

Viktorija Eisinaitė

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

242
citations

933447

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h-index

1125743

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13
all docs

13
docs citations

13
times ranked

284
citing authors

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