

Shyam S Sablani

List of Publications by Year in descending order

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185
papers

6,294
citations

66343

42
h-index

98798

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193
all docs

193
docs citations

193
times ranked

5748
citing authors

#	ARTICLE	IF	CITATIONS
1	Gaseous chlorine dioxide inactivation of microbial contamination on whole black peppercorns. <i>Journal of Food Safety</i> , 2023, 43, e12948.	2.3	1
2	Developing vacuum-impregnated dehydrofrozen red raspberries with improved mechanical properties. <i>Drying Technology</i> , 2022, 40, 299-309.	3.1	3
3	Application of machine learning-based approach in food drying: opportunities and challenges. <i>Drying Technology</i> , 2022, 40, 1051-1067.	3.1	30
4	Modification of pea protein isolate functionality by freeze-thaw cycling. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 162-170.	3.2	6
5	Qualities of High Pressure and Microwave-Assisted Thermally Pasteurized Ready-to-Eat Green Beans During Refrigerated Storage at 2 and 7°C. <i>Food and Bioprocess Technology</i> , 2022, 15, 105-119.	4.7	3
6	Pressure-assisted thermal sterilization of avocado puree in high barrier polymeric packaging. <i>LWT - Food Science and Technology</i> , 2022, 155, 112960.	5.2	4
7	Design of β -Carotene Encapsulated Emulsions for Thermal Processing and Storage. <i>Food and Bioprocess Technology</i> , 2022, 15, 338-351.	4.7	6
8	Polymer packaging for in-pack thermal pasteurization technologies. , 2022, , 307-322.		0
9	Effect of high hydrostatic pressure on microbial inactivation and quality changes in carrot-orange juice blends at varying pH. <i>LWT - Food Science and Technology</i> , 2022, 159, 113219.	5.2	26
10	Machine learning-based modeling in food processing applications: State of the art. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1409-1438.	11.7	28
11	Evaluation of electrostatic powder coating method to prolong the shelf life of cheese slices. <i>Journal of Food Science</i> , 2022, 87, 1742-1753.	3.1	3
12	Survivability of Salmonella and Enterococcus faecium in chili, cinnamon and black pepper powders during storage and isothermal treatments. <i>Food Control</i> , 2022, 137, 108935.	5.5	11
13	Impact of high-pressure and microwave-assisted thermal pasteurization on inactivation of <i>Listeria innocua</i> and quality attributes of green beans. <i>Journal of Food Engineering</i> , 2021, 288, 110162.	5.2	24
14	Effects of moisture content and mild heat on the ability of gaseous chlorine dioxide against Salmonella and Enterococcus faecium NRRL B-2354 on almonds. <i>Food Control</i> , 2021, 123, 107732.	5.5	22
15	Survival of Salmonella and Enterococcus faecium in high fructose corn syrup and honey at room temperature (22°C). <i>Food Control</i> , 2021, 123, 107765.	5.5	7
16	Moisture Content of Bacterial Cells Determines Thermal Resistance of Salmonella enterica Serotype Enteritidis PT 30. <i>Applied and Environmental Microbiology</i> , 2021, 87, .	3.1	22
17	Influence of ultra-high barrier packaging on the shelf-life of microwave-assisted thermally sterilized chicken pasta. <i>LWT - Food Science and Technology</i> , 2021, 136, 110287.	5.2	7
18	Developing Baking-Stable Red Raspberries with Improved Mechanical Properties and Reduced Syneresis. <i>Food and Bioprocess Technology</i> , 2021, 14, 804-816.	4.7	4

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19	A simplified approach to assist process development for microwave assisted pasteurization of packaged food products. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102628.	5.6	8
20	Improving the oxygen barrier of microcapsules using cellulose nanofibres. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4258-4267.	2.7	6
21	Drying of Selected Major Spices: Characteristics and Influencing Parameters, Drying Technologies, Quality Retention and Energy Saving, and Mathematical Models. <i>Food and Bioprocess Technology</i> , 2021, 14, 1028-1054.	4.7	14
22	Use of mathematic models to describe the microbial inactivation on baby carrots by gaseous chlorine dioxide. <i>Food Control</i> , 2021, 123, 107832.	5.5	9
23	Quality of green beans (<i>Phaseolus vulgaris</i> L.) influenced by microwave and hot water pasteurization. <i>Food Control</i> , 2021, 124, 107936.	5.5	19
24	Thermal inactivation of <i>Salmonella</i> Enteritidis PT30 in ground cinnamon as influenced by water activity and temperature. <i>Food Control</i> , 2021, 124, 107935.	5.5	14
25	Development of high-fiber and sugar-free frozen pancakes: Influence of state and phase transitions on the instrumental textural quality of pancakes during storage. <i>LWT - Food Science and Technology</i> , 2021, 146, 111454.	5.2	5
26	Dielectric properties of water relevant to microwave assisted thermal pasteurization and sterilization of packaged foods. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102837.	5.6	28
27	Quality changes in chicken livers during cooking. <i>Poultry Science</i> , 2021, 100, 101316.	3.4	6
28	Biodegradable packaging reinforced with plant-based food waste and by-products. <i>Current Opinion in Food Science</i> , 2021, 42, 61-68.	8.0	30
29	A Review: Gaseous Interventions for <i>Listeria monocytogenes</i> Control in Fresh Apple Cold Storage. <i>Frontiers in Microbiology</i> , 2021, 12, 782934.	3.5	3
30	Rapid methods of microbial detection in dairy products. <i>Food Control</i> , 2020, 110, 107008.	5.5	30
31	State diagram, water sorption isotherms and color stability of pumpkin (<i>Cucurbita pepo</i> L.). <i>Journal of Food Engineering</i> , 2020, 273, 109820.	5.2	22
32	Performance evaluation of biobased/biodegradable films for in-package thermal pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102485.	5.6	21
33	Kinetics of Starch Retrogradation in Rice (<i>Oryza sativa</i>) Subjected to State/Phase Transitions. <i>Food and Bioprocess Technology</i> , 2020, 13, 1491-1504.	4.7	8
34	Characterization of the sensory, chemical, and microbial quality of microwave-assisted, thermally pasteurized fried rice during storage. <i>Journal of Food Science</i> , 2020, 85, 2711-2719.	3.1	11
35	Stability of vitamin C, color, and garlic aroma of garlic mashed potatoes in polymer packages processed with microwave-assisted thermal sterilization technology. <i>Journal of Food Science</i> , 2020, 85, 2843-2851.	3.1	16
36	State/Phase Transitions, Ice Recrystallization, and Quality Changes in Frozen Foods Subjected to Temperature Fluctuations. <i>Food Engineering Reviews</i> , 2020, 12, 421-451.	5.9	37

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37	Quality changes of frozen mango with regard to water mobility and ice crystals during frozen storage. <i>Journal of Food Process Engineering</i> , 2020, 43, e13508.	2.9	7
38	Designing thinner wall ethylene-vinyl alcohol copolymer and polypropylene-based semi-rigid trays for microwave-assisted thermal sterilization and pasteurization processes. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100566.	7.5	3
39	Understanding water activity change in oil with temperature. <i>Current Research in Food Science</i> , 2020, 3, 158-165.	5.8	27
40	Functionality of ultra-high barrier metal oxide-coated polymer films for in-package, thermally sterilized food products. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100514.	7.5	9
41	Comparison of the Thermal Transitions of Spray-Dried and Freeze-Dried Egg Whites by Differential Scanning Calorimetry. <i>Food and Bioprocess Technology</i> , 2020, 13, 1329-1343.	4.7	3
42	Investigating thermal and storage stability of vitamins in pasteurized mashed potatoes packed in barrier packaging films. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100486.	7.5	12
43	High pressure-assisted thermal sterilization of low-acid fruit and vegetable purees: Microbial safety, nutrient, quality, and packaging evaluation. <i>Food Control</i> , 2020, 114, 107233.	5.5	42
44	Thermal resistance of Salmonella in low-moisture high-sugar products. <i>Food Control</i> , 2020, 114, 107255.	5.5	18
45	The potential for microwave technology and the ideal profile method to aid in salt reduction. <i>Journal of Food Science</i> , 2020, 85, 600-610.	3.1	4
46	Development of an Oxygen Sensitive Model Gel System to Detect Defects in Metal Oxide Coated Multilayer Polymeric Films. <i>Journal of Food Science</i> , 2019, 84, 2507-2519.	3.1	7
47	Utilizing Herbs and Microwave-Assisted Thermal Sterilization to Enhance Saltiness Perception in a Chicken Pasta Meal. <i>Journal of Food Science</i> , 2019, 84, 2313-2324.	3.1	25
48	Determining Shelf Life of Ready-to-Eat Macaroni and Cheese in High Barrier and Oxygen Scavenger Packaging Sterilized via Microwave-Assisted Thermal Sterilization. <i>Food and Bioprocess Technology</i> , 2019, 12, 1516-1526.	4.7	21
49	Colorimetric detection of volatile organic compounds for shelf-life monitoring of milk. <i>Food Control</i> , 2019, 100, 220-226.	5.5	51
50	Natural color pigments: oxidative stability and degradation kinetics during storage in thermally pasteurized vegetable purees. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5934-5945.	3.5	35
51	Food component influence on water activity of low-moisture powders at elevated temperatures in connection with pathogen control. <i>LWT - Food Science and Technology</i> , 2019, 112, 108257.	5.2	21
52	Color, vitamin C, β -carotene and sensory quality retention in microwave-assisted thermally sterilized sweet potato puree: Effects of polymeric package gas barrier during storage. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100324.	7.5	32
53	Measurement of Off-Flavoring Volatile Compounds and Microbial Load as a Probable Marker for Keeping Quality of Pasteurized Milk. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 959.	2.5	8
54	Role of package headspace on multilayer films subjected to high hydrostatic pressure. <i>Packaging Technology and Science</i> , 2019, 32, 247-257.	2.8	14

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55	Stability of color, β -carotene, and ascorbic acid in thermally pasteurized carrot puree to the storage temperature and gas barrier properties of selected packaging films. <i>Journal of Food Process Engineering</i> , 2019, 42, e13074.	2.9	18
56	Inactivation of <i>Listeria innocua</i> and <i>Escherichia coli</i> in carrot juice by combining high pressure processing, nisin, and mild thermal treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 93-102.	5.6	53
57	Use of protective culture to control the growth of <i>Listeria monocytogenes</i> and <i>Salmonella typhimurium</i> in ready-to-eat cook-chill products. <i>Food Control</i> , 2019, 102, 81-86.	5.5	6
58	A Fluorescence-based Method for Estimation of Oxygen Barrier Properties of Microspheres. <i>Journal of Food Science</i> , 2019, 84, 532-539.	3.1	7
59	Stability of Vitamins: Influence of Process, Encapsulation, and Package Gas Barrier Properties in Thermally Pasteurized Mashed Potato. <i>Journal of Food Science</i> , 2019, 84, 532-539.		0
60	Texture analysis of dried papaya (<i>Carica papaya</i> L., cv. Maradol) pretreated with calcium and osmotic dehydration. <i>Drying Technology</i> , 2019, 37, 906-919.	3.1	24
61	Correlation of volatile compound concentrations with bacterial counts in whole pasteurised milk under various storage conditions. <i>International Journal of Dairy Technology</i> , 2019, 72, 36-46.	2.8	10
62	High temperature water activity as a key factor influencing survival of <i>Salmonella Enteritidis</i> PT30 in thermal processing. <i>Food Control</i> , 2019, 98, 520-528.	5.5	69
63	Effect of changes in salt content and food thickness on electromagnetic heating of rice, mashed potatoes and peas in 915 MHz single mode microwave cavity. <i>Food Research International</i> , 2019, 119, 584-595.	6.2	14
64	State/phase transitions induced by ice recrystallization and its influence on the mechanical properties of potatoes (<i>Solanum tuberosum</i> L.) var. Russet Brown. <i>Journal of Food Engineering</i> , 2019, 251, 45-56.	5.2	13
65	Thermal transition and thermo-physical properties of potato (<i>Solanum tuberosum</i> L.) var. Russet brown. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1572-1580.	3.2	13
66	Electrolyzed water and mild-thermal processing of Atlantic salmon (<i>Salmo salar</i>): Reduction of <i>Listeria monocytogenes</i> and changes in protein structure. <i>International Journal of Food Microbiology</i> , 2018, 276, 10-19.	4.7	29
67	Kinetics of Quality Changes of Shrimp (<i>Litopenaeus setiferus</i>) During Pasteurization. <i>Food and Bioprocess Technology</i> , 2018, 11, 1027-1038.	4.7	24
68	Monitoring Shelf Life of Pasteurized Whole Milk Under Refrigerated Storage Conditions: Predictive Models for Quality Loss. <i>Journal of Food Science</i> , 2018, 83, 409-418.	3.1	42
69	Vacuum impregnation of firming agents in red raspberries. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3706-3714.	3.5	8
70	Quality Changes in Chum Salmon (<i>Oncorhynchus keta</i>) Caviar (ikura) Affected by Thermal Pasteurization, Storage Time, and Packaging Material. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 200-210.	1.4	11
71	Microbial validation of radio frequency pasteurization of wheat flour by inoculated pack studies. <i>Journal of Food Engineering</i> , 2018, 217, 68-74.	5.2	91
72	Changes in the vitamin C content of mango with water state and ice crystals under state/phase transitions during frozen storage. <i>Journal of Food Engineering</i> , 2018, 222, 49-53.	5.2	33

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73	Modeling of Dielectric and Thermal Properties of Protein-Enriched Instant Noodles as a Function of Food Chemical Composition. <i>International Journal of Food Engineering</i> , 2018, 14, .	1.5	2
74	Thermal pasteurization of ready-to-eat foods and vegetables: Critical factors for process design and effects on quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2970-2995.	10.3	106
75	Oxidationâ€reduction potential and lipid oxidation in readyâ€eat blue mussels in red sauce: criteria for package design. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 324-332.	3.5	16
76	Parameterization of a light distribution model for green cell growth of microalgae: <i>Haematococcus pluvialis</i> cultured under red LED lights. <i>Algal Research</i> , 2017, 23, 20-27.	4.6	15
77	Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. <i>Journal of Microencapsulation</i> , 2017, 34, 218-230.	2.8	30
78	Thermal pasteurization process evaluation using mashed potato model food with Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2017, 82, 454-463.	5.2	24
79	Headspace oxygen as a hurdle to improve the safety of in-pack pasteurized chilled food during storage at different temperatures. <i>International Journal of Food Microbiology</i> , 2017, 253, 29-35.	4.7	7
80	Effect of inulin and glycerol supplementation on physicochemical properties of probiotic frozen yogurt. <i>Food and Nutrition Research</i> , 2017, 61, 1290314.	2.6	16
81	Food Quality Evaluation using Model Foods: a Comparison Study between Microwave-Assisted and Conventional Thermal Pasteurization Processes. <i>Food and Bioprocess Technology</i> , 2017, 10, 1248-1256.	4.7	32
82	Combined Effect of Ultrasound and Mild Temperatures on the Inactivation of <i>E. coli</i> in Fresh Carrot Juice and Changes on its Physicochemical Characteristics. <i>Journal of Food Science</i> , 2017, 82, 2343-2350.	3.1	47
83	Green Pea and Garlic Puree Model Food Development for Thermal Pasteurization Process Quality Evaluation. <i>Journal of Food Science</i> , 2017, 82, 1631-1639.	3.1	12
84	Kinetics of Protein Degradation and Physical Changes in Thermally Processed Atlantic Salmon (<i>Salmo</i>) Tj ETQq0 0 0,rgBT /Overlock 10 TF	4.7	39
85	Linking morphology changes to barrier properties of polymeric packaging for microwaveâ€assisted thermal sterilized food. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45481.	2.6	37
86	Development of model food systems for thermal pasteurization applications based on Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2017, 75, 417-424.	5.2	34
87	Inactivation of <i>Listeria monocytogenes</i> on Frozen Red Raspberries by Using UV-C Light. <i>Journal of Food Protection</i> , 2017, 80, 545-550.	1.7	12
88	Ultravioletâ€C Light Sanitization of English Cucumber (<i>Cucumis sativus</i>) Packaged in Polyethylene Film. <i>Journal of Food Science</i> , 2016, 81, E1419-30.	3.1	14
89	Sodium Chloride Diffusion in Lowâ€Acid Foods during Thermal Processing and Storage. <i>Journal of Food Science</i> , 2016, 81, E1130-40.	3.1	2
90	Shelf-life modeling of microwave-assisted thermal sterilized mashed potato in polymeric pouches of different gas barrier properties. <i>Journal of Food Engineering</i> , 2016, 183, 65-73.	5.2	44

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91	Effect of acidic electrolyzed water-induced bacterial inhibition and injury in live clam (<i>Venerupis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 48-53.	4.7	22
92	Morphological changes in multilayer polymeric films induced after microwave-assisted pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 124-130.	5.6	25
93	Influence of Water Activity on Thermal Resistance of Microorganisms in Low-Moisture Foods: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 353-370.	11.7	231
94	Computer simulation analyses to improve radio frequency (RF) heating uniformity in dried fruits for insect control. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 125-137.	5.6	55
95	Non-invasive measurement of oxygen diffusion in model foods. <i>Food Research International</i> , 2016, 89, 161-168.	6.2	11
96	Gas Barrier Packaging. , 2016, , .		0
97	Water activity change at elevated temperatures and thermal resistance of <i>Salmonella</i> in all purpose wheat flour and peanut butter. <i>Food Research International</i> , 2016, 81, 163-170.	6.2	88
98	Biodegradable Polymeric Films Incorporated with Nisin: Characterization and Efficiency against <i>Listeria monocytogenes</i> . <i>Food and Bioprocess Technology</i> , 2016, 9, 958-969.	4.7	23
99	Effects of Oxygen and Water Vapor Transmission Rates of Polymeric Pouches on Oxidative Changes of Microwave-Sterilized Mashed Potato. <i>Food and Bioprocess Technology</i> , 2016, 9, 341-351.	4.7	29
100	Physicochemical Properties and Storage Stability of Lutein Microcapsules Prepared with Maltodextrins and Sucrose by Spray Drying. <i>Journal of Food Science</i> , 2015, 80, E359-69.	3.1	38
101	Ultraviolet-C Light Inactivation Kinetics of <i>E. coli</i> on Bologna Beef Packaged in Plastic Films. <i>Food and Bioprocess Technology</i> , 2015, 8, 1267-1280.	4.7	18
102	Ultraviolet-C light inactivation of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on organic fruit surfaces. <i>International Journal of Food Microbiology</i> , 2015, 210, 136-142.	4.7	105
103	Effect of Oxygen Stress on Growth and Survival of <i>Clostridium perfringens</i> , <i>Campylobacter jejuni</i> , and <i>Listeria monocytogenes</i> under Different Storage Conditions. <i>Journal of Food Protection</i> , 2015, 78, 691-697.	1.7	18
104	Efficacy of acidic and alkaline electrolyzed water for inactivating <i>Escherichia coli</i> O104:H4, <i>Listeria monocytogenes</i> , <i>Campylobacter jejuni</i> , <i>Aeromonas hydrophila</i> , and <i>Vibrio parahaemolyticus</i> in cell suspensions. <i>Food Control</i> , 2015, 53, 117-123.	5.5	36
105	Selective esterification to produce microalgal biodiesel and enrich polyunsaturated fatty acid using zeolite as a catalyst. <i>RSC Advances</i> , 2015, 5, 84894-84900.	3.6	18
106	Two-step microalgal biodiesel production using acidic catalyst generated from pyrolysis-derived bio-char. <i>Energy Conversion and Management</i> , 2015, 105, 1389-1396.	9.2	91
107	Pea Protein Isolates: Novel Wall Materials for Microencapsulating Flaxseed Oil. <i>Food and Bioprocess Technology</i> , 2015, 8, 2418-2428.	4.7	37
108	Dielectric properties and other physical properties of low-acyl gellan gel as relevant to microwave assisted pasteurization process. <i>Journal of Food Engineering</i> , 2015, 149, 195-203.	5.2	49

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109	Ultraviolet-C light inactivation of <i>Penicillium expansum</i> on fruit surfaces. <i>Food Control</i> , 2015, 50, 297-303.	5.5	49
110	The impact of microwave-assisted thermal sterilization on the morphology, free volume, and gas barrier properties of multilayer polymeric films. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.6	35
111	Seasonality of the Thermal Kinetics of Color Changes in Whole Spinach (<i>Spinacia Oleracea</i>) Leaves Under Pasteurization Conditions. <i>International Journal of Food Properties</i> , 2014, 17, 2012-2024.	3.0	25
112	Silicon Migration from High-barrier Coated Multilayer Polymeric Films to Selected Food Simulants after Microwave Processing Treatments. <i>Packaging Technology and Science</i> , 2014, 27, 625-638.	2.8	10
113	Kinetics of carrot texture degradation under pasteurization conditions. <i>Journal of Food Engineering</i> , 2014, 122, 84-91.	5.2	27
114	Radio frequency disinfestation treatments for dried fruit: Model development and validation. <i>Journal of Food Engineering</i> , 2014, 120, 268-276.	5.2	135
115	Pressure-assisted thermal sterilization effects on gas barrier, morphological, and free volume properties of multilayer EVOH films. <i>Journal of Food Engineering</i> , 2014, 128, 40-45.	5.2	34
116	UV-C light inactivation kinetics of <i>Penicillium expansum</i> on pear surfaces: Influence on physicochemical and sensory quality during storage. <i>Postharvest Biology and Technology</i> , 2014, 87, 27-32.	6.0	28
117	Effect of temperature fluctuations on ice-crystal growth in frozen potatoes during storage. <i>LWT - Food Science and Technology</i> , 2014, 59, 1186-1190.	5.2	46
118	Inactivation of <i>Escherichia coli</i> Population on Fruit Surfaces Using Ultraviolet-C Light: Influence of Fruit Surface Characteristics. <i>Food and Bioprocess Technology</i> , 2013, 6, 2959-2973.	4.7	48
119	Modeling and Optimization of Electrodialytic Desalination of Fish Sauce Using Artificial Neural Networks and Genetic Algorithm. <i>Food and Bioprocess Technology</i> , 2013, 6, 2695-2707.	4.7	12
120	Kinetics of quality changes in whole blue mussel (<i>Mytilus edulis</i>) during pasteurization. <i>Food Research International</i> , 2013, 53, 141-148.	6.2	58
121	Engineered Nanoparticle Adhesion and Removal from Tomato Surfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10183-10190.	5.2	19
122	Migration of Chemical Compounds from Packaging Polymers during Microwave, Conventional Heat Treatment, and Storage. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 523-545.	11.7	295
123	Microwave-assisted extraction of sulforaphane from white cabbages: Effects of extraction condition, solvent and sample pretreatment. <i>Journal of Food Engineering</i> , 2013, 117, 151-157.	5.2	40
124	Predicting the Quality of Pasteurized Vegetables Using Kinetic Models: A Review. <i>International Journal of Food Science</i> , 2013, 2013, 1-29.	2.0	31
125	Physicochemical Properties of Encapsulated Red Raspberry (<i>Rubus idaeus</i>) Powder: Influence of High-Pressure Homogenization. <i>Drying Technology</i> , 2012, 30, 484-493.	3.1	45
126	Trout Skin Gelatin-Based Edible Films Containing Phenolic Antioxidants: Effect on Physical Properties and Oxidative Stability of Cod Liver Oil Model Food. <i>Journal of Food Science</i> , 2012, 77, E342-7.	3.1	11

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127	Influence of molecular weight on enthalpy relaxation and fragility of amorphous carbohydrates. <i>Carbohydrate Polymers</i> , 2012, 88, 223-231.	10.2	15
128	Modeling the Oxygen Diffusion of Nanocomposite-based Food Packaging Films. <i>Journal of Food Science</i> , 2012, 77, N29-38.	3.1	33
129	Storage effects on anthocyanins, phenolics and antioxidant activity of thermally processed conventional and organic blueberries. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 916-924.	3.5	22
130	Understanding the Influence of State/Phase Transitions on Ice Recrystallization in Atlantic Salmon (<i>Salmo salar</i>) During Frozen Storage. <i>Food Biophysics</i> , 2012, 7, 57-71.	3.0	69
131	Effects of Air and Freeze Drying on Phytochemical Content of Conventional and Organic Berries. <i>Drying Technology</i> , 2011, 29, 205-216.	3.1	72
132	Stability of Anthocyanins in Frozen and Freeze-Dried Raspberries during Long-Term Storage: In Relation to Glass Transition. <i>Journal of Food Science</i> , 2011, 76, E414-21.	3.1	52
133	Desalination of Fish Sauce by Electrodialysis: Effect on Selected Aroma Compounds and Amino Acid Compositions. <i>Journal of Food Science</i> , 2011, 76, S451-7.	3.1	12
134	Engineering Properties of Polymeric-Based Antimicrobial Films for Food Packaging: A Review. <i>Food Engineering Reviews</i> , 2011, 3, 79-93.	5.9	239
135	Oxygen barrier and enthalpy of melting of multilayer EVOH films after pressure-assisted thermal processing and during storage. <i>Journal of Applied Polymer Science</i> , 2011, 122, 1538-1545.	2.6	18
136	Glass Transitions in Frozen Food Systems. <i>Contemporary Food Engineering</i> , 2011, , 39-54.	0.2	0
137	High-performance liquid chromatographic analysis: applications to nutraceutical content and urinary disposition of oxyresveratrol in rats. <i>Biomedical Chromatography</i> , 2010, 24, 516-521.	1.7	14
138	Aging of amorphous raspberry powder: Enthalpy relaxation and fragility. <i>Journal of Food Engineering</i> , 2010, 101, 32-40.	5.2	8
139	A Review of Methods, Data and Applications of State Diagrams of Food Systems. <i>Food Engineering Reviews</i> , 2010, 2, 168-203.	5.9	103
140	Effect of thermal treatments on phytochemicals in conventionally and organically grown berries. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 769-778.	3.5	59
141	Improving the performance of a Seawater Greenhouse desalination system by assessment of simulation models for different condensers. <i>Renewable and Sustainable Energy Reviews</i> , 2010, 14, 2182-2188.	16.4	34
142	Release kinetics of nisin from biodegradable poly(butylene adipate-co-terephthalate) films into water. <i>Journal of Food Engineering</i> , 2010, 100, 93-101.	5.2	32
143	Water sorption and glass transition temperatures in red raspberry (<i>Rubus idaeus</i>). <i>Thermochimica Acta</i> , 2010, 503-504, 90-96.	2.7	35
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