Haile

List of Publications by Year
in descending order

21 papers	335 citations	1039880 9 h-index	839398 18 g-index
21 all docs	21 docs citations	21 times ranked	198 citing authors

#	Article	IF	Citations
1	Drying of ginger slicesâ€"Evaluation of quality attributes, energy consumption, and kinetics study. Journal of Food Process Engineering, 2020, 43, e13348.	1.5	51
2	The composition, extraction, analysis, bioactivities, bioavailability and applications in food system of flaxseed (Linum usitatissimum L.) oil: A review. Trends in Food Science and Technology, 2021, 118, 252-260.	7.8	45
3	Ultrasound frequency effect on soybean protein: Acoustic field simulation, extraction rate and structure. LWT - Food Science and Technology, 2021, 145, 111320.	2.5	35
4	Separation, biochemical characterization and saltâ€tolerant mechanisms of alkaline protease from Aspergillus oryzae. Journal of the Science of Food and Agriculture, 2019, 99, 3359-3366.	1.7	30
5	Simulated natural and high temperature solid-state fermentation of soybean meal: A comparative study regarding microorganisms, functional properties and structural characteristics. LWT - Food Science and Technology, 2022, 159, 113125.	2.5	27
6	Multi-frequency power ultrasound green extraction of polyphenols from Pingyin rose: Optimization using the response surface methodology and exploration of the underlying mechanism. LWT - Food Science and Technology, 2022, 156, 113037.	2.5	20
7	Multi-frequency multi-mode ultrasound treatment for removing pesticides from lettuce (Lactuca) Tj ETQq1 1 0.784314 rgBT /Overloc	2.5	19
8	Antihypertensive effect of rapeseed peptides and their potential in improving the effectiveness of captopril. Journal of the Science of Food and Agriculture, 2021, 101, 3049-3055.	1.7	14
9	Effects of pulsed magnetic field on microbial and enzymic inactivation and quality attributes of orange juice. Journal of Food Processing and Preservation, 2021, 45, e15533.	0.9	11
10	Effect of innovative ultrasonic frequency excitation modes on rice protein: Enzymolysis and structure. LWT - Food Science and Technology, 2022, 153, 112435.	2.5	11
11	Optimization of thermosonication on <scp>Bacillus cereus</scp> from pork: Effects on inactivation and physicochemical properties. Journal of Food Process Engineering, 2020, 43, e13401.	1.5	9
12	Effect of ultrasonic pretreatment monitored by realâ€time online technologies on dried preparation time and yield during extraction process of okra pectin. Journal of the Science of Food and Agriculture, 2021, 101, 4361-4372.	1.7	9
13	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. Journal of Food Process Engineering, 2022, 45, .	1.5	9
14	Global gene expression changes reflecting pleiotropic effects of Irpex lacteus induced by lowâ€Âintensity electromagnetic field. Bioelectromagnetics, 2019, 40, 104-117.	0.9	8
15	Antiproliferative effects of mealworm larvae (Tenebrio molitor) aqueous extract on human colorectal adenocarcinoma (Caco2) and hepatocellular carcinoma (HepG2) cancer cell lines. Journal of Food Biochemistry, 2021, 45, e13778.	1.2	8
16	Application of ultrasound technology in the field of solidâ€state fermentation: increasing peptide yield through ultrasoundâ€treated bacterial strain. Journal of the Science of Food and Agriculture, 2021, 101, 5348-5358.	1.7	7
17	Combination of thermal and dualâ€frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. Journal of Food Processing and Preservation, 2020, 44, e14325.	0.9	6
18	Intensive pulsed light pretreatment combined with controlled temperature and humidity for convection drying to reduce browning and improve quality of dried shiitake mushrooms. Journal of the Science of Food and Agriculture, 2021, 101, 5608-5617.	1.7	6

#	Article	IF	Citations
19	The selective breeding and mutagenesis mechanism of highâ€yielding surfactin <scp>Bacillus subtilis</scp> strains with atmospheric and room temperature plasma. Journal of the Science of Food and Agriculture, 2022, 102, 1851-1861.	1.7	6
20	Effect of alkali concentration on functionality, lysinoalanine formation, and structural characteristics of tea residue proteins. Journal of Food Process Engineering, 2018, 41, e12877.	1.5	2
21	In situ monitoring of grape seed protein hydrolysis by Raman spectroscopy. Journal of Food Biochemistry, 2021, 45, e13646.	1.2	2