

# Joe Mac Regenstein

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effect of particle size on composition, physicochemical, functional, and structural properties of insoluble dietary fiber concentrate from citrus peel.. <i>Food Science and Technology International</i> , <b>2022</b> , 10820132211063973	2.6	1
265	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 200, 378-387	7.9	2
264	Sea cucumber enzymatic hydrolysates relieve osteoporosis through OPG/RANK/RANKL system in ovariectomized rats. <i>Food Bioscience</i> , <b>2022</b> , 46, 101572	4.9	0
263	The fourth industrial revolution in the food industry-Part I: Industry 4.0 technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-17	11.5	12
262	Tyrosinase Inhibitory and Antioxidant Activity of Enzymatic Protein Hydrolysate from Jellyfish (). <i>Foods</i> , <b>2022</b> , 11,	4.9	2
261	Soy protein isolates: A review of their composition, aggregation, and gelation.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2022</b> , 21, 1940-1957	16.4	2
260	The heat stability of caprine and bovine micellar casein dispersions. <i>International Dairy Journal</i> , <b>2022</b> , 131, 105373	3.5	0
259	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp ( <i>Cyprinus carpio</i> L.).. <i>Food Research International</i> , <b>2022</b> , 155, 111128	7	3
258	Effects of heating temperatures and pH of skim milk fortified with milk protein concentrate on the texture and microstructure of high-protein yoghurts. <i>International Dairy Journal</i> , <b>2022</b> , 131, 105395	3.5	
257	Contribution based author categorization to calculate author performance index. <i>Accountability in Research</i> , <b>2021</b> , 28, 492-516	1.9	1
256	Development and characterization of monoglyceride oleogels prepared with crude and refined walnut oil. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112769	5.4	4
255	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 772033	6.2	9
254	Anti-fatigue liquid formulations made from fruits. <i>Food Bioscience</i> , <b>2021</b> , 44, 101439	4.9	1
253	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. <i>Food Chemistry</i> , <b>2021</b> , 374, 131619	8.5	2
252	Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer.. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 197, 49-49	7.9	0
251	Pros and cons of different stunning methods from a Halal perspective: a review. <i>Translational Animal Science</i> , <b>2021</b> , 5, txab154	1.4	
250	Physico-chemical and functional properties of milk protein concentrates obtained using a two-stage decalcification approach. <i>International Dairy Journal</i> , <b>2021</b> , 105216	3.5	

249	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> , <b>2021</b> , 340, 127950	8.5	17
248	Recent advances in the application of microalgae and its derivatives for preservation, quality improvement, and shelf-life extension of seafood. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-14	11.5	5
247	Shelf Life Extension of Chilled Pork by Optimal Ultrasonicated Ceylon Spinach () Extracts: Physicochemical and Microbial Properties. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
246	Influence of fish protein hydrolysate-pistachio green hull extract interactions on antioxidant activity and inhibition of $\alpha$ -glucosidase, $\alpha$ -amylase, and DPP-IV enzymes. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 142, 111019	5.4	10
245	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> , <b>2021</b> , 112, 690-707	15.3	18
244	Spoilage microbes effect on freshness and IMP degradation in sturgeon fillets during chilled storage. <i>Food Bioscience</i> , <b>2021</b> , 41, 101008	4.9	3
243	The fermentation-time dependent proteolysis profile and peptidomic analysis of fermented soybean curd. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3422-3433	3.4	0
242	Technological roles of microorganisms in fish fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1000-1012	11.5	20
241	Gel properties and structural characteristics of soy protein isolate treated with different salt ions before spray drying combined with dynamic high-pressure micro-fluidization. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 125, 68-78	4.9	2
240	Proximate composition and fatty acid profiles of common pufferfish species in the Mediterranean Sea. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 874-884	3.8	
239	Different commercial soy protein isolates and the characteristics of Chiba tofu. <i>Food Hydrocolloids</i> , <b>2021</b> , 110, 106115	10.6	15
238	Isolation, purification, structure and antioxidant activity of polysaccharide from pinecones of <i>Pinus koraiensis</i> . <i>Carbohydrate Polymers</i> , <b>2021</b> , 251, 117078	10.3	26
237	Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. <i>Food Bioscience</i> , <b>2021</b> , 39, 100807	4.9	9
236	Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream. <i>Carbohydrate Polymers</i> , <b>2021</b> , 254, 117415	10.3	15
235	Autolysis of Pacific white shrimp ( <i>Litopenaeus vannamei</i> ) processing by-products: Enzymatic activities, lipid and protein oxidation, and antioxidant activity of hydrolysates. <i>Food Bioscience</i> , <b>2021</b> , 39, 100844	4.9	6
234	Autolysis of rainbow trout ( <i>Oncorhynchus mykiss</i> ) by-products: Enzymatic activities, lipid and protein oxidation, and antioxidant activity of protein hydrolysates. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 140, 110702	5.4	10
233	Advances in the application of chitosan as a sustainable bioactive material in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-36	11.5	5
232	The gut microbiota as a target to control hyperuricemia pathogenesis: Potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-11	11.5	15

231	Impact of sturgeon gelatin hydrolysates (SGH) on physicochemical and microbiological properties of fat-free set-type yogurt. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 148, 111665	5.4	3
230	Bioaccessibility and Intestinal Transport of Deltamethrin in Pacific Oyster () Using Simulated Digestion/NCM460 Cell Models. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 726620	6.2	0
229	The aroma profile and microbiota structure in oil furu, a Chinese fermented soybean curd. <i>Food Research International</i> , <b>2021</b> , 147, 110473	7	1
228	Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 188, 283-289	7.9	4
227	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> , <b>2021</b> , 116, 733-748	15.3	18
226	Effects of pasteurization, microfiltration, and ultraviolet-c treatments on microorganisms and bioactive proteins in bovine skim milk. <i>Food Bioscience</i> , <b>2021</b> , 43, 101339	4.9	0
225	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , <b>2020</b> , 18,	6	36
224	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. <i>Food Bioscience</i> , <b>2020</b> , 36, 100635	4.9	51
223	Comparative aroma and taste profiles of oil furu (soybean curd) fermented with different mucor strains. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1642-1650	3.4	2
222	Characterization and antioxidant properties of Manchurian walnut meal hydrolysates after calcium chelation. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 130, 109632	5.4	6
221	Slow-Release and Nontoxic Pickering Emulsion Platform for Antimicrobial Peptide. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7453-7466	5.7	5
220	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. <i>Food Bioscience</i> , <b>2020</b> , 35, 100564	4.9	38
219	Effect of N-terminal modification on the antimicrobial activity of nisin. <i>Food Control</i> , <b>2020</b> , 114, 107227	6.2	3
218	Preparation of soy sauce by walnut meal fermentation: Composition, antioxidant properties, and angiotensin-converting enzyme inhibitory activities. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 1665-1676	3.2	8
217	HS-SPME GC-MS characterization of volatiles in processed walnuts and their oxidative stability. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 2693-2704	3.3	6
216	The impact of chitosan on seafood quality and human health: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 97, 404-416	15.3	40
215	The Religious Slaughter of Animals <b>2020</b> , 93-119		
214	The Halal and Kosher Food Experience in the UK <b>2020</b> , 331-341		

213	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 &amp; Interfaces</i> , <b>2020</b> , 12, 8751-8760	9.5	13
212	Isolation, structural characterization and bioactivities of polysaccharides and its derivatives from <i>Auricularia-A</i> review. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 102-113	7.9	30
211	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> , <b>2020</b> , 90, 103487	6	22
210	Improved effect of autoclave processing on size reduction, chemical structure, nutritional, mechanical and in vitro digestibility properties of fish bone powder. <i>Advanced Powder Technology</i> , <b>2020</b> , 31, 2513-2520	4.6	8
209	Halal Food in the USA <b>2020</b> , 393-411		
208	Characterizing aroma profiles of fermented soybean curd with ageing solutions during fermentation. <i>Food Bioscience</i> , <b>2020</b> , 33, 100508	4.9	1
207	Tofu products: A review of their raw materials, processing conditions, and packaging. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3683-3714	16.4	15
206	Limited hydrolysis of dehulled walnut ( <i>Juglans regia</i> L.) proteins using trypsin: Functional properties and structural characteristics. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 133, 110035	5.4	8
205	Optimization of process parameters for foam mat drying of black rice bran anthocyanin and comparison with spray- and freeze-dried powders. <i>Drying Technology</i> , <b>2020</b> , 1-14	2.6	5
204	Effect of pacific white shrimp ( <i>Litopenaeus vannamei</i> ) protein hydrolysates (SPH) and Epigallocatechin gallate (EGCG) on sourdough and bread quality. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109800	5.4	6
203	The roles of microRNA in human cervical cancer. <i>Archives of Biochemistry and Biophysics</i> , <b>2020</b> , 690, 108480	4.0	12
202	Production of Protein Hydrolysate Containing Antioxidant and Angiotensin -I-Converting Enzyme (ACE) Inhibitory Activities from Tuna ( <i>Katsuwonus pelamis</i> ) Blood. <i>Processes</i> , <b>2020</b> , 8, 1518	2.9	8
201	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 133, 109977	5.4	10
200	Effects of particle size and aging of milk protein concentrate on the biophysical properties of an intermediate-moisture model food system. <i>Food Bioscience</i> , <b>2020</b> , 37, 100698	4.9	5
199	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	16
198	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food - a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-17	11.5	17
197	Quality, functionality, and microbiology of fermented fish: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1228-1242	11.5	47
196	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1747-1759	11.5	32

195	Protein degradation of black carp ( <i>Mylopharyngodon piceus</i> ) muscle during cold storage. <i>Food Chemistry</i> , <b>2020</b> , 308, 125576	8.5	20
194	Protection of foods against oxidative deterioration using edible films and coatings: A review. <i>Food Bioscience</i> , <b>2019</b> , 32, 100451	4.9	51
193	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> , <b>2019</b> , 22, 100391	8.2	35
192	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1967-1979	5.1	29
191	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> , <b>2019</b> , 293, 87-93	5.8	21
190	Effect of wheat flour replacement with potato powder on dough rheology, physicochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13995	3.5	15
189	Effect on lipid metabolism of mice continuously fed a crab-containing diet. <i>Food Bioscience</i> , <b>2019</b> , 30, 100422	4.9	0
188	Antidiabetic effects of water-soluble Korean pine nut protein on type 2 diabetic mice. <i>Biomedicine and Pharmacotherapy</i> , <b>2019</b> , 117, 108989	7.5	6
187	Preparation and properties of potato amylose-based fat replacer using super-heated quenching. <i>Carbohydrate Polymers</i> , <b>2019</b> , 223, 115020	10.3	9
186	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> , <b>2019</b> , 99, 5771-5777	4.3	17
185	Effects of hydrocolloids on the rheological and microstructural properties of semisolid whey protein-rich systems. <i>Food Bioscience</i> , <b>2019</b> , 30, 100424	4.9	7
184	Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. <i>Food Bioscience</i> , <b>2019</b> , 30, 100419	4.9	19
183	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> , <b>2019</b> , 30, 100418	4.9	22
182	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> , <b>2019</b> , 9,	5.9	13
181	Optimization of Antioxidant Peptides Production from the Mantle of Cuttlefish ( <i>Sepia pharaonis</i> ) Using RSM and Fractionation. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 392-401	1.6	9
180	Effect of ohmic heating on physicochemical properties and the key enzymes of water chestnut juice. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13919	2.1	6
179	Roasted tree peony ( <i>Paeonia ostii</i> ) seed oil: Benzoic acid levels and physicochemical characteristics. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 499-510	3	4
178	Addition of Salt Ions before Spraying Improves Heat- and Cold-Induced Gel Properties of Soy Protein Isolate (SPI). <i>Applied Sciences (Switzerland)</i> , <b>2019</b> , 9, 1076	2.6	11

177	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 105, 142-148	5.4	6
176	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> , <b>2019</b> , 37, 2105-2115	2.6	15
175	Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. <i>Food Chemistry</i> , <b>2019</b> , 287, 273-279	8.5	31
174	Effects of Drying Condition on Physico-chemical Properties of Foam-mat Dried Shrimp Powder. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 794-805	1.6	8
173	Recent Advances in Food Thawing Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 953-970	16.4	53
172	Effect of IgY on Periodontitis and Halitosis Induced by. <i>Journal of Microbiology and Biotechnology</i> , <b>2019</b> , 29, 311-320	3.3	5
171	Slaughter practices of different faiths in different countries. <i>Journal of Animal Science and Technology</i> , <b>2019</b> , 61, 111-121	1.6	20
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> , <b>2019</b> , 272, 539-548	8.5	21
169	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 814-829	10.6	32
168	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 102, 338-346	5.4	90
167	Antioxidant activity of Sind sardine hydrolysates with pistachio green hull (PGH) extracts. <i>Food Bioscience</i> , <b>2019</b> , 27, 37-45	4.9	21
166	Characteristic of low-salt solid-state fermentation of Yunnan oil furu with <i>Mucor racemosus</i> : microbiological, biochemical, structural, textural and sensory properties. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1342-1354	3.8	7
165	Tetrodotoxin levels of three pufferfish species ( <i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , <b>2019</b> , 219, 95-99	8.4	16
164	Membrane-based fractionation, enzymatic dephosphorylation, and gastrointestinal digestibility of $\beta$ -casein enriched serum protein ingredients. <i>Food Hydrocolloids</i> , <b>2019</b> , 88, 1-12	10.6	4
163	Bio-based edible coatings for the preservation of fishery products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2481-2493	11.5	30
162	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , <b>2018</b> , 256, 259-267	8.5	48
161	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> , <b>2018</b> , 17, 732-753	16.4	74
160	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> , <b>2018</b> , 262, 1-6	8.5	38

159 Halal and Kosher Regulations for Processing and Marketing of Vegetables **2018**, 989-1002

158 Natural product gelators and a general method for obtaining them from organisms. *Nanoscale*, **2018**, 10, 3639-3643 7.7 20

157 Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from Jerusalem artichoke. *Preparative Biochemistry and Biotechnology*, **2018**, 48, 194-201 2.4 8

156 Characterization of taste and aroma compounds in Tianyou, a traditional fermented wheat flour condiment. *Food Research International*, **2018**, 106, 156-163 7 46

155 Cross-talk between primary osteocytes and bone marrow macrophages for osteoclastogenesis upon collagen treatment. *Scientific Reports*, **2018**, 8, 5318 4.9 14

154 The functional properties and application of gelatin derived from the skin of channel catfish (*Ictalurus punctatus*). *Food Chemistry*, **2018**, 239, 464-469 8.5 31

153 Edible films and coatings in seafood preservation: A review. *Food Chemistry*, **2018**, 240, 505-513 8.5 263

152 The effects of edible chitosan-based coatings on flavor quality of raw grass carp (*Ctenopharyngodon idellus*) fillets during refrigerated storage. *Food Chemistry*, **2018**, 242, 412-420 8.5 113

151 Inhibition of microbial spoilage of grass carp (*Ctenopharyngodon idellus*) fillets with a chitosan-based coating during refrigerated storage. *International Journal of Food Microbiology*, **2018**, 285, 61-68 5.8 27

150 Lipid fraction and fatty acid profile changes in low-salt fermented fish as affected by processing stage and inoculation of autochthonous starter cultures. *LWT - Food Science and Technology*, **2018**, 97, 289-294 5.4 7

149 Non-thermal plasma for elimination of pesticide residues in mango. *Innovative Food Science and Emerging Technologies*, **2018**, 48, 164-171 6.8 37

148 Enhancing the physicochemical stability of  $\beta$ -carotene solid lipid nanoparticle (SLNP) using whey protein isolate. *Food Research International*, **2018**, 105, 962-969 7 66

147 The oxidative stress and antioxidant responses of *Litopenaeus vannamei* to low temperature and air exposure. *Fish and Shellfish Immunology*, **2018**, 72, 564-571 4.3 68

146 The antitumor effect of folic acid conjugated-Auricularia auricular polysaccharide-cisplatin complex on cervical carcinoma cells in nude mice. *International Journal of Biological Macromolecules*, **2018**, 107, 2180-2189 7.9 17

145 Egg yolk immunoglobulin interactions with *Porphyromonas gingivalis* to impact periodontal inflammation and halitosis. *AMB Express*, **2018**, 8, 176 4.1 2

144 New Food Products for Sensory-Compromised Situations. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1625-1639 16.4 4

143 Effect of Natural Zeolite (Clinoptilolite) on Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. *Frontiers in Microbiology*, **2018**, 9, 2585 5.7 6

142 Egg yolk immunoglobulins' impact on experimental periodontitis caused by *Porphyromonas gingivalis*. *Technology and Health Care*, **2018**, 26, 805-814 1.1 2



141	Evaluation of Differentiated Bone Cells Proliferation by Blue Shark Skin Collagen via Biochemical for Bone Tissue Engineering. <i>Marine Drugs</i> , <b>2018</b> , 16,	6	24
140	Structure and radio-protective effects of sulfated <i>Auricularia auricula</i> polysaccharides. <i>Journal of Food Biochemistry</i> , <b>2018</b> , 42, e12666	3.3	6
139	Effect of Roasting Temperatures on the Properties of Bitter Apricot ( <i>Armeniaca sibirica</i> L.) Kernel Oil. <i>Journal of Oleo Science</i> , <b>2018</b> , 67, 813-822	1.6	6
138	Multi-stage countercurrent process for extracting protein from Antarctic Krill (). <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4450-4457	3.3	2
137	Transglutaminase induced gels using bitter apricot kernel protein: Chemical, textural and release properties. <i>Food Bioscience</i> , <b>2018</b> , 26, 15-22	4.9	18
136	Ultrasound or microwave vacuum thawing of red seabream ( <i>Pagrus major</i> ) fillets. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 47, 122-132	8.9	55
135	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> , <b>2018</b> , 24, 127-136	4.9	11
134	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> , <b>2018</b> , 266, 498-507	8.5	51
133	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 1029-1043	3	24
132	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> , <b>2017</b> , 41, e12972	2.1	10
131	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. <i>Food Hydrocolloids</i> , <b>2017</b> , 67, 157-165	10.6	32
130	Metal accumulation in Caspian sturgeons with different feeding niches, condition factor, body size and age. <i>Microchemical Journal</i> , <b>2017</b> , 132, 43-48	4.8	6
129	The need to quantify authors' relative intellectual contributions in a multi-author paper. <i>Journal of Informetrics</i> , <b>2017</b> , 11, 275-281	3.1	29
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