

Francesca Bot

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

477
citations

687363

13
h-index

888059

17
g-index

18
all docs

18
docs citations

18
times ranked

767
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoemulsion preparation by combining high pressure homogenization and high power ultrasound at low energy densities. <i>Food Research International</i> , 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. <i>Food Chemistry</i> , 2015, 172, 685-691.	8.2	58
3	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. <i>Food Chemistry</i> , 2018, 240, 415-421.	8.2	53
4	Inter-relationships between composition, physicochemical properties and functionality of lecithin ingredients. <i>Trends in Food Science and Technology</i> , 2021, 111, 261-270.	15.1	46
5	Study on high pressure homogenization and high power ultrasound effectiveness in inhibiting polyphenoxidase activity in apple juice. <i>Journal of Food Engineering</i> , 2018, 221, 70-76.	5.2	41
6	Efficient management of the water resource in the fresh-cut industry: Current status and perspectives. <i>Trends in Food Science and Technology</i> , 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. <i>Journal of Food Engineering</i> , 2017, 213, 10-17.	5.2	29
8	Power ultrasound decontamination of wastewater from fresh-cut lettuce washing for potential water recycling. <i>Innovative Food Science and Emerging Technologies</i> , 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, in vitro bioaccessibility and stability. <i>LWT - Food Science and Technology</i> , 2015, 63, 77-84.	5.2	26
10	The influence of temperature on filtration performance and fouling during cold microfiltration of skim milk. <i>Separation and Purification Technology</i> , 2021, 262, 118256.	7.9	22
11	Use of Time-Resolved Fluorescence to Monitor Bioactive Compounds in Plant Based Foodstuffs. <i>Biosensors</i> , 2015, 5, 367-397.	4.7	21
12	Furan and 5-hydroxymethylfurfural removal from high- and low-moisture foods. <i>LWT - Food Science and Technology</i> , 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. <i>International Dairy Journal</i> , 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. <i>International Dairy Journal</i> , 2021, 116, 104953.	3.0	6
15	Use of time-resolved spectroscopy as a method to monitor carotenoids present in tomato extract obtained using ultrasound treatment. <i>Phytochemical Analysis</i> , 2016, 27, 32-40.	2.4	5
16	Pilot-scale production and physicochemical characterisation of spray-dried nanoparticulated whey protein powders. <i>International Journal of Dairy Technology</i> , 2021, 74, 581-591.	2.8	5
17	Treatment of Food Industry Wastewater With Ultrasound. , 2017, , 391-408.		3
18	Influence of Glycomacropptide on Rehydration Characteristics of Micellar Casein Concentrate Powder. <i>Foods</i> , 2021, 10, 1960.	4.3	3