

Catherine Barry-Ryan

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.

59
papers

3,996
citations

31
h-index

60
g-index

60
ext. papers

4,353
ext. citations

5.4
avg, IF

5.36
L-index

#	Paper	IF	Citations
59	Exploring Attitudes and Reactions to Unfamiliar Food Pairings: An Examination of the Underlying Motivations and the Impact of Culinary Education. <i>Journal of Culinary Science and Technology</i> , 2021 , 19, 115-137	0.8	7
58	The Consumption of Healthy Grains 2020 , 227-249		
57	Impact of cold plasma processing on major peanut allergens. <i>Scientific Reports</i> , 2020 , 10, 17038	4.9	10
56	Valorization of fish by-products: rheological, textural and microstructural properties of mackerel skin gelatins. <i>Journal of Material Cycles and Waste Management</i> , 2017 , 19, 180-191	3.4	17
55	Effect of pulse flours on the physiochemical characteristics and sensory acceptance of baked crackers. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1155-1163	3.8	31
54	Quality Markers of Functional Tomato Juice with Added Apple Phenolic Antioxidants. <i>Beverages</i> , 2016 , 2, 4	3.4	6
53	Effect of olive mill wastewater phenolic extract, whey protein isolate and xanthan gum on the behaviour of olive O/W emulsions using response surface methodology. <i>Food Hydrocolloids</i> , 2016 , 61, 66-76	10.6	35
52	Physical and oxidative stability of functional olive oil-in-water emulsions formulated using olive mill wastewater biophenols and whey proteins. <i>Food and Function</i> , 2016 , 7, 227-38	6.1	28
51	Apple peel flavonoids as natural antioxidants for vegetable juice applications. <i>European Food Research and Technology</i> , 2016 , 242, 1459-1469	3.4	10
50	Characterization of Blue Whiting Skin Gelatines Extracted After Pretreatment with Different Organic Acids. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 546-555	1.6	6
49	Simultaneous determination of sulphoraphane and sulphoraphane nitrile in Brassica vegetables using ultra-performance liquid chromatography with tandem mass spectrometry. <i>Phytochemical Analysis</i> , 2014 , 25, 141-6	3.4	6
48	Structure elucidation of ACE-inhibitory and antithrombotic peptides isolated from mackerel skin gelatine hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1663-71	4.3	31
47	Development of a Novel Functional Soup Rich in Bioactive Sulforaphane Using Broccoli (<i>Brassica oleracea</i> L. ssp. <i>italica</i>) Florets and Byproducts. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1310-1321	5.1	23
46	Sensory and chemical interactions of food pairings (basmati rice, bacon and extra virgin olive oil) with banana. <i>Food Research International</i> , 2013 , 54, 569-577	7	17
45	Comparison between gelatines extracted from mackerel and blue whiting bones after different pre-treatments. <i>Food Chemistry</i> , 2013 , 139, 347-54	8.5	35
44	Effect of delactosed whey permeate treatment on physico-chemical, sensorial, nutritional and microbial properties of whole tomatoes during postharvest storage. <i>LWT - Food Science and Technology</i> , 2013 , 51, 367-374	5.4	17
43	The impact of delactosed whey permeate treatment on shelf-life and antioxidant contents of strawberries. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1430-1438	3.8	10

42	Optimization of ultrasound assisted extraction of antioxidant compounds from marjoram (<i>Origanum majorana</i> L.) using response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 582-90	8.9	193
41	Evaluation and identification of markers of damage in mushrooms (<i>Agaricus bisporus</i>) postharvest using a GC/MS metabolic profiling approach. <i>Metabolomics</i> , 2012 , 8, 120-132	4.7	22
40	Essential Oils for the Treatment of Fruit and Vegetables 2012 , 225-246		2
39	Quality and Nutritional Status of Fresh-Cut Tomato as Affected by Spraying of Delactosed Whey Permeate Compared to Industrial Washing Treatment. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3103-3114	5.4	21
38	EXTENDING THE SHELF LIFE OF FRESH-CUT TOMATO USING BY-PRODUCT FROM CHEESE INDUSTRY. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 141-151	2.1	8
37	The effect of delactosed whey permeate on phytochemical content of canned tomatoes. <i>Food Chemistry</i> , 2012 , 134, 2249-56	8.5	5
36	Optimization of application of delactosed whey permeate treatment to extend the shelf life of fresh-cut tomato using response surface methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2377-85	5.7	11
35	The antioxidant properties of whey permeate treated fresh-cut tomatoes. <i>Food Chemistry</i> , 2011 , 124, 1451-1457	8.5	17
34	Application of principal component and hierarchical cluster analysis to classify different spices based on in vitro antioxidant activity and individual polyphenolic antioxidant compounds. <i>Journal of Functional Foods</i> , 2011 , 3, 179-189	5.1	52
33	A study of the physicochemical and sensory properties of organic and conventional potatoes (<i>Solanum tuberosum</i>) before and after baking. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 475-481	3.8	16
32	Application of response surface methodology to optimize pressurized liquid extraction of antioxidant compounds from sage (<i>Salvia officinalis</i> L.), basil (<i>Ocimum basilicum</i> L.) and thyme (<i>Thymus vulgaris</i> L.). <i>Food and Function</i> , 2010 , 1, 269-77	6.1	20
31	Use of Fourier transform infrared spectroscopy and chemometric data analysis to evaluate damage and age in mushrooms (<i>Agaricus bisporus</i>) grown in Ireland. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7770-6	5.7	35
30	Characterization of phenolic composition in Lamiaceae spices by LC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10576-81	5.7	275
29	Effect of drying method on the antioxidant capacity of six Lamiaceae herbs. <i>Food Chemistry</i> , 2010 , 123, 85-91	8.5	179
28	Antimicrobial activity of plant essential oils using food model media: efficacy, synergistic potential and interactions with food components. <i>Food Microbiology</i> , 2009 , 26, 142-50	6	348
27	Modelling browning and brown spotting of mushrooms (<i>Agaricus bisporus</i>) stored in controlled environmental conditions using image analysis. <i>Journal of Food Engineering</i> , 2009 , 91, 280-286	6	28
26	Identification of volatile quality markers of ready-to-use lettuce and cabbage. <i>Food Research International</i> , 2009 , 42, 1077-1086	7	37
25	Impact of plant essential oils on microbiological, organoleptic and quality markers of minimally processed vegetables. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 195-202	6.8	73

24	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 590-600	6.8	42
23	The antimicrobial efficacy of plant essential oil combinations and interactions with food ingredients. <i>International Journal of Food Microbiology</i> , 2008 , 124, 91-7	5.8	55 ⁸
22	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2008 , 48, 431-442	6.2	33
21	Assessing the effect of product variability on the management of the quality of mushrooms (<i>Agaricus bisporus</i>). <i>Postharvest Biology and Technology</i> , 2008 , 49, 247-254	6.2	32
20	Green tea extract as a natural antioxidant to extend the shelf-life of fresh-cut lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 593-603	6.8	85
19	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 37-48	6.8	49
18	Efficacy of plant essential oils against foodborne pathogens and spoilage bacteria associated with ready-to-eat vegetables: antimicrobial and sensory screening. <i>Journal of Food Protection</i> , 2008 , 71, 1846-54	2.5	92
17	Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. <i>Journal of Food Engineering</i> , 2007 , 79, 1196-1206	6	71
16	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 210-218	15.3	139
15	Extending and measuring the quality of fresh-cut fruit and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 373-386	15.3	65 ⁰
14	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2007 , 45, 97-107	6.2	41
13	Simultaneous modelling of the thermal degradation kinetics of pectin methylesterase in lettuce (<i>Lactuca sativa</i> L.) and carrot (<i>Daucus carota</i> L.) extracts: analysis of seasonal variation and tissue type. <i>Bioscience, Biotechnology and Biochemistry</i> , 2007 , 71, 2383-92	2.1	3
12	Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. <i>Journal of Food Engineering</i> , 2006 , 77, 1069-1077	6	53
11	Effect of ozone and calcium lactate treatments on browning and texture properties of fresh-cut lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2179-2188	4.3	78
10	Whey permeate as a bio-preservative for shelf life maintenance of fresh-cut vegetables. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 112-123	6.8	49
9	Effect of heat shock on browning-related enzymes in minimally processed iceberg lettuce and crude extracts. <i>Bioscience, Biotechnology and Biochemistry</i> , 2005 , 69, 1677-85	2.1	28
8	Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. <i>Food Research International</i> , 2005 , 38, 729-740	7	55
7	Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: quality and nutritional parameters. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2260-2268	4.3	47

6	Treatments and Techniques to Minimise the Postharvest Losses of Perishable Food Crops 2004 , 95-133		6
5	Effects of peeling methods on the quality of ready-to-use carrot slices. <i>International Journal of Food Science and Technology</i> , 2000 , 35, 243-254	3.8	44
4	Quality of Shredded Carrots as Affected by Packaging Film and Storage Temperature. <i>Journal of Food Science</i> , 2000 , 65, 726-730	3.4	67
3	Ascorbic Acid Retention in Shredded Iceberg Lettuce as Affected by Minimal Processing. <i>Journal of Food Science</i> , 1999 , 64, 498-500	3.4	60
2	Quality and Shelf-life of Fresh Cut Carrot Slices as Affected by Slicing Method. <i>Journal of Food Science</i> , 1998 , 63, 851-856	3.4	83
1	The Use of Mild Heat Treatment for Fruit and Vegetable Processing 347-363		