

Rui M Rodrigues

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.

27
papers

782
citations

13
h-index

27
g-index

28
ext. papers

968
ext. citations

8
avg, IF

4.37
L-index

#	Paper	IF	Citations
27	Future food proteins—trends and perspectives 2022 , 267-285		0
26	The role of emergent processing technologies in tailoring plant protein functionality: New insights. <i>Trends in Food Science and Technology</i> , 2021 , 113, 219-231	15.3	12
25	Ohmic heating as a new tool for protein scaffold engineering. <i>Materials Science and Engineering C</i> , 2021 , 120, 111784	8.3	2
24	Effects of electric fields and electromagnetic wave on food structure and functionality 2021 , 95-113		1
23	Ohmic Heating—An Emergent Technology in Innovative Food Processing 2021 , 107-123		0
22	Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111710	5.4	5
21	Unraveling the nature of ohmic heating effects in structural aspects of whey proteins —The impact of electrical and electrochemical effects. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 74, 102831	6.8	3
20	Effects of ohmic heating on the immunoreactivity of β -lactoglobulin - a relationship towards structural aspects. <i>Food and Function</i> , 2020 , 11, 4002-4013	6.1	13
19	Ohmic heating as an innovative approach for the production of keratin films. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 671-680	7.9	8
18	Influence of moderate electric fields in β -lactoglobulin thermal unfolding and interactions. <i>Food Chemistry</i> , 2020 , 304, 125442	8.5	20
17	Electrosprayed whey protein-based nanocapsules for β -carotene encapsulation. <i>Food Chemistry</i> , 2020 , 314, 126157	8.5	19
16	Effects of moderate electric fields on cold-set gelation of whey proteins —From molecular interactions to functional properties. <i>Food Hydrocolloids</i> , 2020 , 101, 105505	10.6	16
15	Electric field effects on proteins - Novel perspectives on food and potential health implications. <i>Food Research International</i> , 2020 , 137, 109709	7	13
14	Multi-step thermally induced transitions of β -lactoglobulin —An in situ spectroscopy approach. <i>International Dairy Journal</i> , 2020 , 100, 104562	3.5	3
13	Nanostructures of whey proteins for encapsulation of food ingredients 2019 , 69-100		2
12	Ohmic heating for preservation, transformation, and extraction 2019 , 159-191		1
11	Electric field effects on β -lactoglobulin thermal unfolding as a function of pH —Impact on protein functionality. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 52, 1-7	6.8	24

10	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018 , 254, 325-339	11	83
9	Electric Field Processing: Novel Perspectives on Allergenicity of Milk Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11227-11233	5.7	10
8	Electrotechnologies applied to microalgal biotechnology [Applications, techniques and future trends. <i>Renewable and Sustainable Energy Reviews</i> , 2018 , 94, 656-668	16.2	46
7	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1377-1393	11.5	72
6	Development of iron-rich whey protein hydrogels following application of ohmic heating - Effects of moderate electric fields. <i>Food Research International</i> , 2017 , 99, 435-443	7	25
5	Production of Whey Protein-Based Aggregates Under Ohmic Heating. <i>Food and Bioprocess Technology</i> , 2016 , 9, 576-587	5.1	45
4	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. <i>LWT - Food Science and Technology</i> , 2016 , 74, 493-503	5.4	60
3	Antimicrobial nanostructured starch based films for packaging. <i>Carbohydrate Polymers</i> , 2015 , 129, 127-340.3	10.3	180
2	Influence of moderate electric fields on gelation of whey protein isolate. <i>Food Hydrocolloids</i> , 2015 , 43, 329-339	10.6	64
1	Physical effects upon whey protein aggregation for nano-coating production. <i>Food Research International</i> , 2014 , 66, 344-355	7	55