

# Josã© Lopes da Silva

## List of Publications by Year in descending order

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134  
papers

6,007  
citations

50276

46  
h-index

85541

71  
g-index

136  
all docs

136  
docs citations

136  
times ranked

7416  
citing authors

#	ARTICLE	IF	CITATIONS
1	Volatile composition of Baga red wine. <i>Analytica Chimica Acta</i> , 2004, 513, 257-262.	5.4	180
2	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits ( <i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , 2008, 107, 1436-1449.	8.2	177
3	Solvent and concentration effects on the properties of electrospun poly(ethylene terephthalate) nanofiber mats. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 2008, 46, 460-471.	2.1	168
4	Thermophysical Properties of Five Acetate-Based Ionic Liquids. <i>Journal of Chemical &amp; Engineering Data</i> , 2012, 57, 3005-3013.	1.9	143
5	Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 21-32.	3.5	134
6	Composition of Phenolic Compounds in a Portuguese Pear ( <i>Pyrus communis</i> L. Var. S. Bartolomeu) and Changes after Sun-Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4537-4544.	5.2	131
7	Electrospun nanosized cellulose fibers using ionic liquids at room temperature. <i>Green Chemistry</i> , 2011, 13, 3173.	9.0	124
8	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. <i>Food Hydrocolloids</i> , 2013, 33, 199-206.	10.7	122
9	Characterization of chitosan-whey protein films at acid pH. <i>Food Research International</i> , 2009, 42, 807-813.	6.2	115
10	Microorganisms under high pressure – Adaptation, growth and biotechnological potential. <i>Biotechnology Advances</i> , 2013, 31, 1426-1434.	11.7	111
11	Evaluation of antimicrobial edible coatings from a whey protein isolate base to improve the shelf life of cheese. <i>Journal of Dairy Science</i> , 2012, 95, 6282-6292.	3.4	110
12	Chitosan-caffeic acid-genipin films presenting enhanced antioxidant activity and stability in acidic media. <i>Carbohydrate Polymers</i> , 2013, 91, 236-243.	10.2	103
13	Temperature dependence of the formation and melting of pectin-Ca <sup>2+</sup> networks: a rheological study. <i>Food Hydrocolloids</i> , 2003, 17, 801-807.	10.7	101
14	Thermophysical properties of sulfonium- and ammonium-based ionic liquids. <i>Fluid Phase Equilibria</i> , 2014, 381, 36-45.	2.5	94
15	Surface tension and refractive index of pure and water-saturated tetradecyltrihexylphosphonium-based ionic liquids. <i>Journal of Chemical Thermodynamics</i> , 2013, 57, 372-379.	2.0	92
16	Application of electrospun poly(ethylene terephthalate) nanofiber mat to apple juice clarification. <i>Process Biochemistry</i> , 2009, 44, 353-356.	3.7	90
17	Studies on a purification method for locust bean gum by precipitation with isopropanol. <i>Food Hydrocolloids</i> , 1990, 4, 277-287.	10.7	87
18	Kinetics and thermal behaviour of the structure formation process in HMP/sucrose gelation. <i>International Journal of Biological Macromolecules</i> , 1995, 17, 25-32.	7.5	87

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19	Nanofibrous poly(3-hydroxybutyrate-co-3-hydroxyvalerate)/chitosan scaffolds for skin regeneration. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 343-350.	7.5	85
20	Modulation of oligodendrocyte differentiation and maturation by combined biochemical and mechanical cues. <i>Scientific Reports</i> , 2016, 6, 21563.	3.3	85
21	Microbiological and rheological studies on Portuguese kefir grains. <i>International Journal of Food Science and Technology</i> , 1996, 31, 15-26.	2.7	84
22	Dynamic rheological analysis of the gelation behaviour of waxy crude oils. <i>Rheologica Acta</i> , 2004, 43, 433-441.	2.4	84
23	Tailoring structure and technological properties of plant proteins using high hydrostatic pressure. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1538-1556.	10.3	81
24	Innovative non-thermal technologies affecting potato tuber and fried potato quality. <i>Trends in Food Science and Technology</i> , 2019, 88, 274-289.	15.1	81
25	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. <i>Carbohydrate Polymers</i> , 2002, 50, 85-94.	10.2	79
26	High pressure solubility data of carbon dioxide in (tri-iso-butyl(methyl)phosphonium tosylate+water) systems. <i>Journal of Chemical Thermodynamics</i> , 2008, 40, 1187-1192.	2.0	78
27	Calcium-mediated gelation of an olive pomace pectic extract. <i>Carbohydrate Polymers</i> , 2003, 52, 125-133.	10.2	77
28	Contact angles and wettability of ionic liquids on polar and non-polar surfaces. <i>Physical Chemistry Chemical Physics</i> , 2015, 17, 31653-31661.	2.8	77
29	TiO <sub>2</sub> /graphene oxide immobilized in P(VDF-TrFE) electrospun membranes with enhanced visible-light-induced photocatalytic performance. <i>Journal of Materials Science</i> , 2016, 51, 6974-6986.	3.7	76
30	Swelling behavior of pectin/chitosan complex films. <i>Journal of Applied Polymer Science</i> , 1996, 60, 279-283.	2.6	75
31	Cation Alkyl Side Chain Length and Symmetry Effects on the Surface Tension of Ionic Liquids. <i>Langmuir</i> , 2014, 30, 6408-6418.	3.5	75
32	Rheology of galactomannan-whey protein mixed systems. <i>International Dairy Journal</i> , 2003, 13, 699-706.	3.0	71
33	Influence of temperature on the dynamic and steady-shear rheology of pectin dispersions. <i>Carbohydrate Polymers</i> , 1994, 23, 77-87.	10.2	70
34	Rheological study into the ageing process of high methoxyl pectin/sucrose aqueous gels. <i>Carbohydrate Polymers</i> , 1994, 24, 235-245.	10.2	69
35	Isolation and Analysis of Cell Wall Polymers from Olive Pulp. <i>Modern Methods of Plant Analysis</i> , 1996, 19-44.	0.1	68
36	Thermophysical properties of phosphonium-based ionic liquids. <i>Fluid Phase Equilibria</i> , 2015, 400, 103-113.	2.5	67

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37	Gelling and emulsifying properties of soy protein hydrolysates in the presence of a neutral polysaccharide. <i>Food Chemistry</i> , 2019, 294, 216-223.	8.2	67
38	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 122-140.	9.0	66
39	Analysis of the Isothermal Structure Development in Waxy Crude Oils under Quiescent Conditions. <i>Energy &amp; Fuels</i> , 2007, 21, 3612-3617.	5.1	64
40	Influence of the anion on the surface tension of 1-ethyl-3-methylimidazolium-based ionic liquids. <i>Journal of Chemical Thermodynamics</i> , 2012, 54, 49-54.	2.0	62
41	Surface Tension of Binary Mixtures of 1-Alkyl-3-methylimidazolium Bis(trifluoromethylsulfonyl)imide Ionic Liquids: Experimental Measurements and Soft-SAFT Modeling. <i>Journal of Physical Chemistry B</i> , 2012, 116, 12133-12141.	2.6	61
42	Rheological Properties of High-Methoxyl Pectin and Locust Bean Gum Solutions in Steady Shear. <i>Journal of Food Science</i> , 1992, 57, 443-448.	3.1	57
43	Chitosan- $\epsilon$ -genipin film, a sustainable methodology for wine preservation. <i>Green Chemistry</i> , 2016, 18, 5331-5341.	9.0	56
44	Foreign Body Reaction Associated with PET and PET/Chitosan Electrospun Nanofibrous Abdominal Meshes. <i>PLoS ONE</i> , 2014, 9, e95293.	2.5	53
45	Hyperbaric storage of melon juice at and above room temperature and comparison with storage at atmospheric pressure and refrigeration. <i>Food Chemistry</i> , 2014, 147, 209-214.	8.2	52
46	Surface tensions of binary mixtures of ionic liquids with bis(trifluoromethylsulfonyl)imide as the common anion. <i>Journal of Chemical Thermodynamics</i> , 2013, 64, 22-27.	2.0	49
47	Evidence for the Aging of Wax Deposits in Crude Oils by Ostwald Ripening. <i>Petroleum Science and Technology</i> , 2003, 21, 381-391.	1.5	46
48	Does the branching degree of galactomannans influence their effect on whey protein gelation?. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2005, 270-271, 213-219.	4.7	46
49	ATR-FTIR spectroscopy and chemometric analysis applied to discrimination of landrace maize flours produced in southern Brazil. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1673-1681.	2.7	46
50	Microbial and physicochemical evolution during hyperbaric storage at room temperature of fresh Atlantic salmon ( <i>Salmo salar</i> ). <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 264-272.	5.6	46
51	Effect of the molecular weight of a neutral polysaccharide on soy protein gelation. <i>Food Research International</i> , 2017, 102, 14-24.	6.2	44
52	Lipidic Protic Ionic Liquid Crystals. <i>ACS Sustainable Chemistry and Engineering</i> , 2014, 2, 672-682.	6.7	43
53	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. <i>Food Engineering Reviews</i> , 2015, 7, 1-10.	5.9	42
54	Acetylation and molecular mass effects on barrier and mechanical properties of shortfin squid chitosan membranes. <i>European Polymer Journal</i> , 2006, 42, 3277-3285.	5.4	41

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55	Influence of Nanosegregation on the Surface Tension of Fluorinated Ionic Liquids. <i>Langmuir</i> , 2016, 32, 6130-6139.	3.5	38
56	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. <i>LWT - Food Science and Technology</i> , 2022, 154, 112707.	5.2	38
57	Rheological and Nuclear Magnetic Resonance (NMR) Study of the Hydration and Heating of Undeveloped Wheat Doughs. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5636-5644.	5.2	37
58	Effects of magnetite nanoparticles on the thermorheological properties of carrageenan hydrogels. <i>Journal of Colloid and Interface Science</i> , 2008, 324, 205-211.	9.4	37
59	Catalytic activity of trypsin entrapped in electrospun poly( $\mu$ -caprolactone) nanofibers. <i>Enzyme and Microbial Technology</i> , 2015, 79-80, 8-18.	3.2	37
60	Fluorination effects on the thermodynamic, thermophysical and surface properties of ionic liquids. <i>Journal of Chemical Thermodynamics</i> , 2016, 97, 354-361.	2.0	37
61	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. <i>Food Research International</i> , 2017, 99, 123-132.	6.2	37
62	Effect of Processing on Cell Wall Polysaccharides of Green Table Olives. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2394-2401.	5.2	36
63	Selection and Optimization of Culture Medium for Exopolysaccharide Production by <i>Coriolus (Trametes) Versicolor</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2005, 21, 1499-1507.	3.6	34
64	Preparation and Characterization of Electrospun Mats Made of PET/Chitosan Hybrid Nanofibers. <i>Journal of Nanoscience and Nanotechnology</i> , 2009, 9, 3798-3804.	0.9	34
65	The effect of n vs. iso isomerization on the thermophysical properties of aromatic and non-aromatic ionic liquids. <i>Fluid Phase Equilibria</i> , 2016, 423, 190-202.	2.5	34
66	Effect of composition of commercial whey protein preparations upon gelation at various pH values. <i>Food Research International</i> , 2012, 48, 681-689.	6.2	31
67	Probiotic yogurt production under high pressure and the possible use of pressure as an on/off switch to stop/start fermentation. <i>Process Biochemistry</i> , 2015, 50, 906-911.	3.7	31
68	Physicochemical parameters, lipids stability, and volatiles profile of vacuum-packaged fresh Atlantic salmon ( <i>Salmo salar</i> ) loins preserved by hyperbaric storage at 10°C. <i>Food Research International</i> , 2020, 127, 108740.	6.2	31
69	Structural analysis of gellans produced by <i>Sphingomonas elodea</i> strains by electrospray tandem mass spectrometry. <i>Carbohydrate Polymers</i> , 2009, 77, 10-19.	10.2	30
70	A first study comparing preservation of a ready-to-eat soup under pressure (hyperbaric storage) at 25°C and 30°C with refrigeration. <i>Food Science and Nutrition</i> , 2015, 3, 467-474.	3.4	30
71	The influence of galactomannans with different amount of galactose side chains on the gelation of soy proteins at neutral pH. <i>Food Hydrocolloids</i> , 2013, 33, 349-360.	10.7	29
72	Manipulation of chemical composition and architecture of non-biodegradable poly(ethylene Terephthalate) and Engineering C, 2013, 33, 37-46.	7.3	29

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73	High pressure treatments largely avoid/revert decrease of cooked sorghum protein digestibility when applied before/after cooking. <i>LWT - Food Science and Technology</i> , 2011, 44, 1245-1249.	5.2	28
74	Influence of a cationic polysaccharide on starch functionality. <i>Carbohydrate Polymers</i> , 2016, 150, 369-377.	10.2	28
75	Quality of Fresh Atlantic Salmon ( <i>Salmo salar</i> ) Under Hyperbaric Storage at Low Temperature by Evaluation of Microbial and Physicochemical Quality Indicators. <i>Food and Bioprocess Technology</i> , 2019, 12, 1895-1906.	4.7	28
76	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , 2019, 99, 423-430.	5.2	27
77	Influence of Galactomannans with Different Molecular Weights on the Gelation of Whey Proteins at Neutral pH. <i>Biomacromolecules</i> , 2005, 6, 3291-3299.	5.4	26
78	Effect of sun-drying on microstructure and texture of S. Bartolomeu pears ( <i>Pyrus communis</i> L.). <i>European Food Research and Technology</i> , 2008, 226, 1545-1552.	3.3	26
79	Rheological behavior of thermoreversible $\hat{\text{I}}^{\text{2}}$ -carrageenan/nanosilica gels. <i>Journal of Colloid and Interface Science</i> , 2008, 320, 575-581.	9.4	26
80	Tailoring the surface properties and flexibility of starch-based films using oil and waxes recovered from potato chips byproducts. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 251-259.	7.5	26
81	Effect of galactomannans on the viscoelastic behaviour of pectin/calcium networks. <i>Polymer Gels and Networks</i> , 1996, 4, 65-83.	0.6	25
82	Processing conditions and characterization of novel electrospun poly (3-hydroxybutyrate-co-hydroxyvalerate)/chitosan blend fibers. <i>Materials Letters</i> , 2011, 65, 2216-2219.	2.6	25
83	Identification of oleuropein oligomers in olive pulp and pomace. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1495-1502.	3.5	24
84	Surface tensions of ionic liquids: Non-regular trend along the number of cyano groups. <i>Fluid Phase Equilibria</i> , 2016, 409, 458-465.	2.5	24
85	Effect of the Methylation and N $\hat{\text{a}}^{\text{H}}$ Acidic Group on the Physicochemical Properties of Imidazolium-Based Ionic Liquids. <i>Journal of Physical Chemistry B</i> , 2015, 119, 8781-8792.	2.6	23
86	Ripening-related changes in the cell walls of olive ( <i>Olea europaea</i> L.) pulp of two consecutive harvests. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 988-998.	3.5	22
87	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 29-36.	5.6	22
88	Enhanced control of <i>Bacillus subtilis</i> endospores development by hyperbaric storage at variable/uncontrolled room temperature compared to refrigeration. <i>Food Microbiology</i> , 2018, 74, 125-131.	4.2	21
89	Effects of ripening on microstructure and texture of $\hat{\text{a}}^{\text{e}}$ Ameixa $\hat{\text{d}}^{\text{e}}$ Elvas $\hat{\text{c}}$ candied plums. <i>Food Chemistry</i> , 2009, 115, 1094-1101.	8.2	20
90	Improvement of the refrigerated preservation technology by hyperbaric storage for raw fresh meat. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 969-977.	3.5	20

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91	Immobilization of trypsin onto poly(ethylene terephthalate)/poly(lactic acid) nonwoven nanofiber mats. <i>Biochemical Engineering Journal</i> , 2015, 104, 48-56.	3.6	19
92	Performance of raw bovine meat preservation by hyperbaric storage ( quasi energetically costless) compared to refrigeration. <i>Meat Science</i> , 2016, 121, 64-72.	5.5	19
93	Rheological Behavior of Food Gels. <i>Food Engineering Series</i> , 2007, , 339-401.	0.7	19
94	Effect of Gelatinization and Starch-Emulsifier Interactions on Aroma Release from Starch-Rich Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1976-1984.	5.2	18
95	Characterization of Requeijão and technological optimization of its manufacturing process. <i>Journal of Food Engineering</i> , 1996, 30, 363-376.	5.2	17
96	Effect of candying on microstructure and texture of plums ( <i>Prunus domestica</i> L.). <i>LWT - Food Science and Technology</i> , 2008, 41, 1776-1783.	5.2	17
97	Growth inhibition and inactivation of <i>Alicyclobacillus acidoterrestris</i> endospores in apple juice by hyperbaric storage at ambient temperature. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 232-236.	5.6	17
98	Hyperbaric storage at room like temperatures as a possible alternative to refrigeration: evolution and recent advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2078-2089.	10.3	17
99	Weak-gel formation in dispersions of silica particles in a matrix of a non-ionic polysaccharide: Structure and rheological characterization. <i>Carbohydrate Polymers</i> , 2010, 82, 1219-1227.	10.2	16
100	Preparation and Characterization of Chitosan/SiO <sub>2</sub> Composite Films. <i>Journal of Nanoscience and Nanotechnology</i> , 2010, 10, 2816-2825.	0.9	16
101	Hyperbaric storage at variable room temperature – a new preservation methodology for minced meat compared to refrigeration. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3276-3282.	3.5	16
102	Enhanced preservation of vacuum-packaged Atlantic salmon by hyperbaric storage at room temperature versus refrigeration. <i>Scientific Reports</i> , 2021, 11, 1668.	3.3	16
103	Critical evaluation of the functionality of soy protein isolates obtained from different raw materials. <i>European Food Research and Technology</i> , 2019, 245, 199-212.	3.3	15
104	Small strain viscoelastic behaviour of wheat gluten – pentosan mixtures. <i>European Food Research and Technology</i> , 2005, 221, 398-405.	3.3	14
105	Olive Pomace, a Source for Valuable Arabinan-Rich Pectic Polysaccharides. <i>Topics in Current Chemistry</i> , 2010, 294, 129-141.	4.0	14
106	Autolytic changes involving proteolytic enzymes on Atlantic salmon ( <i>Salmo salar</i> ) preserved by hyperbaric storage. <i>LWT - Food Science and Technology</i> , 2020, 118, 108755.	5.2	14
107	Physicochemical Changes of Air-Dried and Salt-Processed <i>Ulva rigida</i> over Storage Time. <i>Molecules</i> , 2019, 24, 2955.	3.8	13
108	A microbiological, physicochemical, and texture study during storage of yoghurt produced under isostatic pressure. <i>LWT - Food Science and Technology</i> , 2019, 110, 152-157.	5.2	13

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109	Preservation of raw watermelon juice up to one year by hyperbaric storage at room temperature. <i>LWT - Food Science and Technology</i> , 2020, 117, 108695.	5.2	12
110	Relevance of genipin networking on rheological, physical, and mechanical properties of starch-based formulations. <i>Carbohydrate Polymers</i> , 2021, 254, 117236.	10.2	12
111	Pressure dependent luminescence in titanium dioxide particles modified with europium ions. <i>Sensors and Actuators B: Chemical</i> , 2016, 234, 137-144.	7.8	10
112	Impact of pH on the high-pressure inactivation of microbial transglutaminase. <i>Food Research International</i> , 2019, 115, 73-82.	6.2	10
113	Potential nutritional and functional improvement of extruded breakfast cereals based on incorporation of fruit and vegetable by-products - A review. <i>Trends in Food Science and Technology</i> , 2022, 125, 136-153.	15.1	10
114	A Rheological Study of Wheat Starch-Water-soluble Pentosan Mixtures Under Hydrothermal Gelling Conditions. <i>Journal of Food Science</i> , 2002, 67, 3372-3380.	3.1	9
115	Changes in maize starch water sorption isotherms caused by high pressure. <i>International Journal of Food Science and Technology</i> , 2014, 49, 51-57.	2.7	9
116	Hyperbaric Storage of Vacuum-Packaged Fresh Atlantic Salmon ( <i>Salmo salar</i> ) Loins by Evaluation of Spoilage Microbiota and Inoculated Surrogate-Pathogenic Microorganisms. <i>Food Engineering Reviews</i> , 2021, 13, 651-659.	5.9	9
117	Linear viscoelastic behavior of chitosan films as influenced by changes in the biopolymer structure. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 2007, 45, 1907-1915.	2.1	8
118	Cofilin-1 Is a Mechanosensitive Regulator of Transcription. <i>Frontiers in Cell and Developmental Biology</i> , 2020, 8, 678.	3.7	8
119	Quality evolution of raw meat under hyperbaric storage “ Fatty acids, volatile organic compounds and lipid oxidation profiles. <i>Food Bioscience</i> , 2021, 42, 101108.	4.4	8
120	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation. <i>Food Chemistry</i> , 2022, 387, 132887.	8.2	8
121	Nutritional, Physicochemical, and Endogenous Enzyme Assessment of Raw Milk Preserved under Hyperbaric Storage at Variable Room Temperature. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 961-974.	2.7	8
122	Rheological characterization under shear of a fraction of polymer produced via fermentation of whey-related media by <i>Rahnella aquatilis</i> 1Most material reported in this paper was presented in poster form at GLUPORTwo-Second International Meeting of the Portuguese Carbohydrate Chemistry Group, and such communication received the Best Poster Award.1. <i>Carbohydrate Polymers</i> , 1998, 37, 1-6.	10.2	7
123	NMR metabolic composition profiling of high pressure pasteurized milk preserved by hyperbaric storage at room temperature. <i>Food Control</i> , 2022, 134, 108660.	5.5	7
124	Physical and mass transfer properties of electrospun É-polycaprolactone nanofiber membranes. <i>Process Biochemistry</i> , 2015, 50, 885-892.	3.7	6
125	Characterization of the physicochemical and thermal properties of unexplored starches with potential industrial uses from six Brazilian maize landraces. <i>Starch/Staerke</i> , 2013, 65, 938-946.	2.1	5
126	Effect of high pressure on cod ( <i>Gadus morhua</i> ) desalting. <i>High Pressure Research</i> , 2013, 33, 432-439.	1.2	5



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127	Effect of 300 and 500â€¦MPa pressure treatments on starchâ€™ water adsorption/desorption isotherms and hysteresis. High Pressure Research, 2014, 34, 452-459.	1.2	4
128	Hyperbaric Storage Effect on Enzyme Activity and Texture Characteristics of Raw Meat. Food Engineering Reviews, 2021, 13, 642-650.	5.9	4
129	Thermorheological complex behaviour of maltosyl-chitosan derivatives in aqueous solution. Reactive and Functional Polymers, 2012, 72, 657-666.	4.1	3
130	Nonthermal gelation of whey proteins induced by organic acids. Journal of Applied Polymer Science, 2017, 134, 45134.	2.6	3
131	The Combined Effect of Pressure and Temperature on Kefir Productionâ€™A Case Study of Food Fermentation in Unconventional Conditions. Foods, 2020, 9, 1133.	4.3	3
132	Role of Rheological Behavior in Sensory Assessment of Foods and Swallowing. Food Engineering Series, 2007, , 403-426.	0.7	3
133	Influence of wheat polysaccharides on the rheological properties of gluten and doughs. Special Publication - Royal Society of Chemistry, 0, , 503-506.	0.0	2
134	Swelling behavior of pectin/chitosan complex films. , 1996, 60, 279.		1