

# Viktorija Eisinaitė—

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/385395/publications.pdf>

Version: 2024-02-01

13  
papers

242  
citations

933447

10  
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1125743

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13  
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docs citations

13  
times ranked

284  
citing authors

#	ARTICLE	IF	CITATIONS
1	Food-grade double emulsions as effective fat replacers in meat systems. <i>Journal of Food Engineering</i> , 2017, 213, 54-59.	5.2	51
2	Preparation of stable food-grade double emulsions with a hybrid premix membrane emulsification system. <i>Food Chemistry</i> , 2016, 206, 59-66.	8.2	43
3	Tayloring W/O/W emulsion composition for effective encapsulation: The role of PGPR in water transfer-induced swelling. <i>Food Research International</i> , 2018, 106, 722-728.	6.2	40
4	Formulating protein-based beverages for the dysphagia diets of the elderly: viscosity, protein quality, <i>in vitro</i> digestion, and consumers acceptability. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3895-3901.	3.5	18
5	Designing multiple bioactives loaded emulsions for the formulations for diets of elderly. <i>Food and Function</i> , 2020, 11, 2195-2207.	4.6	17
6	Effects of Freeze-Dried Vegetable Products on the Technological Process and the Quality of Dry Fermented Sausages. <i>Journal of Food Science</i> , 2016, 81, C2175-82.	3.1	15
7	Freeze-drying of black chokeberry pomace extract-loaded double emulsions to obtain dispersible powders. <i>Journal of Food Science</i> , 2020, 85, 628-638.	3.1	14
8	Emulsification and gelation as a tool for iron encapsulation in food-grade systems. <i>LWT - Food Science and Technology</i> , 2021, 149, 111895.	5.2	13
9	Freeze-dried celery as an indirect source of nitrate in cold-smoked sausages: Effect on safety and color formation. <i>LWT - Food Science and Technology</i> , 2020, 129, 109586.	5.2	12
10	Development of a high-protein yoghurt-type product enriched with bioactive compounds for the elderly. <i>LWT - Food Science and Technology</i> , 2020, 131, 109820.	5.2	12
11	Effect of black chokeberry pomace extract incorporation on the physical and oxidative stability of water-in-oil-in-water emulsion. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4570-4577.	3.5	4
12	Characterisation of hydrogels and aerogels as carriers for sea buckthorn pomace extract. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4441-4450.	2.7	2
13	Oleogel formulation using lipophilic sea buckthorn extract isolated from pomace with supercritical CO <sub>2</sub> . <i>Journal of Texture Studies</i> , 2021, 52, 520-533.	2.5	1