of Food Engineering, 2017, 202, 65-78.	2.7	58
97	Textileâ€Only Capacitive Sensors for Facile Fabric Integration without Compromise of Wearability. Advanced Materials Technologies, 2019, 4, 1900485.	3.0	57
98	A Critical Review of Basic Crystallography to Salt Crystallization Fouling in Heat Exchangers. Heat Transfer Engineering, 2013, 34, 719-732.	1.2	56
99	Kinetics of lactose hydrolysis by ?-galactosidase ofKluyveromyces lactis immobilized on cotton fabric. Biotechnology and Bioengineering, 2003, 81, 127-133.	1.7	55
100	Application of the reaction engineering approach (REA) for modeling intermittent drying under time-varying humidity and temperature. Chemical Engineering Science, 2011, 66, 2149-2156.	1.9	55
101	Towards spray drying of high solids dairy liquid: Effects of feed solid content on particle structure and functionality. Journal of Food Engineering, 2014, 123, 130-135.	2.7	55
102	Double use of concentrated sweet whey for growth and spray drying of probiotics: Towards maximal viability in pilot scale spray dryer. Journal of Food Engineering, 2017, 196, 11-17.	2.7	55
103	On-line fouling/cleaning detection by measuring electric resistanceâ€“â€“equipment development and application to milk fouling detection and chemical cleaning monitoring. Journal of Food Engineering, 2004, 61, 181-189.	2.7	53
104	GIT Physicochemical Modeling - A Critical Review. International Journal of Food Engineering, 2006, 2, .	0.7	53
105	Characteristics of Milk Powders Produced by Spray Freeze Drying. Drying Technology, 2008, 26, 404-412.	1.7	53
106	The Effect of Dryer Inlet and Outlet Air Temperatures and Protectant Solids on the Survival ofLactococcus lactisduring Spray Drying. Drying Technology, 2012, 30, 1649-1657.	1.7	52
107	Low-temperature oxidation of coal studied using wire-mesh reactors with both steady-state and transient methods. Combustion and Flame, 1999, 117, 646-651.	2.8	51
108	Lithium Extraction from a Multicomponent Mixture Using Supported Liquid Membranes. Separation Science and Technology, 2000, 35, 2513-2533.	1.3	51

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109	Whey Protein-Based Gel as a Model Material for Studying Initial Cleaning Mechanisms of Milk Fouling. Journal of Food Science, 2002, 67, 2702-2711.	1.5	51
110	Starch pastes thinning during high-pressure homogenization. Carbohydrate Polymers, 2009, 75, 32-38.	5.1	51
111	Fabrication of starch-based microparticles by an emulsification-crosslinking method. Journal of Food Engineering, 2009, 92, 250-254.	2.7	51
112	Antioxidative Activity of Douchi (A Chinese Traditional Salt-Fermented Soybean Food) Extracts During Its Processing. International Journal of Food Properties, 2007, 10, 385-396.	1.3	50
113	Rheological properties of dilute aqueous solutions of cassava starch. Carbohydrate Polymers, 2008, 74, 385-389.	5.1	50
114	Amylose content modulates maize starch hydrolysis, rheology, and microstructure during simulated gastrointestinal digestion. Food Hydrocolloids, 2021, 110, 106171.	5.6	50
115	An improved thermal conductivity prediction model for fruits and vegetables as a function of temperature, water content and porosity. Journal of Food Engineering, 1997, 31, 163-170.	2.7	49
116	Microfiltration and Ultrafiltration of Milk. Food and Bioproducts Processing, 1999, 77, 107-113.	1.8	48
117	Changes in Milk Droplet Diameter During Drying Under Constant Drying Conditions Investigated Using The Glass-Filament Method. Food and Bioproducts Processing, 2004, 82, 213-218.	1.8	48
118	Inactivation Kinetics of Probiotic Bacteria during the Drying of Single Milk Droplets. Drying Technology, 2006, 24, 695-701.	1.7	48
119	Fundamentals of the spray freezing of foodsâ€"microstructure of frozen droplets. Journal of Food Engineering, 2007, 78, 136-150.	2.7	48
120	Drying kinetics and survival studies of dairy fermentation bacteria in convective air drying environment using single droplet drying. Journal of Food Engineering, 2012, 110, 405-417.	2.7	48
121	As(V) and Sb(V) co-adsorption onto ferrihydrite: synergistic effect of Sb(V) on As(V) under competitive conditions. Environmental Science and Pollution Research, 2018, 25, 14585-14594.	2.7	48
122	Heat-Mass Transfer and Structure Formation During Drying of Single Food Droplets. Drying Technology, 2004, 22, 179-190.	1.7	47
123	Micro-organism inactivation during drying of small droplets or thin-layer slabs â€“ A critical review of existing kinetics models and an appraisal of the drying rate dependent model. Journal of Food Engineering, 2007, 82, 1-10.	2.7	47
124	Extrusion detoxification technique on flaxseed by uniform design optimization. Separation and Purification Technology, 2008, 61, 51-59.	3.9	47
125	Intermittent Drying of Mango Tissues: Implementation of the Reaction Engineering Approach. Industrial & Engineering Chemistry Research, 2011, 50, 1089-1098.	1.8	47
126	Fouling and fouling mitigation on heated metal surfaces. Desalination, 2012, 288, 126-134.	4.0	47

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127	Agent selection and protective effects during single droplet drying of bacteria. Food Chemistry, 2015, 166, 206-214.	4.2	47
128	Efficient degradation of pharmaceutical micropollutants in water and wastewater by FeIII-NTA-catalyzed neutral photo-Fenton process. Science of the Total Environment, 2019, 688, 513-520.	3.9	47
129	Effect of whey protein concentration on the fouling and cleaning of a heat transfer surface. Journal of Food Engineering, 2011, 104, 323-331.	2.7	46
130	Enhancing the oxidative stability of food emulsions with rice dreg protein hydrolysate. Food Research International, 2012, 48, 876-884.	2.9	46
131	Controllable Synthesis of Ordered Mesoporous Mo₂C@Graphitic Carbon Coreâ€“Shell Nanowire Arrays for Efficient Electrocatalytic Hydrogen Evolution. ACS Applied Materials & Interfaces, 2018, 10, 18761-18770.	4.0	46
132	Theoretical and experimental investigation of the thermal inactivation of Bacillus stearothermophilus in food pouches. Journal of Food Engineering, 2002, 51, 221-228.	2.7	45
133	Freezing melting process and desalination: review of present status and future prospects. International Journal of Nuclear Desalination, 2007, 2, 253.	0.2	45
134	Comparison between the digestive behaviors of a new in vitro rat soft stomach model with that of the in vivo experimentation on living rats â€“ Motility and morphological influences. Journal of Food Engineering, 2013, 117, 183-192.	2.7	45
135	Conformal Coating of Co/Nâ€Doped Carbon Layers into Mesoporous Silica for Highly Efficient Catalytic Dehydrogenationâ€“Hydrogenation Tandem Reactions. Small, 2017, 13, 1702243.	5.2	45
136	Scalable synthesis of wrinkled mesoporous titania microspheres with uniform large micron sizes for efficient removal of Cr(<scp>vi</scp>). Journal of Materials Chemistry A, 2018, 6, 3954-3966.	5.2	45
137	A mathematical model of the self-heating of spray-dried food powders containing fat, protein, sugar and moisture. Chemical Engineering Science, 1999, 54, 4165-4178.	1.9	44
138	PREDICTION OF SPRAY-DRIED PRODUCT QUALITY USING TWO SIMPLE DRYING KINETICS MODELS. Journal of Food Process Engineering, 2005, 28, 567-594.	1.5	44
139	A Three-Dimensional Numerical Study of the Gas/Particle Interactions in an Industrial-Scale Spray Dryer for Milk Powder Production. Drying Technology, 2009, 27, 1018-1027.	1.7	44
140	Theoretical probing of the phenomenon of the formation of the outermost surface layer of a multi-component particle, and the surface chemical composition after the rapid removal of water in spray drying. Chemical Engineering Science, 2011, 66, 6375-6384.	1.9	44
141	Colloidal transport phenomena of milk components during convective droplet drying. Colloids and Surfaces B: Biointerfaces, 2011, 87, 255-266.	2.5	44
142	Solute inclusion in ice formed from sucrose solutions on a sub-cooled surfaceâ€”an experimental study. Journal of Food Engineering, 1998, 38, 1-13.	2.7	43
143	Desorption isotherm of milk powders at elevated temperatures and over a wide range of relative humidity. Journal of Food Engineering, 2005, 68, 257-264.	2.7	43
144	Grafting of ionic liquids on stainless steel surface for antibacterial application. Colloids and Surfaces B: Biointerfaces, 2015, 126, 162-168.	2.5	43

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145	Drying colloidal systems: Laboratory models for a wide range of applications. European Physical Journal E, 2018, 41, 94.	0.7	43
146	On the mathematical modeling of the transient process of spontaneous heating in a moist coal stockpile. Combustion and Flame, 1992, 90, 114-120.	2.8	42
147	Performance of plate heat exchangers during calcium sulphate fouling â€" investigation with an in-line filter. Chemical Engineering and Processing: Process Intensification, 2000, 39, 507-519.	1.8	42
148	Infrared and convective drying of thin layer of polyvinyl alcohol (PVA)/glycerol/water mixtureâ€"The reaction engineering approach (REA). Chemical Engineering and Processing: Process Intensification, 2010, 49, 348-357.	1.8	42
149	NaCSâ€"PDMDAAC immobilized autotrophic cultivation of Chlorella sp. for wastewater nitrogen and phosphate removal. Chemical Engineering Journal, 2012, 187, 185-192.	6.6	42
150	Shrinkage behaviour of skim milk droplets during air drying. Journal of Food Engineering, 2013, 116, 37-44.	2.7	42
151	Experimental and numerical analysis of the temperature transition of a freezing food solution droplet. Chemical Engineering Science, 2004, 59, 2503-2515.	1.9	41
152	Heat transfer and power consumption in a scraped-surface heat exchanger while freezing aqueous solutions. Separation and Purification Technology, 2006, 48, 150-158.	3.9	41
153	Stickiness, Functionality, and Microstructure of Food Powders. Drying Technology, 2007, 25, 959-969.	1.7	41
154	Application of two-stage ohmic heating to tofu processing. Chemical Engineering and Processing: Process Intensification, 2007, 46, 486-490.	1.8	41
155	A single step assembly of uniform microparticles for controlled release applications. Soft Matter, 2011, 7, 3323.	1.2	41
156	A monodisperse spray dryer for milk powder: Modelling the formation of insoluble material. Chemical Engineering Science, 2012, 71, 75-84.	1.9	41
157	Heat transfer in the drag reducing regime of wood pulp fibre suspensions. Chemical Engineering Journal, 1999, 73, 247-253.	6.6	40
158	Effect of Temperature and Power Frequency on Milk Fouling in an Ohmic Heater. Food and Bioproducts Processing, 2006, 84, 286-291.	1.8	40
159	Transport of lithium through a supported liquid membrane of LIX54 and TOPO in kerosene. Chemical Engineering and Processing: Process Intensification, 2005, 44, 1327-1336.	1.8	39
160	Microencapsulation Based on Emulsification for Producing Pharmaceutical Products: A Literature Review. Asia-Pacific Journal of Chemical Engineering, 2006, 14, 515-544.	0.0	39
161	A Fundamental Model of Particle Deposition Incorporated in CFD Simulations of an Industrial Milk Spray Dryer. Drying Technology, 2010, 28, 960-971.	1.7	39
162	Mathematical modeling of intermittent and convective drying of rice and coffee using the reaction engineering approach (REA). Journal of Food Engineering, 2011, 105, 638-646.	2.7	39

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163	Uniform Chitosan Microparticles Prepared by a Novel Spray-Drying Technique. International Journal of Chemical Engineering, 2011, 2011, 1-7.	1.4	39
164	Rheological and microstructural properties of porcine gastric digesta and diets containing pectin or mango powder. Carbohydrate Polymers, 2016, 148, 216-226.	5.1	39
165	Self-floating monodisperse microparticles with a nano-engineered surface composition and structure for highly efficient solar-driven water evaporation. Journal of Materials Chemistry A, 2019, 7, 6963-6971.	5.2	39
166	An experimental study on the spatial uniformity of solute inclusion in ice formed from falling film flows on a sub-cooled surface. Journal of Food Engineering, 1999, 39, 101-105.	2.7	38
167	Modeling of Drying of Food Materials with Thickness of Several Centimeters by the Reaction Engineering Approach (REA). Drying Technology, 2011, 29, 961-973.	1.7	38
168	Fabrication of flexible and disposable enzymatic biofuel cells. Electrochimica Acta, 2013, 98, 20-24.	2.6	38
169	The mechanisms of the protective effects of reconstituted skim milk during convective droplet drying of lactic acid bacteria. Food Research International, 2015, 76, 478-488.	2.9	38
170	TCE degradation in groundwater by chelators-assisted Fenton-like reaction of magnetite: Sand columns demonstration. Journal of Hazardous Materials, 2018, 346, 124-132.	6.5	38
171	Soft sensors for on-line biomass measurements. Bioprocess and Biosystems Engineering, 2004, 26, 191-195.	1.7	37
172	Optimization of extrusion of flaxseeds for in vitro protein digestibility analysis using response surface methodology. Journal of Food Engineering, 2008, 85, 59-64.	2.7	37
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