Christine Moresoli

List of Publications by Year
in descending order

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	Effect of oleic acid on the release of tetrahydrocurcumin in chitosan-based films. Food Hydrocolloids, 2022, 124, 107202.	10.7	3
2	Structural dependence of the molecular mobility in acetylated starch. Polymer, 2021, 215, 123371.	3.8	6
3	Poly(lactic acid)/acetylated starch blends: Effect of starch acetylation on the material properties. Carbohydrate Polymers, 2020, 229, 115453.	10.2	33
4	Heterogeneous method of chitosan film preparation: Effect of multifunctional acid on film properties. Journal of Applied Polymer Science, 2020, 137, 48648.	2.6	8
5	Viscoelastic Properties of Crosslinked Chitosan Films. Processes, 2019, 7, 157.	2.8	37
6	Estimation of missing values in a food property database by matrix completion using PCA-based approaches. Chemometrics and Intelligent Laboratory Systems, 2017, 166, 37-48.	3.5	5
7	Fluorescence spectroscopy and principal component analysis of soy protein hydrolysate fractions and the potential to assess their antioxidant capacity characteristics. Food Chemistry, 2017, 217, 469-475.	8.2	27
8	A Metaâ€Analysis of Enriched Pasta: What Are the Effects of Enrichment and Process Specifications on the Quality Attributes of Pasta?. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 685-704.	11.7	53
9	Drying of Durum Wheat Pasta and Enriched Pasta: A Review of Modeling Approaches. Critical Reviews in Food Science and Nutrition, 2016, 56, 1146-1168.	10.3	11
10	Fluorescence analysis of NOM degradation by photocatalytic oxidation and its potential to mitigate membrane fouling in drinking water treatment. Chemosphere, 2015, 136, 140-144.	8.2	29
11	Assessment of the Oxidative Stability of Flaxseed-Enriched Lasagna Using the Rancimat Method. Journal of Food Processing and Preservation, 2015, 39, 1729-1734.	2.0	5
12	Flaxseedâ€Enriched Cerealâ€Based Products: A Review of the Impact of Processing Conditions. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 400-412.	11.7	43
13	Contact angle and surface energy analysis of soy materials subjected to potassium permanganate and autoclave treatment. Industrial Crops and Products, 2013, 50, 219-226.	5.2	23
14	Production of antioxidant soy protein hydrolysates by sequential ultrafiltration and nanofiltration. Journal of Membrane Science, 2013, 429, 81-87.	8.2	42
15	Mechanical properties and crack propagation of soyâ€polypropylene composites. Journal of Applied Polymer Science, 2013, 130, 175-185.	2.6	15
16	Characterizing natural colloidal/particulateâ€“protein interactions using fluorescence-based techniques and principal component analysis. Talanta, 2012, 99, 457-463.	5.5	8
17	Screening of in vitro bioactivities of a soy protein hydrolysate separated by hollow fiber and spiral-wound ultrafiltration membranes. Food Research International, 2012, 46, 237-249.	6.2	40
18	Fluorescenceâ€based fouling prediction and optimization of a membrane filtration process for drinking water treatment. AICHE Journal, 2012, 58, 1475-1486.	3.6	12

#	Article	IF	Citations
19	Comparative application of pressure- and electrically-driven membrane processes for isolation of bioactive peptides from soy protein hydrolysate. Journal of Membrane Science, 2012, 403-404, 15-24.	8.2	41
20	Reversible and irreversible low-pressure membrane foulants in drinking water treatment: Identification by principal component analysis of fluorescence EEM and mitigation by biofiltration pretreatment. Water Research, 2011, 45, 5161-5170.	11.3	132
21	Understanding fouling behaviour of ultrafiltration membrane processes and natural water using principal component analysis of fluorescence excitation-emission matrices. Journal of Membrane Science, 2010, 357, 62-72.	8.2	69
22	Identifying fouling events in a membrane-based drinking water treatment process using principal component analysis of fluorescence excitation-emission matrices. Water Research, 2010, 44, 185-194.	11.3	176
23	Effect of pore size, shear rate, and harvest time during the constant permeate flux microfiltration of CHO cell culture supernatant. Biotechnology Progress, 2008, 24, 890-897.	2.6	20
24	Carbohydrate and Mineral Removal during the Production of Low-Phytate Soy Protein Isolate by Combined Electroacidification and High Shear Tangential Flow Ultrafiltration. Journal of Agricultural and Food Chemistry, 2007, 55, 5645-5652.	5.2	21