

Joe Mac Regenstein

List of Publications by Citations

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266
papers

7,116
citations

41
h-index

73
g-index

281
ext. papers

9,159
ext. citations

5.7
avg, IF

6.66
L-index

#	Paper	IF	Citations
266	Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. <i>Trends in Food Science and Technology</i> , 2016 , 48, 40-50	15.3	590
265	Edible films and coatings in seafood preservation: A review. <i>Food Chemistry</i> , 2018 , 240, 505-513	8.5	263
264	Collagen and gelatin. <i>Annual Review of Food Science and Technology</i> , 2015 , 6, 527-57	14.7	239
263	Changes in the antioxidant activity of loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysates during a simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2010 , 120, 810-816	8.5	215
262	In vitro antioxidant activity and in vivo anti-fatigue effect of loach (<i>Misgurnus anguillicaudatus</i>) peptides prepared by papain digestion. <i>Food Chemistry</i> , 2011 , 124, 188-194	8.5	202
261	Marine Bioactive Compounds and Their Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 446-465	16.4	199
260	Extraction and characterisation of pepsin-solubilised collagen from fins, scales, skins, bones and swim bladders of bighead carp (<i>Hypophthalmichthys nobilis</i>). <i>Food Chemistry</i> , 2012 , 133, 1441-1448	8.5	160
259	Purification and identification of antioxidative peptides from loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Research International</i> , 2010 , 43, 1167-1173	7	159
258	Biochemical and physical changes of grass carp (<i>Ctenopharyngodon idella</i>) fillets stored at -3 and 0 °C. <i>Food Chemistry</i> , 2013 , 140, 105-14	8.5	142
257	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. <i>Ultrasonics Sonochemistry</i> , 2017 , 34, 960-967	8.9	132
256	Properties of Alaska Pollock Skin Gelatin: A Comparison with Tilapia and Pork Skin Gelatins. <i>Journal of Food Science</i> , 2006 , 71, C313-C321	3.4	130
255	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (<i>Ctenopharyngodon idellus</i>) fillets during refrigerated storage. <i>Food Chemistry</i> , 2018 , 242, 412-420	8.5	113
254	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. <i>LWT - Food Science and Technology</i> , 2019 , 102, 338-346	5.4	90
253	Growth, carcass composition, and taste of rainbow trout of different strains fed diets containing primarily plant or animal protein. <i>Aquaculture</i> , 1988 , 70, 309-321	4.4	85
252	An overview of gelatin derived from aquatic animals: Properties and modification. <i>Trends in Food Science and Technology</i> , 2017 , 68, 102-112	15.3	77
251	Antioxidant and Antimicrobial Activities of (-)-Epigallocatechin-3-gallate (EGCG) and its Potential to Preserve the Quality and Safety of Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 732-753	16.4	74
250	Biofunctionalization of Selenium Nanoparticle with Dictyophora Indusiata Polysaccharide and Its Antiproliferative Activity through Death-Receptor and Mitochondria-Mediated Apoptotic Pathways. <i>Scientific Reports</i> , 2015 , 5, 18629	4.9	68

249	The oxidative stress and antioxidant responses of <i>Litopenaeus vannamei</i> to low temperature and air exposure. <i>Fish and Shellfish Immunology</i> , 2018 , 72, 564-571	4.3	68
248	Antioxidant and antiproliferative activities of loach (<i>Misgurnus anguillicaudatus</i>) peptides prepared by papain digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7948-53	5.7	67
247	Effects of alkaline and acid pretreatment on the physical properties and nanostructures of the gelatin from channel catfish skins. <i>Food Hydrocolloids</i> , 2008 , 22, 1541-1550	10.6	66
246	Enhancing the physicochemical stability of β -carotene solid lipid nanoparticle (SLNP) using whey protein isolate. <i>Food Research International</i> , 2018 , 105, 962-969	7	66
245	Effects of alkaline pretreatments and acid extraction conditions on the acid-soluble collagen from grass carp (<i>Ctenopharyngodon idella</i>) skin. <i>Food Chemistry</i> , 2015 , 172, 836-43	8.5	65
244	Fish gelatin. <i>Advances in Food and Nutrition Research</i> , 2010 , 60, 119-43	6	63
243	Characterisation of acid-soluble and pepsin-solubilised collagen from jellyfish (<i>Cyanea nozakii</i> Kishinouye). <i>Food Chemistry</i> , 2014 , 150, 22-6	8.5	60
242	Physicochemical, antioxidant, and antimicrobial properties of chitoooligosaccharides produced using three different enzyme treatments. <i>Food Bioscience</i> , 2017 , 18, 28-33	4.9	59
241	Comparison of collagen and gelatin extracted from the skins of Nile tilapia (<i>Oreochromis niloticus</i>) and channel catfish (<i>Ictalurus punctatus</i>). <i>Food Bioscience</i> , 2016 , 13, 41-48	4.9	59
240	Ultrasound or microwave vacuum thawing of red seabream (<i>Pagrus major</i>) fillets. <i>Ultrasonics Sonochemistry</i> , 2018 , 47, 122-132	8.9	55
239	Gel Point of Whey and Egg Proteins Using Dynamic Rheological Data. <i>Journal of Food Science</i> , 1993 , 58, 116-119	3.4	54
238	Recent Advances in Food Thawing Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 953-970	16.4	53
237	Protection of foods against oxidative deterioration using edible films and coatings: A review. <i>Food Bioscience</i> , 2019 , 32, 100451	4.9	51
236	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. <i>Food Bioscience</i> , 2020 , 36, 100635	4.9	51
235	Effect of magnetic nanoparticles plus microwave or far-infrared thawing on protein conformation changes and moisture migration of red seabream (<i>Pagrus Major</i>) fillets. <i>Food Chemistry</i> , 2018 , 266, 498-507	8.5	51
234	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , 2018 , 256, 259-267	8.5	48
233	Protection of Menhaden Mince Lipids from Rancidity during Frozen Storage. <i>Journal of Food Science</i> , 1989 , 54, 1120-1124	3.4	48
232	The importance of ATP-related compounds for the freshness and flavor of post-mortem fish and shellfish muscle: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1787-1798	11.5	47

231	Quality, functionality, and microbiology of fermented fish: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1228-1242	11.5	47
230	Characterization of taste and aroma compounds in Tianyou, a traditional fermented wheat flour condiment. <i>Food Research International</i> , 2018 , 106, 156-163	7	46
229	Extraction and characterization of acid- and pepsin-soluble collagens from the scales, skins and swim-bladders of grass carp (<i>Ctenopharyngodon idella</i>). <i>Food Bioscience</i> , 2015 , 9, 68-74	4.9	45
228	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils): Effect on microbial, sensory, and chemical qualities of refrigerated farmed sea bass. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 422-430	6.8	43
227	Determination of toxic (Pb, Cd) and essential (Zn, Mn) metals in canned tuna fish produced in Iran. <i>Journal of Environmental Health Science & Engineering</i> , 2015 , 13, 59	2.9	42
226	Characteristics of Mackerel Mince Lipid Hydrolysis. <i>Journal of Food Science</i> , 1993 , 58, 79-83	3.4	41
225	SHELF-LIFE EXTENSION OF FRESH FISH - A REVIEW PART I - SPOILAGE OF FISH. <i>Journal of Food Quality</i> , 1988 , 11, 117-127	2.7	41
224	The impact of chitosan on seafood quality and human health: A review. <i>Trends in Food Science and Technology</i> , 2020 , 97, 404-416	15.3	40
223	Antifatigue activities of loach protein hydrolysates with different antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12324-31	5.7	40
222	Changes in Electrophoretic Patterns of Gadoid and Non-gadoid Fish Muscle during Frozen Storage. <i>Journal of Food Science</i> , 1989 , 54, 819-823	3.4	40
221	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. <i>Food Bioscience</i> , 2020 , 35, 100564	4.9	38
220	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4 °C. <i>Food Chemistry</i> , 2018 , 262, 1-6	8.5	38
219	The Issue of Undeclared Ingredients in Halal and Kosher Food Production: A Focus on Processing Aids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 228-233	16.4	38
218	Comparison of water gel desserts from fish skin and pork gelatins using instrumental measurements. <i>Journal of Food Science</i> , 2007 , 72, C196-201	3.4	38
217	SHELF-LIFE EXTENSION OF FRESH FISH A REVIEW PART III FISH QUALITY AND METHODS OF ASSESSMENT. <i>Journal of Food Quality</i> , 1990 , 13, 209-223	2.7	38
216	Non-thermal plasma for elimination of pesticide residues in mango. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 48, 164-171	6.8	37
215	Fish Gelatin 2012 , 388-405		37
214	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020 , 18,	6	36

213	Effect of microbial transglutaminase on gel properties and film characteristics of gelatin from lizardfish (<i>Saurida</i> spp.) scales. <i>Journal of Food Science</i> , 2010 , 75, C731-9	3.4	36
212	Improved mechanical and antibacterial properties of active LDPE films prepared with combination of Ag, ZnO and CuO nanoparticles. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100391	8.2	35
211	Comparison of acid-soluble collagens from the skins and scales of four carp species. <i>Food Hydrocolloids</i> , 2014 , 41, 290-297	10.6	34
210	Optimization of Microencapsulation of Fish Oil with Gum Arabic/Casein/Beta-Cyclodextrin Mixtures by Spray Drying. <i>Journal of Food Science</i> , 2015 , 80, C1445-52	3.4	33
209	Effect of EDTA, HCl, and citric acid on Ca salt removal from Asian (silver) carp scales prior to gelatin extraction. <i>Journal of Food Science</i> , 2009 , 74, C426-31	3.4	33
208	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. <i>Food Hydrocolloids</i> , 2017 , 67, 157-165	10.6	32
207	Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. <i>Food Hydrocolloids</i> , 2016 , 60, 59-66	10.6	32
206	Nanostructural characterization of catfish skin gelatin using atomic force microscopy. <i>Journal of Food Science</i> , 2007 , 72, C430-40	3.4	32
205	Texture Changes of Frozen Stored Cod and Ocean Perch Minces. <i>Journal of Food Science</i> , 1989 , 54, 824-826	3.4	32
204	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. <i>Food Hydrocolloids</i> , 2019 , 87, 814-829	10.6	32
203	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1747-1759	11.5	32
202	Physicochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. <i>Food Chemistry</i> , 2019 , 287, 273-279	8.5	31
201	The functional properties and application of gelatin derived from the skin of channel catfish (<i>Ictalurus punctatus</i>). <i>Food Chemistry</i> , 2018 , 239, 464-469	8.5	31
200	Effects of UV induced photo-oxidation on the physicochemical properties of milk protein concentrate. <i>Food Research International</i> , 2014 , 62, 580-588	7	31
199	Isolation, structural characterization and bioactivities of polysaccharides and its derivatives from <i>Auricularia</i> -A review. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 102-113	7.9	30
198	Elastic Attributes of Heated Egg Protein Gels. <i>Journal of Food Science</i> , 1992 , 57, 862-868	3.4	30
197	THE EFFECT OF pH, POLYPHOSPHATES AND DIFFERENT SALTS ON WATER RETENTION PROPERTIES OF GROUND TROUT MUSCLE. <i>Journal of Food Biochemistry</i> , 1984 , 8, 123-131	3.3	30
196	Bio-based edible coatings for the preservation of fishery products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2481-2493	11.5	30

195	The need to quantify authors' relative intellectual contributions in a multi-author paper. <i>Journal of Informetrics</i> , 2017 , 11, 275-281	3.1	29
194	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1967-1979	5.1	29
193	Effect of pH and Salts on the Solubility of Egg White Protein. <i>Journal of Food Science</i> , 1986 , 51, 1445-1447	4.4	29
192	Factors Affecting Quality of Fish Oil Mayonnaise. <i>Journal of Food Science</i> , 1991 , 56, 1298-1301	3.4	28
191	Inhibition of microbial spoilage of grass carp (<i>Ctenopharyngodon idellus</i>) fillets with a chitosan-based coating during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2018 , 285, 61-68	5.8	27
190	Timed Emulsification Studies with Chicken Breast Muscle: Soluble and Insoluble Myofibrillar Proteins. <i>Journal of Food Science</i> , 1982 , 47, 1438-1443	3.4	26
189	Isolation, purification, structure and antioxidant activity of polysaccharide from pinecones of <i>Pinus koraiensis</i> . <i>Carbohydrate Polymers</i> , 2021 , 251, 117078	10.3	26
188	Influence of lightly salting and sugaring on the quality and water distribution of grass carp (<i>Ctenopharyngodon idellus</i>) during super-chilled storage. <i>Journal of Food Engineering</i> , 2017 , 215, 104-112	6	25
187	Response surface methodology for the synthesis of an <i>Auricularia auriculajudae</i> polysaccharides-CDDP complex. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 333-343	7.9	25
186	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. <i>International Journal of Food Properties</i> , 2017 , 20, 1029-1043	3	24
185	Optimization of hydrolysis conditions for the production of antioxidant peptides from fish gelatin using response surface methodology. <i>Journal of Food Science</i> , 2010 , 75, C582-7	3.4	24
184	SHELF-LIFE EXTENSION OF FRESH FISH A REVIEW PART II PRESERVATION OF FISH. <i>Journal of Food Quality</i> , 1990 , 13, 129-146	2.7	24
183	The Incidence of Salmonella on Poultry Carcasses Following the Use of Slow Release Chlorine Dioxide (Alcide). <i>Journal of Food Protection</i> , 1990 , 53, 465-467	2.5	24
182	Evaluation of Differentiated Bone Cells Proliferation by Blue Shark Skin Collagen via Biochemical for Bone Tissue Engineering. <i>Marine Drugs</i> , 2018 , 16,	6	24
181	Amino Acid and Fatty Acid Composition of Cultured Beluga (<i>Huso huso</i>) of Different Ages. <i>Journal of Aquatic Food Product Technology</i> , 2009 , 18, 245-265	1.6	23
180	Hydrolysates from rainbow trout (<i>Oncorhynchus mykiss</i>) processing by-products: Properties when added to fish mince with different freeze-thaw cycles. <i>Food Bioscience</i> , 2019 , 30, 100418	4.9	22
179	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (<i>Cyprinus carpio</i> L.) inoculated with mixed starter cultures. <i>Food Microbiology</i> , 2020 , 90, 103487	6	22
178	Ca ²⁺ -Induced Conformational Changes of Myosin from Silver Carp (<i>Hypophthalmichthys molitrix</i>) in Gelation. <i>Food Biophysics</i> , 2015 , 10, 447-455	3.2	22

177	Physicochemical and organoleptic characteristics of seasoned beef patties with added glutinous rice flour. <i>Meat Science</i> , 2012 , 92, 464-8	6.4	22
176	Implications of biotechnology and genetic engineering for kosher and halal foods. <i>Trends in Food Science and Technology</i> , 1994 , 5, 165-168	15.3	22
175	Separation and purification of angiotensin-I-converting enzyme (ACE) inhibitory peptides from walnuts (<i>Juglans regia</i> L.) meal. <i>European Food Research and Technology</i> , 2016 , 242, 911-918	3.4	22
174	Characterization of the microbial composition and quality of lightly salted grass carp (<i>Ctenopharyngodon idellus</i>) fillets with vacuum or modified atmosphere packaging. <i>International Journal of Food Microbiology</i> , 2019 , 293, 87-93	5.8	21
173	Hydrolysis and Oxidation of Mackerel (<i>Scomber scombrus</i>) Mince Lipids with NaOCl and NaF Treatments. <i>Journal of Aquatic Food Product Technology</i> , 1996 , 4, 19-30	1.6	21
172	Characterization of Fish Gelatin at Nanoscale Using Atomic Force Microscopy. <i>Food Biophysics</i> , 2008 , 3, 269-272	3.2	21
171	Tetrodotoxin levels in pufferfish (<i>Lagocephalus sceleratus</i>) caught in the Northeastern Mediterranean Sea. <i>Food Chemistry</i> , 2016 , 210, 332-7	8.5	21
170	Effects of skim milk pre-acidification and retentate pH-restoration on spray-drying performance, physico-chemical and functional properties of milk protein concentrates. <i>Food Chemistry</i> , 2019 , 272, 539-548	8.5	21
169	Antioxidant activity of Sind sardine hydrolysates with pistachio green hull (PGH) extracts. <i>Food Bioscience</i> , 2019 , 27, 37-45	4.9	21
168	In vitro and in vivo anti-oxidation and anti-fatigue effect of monkfish liver hydrolysate. <i>Food Bioscience</i> , 2017 , 18, 9-14	4.9	20
167	Natural product gelators and a general method for obtaining them from organisms. <i>Nanoscale</i> , 2018 , 10, 3639-3643	7.7	20
166	Frozen Storage of Unwashed Cod (<i>Gadus morhua</i>) Frame Mince with and without Kidney Tissue. <i>Journal of Food Science</i> , 1992 , 57, 575-580	3.4	20
165	THE SHELF-LIFE EXTENSION OF HADDOCK IN CARBON DIOXIDE-OXYGEN ATMOSPHERES WITH AND WITHOUT POTASSIUM SORBATE. <i>Journal of Food Quality</i> , 1982 , 5, 285-300	2.7	20
164	Slaughter practices of different faiths in different countries. <i>Journal of Animal Science and Technology</i> , 2019 , 61, 111-121	1.6	20
163	Protein degradation of black carp (<i>Mylopharyngodon piceus</i>) muscle during cold storage. <i>Food Chemistry</i> , 2020 , 308, 125576	8.5	20
162	Technological roles of microorganisms in fish fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1000-1012	11.5	20
161	Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. <i>Food Bioscience</i> , 2019 , 30, 100419	4.9	19
160	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. <i>Journal of Food Engineering</i> , 2017 , 212, 55-64	6	18

159	A comprehensive review on natural bioactive films with controlled release characteristics and their applications in foods and pharmaceuticals. <i>Trends in Food Science and Technology</i> , 2021 , 112, 690-707	15.3	18
158	Transglutaminase induced gels using bitter apricot kernel protein: Chemical, textural and release properties. <i>Food Bioscience</i> , 2018 , 26, 15-22	4.9	18
157	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. <i>Trends in Food Science and Technology</i> , 2021 , 116, 733-748	15.3	18
156	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meat-based fried snacks. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5771-5777	4.3	17
155	Modeling Gelation of Egg Albumen and Ovalbumin. <i>Journal of Food Science</i> , 1992 , 57, 856-861	3.4	17
154	Failure Deformation and Stress Relaxation of Heated Egg White Gels. <i>Journal of Food Science</i> , 1993 , 58, 113-115	3.4	17
153	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food - a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-17	11.5	17
152	Properties and kinetics of the in vitro release of anthocyanin-rich microcapsules produced through spray and freeze-drying complex coacervated double emulsions. <i>Food Chemistry</i> , 2021 , 340, 127950	8.5	17
151	The antitumor effect of folic acid conjugated-Auricularia auricular polysaccharide-cisplatin complex on cervical carcinoma cells in nude mice. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 2180-2189	7.9	17
150	Fatty Acid Composition and Sensory Characteristics of Eggs Obtained from Hens Fed Flaxseed Oil, Dried Whitebait and/or Fructo-oligosaccharide. <i>Asian-Australasian Journal of Animal Sciences</i> , 2014 , 27, 1026-34	2.4	16
149	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	16
148	Tetrodotoxin levels of three pufferfish species (<i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , 2019 , 219, 95-99	8.4	16
147	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13995	3.1	15
146	Effect of the condition of spray-drying on the properties of the polypeptide-rich powders from enzyme-assisted aqueous extraction processing. <i>Drying Technology</i> , 2019 , 37, 2105-2115	2.6	15
145	Effect of various refrigeration temperatures on quality of shell eggs. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1341-5	4.3	15
144	Extra-Cold Storage of Hake and Mackerel Fillets and Mince. <i>Journal of Food Science</i> , 1993 , 58, 1208-1211	3.4	15
143	Current issues in kosher foods. <i>Trends in Food Science and Technology</i> , 1991 , 2, 50-54	15.3	15
142	Tofu products: A review of their raw materials, processing conditions, and packaging. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3683-3714	16.4	15

141	Different commercial soy protein isolates and the characteristics of Chiba tofu. <i>Food Hydrocolloids</i> , 2021 , 110, 106115	10.6	15
140	Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream. <i>Carbohydrate Polymers</i> , 2021 , 254, 117415	10.3	15
139	The gut microbiota as a target to control hyperuricemia pathogenesis: Potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-11	11.5	15
138	Cross-talk between primary osteocytes and bone marrow macrophages for osteoclastogenesis upon collagen treatment. <i>Scientific Reports</i> , 2018 , 8, 5318	4.9	14
137	Effects of enzymatic dephosphorylation on infant in vitro gastrointestinal digestibility of milk protein concentrate. <i>Food Chemistry</i> , 2016 , 197, 891-9	8.5	14
136	Chitosan-Collagen 3D Matrix Mimics Trabecular Bone and Regulates RANKL-Mediated Paracrine Cues of Differentiated Osteoblast and Mesenchymal Stem Cells for Bone Marrow Macrophage-Derived Osteoclastogenesis. <i>Biomolecules</i> , 2019 , 9,	5.9	13
135	Strategy of Fusion Covalent Organic Frameworks and Molecularly Imprinted Polymers: A Surprising Effect in Recognition and Loading of Cyanidin-3--glucoside. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 8751-8760	9.5	13
134	Isolation and characterization of three novel peptides from casein hydrolysates that stimulate the growth of mixed cultures of <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7045-53	5.7	13
133	Oxidative stability of hydrogenated menhaden oil shortening blends in cookies, crackers, and snacks. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1996 , 73, 167-172	1.8	12
132	Physicochemical Parameters of Protein Additives and Their Emulsifying Properties. <i>Journal of Food Science</i> , 1989 , 54, 1177-1185	3.4	12
131	Texture Changes on Heating Spray-Dried Egg White. <i>Journal of Food Science</i> , 1989 , 54, 1206-1208	3.4	12
130	Effects of Antemortem Injected Crude Papain in Chicken Muscle. <i>Journal of Food Science</i> , 1985 , 50, 1370-1374	3.74	12
129	The fourth industrial revolution in the food industry-Part I: Industry 4.0 technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	12
128	The roles of microRNA in human cervical cancer. <i>Archives of Biochemistry and Biophysics</i> , 2020 , 690, 108480	4.0	12
127	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. <i>Reviews in Fisheries Science and Aquaculture</i> , 1-25	8.3	12
126	Addition of Salt Ions before Spraying Improves Heat- and Cold-Induced Gel Properties of Soy Protein Isolate (SPI). <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 1076	2.6	11
125	MEASURING TEXTURAL CHANGES IN FROZEN MINCED COD FLESH. <i>Journal of Food Biochemistry</i> , 1985 , 9, 147-159	3.3	11
124	Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3 ± 1 °C. <i>Food Bioscience</i> , 2018 , 24, 127-136	4.9	11

123	The Impact of Drying Method on the Functional and Antioxidant Properties of Whitecheek Shark (<i>Carcharhinus dussumieri</i>) Protein Hydrolysates. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12972	2.1	10
122	Changes in Biogenic Amines and Bacteria of Tiger-Toothed Croaker (<i>Otolithes ruber</i>) during Ice Storage. <i>Journal of Aquatic Food Product Technology</i> , 2012 , 21, 147-155	1.6	10
121	Stability at comminution chopping temperatures of model chicken breast muscle emulsions. <i>Meat Science</i> , 1986 , 16, 17-29	6.4	10
120	Studies to improve the extraction of mannitol and alginic acid from <i>Macrocystis pyrifera</i> , a marine brown alga. <i>Economic Botany</i> , 1977 , 31, 24-27	1.7	10
119	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109977	5.4	10
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- 15 Physico-chemical and functional properties of milk protein concentrates obtained using a two-stage decalcification approach. *International Dairy Journal*, **2021**, 105216 3.5
- 14 Halal Food in the USA **2020**, 393-411
- 13 Animal products181-199
- 12 Cereals35-80
- 11 Overall assessment of the nutritional value of GM foods and feeds211-249
- 10 Fruits and vegetables141-173
- 9 Overall conclusions262-270
- 8 Fish and other animals174-180
- 7 Oilseed crops81-140
- 6 International regulations4-19
- 5 Overall assessment of the safety of GM foods and feeds200-210
- 4 Microorganisms20-34
- 3 Addressing consumer issues250-261
- 2 Proximate composition and fatty acid profiles of common pufferfish species in the Mediterranean Sea. *International Journal of Food Science and Technology*, **2021**, 56, 874-884 3.8
- 1 Effects of heating temperatures and pH of skim milk fortified with milk protein concentrate on the texture and microstructure of high-protein yoghurts. *International Dairy Journal*, **2022**, 131, 105395 3.5