Osvaldo Campanella

List of Publications by Year
in descending order

221	5,738	76196	138251
papers	citations	40 h-index	58 g-index

234	234	234	4906
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Plant protein-based fibers: Fabrication, characterization, and potential food applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 4554-4578.	5.4	14
2	Modeling creep/recovery behavior of cold-set gels using different approaches. Food Hydrocolloids, 2022, 123, 107183.	5.6	17
3	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. LWT - Food Science and Technology, 2022, 153, 112569.	2.5	10
4	The effects of whey protein and oleogel interactions on mechanical properties of oleocolloids and hydro-oleocolloids matrices. Food Hydrocolloids, 2022, 124, 107285.	5.6	9
5	Heat accelerates degradation of Î²-lactoglobulin fibrils at neutral pH. Food Hydrocolloids, 2022, 124, 107291.	5.6	18
6	Structural evolution during gelation of pea and whey proteins envisaged by time-resolved ultra-small-angle x-ray scattering (USAXS). Food Hydrocolloids, 2022, 126, 107449.	5.6	10
7	Effect of isomaltodextrin on dough rheology and bread quality. International Journal of Food Science and Technology, 2022, 57, 1554-1562.	1.3	3
8	Limited enzymatic hydrolysis induced pea protein gelation at low protein concentration with less heat requirement. Food Hydrocolloids, 2022, 128, 107547.	5.6	32
9	Nonâ€traditional ingredients and processes for the development of grainâ€based foods. International Journal of Food Science and Technology, 2022, 57, 4687-4688.	1.3	0
10	Fabrication and characterizations of cyclic amylopectin-based delivery system incorporated with Î²-carotene. Food Hydrocolloids, 2022, 130, 107680.	5.6	7
11	Microbial safety and shelfâ€life of pulsed electric field processed nutritious juices and their potential for commercial production. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
12	Rebuilding the lid region from conformational and dynamic features to engineering applications of lipase in foods: Current status and future prospects. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2688-2714.	5.9	19
13	In memoriamâ€”Ricardo J. Simpson. Journal of Food Process Engineering, 2022, 45, .	1.5	0
14	Novel pearl millet couscous process for West African markets using a lowâ€cost singleâ€screw extruder. International Journal of Food Science and Technology, 2022, 57, 4594-4601.	1.3	1
15	Influence of Hofmeister anions on structural and thermal properties of a starch-protein-lipid nanoparticle. International Journal of Biological Macromolecules, 2022, 210, 768-775.	3.6	0
16	Pressure, shear, thermal, and interaction effects on quality attributes of peaâ€“dairy protein colloidal dispersions. Food Hydrocolloids, 2022, 131, 107811.	5.6	7
17	Characterization and Cellular Uptake of Peptides Derived from In Vitro Digestion of Meat Analogues Produced by a Sustainable Extrusion Process. Journal of Agricultural and Food Chemistry, 2022, 70, 8124-8133.	2.4	13
18	A stepwise approach to predict the performance of forward osmosis operation: Effect of temperature and flow direction. Desalination, 2022, 538, 115889.	4.0	9

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19	Soluble corn arabinoxylan has desirable material properties for high incorporation in expanded cereal extrudates. Food Hydrocolloids, 2022, 133, 107939.	5.6	4
20	Physico-chemical properties and structure of rice cultivars grown in Heilongjiang Province of China. Food Science and Human Wellness, 2021, 10, 45-53.	2.2	4
21	Estimation of parameters in the Weibull model from microbial survival data obtained under constant conditions with come-up times. Journal of Food Engineering, 2021, 292, 110364.	2.7	5
22	Predicting the performance of direct contact membrane distillation (DCMD): Mathematical determination of appropriate tortuosity based on porosity. Journal of Food Engineering, 2021, 294, 110400.	2.7	11
23	Soluble pectin acts as a particle stabilizer of tomato suspensions: The impact on tomato products rheological characterization. LWT - Food Science and Technology, 2021, 139, 110508.	2.5	6
24	Non-invasive techniques to study starch structure and starchy products properties. Current Opinion in Food Science, 2021, 38, 196-202.	4.1	5
25	Isomaltodextrin strengthens model starch gels and moderately promotes starch retrogradation. International Journal of Food Science and Technology, 2021, 56, 1631-1640.	1.3	1
26	Polyphenols Weaken Pea Protein Gel by Formation of Large Aggregates with Diminished Noncovalent Interactions. Biomacromolecules, 2021, 22, 1001-1014.	2.6	33
27	Structure and binding ability of selfâ€assembled <scp>Î±â€lactalbumin</scp> protein nanotubular gels. Biotechnology Progress, 2021, 37, e3127.	1.3	5
28	Atomistic Modeling of Peptide Aggregation and Î²-Sheet Structuring in Corn Zein for Viscoelasticity. Biomacromolecules, 2021, 22, 1856-1866.	2.6	9
29	The Incorporation of Carotenoids on Ready to Eat Foods Studied Through Their Stability During Extrusion Processing. Food Engineering Reviews, 2021, 13, 902.	3.1	0
30	Characterization of starchâ€“water interactions and their effects on two key functional properties: starch gelatinization and retrogradation. Current Opinion in Food Science, 2021, 39, 103-109.	4.1	87
31	Thermal treatment of dry zein to improve rheological properties in gluten-free dough. Food Hydrocolloids, 2021, 115, 106629.	5.6	23
32	GuaranÃ¡ (Paullinia cupana) byâ€product as a source of bioactive compounds and as a natural antioxidant for food applications. Journal of Food Processing and Preservation, 2021, 45, e15854.	0.9	6
33	Rice starch and Co-proteins improve the rheological properties of zein dough. Journal of Cereal Science, 2021, 102, 103334.	1.8	17
34	Deciphering molecular interaction and digestibility in retrogradation of amylopectin gel networks. Food and Function, 2021, 12, 11460-11468.	2.1	10
35	Comparing inline extrusion viscosity for different operating conditions to offline capillary viscosity measurements. Journal of Food Process Engineering, 2020, 43, e13199.	1.5	5
36	In situ and real-time insight into Rhizopus chinensis lipase under high pressure and temperature: Conformational traits and biobehavioural analysis. International Journal of Biological Macromolecules, 2020, 154, 1314-1323.	3.6	2

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37	Effect of zein extrusion and starch type on the rheological behavior of gluten-free dough. Journal of Cereal Science, 2020, 91, 102866.	1.8	24
38	Swelling kinetics of rice and potato starch suspensions. Journal of Food Process Engineering, 2020, 43, e13353.	1.5	9
39	Microwave pasteurization of apple juice: Modeling the inactivation of Escherichia coli O157:H7 and Salmonella Typhimurium at 80â€“90ÂÂ°C. Food Microbiology, 2020, 87, 103382.	2.1	29
40	Long-term low shear-induced highly viscous waxy potato starch gel formed through intermolecular double helices. Carbohydrate Polymers, 2020, 232, 115815.	5.1	18
41	Estimating equilibrium moisture content from relatively short sorption experiments. LWT - Food Science and Technology, 2020, 132, 109832.	2.5	3
42	Incorporation of Plasticizers and Co-proteins in Zein Electrospun Fibers. Journal of Agricultural and Food Chemistry, 2020, 68, 14610-14619.	2.4	15
43	Quantitative approach to study secondary structure of proteins by FT-IR spectroscopy, using a model wheat gluten system. International Journal of Biological Macromolecules, 2020, 164, 2753-2760.	3.6	69
44	Corn zein undergoes conformational changes to higher Î²-sheet content during its self-assembly in an increasingly hydrophilic solvent. International Journal of Biological Macromolecules, 2020, 157, 232-239.	3.6	30
45	Electrospinning Induced Orientation of Protein Fibrils. Biomacromolecules, 2020, 21, 2772-2785.	2.6	21
46	Stored Gelatinized Waxy Potato Starch Forms a Strong Retrograded Gel at Low pH with the Formation of Intermolecular Double Helices. Journal of Agricultural and Food Chemistry, 2020, 68, 4036-4041.	2.4	23
47	Advances in conversion of natural biopolymers: A reactive extrusion (REX)â€“enzyme-combined strategy for starch/protein-based food processing. Trends in Food Science and Technology, 2020, 99, 167-180.	7.8	56
48	Modeling the inactivation of Escherichia coli O157:H7 and Salmonella Typhimurium in juices by pulsed electric fields: The role of the energy density. Journal of Food Engineering, 2020, 282, 110001.	2.7	28
49	Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet (P. typhoides) composite blends. LWT - Food Science and Technology, 2020, 123, 109109.	2.5	9
50	Microencapsulation as a tool to producing an extruded functional food. LWT - Food Science and Technology, 2020, 128, 109433.	2.5	13
51	Rheology, microstructure and phase behavior of potato starch-protein fibril mixed gel. Carbohydrate Polymers, 2020, 239, 116247.	5.1	57
52	Neutral hydrocolloids promote shear-induced elasticity and gel strength of gelatinized waxy potato starch. Food Hydrocolloids, 2020, 107, 105923.	5.6	38
53	Starch modification by ozone: Correlating molecular structure and gel properties in different starch sources. Food Hydrocolloids, 2020, 108, 106027.	5.6	22
54	Enzymatic Processes of Dietary Fibers. Food Engineering Series, 2020, , 301-327.	0.3	2

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55	Functional Properties in Industrial Applications. Food Engineering Series, 2020, , 383-417.	0.3	0
56	Fiber Addition to Cereal Based Foods: Effects on Sensory Properties. Food Engineering Series, 2020, , 419-435.	0.3	0
57	Structural Characterization and Digestibility of Curcumin Loaded Octenyl Succinic Nanoparticles. Nanomaterials, 2019, 9, 1073.	1.9	22
58	Combining ozone and ultrasound technologies to modify maize starch. International Journal of Biological Macromolecules, 2019, 139, 63-74.	3.6	37
59	Mutations in sorghum SBEIIb and SSIIa affect alkali spreading value, starch composition, thermal properties and flour viscosity. Theoretical and Applied Genetics, 2019, 132, 3357-3374.	1.8	5
60	The alkali spreading phenotype in Sorghum bicolor and its relationship to starch gelatinization. Journal of Cereal Science, 2019, 86, 41-47.	1.8	13
61	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. LWT - Food Science and Technology, 2019, 111, 673-681.	2.5	29
62	Complexation process of amylose under different concentrations of linoleic acid using molecular dynamics simulation. Carbohydrate Polymers, 2019, 216, 157-166.	5.1	35
63	Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity. Carbohydrate Polymers, 2019, 215, 198-206.	5.1	37
64	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. Molecules, 2019, 24, 697.	1.7	13
65	Contraction of a shear-thinning axisymmetric cavity. Physics of Fluids, 2019, 31, 123103.	1.6	2
66	Acid gelation of soluble laccase-crosslinked corn bran arabinoxylan and possible gel formation mechanism. Food Hydrocolloids, 2019, 92, 1-9.	5.6	52
67	Modeling the inactivation of Bacillus subtilis spores during cold plasma sterilization. Innovative Food Science and Emerging Technologies, 2019, 52, 334-342.	2.7	41
68	Bioinspired glycosaminoglycan hydrogels via click chemistry for 3D dynamic cell encapsulation. Journal of Applied Polymer Science, 2019, 136, 47212.	1.3	19
69	Molecular Dynamics Simulation for Mechanism Elucidation of Food Processing and Safety: State of the Art. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 243-263.	5.9	58
70	Shear-thickening behavior of gelatinized waxy starch dispersions promoted by the starch molecular characteristics. International Journal of Biological Macromolecules, 2019, 121, 120-126.	3.6	23
71	Transglutaminase Shows Better Functionality on High Digestible, High Lysine Sorghum-Wheat Composite Dough and Bread, Compared to Normal Sorghum-Wheat Composites. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 877.	0.1	1
72	Influence of Extraction Method on the Rheological Properties of Jackfruit (Artocarpus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td (hete	1.4	9

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73	Cold-Set Gelation of Commercial Soy Protein Isolate: Effects of the Incorporation of Locust Bean Gum and Solid Lipid Microparticles on the Properties of Gels. Food Biophysics, 2018, 13, 226-239.	1.4	19
74	Interactions Between Flavonoidâ€Rich Extracts and Sodium Caseinate Modulate Protein Functionality and Flavonoid Bioaccessibility in Model Food Systems. Journal of Food Science, 2018, 83, 1229-1236.	1.5	11
75	A mechanistic model for swelling kinetics of waxy maize starch suspension. Journal of Food Engineering, 2018, 222, 237-249.	2.7	22
76	Effects of high hydrostatic pressure on Rhizopus chinensis lipase: II. Intermediate states during unfolding. Innovative Food Science and Emerging Technologies, 2018, 45, 152-160.	2.7	7
77	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. ACS Sustainable Chemistry and Engineering, 2018, 6, 1162-1171.	3.2	19
78	Rheological Properties of Film-Forming Solutions and Mechanical Properties of Edible Composite Films Based on Sodium Alginate, Sodium Carboxymethyl Cellulose and Gelatin. Journal of Biobased Materials and Bioenergy, 2018, 12, 28-33.	0.1	3
79	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. Journal of Food Quality, 2018, 2018, 1-11.	1.4	31
80	Prediction of swelling behavior of crosslinked maize starch suspensions. Carbohydrate Polymers, 2018, 199, 331-340.	5.1	28
81	A molecular dynamics simulation study on the conformational stability of amylose-linoleic acid complex in water. Carbohydrate Polymers, 2018, 196, 56-65.	5.1	67
82	Starch-Lipid and Starch-Protein Complexes and Their Application. , 2018, , 177-226.		3
83	Textural, rheological and pasting properties of dough enriched with einkorn, cranberry bean and potato flours, using simplex lattice mixture design. Quality Assurance and Safety of Crops and Foods, 2018, 10, 389-398.	1.8	4
84	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. Food Chemistry, 2017, 229, 152-158.	4.2	87
85	Effects of high hydrostatic pressure on lipase from Rhizopus chinensis: I. Conformational changes. Innovative Food Science and Emerging Technologies, 2017, 41, 267-276.	2.7	17
86	Stability of curcumin encapsulated in solid lipid microparticles incorporated in cold-set emulsion filled gels of soy protein isolate and xanthan gum. Food Research International, 2017, 102, 759-767.	2.9	47
87	Functional modifications by physical treatments of dietary fibers used in food formulations. Current Opinion in Food Science, 2017, 15, 70-78.	4.1	37
88	Development and functional characterization of new antioxidant dietary fibers from pomegranate, olive and artichoke by-products. Food Research International, 2017, 101, 155-164.	2.9	30
89	Physical properties of spray dryed Stenocereus griseus pitaya juice powder. Journal of Food Process Engineering, 2017, 40, e12470.	1.5	15
90	Whey protein gelation induced by enzymatic hydrolysis and heat treatment: Comparison of creep and recovery behavior. Food Hydrocolloids, 2017, 63, 696-704.	5.6	65

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91	Differences, Correlation of Compositions, Taste and Texture Characteristics of Rice from Heilongjiang China. Rice Research Open Access, 2017, 5, .	0.4	4
92	A Relaxation Model Based on the Application of Fractional Calculus for Describing the Viscoelastic Behavior of Potato Tubers. Transactions of the ASABE, 2017, 60, 259-264.	1.1	12
93	Effect of Shear History on Rheology of Time-Dependent Colloidal Silica Gels. Gels, 2017, 3, 45.	2.1	15
94	Collagen-fibril matrix properties modulate the kinetics of silica polycondensation to template and direct biomineralization. Journal of Materials Research, 2016, 31, 311-320.	1.2	1
95	Rheological and structural characterization of whey protein gelation induced by enzymatic hydrolysis. Food Hydrocolloids, 2016, 61, 211-220.	5.6	63
96	Isothermal calorimetry: methods and applications in food and pharmaceutical fields. Current Opinion in Food Science, 2016, 9, 70-76.	4.1	10
97	Molecular modeling tools to characterize the structure and complexation behavior of carbohydrates. Current Opinion in Food Science, 2016, 9, 62-69.	4.1	15
98	Biological macromolecule delivery system for improving functional performance of hydrophobic nutraceuticals. Current Opinion in Food Science, 2016, 9, 56-61.	4.1	23
99	Changes in the structure and gelling properties of maize fiber arabinoxylans after their pilot scale extraction and spray-drying. Journal of Cereal Science, 2016, 70, 275-281.	1.8	8
100	Protein adsorption induced bridging flocculation: the dominant entropic pathway for nano-bio complexation. Nanoscale, 2016, 8, 3326-3336.	2.8	24
101	Functionality of the storage proteins in gluten-free cereals and pseudocereals in dough systems. Journal of Cereal Science, 2016, 67, 22-34.	1.8	60
102	The Effects of Calcium Propionate and Cinnamaldehyde on the Mechanical, Physical and Antimicrobial Properties of Composite Films Based on Potato Starch. Journal of Biobased Materials and Bioenergy, 2016, 10, 176-183.	0.1	2
103	Production and characterisation of gluten-free chestnut sourdough breads. Quality Assurance and Safety of Crops and Foods, 2016, 8, 349-358.	1.8	5
104	Streptococcus mutans-derived extracellular matrix in cariogenic oral biofilms. Frontiers in Cellular and Infection Microbiology, 2015, 5, 10.	1.8	248
105	Preparation and Sealing Processing of Sodium Alginate Based Blending Film. Mathematical Problems in Engineering, 2015, 2015, 1-7.	0.6	3
106	Changes in the rheology of nano-structured suspensions by adsorption of the protein Î±-lactalbumin on the surface of silica particles. Rheologica Acta, 2015, 54, 735-744.	1.1	4
107	Application of molecular dynamics simulation in food carbohydrate researchâ€"a review. Innovative Food Science and Emerging Technologies, 2015, 31, 1-13.	2.7	44
108	Self-Assembled Nanoparticle of Common Food Constituents That Carries a Sparingly Soluble Small Molecule. Journal of Agricultural and Food Chemistry, 2015, 63, 4312-4319.	2.4	30

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109	Organic Hydrogel Templates for Tunable Mesoporous Silica Hybrid Materials. Materials Research Society Symposia Proceedings, 2015, 1721, 1.	0.1	1
110	Mechanically modified xanthan gum: Rheology and polydispersity aspects. Carbohydrate Polymers, 2015, 134, 475-484.	5.1	37
111	Effect of Spray Drying Conditions on the Physicochemical Properties and Enthalpy Relaxation of Î±-Lactose. International Journal of Food Properties, 2014, 17, 1303-1316.	1.3	13
112	Modulating state transition and mechanical properties of viscoelastic resins from maize zein through interactions with plasticizers and co-proteins. Journal of Cereal Science, 2014, 60, 576-583.	1.8	39
113	Characterization of structure of gluten-free breads by using X-ray microtomography. Food Hydrocolloids, 2014, 36, 37-44.	5.6	60
114	Electrostatic Stabilization of Î²-lactoglobulin Fibrils at Increased pH with Cationic Polymers. Biomacromolecules, 2014, 15, 3119-3127.	2.6	35
115	Rheological properties of pasta dough during pasta extrusion: Effect of moisture and dough formulation. Journal of Cereal Science, 2014, 60, 346-351.	1.8	25
116	Modeling gelled fluid flow with thixotropy and rheological hysteresis effects. Fuel, 2014, 128, 467-475.	3.4	7
117	Effect of the nixtamalization with calcium carbonate on the indigestible carbohydrate content and starch digestibility of corn tortilla. Journal of Cereal Science, 2014, 60, 421-425.	1.8	33
118	A Study on Staling Characteristics of Gluten-Free Breads Prepared with Chestnut and Rice Flours. Food and Bioprocess Technology, 2014, 7, 806-820.	2.6	69
119	Impulse viscoelastic characterization of wheat flour dough during fermentation. Journal of Food Engineering, 2013, 118, 266-270.	2.7	8
120	Effective attractive range and viscoelasticity of colloidal gels. Soft Matter, 2013, 9, 709-714.	1.2	21
121	Alkaline extraction conditions determine gelling properties of corn bran arabinoxylans. Food Hydrocolloids, 2013, 31, 121-126.	5.6	46
122	Organized polysaccharide fibers as stable drug carriers. Carbohydrate Polymers, 2013, 94, 209-215.	5.1	17
123	Impact of urea on the three-dimensional structure, viscoelastic and thermal behavior of iota-carrageenan. Carbohydrate Polymers, 2013, 92, 1873-1879.	5.1	26
124	Rheological Characterization of Monomethylhydrazine Gels. Journal of Propulsion and Power, 2013, 29, 313-320.	1.3	28
125	Rheological investigation of alginate chain interactions induced by concentrating calcium cations. Food Hydrocolloids, 2013, 30, 26-32.	5.6	32
126	Increasing and Stabilizing Î²-Sheet Structure of Maize Zein Causes Improvement in Its Rheological Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 2316-2321.	2.4	40

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127	Functionalizing maize zein in viscoelastic dough systems through fibrous, Î²-sheet-rich protein networks: AnÂalternative, physicochemical approach to gluten-free breadmaking. Trends in Food Science and Technology, 2012, 24, 74-81.	7.8	56
128	Estimating microbial survival parameters under high hydrostatic pressure. Food Research International, 2012, 46, 314-320.	2.9	9
129	Grain of high digestible, high lysine (HDHL) sorghum contains kafirins which enhance the protein network of composite dough and bread. Journal of Cereal Science, 2012, 56, 352-357.	1.8	34
130	Heat and pH Stability of Alkaliâ€Extractable Corn Arabinoxylan and Its Xylanaseâ€Hydrolyzate and Their Viscosity Behavior. Journal of Food Science, 2012, 77, H23-30.	1.5	22
131	An optimization algorithm for estimation of microbial survival parameters during thermal processing. International Journal of Food Microbiology, 2012, 154, 52-58.	2.1	11
132	A STUDY TO CHARACTERIZE THE MECHANICAL BEHAVIOR OF SEMISOLID VISCOELASTIC SYSTEMS UNDER COMPRESSION CHEWING â€“ CASE STUDY OF AGAR GEL. Journal of Texture Studies, 2012, 43, 459-467.	1.1	14
133	Gliadin and zein show similar and improved rheological behavior when mixed with high molecular weight glutenin. Journal of Cereal Science, 2012, 55, 265-271.	1.8	39
134	Viscoelastic properties of dibenzylidene sorbitol (DBS) physical gels at high frequencies. Rheologica Acta, 2012, 51, 3-11.	1.1	7
135	Rheological and Thermal Behavior of Gelled Hydrocarbon Fuels. Journal of Propulsion and Power, 2011, 27, 151-161.	1.3	29
136	Calculation of the total lethality of conductive heat in cylindrical cans sterilization using linear and non linear survival kinetic models. Food Research International, 2011, 44, 1012-1022.	2.9	6
137	Instrumental Techniques for Measurement of Textural and Rheological Properties of Foods. Contemporary Food Engineering, 2011, , 5-53.	0.2	2
138	High-quality instant sorghum porridge flours for the West African market using continuous processor cooking. International Journal of Food Science and Technology, 2011, 46, 2344-2350.	1.3	16
139	RHEOLOGICAL CHANGES IN REFRIGERATED DOUGH DURING STORAGE IN RELATION TO PROTEINS. Journal of Food Process Engineering, 2011, 34, 639-656.	1.5	9
140	An experimental investigation on the breakup of surfactant-laden non-Newtonian jets. Chemical Engineering Science, 2011, 66, 6367-6374.	1.9	17
141	Rheological properties of a soluble self-assembled complex from starch, protein and free fatty acids. Journal of Food Engineering, 2011, 105, 444-452.	2.7	32
142	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Validation and simulation results. Journal of Food Engineering, 2011, 106, 275-282.	2.7	46
143	Fluid Properties of Organic-Nanoparticle and Fumed Silica Systems for Gelled Materials. , 2011, , .		0
144	Rheology of JP-8â•SiO[sub 2] and RP-1â•SiO[sub 2] Gels. , 2010, , .		1

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145	Structureâ€“function relationships for corn bran arabinoxylans. Journal of Cereal Science, 2010, 52, 368-372.	1.8	31
146	Physical aging of processed fragmented biopolymers. Journal of Food Engineering, 2010, 100, 187-193.	2.7	11
147	Transport characteristics of dehydrogenated ammonia borane and sodium borohydride spent fuels. International Journal of Hydrogen Energy, 2010, 35, 2063-2072.	3.8	14
148	A novel method to measure the glass and melting transitions of pharmaceutical powders. International Journal of Pharmaceutics, 2010, 396, 23-29.	2.6	12
149	Assessment of Thermal Transitions by Dynamic Mechanical Analysis (DMA) Using a Novel Disposable Powder Holder. Pharmaceutics, 2010, 2, 78-90.	2.0	39
150	Incorporation of Fibers in Foods: A Food Engineering Challenge. Food Engineering Series, 2010, , 69-98.	0.3	4
151	Free Fatty Acids Electronically Bridge the Self-Assembly of a Three-Component Nanocomplex Consisting of Amylose, Protein, and Free Fatty Acids. Journal of Agricultural and Food Chemistry, 2010, 58, 9164-9170.	2.4	59
152	Physicochemical properties of arabinoxlans in refrigerated dough. Food Research International, 2010, 43, 2119-2125.	2.9	4
153	Brownian Dynamics Study of Gel-Forming Colloidal Particles. Journal of Physical Chemistry B, 2010, 114, 13052-13058.	1.2	30
154	Fouling in a Centritherm Evaporator With Whey Solutions. Heat Transfer Engineering, 2009, 30, 859-867.	1.2	0
155	Lateral growth of a wheat dough disk under various growth conditions. Journal of Cereal Science, 2009, 49, 65-72.	1.8	6
156	Storage retrogradation behavior of sorghum, maize and rice starch pastes related to amylopectin fine structure. Journal of Cereal Science, 2009, 50, 74-81.	1.8	89
157	Modeling of moisture diffusivities for components of yellow-dent corn kernels. Journal of Cereal Science, 2009, 50, 82-90.	1.8	27
158	Importance of extensional rheological properties on fiber-enriched cornÂextrudates. Journal of Cereal Science, 2009, 50, 227-234.	1.8	68
159	Chemical and rheological properties of bacterial succinoglycan with distinct structural characteristics. Carbohydrate Polymers, 2009, 76, 320-324.	5.1	37
160	A Review on Methods and Theories to Describe the Glass Transition Phenomenon: Applications in Food and Pharmaceutical Products. Food Engineering Reviews, 2009, 1, 105-132.	3.1	87
161	Small and Large Deformation Rheology for Hard Wheat Flour Dough as Influenced by Mixing and Resting. Journal of Food Science, 2008, 73, E1-8.	1.5	48
162	On-line correction of process temperature deviations in continuous retorts. Journal of Food Engineering, 2008, 84, 258-269.	2.7	15

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163	The study of the mechanical impedance of foods and biomaterials to characterize their linear viscoelastic behavior at high frequencies. Rheologica Acta, 2008, 47, 727-737.	1.1	13
164	A numerical algorithm for calculating microbial survival curves during thermal processing. Food Research International, 2007, 40, 203-208.	2.9	24
165	Monitoring the rheological properties and solid content of selected food materials contained in cylindrical cans using audio frequency sound waves. Journal of Food Engineering, 2007, 79, 546-552.	2.7	7
166	A poroelastic model for wave propagation in partially frozen orange juice. Journal of Food Engineering, 2007, 80, 11-17.	2.7	27
167	A dynamic model of crosslinked corn starch granules swelling during thermal processing. Journal of Food Engineering, 2007, 81, 500-507.	2.7	15
168	A new method to determine viscoelastic properties of corn grits during cooking and drying. Journal of Cereal Science, 2007, 46, 32-38.	1.8	7
169	A mathematical model for the isothermal growth of bubbles in wheat dough. Journal of Food Engineering, 2007, 82, 466-477.	2.7	31
170	The effect of mixing conditions on the material properties of an agar gelâ€"microstructural and macrostructural considerations. Food Hydrocolloids, 2006, 20, 79-87.	5.6	54
171	A multi-scale stochastic drug release model for polymer-coated targeted drug delivery systems. Journal of Controlled Release, 2006, 110, 314-322.	4.8	34
172	An Improved Method to Estimate Temperatures and Lethality During the Cooling Stage of Sterilized Cylindrical Cans. Food and Bioproducts Processing, 2005, 83, 36-42.	1.8	5
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