

Haile

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

335
citations

1170033

9
h-index

939365

18
g-index

21
all docs

21
docs citations

21
times ranked

208
citing authors

#	ARTICLE	IF	CITATIONS
1	The selective breeding and mutagenesis mechanism of high-yielding surfactin <i>Bacillus subtilis</i> strains with atmospheric and room temperature plasma. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1851-1861.	1.7	6
2	Effect of innovative ultrasonic frequency excitation modes on rice protein: Enzymolysis and structure. <i>LWT - Food Science and Technology</i> , 2022, 153, 112435.	2.5	11
3	Multi-frequency power ultrasound green extraction of polyphenols from Pingyin rose: Optimization using the response surface methodology and exploration of the underlying mechanism. <i>LWT - Food Science and Technology</i> , 2022, 156, 113037.	2.5	20
4	Simulated natural and high temperature solid-state fermentation of soybean meal: A comparative study regarding microorganisms, functional properties and structural characteristics. <i>LWT - Food Science and Technology</i> , 2022, 159, 113125.	2.5	27
5	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	9
6	Antihypertensive effect of rapeseed peptides and their potential in improving the effectiveness of captopril. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3049-3055.	1.7	14
7	Effect of ultrasonic pretreatment monitored by real-time online technologies on dried preparation time and yield during extraction process of okra pectin. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4361-4372.	1.7	9
8	In situ monitoring of grape seed protein hydrolysis by Raman spectroscopy. <i>Journal of Food Biochemistry</i> , 2021, 45, e13646.	1.2	2
9	Application of ultrasound technology in the field of solid-state fermentation: increasing peptide yield through ultrasound-treated bacterial strain. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5348-5358.	1.7	7
10	Intensive pulsed light pretreatment combined with controlled temperature and humidity for convection drying to reduce browning and improve quality of dried shiitake mushrooms. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5608-5617.	1.7	6
11	Effects of pulsed magnetic field on microbial and enzymic inactivation and quality attributes of orange juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15533.	0.9	11
12	Multi-frequency multi-mode ultrasound treatment for removing pesticides from lettuce (<i>Lactuca</i>)	2.5	19
13	Ultrasound frequency effect on soybean protein: Acoustic field simulation, extraction rate and structure. <i>LWT - Food Science and Technology</i> , 2021, 145, 111320.	2.5	35
14	Antiproliferative effects of mealworm larvae (<i>Tenebrio molitor</i>) aqueous extract on human colorectal adenocarcinoma (Caco-2) and hepatocellular carcinoma (HepG2) cancer cell lines. <i>Journal of Food Biochemistry</i> , 2021, 45, e13778.	1.2	8
15	The composition, extraction, analysis, bioactivities, bioavailability and applications in food system of flaxseed (<i>Linum usitatissimum</i> L.) oil: A review. <i>Trends in Food Science and Technology</i> , 2021, 118, 252-260.	7.8	45
16	Combination of thermal and dual-frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14325.	0.9	6
17	Drying of ginger slices—Evaluation of quality attributes, energy consumption, and kinetics study. <i>Journal of Food Process Engineering</i> , 2020, 43, e13348.	1.5	51
18	Optimization of thermosonication on <i>Bacillus cereus</i> from pork: Effects on inactivation and physicochemical properties. <i>Journal of Food Process Engineering</i> , 2020, 43, e13401.	1.5	9

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19	Global gene expression changes reflecting pleiotropic effects of <i>Irpex lacteus</i> induced by low-intensity electromagnetic field. <i>Bioelectromagnetics</i> , 2019, 40, 104-117.	0.9	8
20	Separation, biochemical characterization and salt-tolerant mechanisms of alkaline protease from <i>Aspergillus oryzae</i> . <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3359-3366.	1.7	30
21	Effect of alkali concentration on functionality, lysinoalanine formation, and structural characteristics of tea residue proteins. <i>Journal of Food Process Engineering</i> , 2018, 41, e12877.	1.5	2