

# Charles Brennan

## List of Publications by Year in descending order

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279  
papers

10,703  
citations

30047

54  
h-index

45285

90  
g-index

290  
all docs

290  
docs citations

290  
times ranked

9457  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of functional vegetable ingredients on the technical and nutritional quality of pasta. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6069-6080.	5.4	9
2	In vitro digestion characteristics of cereal protein concentrates as assessed using a pepsin-pancreatin digestion model. <i>Food Research International</i> , 2022, 152, 110715.	2.9	22
3	Ingredients and Formulation. , 2022, , 663-673.		1
4	Thermal, pasting and structural studies of oat starch-caseinate interactions. <i>Food Chemistry</i> , 2022, 373, 131433.	4.2	23
5	Influence of whey protein isolate on pasting, thermal, and structural characteristics of oat starch. <i>Journal of Dairy Science</i> , 2022, 105, 56-71.	1.4	15
6	Nutritional, physicochemical, and textural properties of gluten-free extruded snacks containing cowpea and whey protein concentrate. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3903-3913.	1.3	7
7	Improvement of betalains stability extracted from red dragon fruit peel by ultrasound-assisted microencapsulation with maltodextrin. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105897.	3.8	27
8	A qualitative study of antecedents of enduring involvement and its role in dining experiences of tourists. <i>International Journal of Contemporary Hospitality Management</i> , 2022, 34, 993-1011.	5.3	2
9	Utilisation of dried shiitake, black ear and silver ear mushrooms into sorghum biscuits manipulates the predictive glycaemic response in relation to variations in biscuit physical characteristics. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2715-2728.	1.3	9
10	Isolation and Characterization of Bacteriocin-Producing <i>Lactobacillus rhamnosus</i> XN2 from Yak Yoghurt and Its Bacteriocin. <i>Molecules</i> , 2022, 27, 2066.	1.7	10
11	Microencapsulation of roselle anthocyanins with $\beta$ -cyclodextrin and proteins enhances the thermal stability of anthocyanins. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	9
12	Effect of drying temperature on nutritional, functional and pasting properties and storage stability of beef lung powder, a prospective protein ingredient for food supplements. <i>LWT - Food Science and Technology</i> , 2022, 161, 113315.	2.5	5
13	Inhibition of phenolics on the <i>in vitro</i> digestion of noodles from the view of phenolics release. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1208-1217.	1.3	8
14	The influence of the fortification of red pitaya ( <i>Hylocereus polyrhizus</i> ) powder on the in vitro digestion, physical parameters, nutritional profile, polyphenols and antioxidant activity in the oat-wheat bread. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2729-2738.	1.3	6
15	How does the addition of mushrooms and their dietary fibre affect starchy foods. <i>Journal of Future Foods</i> , 2022, 2, 18-24.	2.0	13
16	Manipulation of the Phenolic Quality of Assam Green Tea through Thermal Regulation and Utilization of Microwave and Ultrasonic Extraction Techniques. <i>Horticulturae</i> , 2022, 8, 338.	1.2	7
17	Physicochemical and Sensory Evaluation of Grain-Based Food. <i>Foods</i> , 2022, 11, 1237.	1.9	0
18	Effects of extrusion processing on the bioactive constituents, in vitro digestibility, amino acid composition, and antioxidant potential of novel gluten-free extruded snacks fortified with cowpea and whey protein concentrate. <i>Food Chemistry</i> , 2022, 389, 133107.	4.2	24

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19	<sc>Pre-processed</sc> fruits as raw materials: part II” process conditions, demand and safety aspects. International Journal of Food Science and Technology, 2022, 57, 4918-4935.	1.3	3
20	Analysis of protein denaturation, and chemical visualisation, of frozen grass carp surimi containing soluble soybean polysaccharides. International Journal of Food Science and Technology, 2022, 57, 5504-5513.	1.3	1
21	Glycaemic response of pseudocereal-based gluten-free food products: a review. International Journal of Food Science and Technology, 2022, 57, 4936-4944.	1.3	17
22	Phenolics from sea buckthorn ( <i>Hippophae rhamnoides</i> L.) modulate starch digestibility through physicochemical modifications brought about by starch – Phenolic molecular interactions. LWT - Food Science and Technology, 2022, 165, 113682.	2.5	8
23	<sc>Pre-processed</sc> fruits as raw materials: part I – different forms, process conditions and applications. International Journal of Food Science and Technology, 2022, 57, 4945-4962.	1.3	5
24	Influence of substituting wheat flour with quinoa flour on quality characteristics and in vitro starch and protein digestibility of fried-free instant noodles. LWT - Food Science and Technology, 2022, 165, 113686.	2.5	6
25	Wheat bread fortified with <i>Dictyophora Indusiata</i> powder: evaluation of quality attributes, antioxidant characteristics and bread staling. International Journal of Food Science and Technology, 2022, 57, 5982-5992.	1.3	4
26	Comparison of lignans and phenolic acids in different varieties of germinated flaxseed ( <i>Linum</i> )	1.3	12
27	An insight into the mechanism of interactions between mushroom polysaccharides and starch. Current Opinion in Food Science, 2021, 37, 17-25.	4.1	24
28	Kernel partial least squares model for pectin content in peach using near-infrared spectroscopy. International Journal of Food Science and Technology, 2021, 56, 1877-1885.	1.3	2
29	Mechanisms underlying the antimicrobial actions of the antimicrobial peptides Asp-Tyr-Asp-Asp and Asp-Asp-Asp-Tyr. Food Research International, 2021, 139, 109848.	2.9	11
30	Kinetics of ultrasonic extraction of polyphenols, anthocyanins and tannins from five different New Zealand grape pomaces. International Journal of Food Science and Technology, 2021, 56, 2687-2695.	1.3	3
31	Effect of dissolved oxygen on the oxidative and structural characteristics of protein in beer during forced ageing. International Journal of Food Science and Technology, 2021, 56, 2548-2556.	1.3	1
32	Starch Pasting Properties, and the Effects of Banana Flour and Cassava Flour Addition to Semolina Flour on Starch and Amino Acid Digestion. Starch/Staerke, 2021, 73, .	1.1	6
33	The effect of wounding intensities on vitamins and antioxidant enhancement in potato products. International Journal of Food Science and Technology, 2021, 56, 2325-2335.	1.3	1
34	Effect of microencapsulation on morphology, physicochemical properties and flavour profiles of solid yoghurt-flavoured bases. International Journal of Food Science and Technology, 2021, 56, 2565-2578.	1.3	15
35	Manipulating effects of fruits and vegetables on gut microbiota – a critical review. International Journal of Food Science and Technology, 2021, 56, 2055-2067.	1.3	19
36	<i>Lactobacillus Gasserii</i> LGZ 1029 in yogurt: rheological behaviour and volatile compound composition. International Journal of Food Science and Technology, 2021, 56, 2992-3003.	1.3	6

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37	Gelatinised and hydrolysed corn starch is a cost-effective carbon source with higher production of L-lactic acid by <i>Bacillus coagulans</i> compared with glucose. International Journal of Food Science and Technology, 2021, 56, 2384-2394.	1.3	2
38	Detection of nitrite degradation by <i>Lactobacillus plantarum</i> DMDL9010 through the anaerobic respiration electron transport chain using proteomic analysis. International Journal of Food Science and Technology, 2021, 56, 1608-1622.	1.3	8
39	Pulses nonstarch polysaccharides. , 2021, , 177-192.		2
40	Development of local food growth logistics and economics. AIMS Agriculture and Food, 2021, 6, 588-602.	0.8	8
41	Combination of rehydrated sodium caseinate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray drying and freeze drying: Alterations to the functional properties of protein. Journal of Food Processing and Preservation, 2021, 45, e15406.	0.9	0
42	Physiochemical, structural and in vitro starch digestibility properties of starch blended with fish oil and wheat gluten. Journal of Food Measurement and Characterization, 2021, 15, 3005-3014.	1.6	3
43	Functionalization of whey protein isolate fortified with blackcurrant concentrate by spray-drying and freeze-drying strategies. Food Research International, 2021, 141, 110025.	2.9	21
44	The Effects of Bioactive Compounds from Blueberry and Blackcurrant Powder on Oat Bran Pastes: Enhancing In Vitro Antioxidant Activity and Reducing Reactive Oxygen Species in Lipopolysaccharide-Stimulated Raw264.7 Macrophages. Antioxidants, 2021, 10, 388.	2.2	9
45	How the inclusion of cod ( <i>Pseudophycis bachus</i> ) protein enriched powder to bread affects the in vitro protein and starch digestibility, amino acid profiling and antioxidant properties of breads. European Food Research and Technology, 2021, 247, 1177-1187.	1.6	2
46	Enhancing the Nutritional Properties of Bread by Incorporating Mushroom Bioactive Compounds: The Manipulation of the Pre-Dictive Glycaemic Response and the Phenolic Properties. Foods, 2021, 10, 731.	1.9	20
47	Whey protein-blackcurrant concentrate particles obtained by spray-drying and freeze-drying for delivering structural and health benefits of cookies. Innovative Food Science and Emerging Technologies, 2021, 68, 102606.	2.7	27
48	Investigation of nutritional and functional effects of rice bran protein hydrolysates by using Preferred Reporting Items for Systematic Reviews and Meta-Analysis (PRISMA) guidelines: A review. Trends in Food Science and Technology, 2021, 110, 798-811.	7.8	17
49	Functionalization of bovine whey proteins by dietary phenolics from molecular-level fabrications and mixture-level combinations. Trends in Food Science and Technology, 2021, 110, 107-119.	7.8	16
50	Shelf Life Extension of Chilled Pork by Optimal Ultrasonicated Ceylon Spinach ( <i>Basella alba</i> ) Extracts: Physicochemical and Microbial Properties. Foods, 2021, 10, 1241.	1.9	16
51	Survey of New Zealand Poultry Consumers' Handling of Raw Poultry and Food Safety Awareness To Provide Insight into Risk Factors for Campylobacteriosis. Journal of Food Protection, 2021, 84, 1640-1647.	0.8	0
52	Functionalization of sodium caseinate fortified with blackcurrant concentrate via spray-drying and freeze-drying techniques: The nutritional properties of the fortified particles. LWT - Food Science and Technology, 2021, 142, 111051.	2.5	11
53	Bioactive compounds from blueberry and blackcurrant powder alter the physicochemical and hypoglycaemic properties of oat bran paste. LWT - Food Science and Technology, 2021, 143, 111167.	2.5	12
54	Sodium caseinate-blackcurrant concentrate powder obtained by spray-drying or freeze-drying for delivering structural and health benefits of cookies. Journal of Food Engineering, 2021, 299, 110466.	2.7	6

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55	Technological, nutritional and sensory properties of pasta fortified with agro-industrial by-products: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4356-4366.	1.3	49
56	Food matrixes play a key role in the distribution of contaminants of lipid origin: A case study of malondialdehyde formation in vegetable oils during deep-frying. <i>Food Chemistry</i> , 2021, 347, 129080.	4.2	20
57	Edible mushrooms dietary fibre and antioxidants: Effects on glycaemic load manipulation and their correlations pre-and post-simulated in vitro digestion. <i>Food Chemistry</i> , 2021, 351, 129320.	4.2	26
58	Study of aroma compound formations and transformations during Jinxuan and Qingxin oolong tea processing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5629-5638.	1.3	8
59	The effects of blackcurrant and strawberry powder on the physicochemical and in vitro glycaemic response of starches derived from sweet potato ( <i>Ipomoea batatas</i> ) and potato ( <i>Solanum</i> )	1.3	8
60	The effects of blackcurrant powder ( <i>Ribes nigrum</i> ) supplementation on pasting properties, physicochemical properties, and nutritive values of starch derived from mung bean ( <i>Vigna</i> )	1.3	8
61	Delivery of Phenolic Compounds, Peptides and $\beta$ -Glucan to the Gastrointestinal Tract by Incorporating Dietary Fibre-Rich Mushrooms into Sorghum Biscuits. <i>Foods</i> , 2021, 10, 1812.	1.9	8
62	Extraction, Structural Characterisation, and Immunomodulatory Properties of Edible <i>Amanita hemibapha</i> subspecies <i>javanica</i> (Corner and Bas) Mucilage Polysaccharide as a Potential of Functional Food. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 683.	1.5	8
63	Identification of the fatty acids profiles in supercritical CO <sub>2</sub> fluid and Soxhlet extraction of Samara oil from different cultivars of <i>Elaeagnus mollis</i> Diels seeds. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103982.	1.9	18
64	Application of nonthermal processing technologies in extracting and modifying polysaccharides: A critical review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4367-4389.	5.9	21
65	Effect of Vegetable Juice, Puree, and Pomace on Chemical and Technological Quality of Fresh Pasta. <i>Foods</i> , 2021, 10, 1931.	1.9	10
66	Combination of rehydrated whey protein isolate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray-drying and freeze-drying: Alterations to the functional properties of protein and their anticancer properties. <i>Food Chemistry</i> , 2021, 355, 129620.	4.2	12
67	Combined effects of pulsed electric field and ultrasound pretreatments on mass transfer and quality of mushrooms. <i>LWT - Food Science and Technology</i> , 2021, 150, 112008.	2.5	21
68	Evaluation of technological properties, microstructure and predictive glycaemic response of durum wheat pasta enriched with psyllium seed husk. <i>LWT - Food Science and Technology</i> , 2021, 151, 112203.	2.5	12
69	Quality Differences between Fresh and Dried Buckwheat Noodles Associated with Water Status and Inner Structure. <i>Foods</i> , 2021, 10, 187.	1.9	11
70	Maturation Process, Nutritional Profile, Bioactivities and Utilisation in Food Products of Red Pitaya Fruits: A Review. <i>Foods</i> , 2021, 10, 2862.	1.9	20
71	Instrumental and Sensory Properties of Cowpea and Whey Protein Concentrate-Fortified Extruded Rice Snacks. <i>Proceedings (mdpi)</i> , 2021, 70, 95.	0.2	0
72	Preparation and characterization of whey protein isolate-chlorophyll microcapsules by spray drying: Effect of WPI ratios on the physicochemical and antioxidant properties. <i>Journal of Food Engineering</i> , 2020, 267, 109729.	2.7	47

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73	Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. <i>LWT - Food Science and Technology</i> , 2020, 118, 108730.	2.5	36
74	Antimicrobial activity of Arginine against the foodborne pathogen <i>Pseudomonas aeruginosa</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 379-388.	1.3	7
75	Beneficial effects of three brown seaweed polysaccharides on gut microbiota and their structural characteristics: An overview. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1199-1206.	1.3	39
76	Anti-inflammatory effect of alkaloids extracted from <i>Dendrobium aphyllum</i> on macrophage RAW 264.7 cells through NO production and reduced IL-1, IL-6, TNF- $\alpha$ and PGE2 expression. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1255-1264.	1.3	10
77	Viscoelastic properties of durum wheat doughs enriched with soluble dietary fibres in relation to pasta-making performance and glycaemic response of spaghetti. <i>Food Hydrocolloids</i> , 2020, 102, 105613.	5.6	34
78	Octenylsuccinylation differentially modifies the physicochemical properties and digestibility of small granule starches. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 705-714.	3.6	29
79	Cellular biological activity and regulation of gene expression of antioxidant dietary fibre fraction isolated from blackcurrant incorporated in the wholemeal cereals cookies. <i>Food Chemistry</i> , 2020, 312, 125829.	4.2	4
80	Effects of temperature stress on the accumulation of ascorbic acid and folates in sweet corn ( <i>Zea mays</i> L.) seedlings. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1694-1701.	1.7	24
81	Formation of malondialdehyde, 4-hydroxyhexenal and 4-hydroxynonenal during deep-frying of potato sticks and chicken breast meat in vegetable oils. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1833-1842.	1.3	9
82	The effects of bioactive compounds from blueberry and blackcurrant powders on the inhibitory activities of oat bran pastes against $\alpha$ -amylase and $\alpha$ -glucosidase linked to type 2 diabetes. <i>Food Research International</i> , 2020, 138, 109756.	2.9	40
83	Thermal and pasting properties and digestibility of blends of potato and rice starches differing in amylose content. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 321-332.	3.6	23
84	The effects of preparation and cooking processes on vitamins and antioxidant capacity of sour and spicy potato silk. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3475-3483.	1.3	4
85	Effects of addition of buckwheat bran on physicochemical, pasting properties and starch digestion of buckwheat gels. <i>European Food Research and Technology</i> , 2020, 246, 2111-2117.	1.6	8
86	Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14859.	0.9	3
87	Gluten-free pasta production from banana and cassava flours with egg white protein and soy protein addition. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3053-3060.	1.3	25
88	Fabrication and assessment of milk phospholipid-complexed antioxidant phytosomes with vitamin C and E: A comparison with liposomes. <i>Food Chemistry</i> , 2020, 324, 126837.	4.2	28
89	Effect of Egg White Protein and Soy Protein Isolate Addition on Nutritional Properties and In-Vitro Digestibility of Gluten-Free Pasta Based on Banana Flour. <i>Foods</i> , 2020, 9, 589.	1.9	16
90	Antioxidative activity of oyster protein hydrolysates Maillard reaction products. <i>Food Science and Nutrition</i> , 2020, 8, 3274-3286.	1.5	12

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91	In vitro gastric digestion antioxidant and cellular radical scavenging activities of wheat-shiitake noodles. <i>Food Chemistry</i> , 2020, 330, 127214.	4.2	33
92	Physicochemical, texture and sensorial evaluation of pasta enriched with chickpea flour and protein isolate. <i>Annals of Agricultural Sciences</i> , 2020, 65, 28-34.	1.1	47
93	Research priorities for the globalisation of food science and technology 2020 onwards. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2689-2690.	1.3	1
94	The effect of heating on the formation of 4-hydroxy-2-hexenal and 4-hydroxy-2-nonenal in unsaturated vegetable oils: Evaluation of oxidation indicators. <i>Food Chemistry</i> , 2020, 321, 126603.	4.2	19
95	Production of Milk Phospholipid-Enriched Dairy Ingredients. <i>Foods</i> , 2020, 9, 263.	1.9	23
96	Effects of Selected Resveratrol Analogues on Activation and Polarization of Lipopolysaccharide-Stimulated BV-2 Microglial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3750-3757.	2.4	26
97	Characterisation of antibacterial peptide fractions extracted from pomelo nucleus co-incubated with <i>Lactobacillus</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 2197-2207.	1.3	3
98	Effect of Black Tea Infusion on Physicochemical Properties, Antioxidant Capacity and Microstructure of Acidified Dairy Gel during Cold Storage. <i>Foods</i> , 2020, 9, 831.	1.9	7
99	Cellular mechanism for the improvement of multiple stress tolerance in brewer's yeast by potassium ion supplementation. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2419-2427.	1.3	12
100	Milk lipid in vitro digestibility in wheat, corn and rice starch hydrogels. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3361-3371.	1.3	2
101	Milk phospholipid antioxidant activity and digestibility: Kinetics of fatty acids and choline release. <i>Journal of Functional Foods</i> , 2020, 68, 103865.	1.6	14
102	Improving antioxidant capacity of foods: adding mushroom powder to pasta. , 2020, , 289-296.		2
103	The effects of fungal lipase-treated milk lipids on bread making. <i>LWT - Food Science and Technology</i> , 2020, 128, 109455.	2.5	10
104	Influence of semolina replacement with salmon ( <i>Oncorhynchus tshawytscha</i> ) powder on the physicochemical attributes of fresh pasta. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1497-1505.	1.3	31
105	Non-thermal technologies and its current and future application in the food industry: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1-13.	1.3	247
106	Interactions of grape seed procyanidins with soy protein isolate: Contributing antioxidant and stability properties. <i>LWT - Food Science and Technology</i> , 2019, 115, 108465.	2.5	44
107	Multi-target antibacterial mechanism of eugenol and its combined inactivation with pulsed electric fields in a hurdle strategy on <i>Escherichia coli</i> . <i>Food Control</i> , 2019, 106, 106742.	2.8	19
108	The effect of ultraviolet modification of <i>Acetobacter xylinum</i> (CGMCC No. 7431) and the use of coconut milk on the yield and quality of bacterial cellulose. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3099-3108.	1.3	10

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109	Effect of cassava and banana flours blend on physicochemical and glycemic characteristics of gluten-free pasta. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14084.	0.9	11
110	Effect of egg white protein and soy protein fortification on physicochemical characteristics of banana pasta. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14081.	0.9	16
111	Bovine Milk Fats and Their Replacers in Baked Goods: A Review. <i>Foods</i> , 2019, 8, 383.	1.9	16
112	The Effect of Carbonic Maceration during Winemaking on the Color, Aroma and Sensory Properties of "Muscat Hamburg" Wine. <i>Molecules</i> , 2019, 24, 3120.	1.7	13
113	Location and interactions of starches in planta: Effects on food and nutritional functionality. <i>Trends in Food Science and Technology</i> , 2019, 93, 158-166.	7.8	77
114	The Combination of Hot Air and Chitosan Treatments on Phytochemical Changes during Postharvest Storage of "Sanhua" Plum Fruits. <i>Foods</i> , 2019, 8, 338.	1.9	10
115	Physical Properties and In Vitro Starch Digestibility of Noodles Substituted with Tartary Buckwheat Flour. <i>Starch/Staerke</i> , 2019, 71, 1800314.	1.1	9
116	Evolution of oxidative and structural characteristics of proteins, especially lipid transfer protein 1 (LTP1) in beer during forced-ageing. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3166-3174.	1.3	6
117	Protective effects of the flavonoid fraction obtained from pomelo fruitlets through ultrasonic-associated microwave extraction against AAPH-induced erythrocyte hemolysis. <i>RSC Advances</i> , 2019, 9, 16007-16017.	1.7	12
118	Effects of pulsed electric fields pretreatment on the quality of jujube wine. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3109-3117.	1.3	16
119	Comparison of phytochemical profiles, cellular antioxidant and anti-proliferative activities in five varieties of wampee ( <i>Clausena lansium</i> ) fruits. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2487-2493.	1.3	15
120	Preparation and characterisation of novelty food preservatives by Maillard reaction between L-lysine and reducing sugars. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1824-1835.	1.3	23
121	Influence of naringenin adaptation and shock on resistance of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> to pulsed electric fields. <i>LWT - Food Science and Technology</i> , 2019, 107, 308-317.	2.5	6
122	Antioxidant Activity Evaluation of Dietary Flavonoid Hyperoside Using <i>Saccharomyces Cerevisiae</i> as a Model. <i>Molecules</i> , 2019, 24, 788.	1.7	48
123	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. <i>Molecules</i> , 2019, 24, 839.	1.7	12
124	Effect of citronella essential oil fumigation on sprout suppression and quality of potato tubers during storage. <i>Food Chemistry</i> , 2019, 284, 254-258.	4.2	29
125	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. <i>LWT - Food Science and Technology</i> , 2019, 105, 142-148.	2.5	20
126	Phytochemicals Accumulation in Sanhua Plum ( <i>Prunus salicina</i> L.) during Fruit Development and Their Potential Use as Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2459-2466.	2.4	21



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127	The Potential of Modulating the Reducing Sugar Released (and the Potential Glycemic Response) of Muffins Using a Combination of a Stevia Sweetener and Cocoa Powder. <i>Foods</i> , 2019, 8, 644.	1.9	9
128	Micron-size lactose manufactured under high shear and its dispersion efficiency as carrier for Salbutamol Sulphate. <i>Powder Technology</i> , 2019, 358, 39-45.	2.1	5
129	Utilisation of beef lung protein powder as a functional ingredient to enhance protein and iron content of fresh pasta. <i>International Journal of Food Science and Technology</i> , 2019, 54, 610-618.	1.3	17
130	Effect of ethanol adaption on the inactivation of <i>Acetobacter</i> sp. by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 25-33.	2.7	38
131	Incorporation of mushroom powder into bread dough—effects on dough rheology and bread properties. <i>Cereal Chemistry</i> , 2018, 95, 418-427.	1.1	30
132	Structural properties and protective effect of <i>Sargassum fusiforme</i> polysaccharides against ultraviolet B radiation in hairless Kun Ming mice. <i>Journal of Functional Foods</i> , 2018, 43, 8-16.	1.6	76
133	Effects of UV-C treatment on browning and the expression of polyphenol oxidase (PPO) genes in different tissues of <i>Agaricus bisporus</i> during cold storage. <i>Postharvest Biology and Technology</i> , 2018, 139, 99-105.	2.9	76
134	The effects of electron beam application on the microbiological stability and physical—chemical quality of mince beef ( <i>M. longissimus Dorsi</i> ) during cold storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13448.	0.9	3
135	Amino acid and fatty acid profile and digestible indispensable amino acid score of pasta fortified with salmon ( <i>Oncorhynchus tshawytscha</i> ) powder. <i>European Food Research and Technology</i> , 2018, 244, 1729-1739.	1.6	15
136	The Effect on Starch Pasting Properties and Predictive Glycaemic Response of Muffin Batters Using Stevianna or Inulin as a Sucrose Replacer. <i>Starch/Staerke</i> , 2018, 70, 1700334.	1.1	5
137	Addition of mushroom powder to pasta enhances the antioxidant content and modulates the predictive glycaemic response of pasta. <i>Food Chemistry</i> , 2018, 264, 199-209.	4.2	105
138	The interactions between food components and human nutrition. <i>International Journal of Food Science and Technology</i> , 2018, 53, 857-857.	1.3	0
139	Antioxidant Protection of Nobiletin, 5-Demethylnobiletin, Tangeretin, and 5-Demethyltangeretin from Citrus Peel in <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3155-3160.	2.4	62
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