

Kevin E Mis-Solval

List of Publications by Year in descending order

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28
papers

540
citations

687363

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times ranked

664
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#	ARTICLE	IF	CITATIONS
1	Developing microencapsulated powders containing polyphenols and pectin extracted from Georgia-grown pomegranate peels. <i>LWT - Food Science and Technology</i> , 2022, 154, 112644.	5.2	13
2	Improving the survival of <i>Lactobacillus plantarum</i> NRRL B-1927 during microencapsulation with ultra-high-pressure-homogenized soymilk as a wall material. <i>Food Research International</i> , 2021, 139, 109831.	6.2	6
3	Physicochemical Properties of Purified Biodiesel Based on Oil Recovered from Catfish (<i>Ictalurus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	1.9	1
4	Development of pelleted feed containing probiotic <i>Lactobacillus rhamnosus</i> GG and Jerusalem artichoke for Nile Tilapia and its biocompatibility studies. <i>3 Biotech</i> , 2021, 11, 279.	2.2	5
5	Exploring the feasibility of developing novel gelatin powders from salted, dried cannonball jellyfish (<i>Stomolophus meleagris</i>). <i>Food Bioscience</i> , 2021, 44, 101397.	4.4	8
6	Influence of Bacterial Competitors on <i>Salmonella enterica</i> and Enterohemorrhagic <i>Escherichia coli</i> Growth in Microbiological Media and Attachment to Vegetable Seeds. <i>Foods</i> , 2021, 10, 285.	4.3	6
7	Inhibitory activity of aqueous extracts of pomegranate peel products and juice powder against <i>Salmonella enterica</i> . <i>LWT - Food Science and Technology</i> , 2021, 155, 112934.	5.2	3
8	Microencapsulation of <i>Lactobacillus plantarum</i> NRRL B-1927 with Skim Milk Processed via Ultra-High-Pressure Homogenization. <i>Molecules</i> , 2020, 25, 3863.	3.8	3
9	Antimicrobial Efficacy of Pelargonic Acid Micelles against <i>Salmonella</i> varies by Surfactant, Serotype and Stress Response. <i>Scientific Reports</i> , 2020, 10, 10287.	3.3	17
10	Comparison of concurrent and mixed-flow spray drying on viability, growth kinetics and biofilm formation of <i>Lactobacillus rhamnosus</i> GG microencapsulated with fish gelatin and maltodextrin. <i>LWT - Food Science and Technology</i> , 2020, 124, 109200.	5.2	32
11	Growth kinetics and lactic acid production of <i>Lactobacillus plantarum</i> NRRL B-4496, <i>L. acidophilus</i> NRRL B-4495, and <i>L. reuteri</i> B-14171 in media containing egg white hydrolysates. <i>LWT - Food Science and Technology</i> , 2019, 105, 393-399.	5.2	32
12	The Effect of the Ultra-High-Pressure Homogenization of Protein Encapsulants on the Survivability of Probiotic Cultures after Spray Drying. <i>Foods</i> , 2019, 8, 689.	4.3	11
13	Application of Edible Films Containing <i>Oregano</i> (<i>Origanum vulgare</i>) Essential Oil on Queso Blanco Cheese Prepared with Flaxseed (<i>Linum usitatissimum</i>) Oil. <i>Journal of Food Science</i> , 2017, 82, 1395-1401.	3.1	15
14	Incorporating flaxseed (<i>linum usitatissimum</i>) oil into queso blanco at different stages of the cheese manufacturing process. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13279.	2.0	6
15	Chitosan Nanoparticle Penetration into Shrimp Muscle and its Effects on the Microbial Quality. <i>Food and Bioprocess Technology</i> , 2017, 10, 186-198.	4.7	18
16	Physicochemical Properties of Microencapsulated γ -OCT Salmon Oil with Egg White Powder. <i>Journal of Food Science</i> , 2016, 81, E600-9.	3.1	17
17	Microencapsulation of ginger (<i>Zingiber officinale</i>) extract by spray drying technology. <i>LWT - Food Science and Technology</i> , 2016, 70, 119-125.	5.2	40
18	Effect of Blueberry Extract From Blueberry Pomace on the Microencapsulated Fish Oil. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 199-206.	2.0	16

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19	Effects of Blueberry (<i>Vaccinium corymbosum</i>) Juice on Lipid Oxidation During Spray Drying of Microencapsulated Menhaden Oil. <i>International Journal of Food Properties</i> , 2015, 18, 1139-1153.	3.0	5
20	Effect of continuous ultra-sonication on microbial counts and physico-chemical properties of blueberry (<i>Vaccinium corymbosum</i>) juice. <i>LWT - Food Science and Technology</i> , 2015, 60, 563-570.	5.2	75
21	Optimization of Soluble Dietary Fiber Extraction from Defatted Rice Bran Using Response Surface Methodology. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 441-448.	2.0	12
22	Effects of Pulsed Electric Fields on Physicochemical Properties and Microbial Inactivation of Carrot Juice. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1556-1564.	2.0	16
23	Evaluation of chitosan nanoparticles as a glazing material for cryogenically frozen shrimp. <i>LWT - Food Science and Technology</i> , 2014, 57, 172-180.	5.2	30
24	Cryogenic and air blast freezing techniques and their effect on the quality of catfish fillets. <i>LWT - Food Science and Technology</i> , 2013, 54, 377-382.	5.2	52
25	Development of cantaloupe (<i>Cucumis melo</i>) juice powders using spray drying technology. <i>LWT - Food Science and Technology</i> , 2012, 46, 287-293.	5.2	79
26	Use of an Adsorption Process for Purification of Pollock-Oil-Based Biodiesel Comprises Methyl Esters. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1713-1721.	1.9	5
27	Physicochemical Properties of Red Salmon Oil (<i>Oncorhynchus nerka</i>) and Microencapsulated Red Salmon Oil Added to Baby Food. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 727-734.	1.9	5
28	Effects of Oil Extraction Methods on Physical and Chemical Properties of Red Salmon Oils (<i>Oncorhynchus nerka</i>). <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1641-1648.	1.9	12