

# Christine Moresoli

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

859  
citations

567281

15  
h-index

610901

24  
g-index

24  
all docs

24  
docs citations

24  
times ranked

1138  
citing authors

#	ARTICLE	IF	CITATIONS
1	Identifying fouling events in a membrane-based drinking water treatment process using principal component analysis of fluorescence excitation-emission matrices. <i>Water Research</i> , 2010, 44, 185-194.	11.3	176
2	Reversible and irreversible low-pressure membrane foulants in drinking water treatment: Identification by principal component analysis of fluorescence EEM and mitigation by biofiltration pretreatment. <i>Water Research</i> , 2011, 45, 5161-5170.	11.3	132
3	Understanding fouling behaviour of ultrafiltration membrane processes and natural water using principal component analysis of fluorescence excitation-emission matrices. <i>Journal of Membrane Science</i> , 2010, 357, 62-72.	8.2	69
4	A Meta-Analysis of Enriched Pasta: What Are the Effects of Enrichment and Process Specifications on the Quality Attributes of Pasta?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 685-704.	11.7	53
5	Flaxseed-Enriched Cereal-Based Products: A Review of the Impact of Processing Conditions. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 400-412.	11.7	43
6	Production of antioxidant soy protein hydrolysates by sequential ultrafiltration and nanofiltration. <i>Journal of Membrane Science</i> , 2013, 429, 81-87.	8.2	42
7	Comparative application of pressure- and electrically-driven membrane processes for isolation of bioactive peptides from soy protein hydrolysate. <i>Journal of Membrane Science</i> , 2012, 403-404, 15-24.	8.2	41
8	Screening of in vitro bioactivities of a soy protein hydrolysate separated by hollow fiber and spiral-wound ultrafiltration membranes. <i>Food Research International</i> , 2012, 46, 237-249.	6.2	40
9	Viscoelastic Properties of Crosslinked Chitosan Films. <i>Processes</i> , 2019, 7, 157.	2.8	37
10	Poly(lactic acid)/acetylated starch blends: Effect of starch acetylation on the material properties. <i>Carbohydrate Polymers</i> , 2020, 229, 115453.	10.2	33
11	Fluorescence analysis of NOM degradation by photocatalytic oxidation and its potential to mitigate membrane fouling in drinking water treatment. <i>Chemosphere</i> , 2015, 136, 140-144.	8.2	29
12	Fluorescence spectroscopy and principal component analysis of soy protein hydrolysate fractions and the potential to assess their antioxidant capacity characteristics. <i>Food Chemistry</i> , 2017, 217, 469-475.	8.2	27
13	Contact angle and surface energy analysis of soy materials subjected to potassium permanganate and autoclave treatment. <i>Industrial Crops and Products</i> , 2013, 50, 219-226.	5.2	23
14	Carbohydrate and Mineral Removal during the Production of Low-Phytate Soy Protein Isolate by Combined Electroacidification and High Shear Tangential Flow Ultrafiltration. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5645-5652.	5.2	21
15	Effect of pore size, shear rate, and harvest time during the constant permeate flux microfiltration of CHO cell culture supernatant. <i>Biotechnology Progress</i> , 2008, 24, 890-897.	2.6	20
16	Mechanical properties and crack propagation of soy-polypropylene composites. <i>Journal of Applied Polymer Science</i> , 2013, 130, 175-185.	2.6	15
17	Fluorescence-based fouling prediction and optimization of a membrane filtration process for drinking water treatment. <i>AIChE Journal</i> , 2012, 58, 1475-1486.	3.6	12
18	Drying of Durum Wheat Pasta and Enriched Pasta: A Review of Modeling Approaches. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1146-1168.	10.3	11

#	ARTICLE	IF	CITATIONS
19	Characterizing natural colloidal/particulateâ€™ protein interactions using fluorescence-based techniques and principal component analysis. <i>Talanta</i> , 2012, 99, 457-463.	5.5	8
20	Heterogeneous method of chitosan film preparation: Effect of multifunctional acid on film properties. <i>Journal of Applied Polymer Science</i> , 2020, 137, 48648.	2.6	8
21	Structural dependence of the molecular mobility in acetylated starch. <i>Polymer</i> , 2021, 215, 123371.	3.8	6
22	Assessment of the Oxidative Stability of Flaxseed-Enriched Lasagna Using the Rancimat Method. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1729-1734.	2.0	5
23	Estimation of missing values in a food property database by matrix completion using PCA-based approaches. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 166, 37-48.	3.5	5
24	Effect of oleic acid on the release of tetrahydrocurcumin in chitosan-based films. <i>Food Hydrocolloids</i> , 2022, 124, 107202.	10.7	3