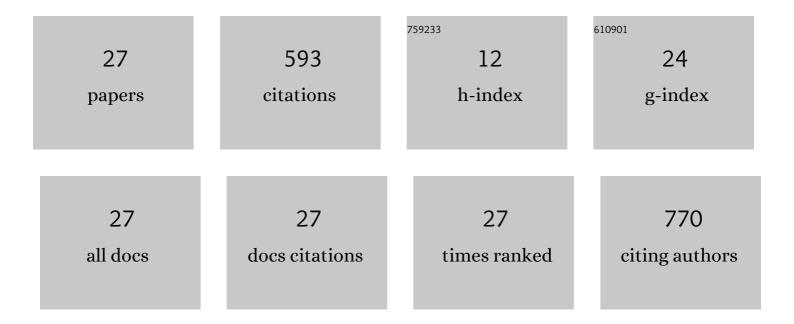
## Christelle Wisniewski

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Ultrasonic enhancement of waste activated sludge hydrolysis and volatile fatty acids accumulation at pH 10.0. Water Research, 2010, 44, 3329-3336.	11.3	144
2	Membrane bioreactor for treatment of pharmaceutical wastewater containing acetaminophen. Desalination, 2010, 250, 798-800.	8.2	66
3	Membrane bioreactor for water reuse. Desalination, 2007, 203, 15-19.	8.2	57
4	Micropollutant and Sludge Characterization for Modeling Sorption Equilibria. Environmental Science & Technology, 2010, 44, 1100-1106.	10.0	52
5	Use of a membrane bioreactor for denitrification of brine from an electrodialysis process. Desalination, 2002, 149, 331-336.	8.2	37
6	Rheological study of orange juices for a better knowledge of their suspended solids interactions at low and high concentration. Journal of Food Engineering, 2016, 174, 15-20.	5.2	30
7	Identification of relevant physicochemical characteristics for predicting fruit juices filterability. Separation and Purification Technology, 2015, 141, 59-67.	7.9	25
8	Membrane bioreactor for pharmaceutically active compounds removal: Effects of carbamazepine on mixed microbial communities implied in the treatment. Process Biochemistry, 2010, 45, 1826-1831.	3.7	24
9	Rheological properties of sMBR sludge under unsteady state conditions. Desalination, 2010, 250, 824-828.	8.2	22
10	Benefits of MBR in seafood wastewater treatment and water reuse: study case in Southern part of Thailand. Desalination, 2006, 200, 712-714.	8.2	18
11	Immersed membranes configuration for the microfiltration of fruit-based suspensions. Separation and Purification Technology, 2019, 216, 25-33.	7.9	16
12	Size-cartography of orange juices foulant particles: Contribution to a better control of fouling during microfiltration. Journal of Membrane Science, 2016, 509, 164-172.	8.2	15
13	Membrane bioreactor performances: comparison between continuous and sequencing systems. Desalination, 2006, 199, 319-321.	8.2	10
14	New prospects for immersed hollow-fiber membranes in fruit juices microfiltration: Case of grapefruit juice. Journal of Food Engineering, 2019, 246, 75-85.	5.2	10
15	Innovative non-destructive sorting technique for juicy stone fruits: textural properties of fresh mangos and purees. Food and Bioproducts Processing, 2020, 123, 188-198.	3.6	10
16	Role of dispersing and dispersed phases in the viscoelastic properties and the flow behavior of fruit juices during concentration operation: Case of orange juice. Food and Bioproducts Processing, 2021, 126, 121-129.	3.6	9
17	Impact of ripening on the physical properties of mango purees and application of simultaneous rheometry and in situ FTIR spectroscopy for rapid identification of biochemical and rheological changes. Journal of Food Engineering, 2021, 300, 110507.	5.2	8
18	Membrane bioreactor performances: effluent quality ofcontinuous and sequencing systems for water reuse. Desalination, 2007, 204, 39-45.	8.2	7

#	Article	IF	CITATIONS
19	Respirometric needs of heterotrophic populations developed in an immersed membrane bioreactor working in sequenced aeration. Biochemical Engineering Journal, 2002, 11, 2-12.	3.6	5
20	The role of the nature and composition of solutions/suspensions in fouling of plane organic membranes in frontal filtration: Application to water and wastewater clarification. Desalination, 2006, 191, 71-78.	8.2	5
21	Viscoelastic behavior and fouling propensity of concentrated suspended particles of orange juice with defined size distributions: Towards a better control of the deposit layer properties during microfiltration. LWT - Food Science and Technology, 2022, 153, 112473.	5.2	5
22	Sequenced aeration in a membrane bioreactor: Specific nitrogen removal rates. Canadian Journal of Chemical Engineering, 2002, 80, 386-392.	1.7	4
23	An environmental application of functionalized chitosan: enhancement of the separation of the solid and liquid fractions of digestate from anaerobic digestion. Pure and Applied Chemistry, 2016, 88, 1155-1166.	1.9	4
24	Organotins' fate in lagoon sewage system: dealkylation and sludge sorption/desorption. Environmental Science and Pollution Research, 2016, 23, 22832-22842.	5.3	4
25	A contribution to the understanding of micro-pollutant sorption mechanisms in wastewater biological processes: case of the tributyltin. Environmental Technology (United Kingdom), 2012, 33, 2229-2233.	2.2	3
26	An innovative lab-scale strategy for the evaluation of Grape Processing Residues (GPR) filterability: Application to GPR valorization by ultrafiltration. Innovative Food Science and Emerging Technologies, 2017, 41, 314-322.	5.6	3
27	Tributyltin in Wastewater: Influence on the Performance of Suspended Growth Biological Processes. Water (Switzerland), 2022, 14, 1483.	2.7	0