Xiao Dong Chen

List of Publications by Year
in descending order

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660 papers	20,740 citations	15001 68 h-index	35168 102 g-index
680 all docs	680 docs citations	680 times ranked	17081 citing authors

#	Article	IF	Citations
1	A reference-component coordinate system approach to model the mass transfer of a droplet with binary volatiles. Drying Technology, 2023, 41, 202-221.	1.7	3
2	Characterization of moisture transfer during intermittent drying process for broccoli from LF-NMR experiments. Drying Technology, 2022, 40, 127-139.	1.7	4
3	Vacuum drying of food materials modeled and explored using the reaction engineering approach (REA) framework. Drying Technology, 2022, 40, 2519-2527.	1.7	6
4	Alteration in rheology and microstructure of O/W emulsions using controlled soy protein isolate-polysaccharide aggregation in aqueous phases. Journal of Food Engineering, 2022, 317, 110872.	2.7	9
5	Digestion of curcumin-fortified yogurt in short/long gastric residence times using a near-real dynamic in vitro human stomach. Food Chemistry, 2022, 372, 131327.	4.2	10
6	In vitro gastric digestion and emptying of cooked white and brown rice using a dynamic human stomach system. Food Structure, 2022, 31, 100245.	2.3	16
7	The extent and mechanism of the effect of protectant material in the production of active lactic acid bacteria powder using spray drying: a review. Current Opinion in Food Science, 2022, 44, 100807.	4.1	13
8	A simulation study on expansion of a small intestine model reactor. Chemical Engineering Research and Design, 2022, 178, 369-381.	2.7	2
9	Corrigendum to â€œInvestigation of gastric disintegration of carrot during digestion in vitro by a low-field nuclear magnetic resonance deviceâ€•[J. Food Eng. 292 (2021) 110307]. Journal of Food Engineering, 2022, 324, 110980.	2.7	0
10	Understanding the formation of ultrafine maltodextrin particles under simultaneous convective drying and antisolvent vapour precipitation. Advanced Powder Technology, 2022, 33, 103440.	2.0	2
11	The surface mechanics of cooked rice as influenced by gastric fluids measured using a micro texture analyzer. Journal of Texture Studies, 2022, 53, 465-477.	1.1	1
12	Impact of amylose from maize starch on the microstructure, rheology and lipolysis of W/O emulsions during simulated semiâ€dynamic gastrointestinal digestion. International Journal of Food Science and Technology, 2022, 57, 3578-3588.	1.3	3
13	Understanding the impact of convective ethanol humidity on the precipitation behaviour of dissolved lactose in a water droplet. Chemical Engineering Science, 2022, 254, 117616.	1.9	0
14	Modulation of viscosity, microstructure and lipolysis of W/O emulsions by cellulose ethers during in vitro digestion in the dynamic and semi-dynamic gastrointestinal models. Food Hydrocolloids, 2022, 128, 107584.	5.6	13
15	In vitro gastric digestion and emptying of tsampa under simulated elderly and young adult digestive conditions using a dynamic stomach system. Journal of Food Engineering, 2022, 327, 111054.	2.7	6
16	Mechanistic insights into the influence of flavonoids from dandelion on physicochemical properties and in vitro digestibility of cooked potato starch. Food Hydrocolloids, 2022, 130, 107714.	5.6	22
17	Mixing intensification with soft-elastic baffle (SEB) in a soft-elastic reactor (SER). Chemical Engineering and Processing: Process Intensification, 2022, 180, 108764.	1.8	3
18	A soft tubular model reactor based on the bionics of a small intestine: anti particulate fouling by peristalsis. Brazilian Journal of Chemical Engineering, 2022, 39, 123-136.	0.7	1

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19	Deep neural network for generalizing and forecasting on-demand drying kinetics of droplet solutions. Powder Technology, 2022, 403, 117392.	2.1	4
20	Quantitative visualization study on the physical movement and gastric emptying of diced carrot particle in a transparent rat stomach-duodenum model. International Journal of Food Engineering, 2022, .	0.7	1
21	Exploring the integrity of cellular membrane and resistance to digestive juices of dehydrated lactic acid bacteria as influenced by drying kinetics. Food Research International, 2022, 157, 111395.	2.9	5
22	Soft elastic tubular reactor: An unconventional bioreactor for high-solids operations. Biochemical Engineering Journal, 2022, 184, 108472.	1.8	3
23	Fe-Mn Bimetallic Oxide-Enabled Facile Cleaning of Microfiltration Ceramic Membranes for Effluent Organic Matter Fouling Mitigation via Activation of Oxone. ACS ES&T Water, 2022, 2, 1234-1246.	2.3	19
24	Mechanistic study on in vitro disintegration and proteolysis of whey protein isolate gels: Effect of the strength of sodium ions. Food Hydrocolloids, 2022, 132, 107862.	5.6	7
25	Spray Dried Levodopa-Doped Powder Potentially for Intranasal Delivery. Pharmaceutics, 2022, 14, 1384.	2.0	1
26	The swallowing threshold and starch hydrolysis of cooked rice with different moisture contents for human mastication. Food Research International, 2022, 160, 111677.	2.9	2
27	Effect of calcium on the reversible and irreversible thermal denaturation pathway of Î²-lactoglobulin. Food Hydrocolloids, 2022, 133, 107943.	5.6	4
28	Effect of casein/whey ratio on the thermal denaturation of whey proteins and subsequent fouling in a plate heat exchanger. Journal of Food Engineering, 2021, 289, 110175.	2.7	10
29	Effect of culturing lactic acid bacteria with varying skim milk concentration on bacteria survival during heat treatment. Journal of Food Engineering, 2021, 294, 110396.	2.7	10
30	Protein microspheres as structuring agents in lipids: potential for reduction of total and saturated fat in food products. Journal of the Science of Food and Agriculture, 2021, 101, 820-830.	1.7	5
31	Amylose content modulates maize starch hydrolysis, rheology, and microstructure during simulated gastrointestinal digestion. Food Hydrocolloids, 2021, 110, 106171.	5.6	50
32	The role of circular folds in mixing intensification in the small intestine: A numerical study. Chemical Engineering Science, 2021, 229, 116079.	1.9	19
33	Investigation of gastric disintegration of carrot during digestion in vitro by a Low-Field Nuclear Magnetic Resonance device. Journal of Food Engineering, 2021, 292, 110307.	2.7	3
34	Highly dispersed titania-supported iron oxide catalysts for efficient heterogeneous photo-Fenton oxidation: Influencing factors, synergistic effects and mechanism insight. Journal of Colloid and Interface Science, 2021, 587, 467-478.	5.0	19
35	Mechanistic study on inhibition of porcine pancreatic Î±-amylase using the flavonoids from dandelion. Food Chemistry, 2021, 344, 128610.	4.2	30
36	Combination of spray drying encapsulation and steaming transformation toward robust hierarchical zeolite microspheres: Synthesis, formation mechanism and acid catalysis. Chemical Engineering Science, 2021, 229, 116080.	1.9	9

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37	Dye-protein interactions between Rhodamine B and whey proteins that affect the photoproperties of the dye. Journal of Photochemistry and Photobiology A: Chemistry, 2021, 408, 113092.	2.0	5
38	Comparison of the effects of edge functionalized graphene oxide membranes on monovalent cation selectivity. Journal of Membrane Science, 2021, 620, 118892.	4.1	11
39	Microfluidic spray dried and spray freeze dried uniform microparticles potentially for intranasal drug delivery and controlled release. Powder Technology, 2021, 379, 144-153.	2.1	21
40	Thermotolerance, Survival, and Stability of Lactic Acid Bacteria After Spray Drying as Affected by the Increase of Growth Temperature. Food and Bioprocess Technology, 2021, 14, 120-132.	2.6	25
41	Achieving realistic gastric emptying curve in an advanced dynamic in vitro human digestion system: experiences with cheeseâ€"a difficult to empty material. Food and Function, 2021, 12, 3965-3977.	2.1	16
42	Exploring the interactions between Lactobacillus rhamnosus GG and whey protein isolate for preservation of the viability of bacteria through spray drying. Food and Function, 2021, 12, 2995-3008.	2.1	8
43	Maillard conjugates of whey protein isolateâ€"xylooligosaccharides for the microencapsulation of Lactobacillus rhamnosus: protective effects and stability during spray drying, storage and gastrointestinal digestion. Food and Function, 2021, 12, 4034-4045.	2.1	24
44	Reaction Engineering Approach to Turbulence Modellingâ€"Universal Law of the Wall, Pipe Flow, and Planar Jet Flow. Journal of Chemical Engineering of Japan, 2021, 54, 1-11.	0.3	0
45	Extending Porous Silicone Capacitive Pressure Sensor Applications into Athletic and Physiological Monitoring. Sensors, 2021, 21, 1119.	2.1	9
46	A Practical Perspective for a Conservative Estimate of Blood Glucose Level during Restaurant Dining and Supermarket Shopping. Foods, 2021, 10, 444.	1.9	1
47	Mixing and emptying of gastric contents in human-stomach: A numerical study. Journal of Biomechanics, 2021, 118, 110293.	0.9	13
48	Recent initiatives in effective modeling of spray drying. Drying Technology, 2021, 39, 1614-1647.	1.7	12
49	Modulating the rheological properties of oil-in-water emulsions using controlled WPI-polysaccharide aggregation in aqueous phases. Journal of Food Engineering, 2021, 297, 110488.	2.7	18
50	Study on the Stability, Evolution of Physicochemical Properties, and Postsynthesis of Metalâ€"Organic Frameworks in Bubbled Aqueous Ozone Solution. ACS Applied Materials & Interfaces, 2021, 13, 26264-26277.	4.0	16
51	On improving bioaccessibility and targeted release of curcumin-whey protein complex microparticles in food. Food Chemistry, 2021, 346, 128900.	4.2	24
52	Validation of in vitro bioaccessibility assays â€" a key aspect in the rational design of functional foods towards tailored bioavailability. Current Opinion in Food Science, 2021, 39, 160-170.	4.1	20
53	Analyzing industrial CVD reactors using a porous media approach. Chemical Engineering Journal, 2021, 415, 129038.	6.6	9
54	Skin layer stratification in drying droplets of dairy colloids. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 620, 126560.	2.3	16

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55	Evolutions of rheology, microstructure and digestibility of parboiled rice during simulated semi-dynamic gastrointestinal digestion. LWT - Food Science and Technology, 2021, 148, 111700.	2.5	10
56	Evolutions of rheology, microstructure and starch hydrolysis of pumpkinâ€enriched bread during simulated gastrointestinal digestion. International Journal of Food Science and Technology, 2021, 56, 6000-6010.	1.3	8
57	Stress relaxation of particulate whey protein hydrogels. Food Hydrocolloids, 2021, 118, 106786.	5.6	2
58	Convective drying of highly shrinkable vegetables: New method on obtaining the parameters of the reaction engineering approach (REA) framework. Journal of Food Engineering, 2021, 305, 110613.	2.7	9
59	Uniform lactose microspheres with high crystallinity fabricated by micro-fluidic spray drying technology combined with post-treatment process. Powder Technology, 2021, 392, 690-702.	2.1	9
60	In vitro digestion using dynamic rat stomach-duodenum model as an alternative means to assess bioaccessibility of glucosinolates in dietary fiber powder from cabbage. LWT - Food Science and Technology, 2021, 151, 112243.	2.5	1
61	Simulation based investigation of 2D soft-elastic reactors for better mixing performance. Engineering Applications of Computational Fluid Mechanics, 2021, 15, 1229-1242.	1.5	2
62	The final fate of food: On the establishment of in vitro colon models. Food Research International, 2021, 150, 110743.	2.9	4
63	Carrier-free nanoparticles of camptothecin prodrug for chemo-photothermal therapy: the making, in vitro and in vivo testing. Journal of Nanobiotechnology, 2021, 19, 350.	4.2	25
64	Effects of particle formation behavior on the properties of fish oil microcapsules fabricated using a micro-fluidic jet spray dryer. International Journal of Food Engineering, 2021, 17, 27-36.	0.7	3
65	Imaging-guided synergistic targeting-promoted photo-chemotherapy against cancers by methotrexate-conjugated hyaluronic acid nanoparticles. Chemical Engineering Journal, 2020, 380, 122426.	6.6	31
66	Multi-Peptide Adsorption on Uncharged Solid Surfaces: A Coarse-Grained Simulation Study. Engineering, 2020, 6, 186-195.	3.2	5
67	The impact of self-sustained oscillations on particle residence time in a commercial scale spray dryer. Powder Technology, 2020, 360, 1177-1191.	2.1	17
68	Microencapsulation of fermented noni juice via micro-fluidic-jet spray drying: Evaluation of powder properties and functionalities. Powder Technology, 2020, 361, 995-1005.	2.1	29
69	Evolution of important glucosinolates in three common Brassica vegetables during their processing into vegetable powder and in vitro gastric digestion. Food and Function, 2020, 11, 211-220.	2.1	4
70	Relationship between Desalination Performance of Graphene Oxide Membranes and Edge Functional Groups. ACS Applied Materials & Interfaces, 2020, 12, 4769-4776.	4.0	19
71	On designing biomimic in vitro human and animal digestion track models: ideas, current and future devices. Current Opinion in Food Science, 2020, 35, 10-19.	4.1	32
72	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

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73	Controlling the rheological properties of W1/O/W2 multiple emulsions using osmotic swelling: Impact of WPI-pectin gelation in the internal and external aqueous phases. Colloids and Surfaces B: Biointerfaces, 2020, 185, 110629.	2.5	24
74	How motility can enhance mass transfer and absorption in the duodenum: Taking the structure of the villi into account. Chemical Engineering Science, 2020, 213, 115406.	1.9	20
75	Effects of different pretreatment methods on the drying characteristics and quality of potatoes. Food Science and Nutrition, 2020, 8, 5767-5775.	1.5	16
76	Storage stability and in vitro digestion of microencapsulated powder containing fermented noni juice and probiotics. Food Bioscience, 2020, 37, 100740.	2.0	16
77	Mechanistic exploration of glycemic lowering by soluble dietary fiber ingestion: Predictive modeling and simulation. Chemical Engineering Science, 2020, 228, 115965.	1.9	10
78	Further comments on â€œA comparison of different physical stomach models and an analysis of shear stresses and strains in these systemâ€•by Zhong and Langrish (2020). Food Research International, 2020, 136, 109542.	2.9	0
79	Textile-Only Capacitive Sensors with a Lockstitch Structure for Facile Integration in Any Areas of a Fabric. ACS Sensors, 2020, 5, 1535-1540.	4.0	27
80	Comments on â€œA comparison of different physical stomach models and an analysis of shear stresses and strains in these systemâ€•by Zhong and Langrish (2020). Food Research International, 2020, 137, 109429.	2.9	1
81	Interplaying Effects of Wall and Core Materials on the Property and Functionality of Microparticles for Co-Encapsulation of Vitamin E with Coenzyme Q10. Food and Bioprocess Technology, 2020, 13, 705-721.	2.6	25
82	Reaction engineering approach modeling of intensified drying of fruits and vegetables using microwave, ultrasonic and infrared-heating. Drying Technology, 2020, 38, 747-757.	1.7	17
83	Numerical simulation of the mixing process in a soft elastic reactor with bionic contractions. Chemical Engineering Science, 2020, 220, 115623.	1.9	14
84	Degradation of emerging pharmaceutical micropollutants in municipal secondary effluents by low-pressure UVC-activated HSO5â^' and S2O82â^' AOPs. Chemical Engineering Journal, 2020, 393, 124712.	6.6	18
85	Predicting the Mixing Time of Soft Elastic Reactors: Physical Models and Empirical Correlations. Industrial & Engineering Chemistry Research, 2020, 59, 6258-6268.	1.8	9
86	Computationally inexpensive simulation of agglomeration in spray drying while preserving structure related information using CFD. Powder Technology, 2020, 372, 372-393.	2.1	8
87	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
88	Vaporization and particle formation during drying of multisolvent droplet without and with antisolvent-vapor infusion. Chemical Engineering Science, 2020, 219, 115617.	1.9	3
89	Enhanced thermal stability of lactic acid bacteria during spray drying by intracellular accumulation of calcium. Journal of Food Engineering, 2020, 279, 109975.	2.7	20
90	Scalable Synthesis of Uniform Mesoporous Aluminosilicate Microspheres with Controllable Size and Morphology and High Hydrothermal Stability for Efficient Acid Catalysis. ACS Applied Materials & Interfaces, 2020, 12, 21922-21935.	4.0	17

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91	Numerical Simulation of the Burning Process in a King-Size Cigarette Based on Experimentally Derived Reaction Kinetics. Beitrage Zur Tabakforschung International/ Contributions To Tobacco Research, 2020, 29, 156-179.	0.3	0
92	A differential shrinkage approach for evaluating particle formation behavior during drying of sucrose, lactose, mannitol, skim milk, and other solid-containing droplets. Drying Technology, 2019, 37, 941-949.	1.7	5
93	Textileâ€Only Capacitive Sensors for Facile Fabric Integration without Compromise of Wearability. Advanced Materials Technologies, 2019, 4, 1900485.	3.0	57
94	Numerical simulation of mono-disperse droplet spray dryer under the influence of nozzle motion. Powder Technology, 2019, 355, 93-105.	2.1	10
95	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
96	Practical and Durable Flexible Strain Sensors Based on Conductive Carbon Black and Silicone Blends for Large Scale Motion Monitoring Applications. Sensors, 2019, 19, 4553.	2.1	15
97	A low-cost and highly integrated sensing insole for plantar pressure measurement. Sensing and Bio-Sensing Research, 2019, 26, 100298.	2.2	33
98	Effects of FluorolinkÂ® S10 surface coating on WPC fouling of stainless steel surfaces and subsequent cleaning. Food and Bioproducts Processing, 2019, 118, 130-138.	1.8	6
99	Spray-drying water-based assembly of hierarchical and ordered mesoporous silica microparticles with enhanced pore accessibility for efficient bio-adsorption. Journal of Colloid and Interface Science, 2019, 556, 529-540.	5.0	20
100	Propionic fermentation by the probiotic Propionibacterium freudenreichii to functionalize whey. Journal of Functional Foods, 2019, 52, 620-628.	1.6	11
101	Effects of Edge Functional Groups on Water Transport in Graphene Oxide Membranes. ACS Applied Materials & Interfaces, 2019, 11, 8483-8491.	4.0	36
102	Mechanical Properties of Hulless Barley Stem with Different Moisture Contents. International Journal of Food Engineering, 2019, 15, .	0.7	6
103	Numerical simulation of milk fouling: Taking fouling layer domain and localized surface reaction kinetics into account. Chemical Engineering Science, 2019, 197, 306-316.	1.9	12
104	Controlling the rheological properties of oil phases using controlled protein-polysaccharide aggregation and heteroaggregation in water-in-oil emulsions. Food Hydrocolloids, 2019, 96, 278-287.	5.6	32
105	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
106	Structuring of water-in-oil emulsions using controlled aggregation of polysaccharide in aqueous phases. Journal of Food Engineering, 2019, 258, 34-44.	2.7	30
107	Numerical probing of suspended lactose droplet drying experiment. Journal of Food Engineering, 2019, 254, 51-63.	2.7	2
108	A facile dopamine-assisted method for the preparation of antibacterial surfaces based on Ag/TiO2 nanoparticles. Applied Surface Science, 2019, 481, 1270-1276.	3.1	19

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109	Laminar-to-Turbulence Transition Revealed Through a Reynolds Number Equivalence. Engineering, 2019, 5, 576-579.	3.2	14
110	Single- and Dual-Stream Foam Fractionation of Protein â€“ Exploring a Simple and Effective System to Improve Fundamental Understanding. International Journal of Food Engineering, 2019, 15, .	0.7	3
111	Chemical Crosslinking Assembly of ZSM-5 Nanozeolites into Uniform and Hierarchically Porous Microparticles for High-Performance Acid Catalysis. ACS Applied Materials & Interfaces, 2019, 11, 16693-16703.	4.0	28
112	Arabinoxylans-enriched fractions: From dry fractionation of wheat bran to the investigation on bread baking performance. Journal of Cereal Science, 2019, 87, 1-8.	1.8	28
113	Hydroxyl and sulfate radicals formation in UVA/FeIII-NTA/S2O82â˙ system: Mechanism and effectiveness in carbamazepine degradation at initial neutral pH. Chemical Engineering Journal, 2019, 368, 541-552.	6.6	35
114	Identification of regions in a spray dryer susceptible to forced agglomeration by CFD simulations. Powder Technology, 2019, 346, 23-37.	2.1	19
115	Enhanced emerging pharmaceuticals removal in wastewater after biotreatment by a low-pressure UVA/FeIII-EDDS/H2O2 process under neutral pH conditions. Chemical Engineering Journal, 2019, 366, 539-549.	6.6	20
116	Numerical simulation of mono-disperse droplet spray dryer: Coupling distinctively different sized chambers. Chemical Engineering Science, 2019, 200, 12-26.	1.9	8
117	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
118	How eyelashes can protect the eye through inhibiting ocular water evaporation: a chemical engineering perspective. Journal of the Royal Society Interface, 2019, 16, 20190425.	1.5	3
119	Editorial: SI: Functional bioparticles. Powder Technology, 2019, 358, 1-2.	2.1	0
120	Micron-size lactose manufactured under high shear and its dispersion efficiency as carrier for Salbutamol Sulphate. Powder Technology, 2019, 358, 39-45.	2.1	5
121	Exploring the drying behaviors of microencapsulated noni juice using reaction engineering approach (REA) mathematical modelling. Journal of Food Engineering, 2019, 248, 53-61.	2.7	15
122	Co-encapsulation of coenzyme Q10 and vitamin E: A study of microcapsule formation and its relation to structure and functionalities using single droplet drying and micro-fluidic-jet spray drying. Journal of Food Engineering, 2019, 247, 45-55.	2.7	32
123	On the nature of the optimum cleaning concentration for dairy fouling: High NaOH concentrations inhibit the cleavage of non-covalent interactions in whey protein aggregates. LWT - Food Science and Technology, 2019, 101, 519-525.	2.5	11
124	On the effect of turbulence models on CFD simulations of a counter-current spray drying process. Chemical Engineering Research and Design, 2019, 141, 592-607.	2.7	23
125	Quantifying food drying rates from NMR/MRI experiments: Development of an online calibration system. Drying Technology, 2019, 37, 2047-2058.	1.7	8
126	Kinetic study of the thermal inactivation of Lactobacillus plantarum during bread baking. Drying Technology, 2019, 37, 1277-1289.	1.7	8

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127	The role of non-covalent interactions in the alkaline dissolution of heat-set whey protein hydrogels made at gelation pH 2â€“11. Food Hydrocolloids, 2019, 89, 100-110.	5.6	22
128	Spray drying of Lactobacillus rhamnosus GG with calcium-containing protectant for enhanced viability. Powder Technology, 2019, 358, 87-94.	2.1	37
129	A study on the structure formation and properties of noni juice microencapsulated with maltodextrin and gum acacia using single droplet drying. Food Hydrocolloids, 2019, 88, 199-209.	5.6	23
130	Mixing in a softâ€elastic reactor (SER): A simulation study. Canadian Journal of Chemical Engineering, 2019, 97, 676-686.	0.9	19
131	Drying in Biotechnology. , 2019, , 820-833.		2
132	Fabrication of uniform enzyme-immobilized carbohydrate microparticles with high enzymatic activity and stability via spray drying and spray freeze drying. Powder Technology, 2018, 330, 40-49.	2.1	31
133	Microwave pretreatment enhances the formation of cabbage sulforaphane and its bioaccessibility as shown by a novel dynamic soft rat stomach model. Journal of Functional Foods, 2018, 43, 186-195.	1.6	20
134	Quantification of the Local Protein Content in Hydrogels Undergoing Swelling and Dissolution at Alkaline pH Using Fluorescence Microscopy. Food and Bioprocess Technology, 2018, 11, 572-584.	2.6	14
135	A successful comparison between a non-invasive measurement of local profiles during drying of a highly shrinkable food material (eggplant) and the spatial reaction engineering approach. Journal of Food Engineering, 2018, 235, 23-31.	2.7	4
136	Investigation of the effects of mechanical treatments on cellular structure integrity and vitamin C extractability of broccoli (Brassica oleracea L. var. italica) by LF-NMR. Food and Function, 2018, 9, 2942-2950.	2.1	13
137	Mixing in a soft-elastic reactor (SER) characterized using an RGB based image analysis method. Chemical Engineering Science, 2018, 181, 272-285.	1.9	25
138	A Softâ€Elastic Reactor Inspired by the Animal Upper Digestion Tract. Chemical Engineering and Technology, 2018, 41, 1051-1056.	0.9	22
139	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
140	Study on Mechanical Properties for Shearing Breakage of Oat Kernel. International Journal of Food Engineering, 2018, 14, .	0.7	2
141	Upper bound analysis of a shape-dependent criterion for closing central rectangular defects during hot rolling. Applied Mathematical Modelling, 2018, 55, 674-684.	2.2	8
142	An accurate account of mass loss during cheese ripening described using the reaction engineering approach (<scp>REA</scp>)â€based model. International Journal of Food Science and Technology, 2018, 53, 1397-1404.	1.3	4
143	Chemical imaging of protein hydrogels undergoing alkaline dissolution by CARS microscopy. Food Chemistry, 2018, 252, 16-21.	4.2	6
144	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

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145	Synthesis of Carboxymethyl Flaxseed Gum and Study of Nonlinear Rheological Properties of Its Solutions. International Journal of Food Engineering, 2018, 14, .	0.7	8
146	Effects of the gastric juice injection pattern and contraction frequency on the digestibility of casein powder suspensions in an in vitro dynamic rat stomach made with a 3D printed model. Food Research International, 2018, 106, 495-502.	2.9	23
147	Survival of encapsulated Lactobacillus plantarum during isothermal heating and bread baking. LWT - Food Science and Technology, 2018, 93, 396-404.	2.5	25
148	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
149	Design of micron-sized salt particles by ethanol vapour drying. Powder Technology, 2018, 323, 558-562.	2.1	4
150	Drying kinetics study of irregular fibril materials in a â€œdifferentialâ€•laboratory rotary dryer: Case study for cut tobacco. Drying Technology, 2018, 36, 523-536.	1.7	6
151	On the importance of droplet shrinkage in CFD-modeling of spray drying. Drying Technology, 2018, 36, 1785-1801.	1.7	25
152	Effect of baking conditions and storage on the viability of Lactobacillus plantarum supplemented to bread. LWT - Food Science and Technology, 2018, 87, 318-325.	2.5	34
153	Numerical investigation of droplet pre-dispersion in a monodisperse droplet spray dryer. Particuology, 2018, 38, 44-60.	2.0	10
154	Effect of calcium on the fouling of whey protein isolate on stainless steel using QCM-D. Chemical Engineering Science, 2018, 177, 501-508.	1.9	25
155	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
156	Microstructure and its relationship with release behavior of different vehicles. , 2018, , 83-96.		1
157	Dissolution of bovine serum albumin hydrogels in alkali. Food Hydrocolloids, 2018, 77, 598-606.	5.6	4
158	Growth in Hyper-Concentrated Sweet Whey Triggers Multi Stress Tolerance and Spray Drying Survival in Lactobacillus casei BL23: From the Molecular Basis to New Perspectives for Sustainable Probiotic Production. Frontiers in Microbiology, 2018, 9, 2548.	1.5	30
159	In situ crystallization kinetics and behavior of mannitol during droplet drying. Chemical Engineering Journal, 2018, 354, 314-326.	6.6	8
160	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
161	The 30th anniversary of Prof. Arun S. Mujumdarâ€™s editorship of Drying Technology. Drying Technology, 2018, 36, 1783-1784.	1.7	1
162	Drying colloidal systems: Laboratory models for a wide range of applications. European Physical Journal E, 2018, 41, 94.	0.7	43

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163	Homogenization of liquids inside a new soft elastic reactor: Revealing mixing behavior through dimensional analysis. Chemical Engineering Science, 2018, 192, 1071-1080.	1.9	15
164	A Comparative Study on Fouling and Cleaning Characteristics of Soy Protein Isolate (SPI). International Journal of Food Engineering, 2018, 14, .	0.7	1
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