Kevin E Mis-Solval

List of Publications by Year
in descending order

28 papers	540 citations	687363 13 h-index	642732 23 g-index
28 all docs	28 docs citations	28 times ranked	664 citing authors

#	Article	IF	Citations
1	Development of cantaloupe (Cucumis melo) juice powders using spray drying technology. LWT - Food Science and Technology, 2012, 46, 287-293.	5.2	79
2	Effect of continuous ultra-sonication on microbial counts and physico-chemical properties of blueberry (Vaccinium corymbosum) juice. LWT - Food Science and Technology, 2015, 60, 563-570.	5.2	75
3	Cryogenic and air blast freezing techniques and their effect on the quality of catfish fillets. LWT - Food Science and Technology, 2013, 54, 377-382.	5.2	52
4	Microencapsulation of ginger (Zingiber officinale) extract by spray drying technology. LWT - Food Science and Technology, 2016, 70, 119-125.	5.2	40
5	Growth kinetics and lactic acid production of Lactobacillus plantarum NRRL B-4496, L. acidophilus NRRL B-4495, and L. reuteri B-14171 in media containing egg white hydrolysates. LWT - Food Science and Technology, 2019, 105, 393-399.	5.2	32
6	Comparison of concurrent and mixed-flow spray drying on viability, growth kinetics and biofilm formation of Lactobacillus rhamnosus GG microencapsulated with fish gelatin and maltodextrin. LWT - Food Science and Technology, 2020, 124, 109200.	5.2	32
7	Evaluation of chitosan nanoparticles as a glazing material for cryogenically frozen shrimp. LWT - Food Science and Technology, 2014, 57, 172-180.	5.2	30
8	Chitosan Nanoparticle Penetration into Shrimp Muscle and its Effects on the Microbial Quality. Food and Bioprocess Technology, 2017, 10, 186-198.	4.7	18
9	Physicochemical Properties of Microencapsulated ï‰â€3 Salmon Oil with Egg White Powder. Journal of Food Science, 2016, 81, E600-9.	3.1	17
10	Antimicrobial Efficacy of Pelargonic AcidÂMicelles against Salmonella varies by Surfactant, Serotype and Stress Response. Scientific Reports, 2020, 10, 10287.	3.3	17
11	Effects of Pulsed Electric Fields on Physicochemical Properties and Microbial Inactivation of Carrot Juice. Journal of Food Processing and Preservation, 2014, 38, 1556-1564.	2.0	16
12	Effect of Blueberry Extract From Blueberry Pomace on the Microencapsulated Fish Oil. Journal of Food Processing and Preservation, 2015, 39, 199-206.	2.0	16
13	Application of Edible Films Containing Oregano (Origanum vulgare) Essential Oil on Queso Blanco Cheese Prepared with Flaxseed (Linum usitatissimum) Oil. Journal of Food Science, 2017, 82, 1395-1401.	3.1	15
14	Developing microencapsulated powders containing polyphenols and pectin extracted from Georgia-grown pomegranate peels. LWT - Food Science and Technology, 2022, 154, 112644.	5.2	13
15	Effects of Oil Extraction Methods on Physical and Chemical Properties of Red Salmon Oils (Oncorhynchus nerka). JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1641-1648.	1.9	12
16	Optimization of Soluble Dietary Fiber Extraction from Defatted Rice Bran Using Response Surface Methodology. Journal of Food Processing and Preservation, 2014, 38, 441-448.	2.0	12
17	The Effect of the Ultra-High-Pressure Homogenization of Protein Encapsulants on the Survivability of Probiotic Cultures after Spray Drying. Foods, 2019, 8, 689.	4.3	11
18	Exploring the feasibility of developing novel gelatin powders from salted, dried cannonball jellyfish (Stomolophus meleagris). Food Bioscience, 2021, 44, 101397.	4.4	8

#	Article	IF	Citations
19	Incorporating flaxseed (linum usitatissimum) oil into queso blanco at different stages of the cheese manufacturing process. Journal of Food Processing and Preservation, 2017, 41, e13279.	2.0	6
20	Improving the survival of Lactobacillus plantarum NRRL B-1927 during microencapsulation with ultra-high-pressure-homogenized soymilk as a wall material. Food Research International, 2021, 139, 109831.	6.2	6
21	Influence of Bacterial Competitors on Salmonella enterica and Enterohemorrhagic Escherichia coli Growth in Microbiological Media and Attachment to Vegetable Seeds. Foods, 2021, 10, 285.	4.3	6
22	Use of an Adsorption Process for Purification of Pollock-Oil-Based Biodiesel Comprises Methyl Esters. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1713-1721.	1.9	5
23	Physicochemical Properties of Red Salmon Oil (Oncorhynchus nerka) and Microencapsulated Red Salmon Oil Added to Baby Food. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 727-734.	1.9	5
24	Effects of Blueberry (Vaccinium corymbosum) Juice on Lipid Oxidation During Spray Drying of Microencapsulated Menhaden Oil. International Journal of Food Properties, 2015, 18, 1139-1153.	3.0	5
25	Development of pelleted feed containing probiotic Lactobacillus rhamnosus GG and Jerusalem artichoke for Nile Tilapia and its biocompatibility studies. 3 Biotech, 2021, 11, 279.	2.2	5
26	Microencapsulation of Lactobacillus plantarum NRRL B-1927 with Skim Milk Processed via Ultra-High-Pressure Homogenization. Molecules, 2020, 25, 3863.	3.8	3
27	Inhibitory activity of aqueous extracts of pomegranate peel products and juice powder against Salmonella enterica. LWT - Food Science and Technology, 2021, 155, 112934.	5.2	3
28	Physicochemical Properties of Purified Biodiesel Based on Oil Recovered from Catfish (Ictalurus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.9	1