Kirk D Dolan

List of Publications by Year
in descending order

49 papers	1,314 citations	471509 17 h-index	361022 35 g-index
52 all docs	52 docs citations	52 times ranked	1624 citing authors

#	Article	IF	Citations
1	Micromeritic, thermal, dielectric, and microstructural properties of legume ingredients: A review. , 2022, 4, e123.		10
2	Modeling inactivation kinetics for Enterococcus faecium on the surface of peanuts during convective dry roasting. Food Research International, 2021, 150, 110766.	6.2	1
3	Modeling the Effects of Product Temperature, Product Moisture, and Process Humidity on Thermal Inactivation of Salmonella in Pistachios during Hot-Air Heating. Journal of Food Protection, 2021, 84, 47-57.	1.7	3
4	Effect of modified atmosphere packaging (MAP) and NatureSealÂ® treatment on the physico-chemical, microbiological, and sensory quality of fresh-cut dâ€™Anjou pears. Food Packaging and Shelf Life, 2020, 23, 100454.	7.5	17
5	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part II â€“ assessment of partition, diffusion and convective mass transfer coefficients. Food Packaging and Shelf Life, 2020, 25, 100543.	7.5	0
6	Inverse estimation of fluid-to-particle heat transfer coefficient in aseptic processing of particulate foods. Biosystems Engineering, 2020, 198, 210-222.	4.3	8
7	Development and quality evaluation of bananaâ€riceâ€bean porridge as weaning food for older infants and young children. , 2020, 2, e41.		5
8	Reduced retort processing time improves canning quality of fastâ€cooking dry beans (<scp>Phaseolus vulgaris</scp> L.). Journal of the Science of Food and Agriculture, 2020, 100, 3995-4004.	3.5	9
9	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Reparameterization of the Arrhenius equation. Food Control, 2020, 113, 107208.	5.5	4
10	Factors influencing estimation of thermal inactivation parameters in low-moisture foods using a test cell. Journal of Food Engineering, 2019, 262, 100-108.	5.2	5
11	Construction of A New Doseâ€“Response Model for Staphylococcus aureus Considering Growth and Decay Kinetics on Skin. Pathogens, 2019, 8, 253.	2.8	16
12	Control of hydrolytic degradation of Poly(lactic acid) by incorporation of chain extender: From bulk to surface erosion. Polymer Testing, 2018, 67, 190-196.	4.8	43
13	Effect of pectinolytic and cellulytic enzymes on the physical, chemical, and antioxidant properties of blueberry (Vaccinium corymbosum L.) juice. LWT - Food Science and Technology, 2018, 92, 127-132.	5.2	43
14	Chemical recycling of poly(lactic acid) by water-ethanol solutions. Polymer Degradation and Stability, 2018, 149, 28-38.	5.8	44
15	Migration of antioxidants from polylactic acid films: A parameter estimation approach and an overview of the current mass transfer models. Food Research International, 2018, 103, 515-528.	6.2	29
16	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part I â€“ A model including convective mass transfer coefficient. Food Research International, 2018, 105, 920-929.	6.2	7
17	Impact of Process Temperature, Humidity, and Initial Product Moisture on Thermal Inactivation of Salmonella Enteritidis PT 30 on Pistachios during Hot-Air Heating. Journal of Food Protection, 2018, 81, 1351-1356.	1.7	14
18	Estimation of kinetic parameters of anthocyanins and color degradation in vitamin C fortified cranberry juice during storage. Food Research International, 2017, 94, 29-35.	6.2	17

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19	Rapid Inverse Method to Measure Thermal Diffusivity of Lowâ€Moisture Foods. Journal of Food Science, 2017, 82, 420-428.	3.1	18
20	Pasting properties of pectin coated iron-folate fortified basmati rice. Journal of Food Processing and Preservation, 2017, 41, e13157.	2.0	5
21	Inverse method to estimate anthocyanin degradation kinetic parameters in cherry pomace during non-isothermal heating. Journal of Food Engineering, 2017, 198, 54-62.	5.2	14
22	Use of Scaled Sensitivity Coefficient Relations for Intrinsic Verification of Numerical Codes and Parameter Estimation for Heat Conduction. Journal of Verification, Validation and Uncertainty Quantification, 2017, 2, .	0.4	6
23	Modeling the Effect of Temperature and Water Activity on the Thermal Resistance of Salmonella Enteritidis PT 30 in Wheat Flour. Journal of Food Protection, 2016, 79, 2058-2065.	1.7	72
24	Gallic acid as a protective antioxidant against anthocyanin degradation and color loss in vitamin-C fortified cranberry juice. Food Chemistry, 2016, 210, 422-427.	8.2	59
25	A novel instrument for rapid measurement of temperature-dependent thermal properties of conduction-heated food up to 140ÂÂ°C. Journal of Food Engineering, 2016, 191, 19-27.	5.2	14
26	Effect of steamable bag microwaving versus traditional cooking methods on nutritional preservation and physical properties of frozen vegetables: A case study on broccoli (Brassica oleracea). Innovative Food Science and Emerging Technologies, 2015, 31, 116-122.	5.6	26
27	Construction of a parsimonious kinetic model to capture microbial dynamics via parameter estimation. Inverse Problems in Science and Engineering, 2014, 22, 309-324.	1.2	2
28	Inverse method to sequentially estimate temperature-dependent thermal conductivity of cherry pomace during nonisothermal heating. Journal of Food Engineering, 2014, 127, 16-23.	5.2	31
29	Effect of lowâ€energy Xâ€ray irradiation on physical, chemical, textural and sensory properties of Dates. International Journal of Food Science and Technology, 2013, 48, 1453-1459.	2.7	14
30	Total phenolics, antioxidant activity, and functional properties of â€˜Tommy Atkinsâ€™ mango peel and kernel as affected by drying methods. Food Chemistry, 2013, 141, 2649-2655.	8.2	195
31	Effect of amylose content on estimated kinetic parameters for a starch viscosity model. Journal of Food Engineering, 2013, 114, 75-82.	5.2	9
32	Simultaneous and sequential estimation of kinetic parameters in a starch viscosity model. Journal of Food Engineering, 2013, 114, 313-322.	5.2	14
33	Parameter Estimation in Food Science. Annual Review of Food Science and Technology, 2013, 4, 401-422.	9.9	68
34	Effect of nonâ€isothermal processing and moisture content on the anthocyanin degradation and colour kinetics of cherry pomace. International Journal of Food Science and Technology, 2013, 48, 992-998.	2.7	8
35	EFFECT OF FILL LEVEL IN MIXER VISCOMETRY. Journal of Texture Studies, 2012, 43, 319-325.	2.5	3
36	Modeling the effects of initial nitrogen content and temperature on fermentation kinetics of hard cider. Journal of Food Engineering, 2012, 109, 588-596.	5.2	21

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37	AVERAGE SHEAR RATE IN A TWINâ€SCREW EXTRUDER AS A FUNCTION OF DEGREE OF FILL, FLOW BEHAVIOR INDEX, SCREW SPEED AND SCREW CONFIGURATION. Journal of Food Process Engineering, 2011, 34, 961-982.	2.9	21
38	BOOTSTRAP CONFIDENCE INTERVALS FOR THE KINETIC PARAMETERS OF DEGRADATION OF ANTHOCYANINS IN GRAPE POMACE. Journal of Food Process Engineering, 2011, 34, 1220-1233.	2.9	28
39	Effects of Spray Drying on Antioxidant Capacity and Anthocyanidin Content of Blueberry Byâ€Products. Journal of Food Science, 2011, 76, H156-64.	3.1	36
40	The Effect of Low-dose X-ray Irradiation on the Quality of Fresh-cut Asparagus in Microwaveable Vacuum Skin Packs. Hortscience: A Publication of the American Society for Hortcultural Science, 2011, 46, 64-69.	1.0	3
41	Professor James V. Beck on his 80th birthday. International Journal of Heat and Mass Transfer, 2010, 53, 2581-2582.	4.8	0
42	Optimization of inverse algorithm for estimating the optical properties of biological materials using spatially-resolved diffuse reflectance. Inverse Problems in Science and Engineering, 2010, 18, 853-872.	1.2	31
43	Dietary Supplementation with Watermelon Pomace Juice Enhances Arginine Availability and Ameliorates the Metabolic Syndrome in Zucker Diabetic Fatty Rats ,. Journal of Nutrition, 2007, 137, 2680-2685.	2.9	175
44	USE OF THE SHEAR PRESS FOR PROCESS DEVELOPMENT OF SUGAR-COATED BEANS. Journal of Food Processing and Preservation, 2006, 30, 449-457.	2.0	3
45	Effect of Extruding Wheat Flour at Lower Temperatures on Physical Attributes of Extrudates and on Thiamin Loss When Using Carbon Dioxide Gas as a Puffing Agent. Cereal Chemistry, 2005, 82, 305-313.	2.2	17
46	LUBRICITY INDEX OF MAYONNAISE. Journal of Texture Studies, 2003, 34, 41-52.	2.5	6
47	Estimation of Kinetic Parameters for Nonisothermal Food Processes. Journal of Food Science, 2003, 68, 728-741.	3.1	77
48	Optimization of Oxidation Steps Used in Fluorometric Determination of Thiamin in Soft Wheat Flour. Cereal Chemistry, 2003, 80, 238-240.	2.2	7
49	MODELING RHEOLOGICAL BEHAVIOR OF GELATINIZING STARCH SOLUTIONS USING MIXER VISCOMETRY DATA. Journal of Texture Studies, 1990, 21, 265-294.	2.5	49