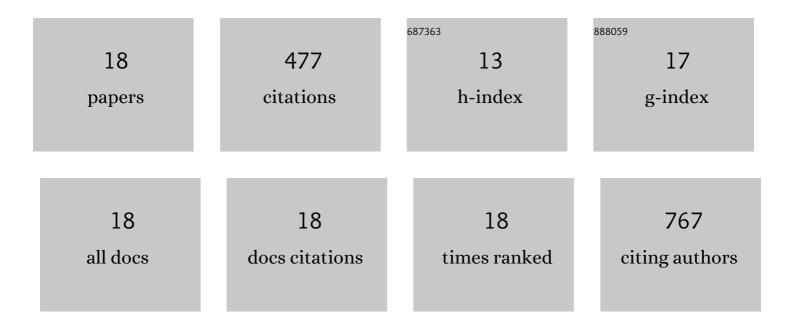
Francesca Bot

List of Publications by Year in descending order

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FRANCESCA ROT

#	Article	IF	CITATIONS
1	Nanoemulsion preparation by combining high pressure homogenization and high power ultrasound at low energy densities. Food Research International, 2016, 83, 25-30.	6.2	69
2	Effect of ultrasound treatment, oil addition and storage time on lycopene stability and in vitro bioaccessibility of tomato pulp. Food Chemistry, 2015, 172, 685-691.	8.2	58
3	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. Food Chemistry, 2018, 240, 415-421.	8.2	53
4	Inter-relationships between composition, physicochemical properties and functionality of lecithin ingredients. Trends in Food Science and Technology, 2021, 111, 261-270.	15.1	46
5	Study on high pressure homogenization and high power ultrasound effectiveness in inhibiting polyphenoloxidase activity in apple juice. Journal of Food Engineering, 2018, 221, 70-76.	5.2	41
6	Efficient management of the water resource in the fresh-cut industry: Current status and perspectives. Trends in Food Science and Technology, 2015, 46, 286-294.	15.1	33
7	Effect of high pressure homogenization and high power ultrasound on some physical properties of tomato juices with different concentration levels. Journal of Food Engineering, 2017, 213, 10-17.	5.2	29
8	Power ultrasound decontamination of wastewater from fresh-cut lettuce washing for potential water recycling. Innovative Food Science and Emerging Technologies, 2015, 32, 121-126.	5.6	27
9	Nanoemulsions as delivery systems of hydrophobic silybin from silymarin extract: Effect of oil type on silybin solubility, inÂvitro bioaccessibility and stability. LWT - Food Science and Technology, 2015, 63, 77-84.	5.2	26
10	The influence of temperature on filtration performance and fouling during cold microfiltration of skim milk. Separation and Purification Technology, 2021, 262, 118256.	7.9	22
11	Use of Time-Resolved Fluorescence to Monitor Bioactive Compounds in Plant Based Foodstuffs. Biosensors, 2015, 5, 367-397.	4.7	21
12	Furan and 5-hydroxymethylfurfural removal from high- and low-moisture foods. LWT - Food Science and Technology, 2014, 56, 529-532.	5.2	15
13	Solubility enhancement of milk protein isolate by sodium caseinate addition: Comparison between wet- and dry-blending approaches. International Dairy Journal, 2020, 105, 104661.	3.0	15
14	Influence of pH adjustment on physicochemical properties of microfiltration retentates of skim milk and rehydration properties of resulting powders. International Dairy Journal, 2021, 116, 104953.	3.0	6
15	Use of timeâ€resolved spectroscopy as a method to monitor carotenoids present in tomato extract obtained using ultrasound treatment. Phytochemical Analysis, 2016, 27, 32-40.	2.4	5
16	Pilotâ€scale production and physicochemical characterisation of sprayâ€dried nanoparticulated whey protein powders. International Journal of Dairy Technology, 2021, 74, 581-591.	2.8	5
17	Treatment of Food Industry Wastewater With Ultrasound. , 2017, , 391-408.		3
18	Influence of Glycomacropeptide on Rehydration Characteristics of Micellar Casein Concentrate Powder. Foods, 2021, 10, 1960.	4.3	3