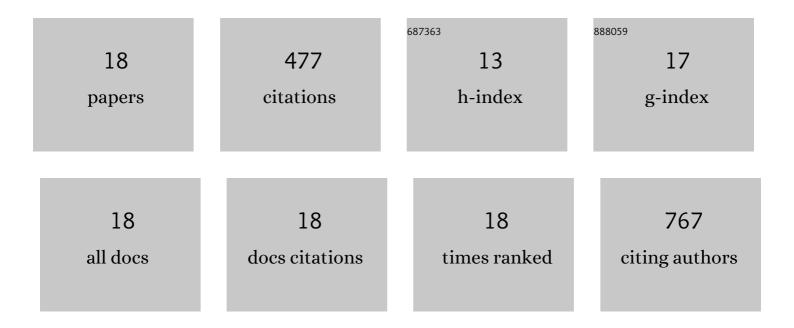
Francesca Bot

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	Inter-relationships between composition, physicochemical properties and functionality of lecithin ingredients. Trends in Food Science and Technology, 2021, 111, 261-270.	15.1	46
3	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
4	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
5	Influence of Glycomacropeptide on Rehydration Characteristics of Micellar Casein Concentrate Powder. Foods, 2021, 10, 1960.	4.3	3
6	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
7	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. Food Chemistry, 2018, 240, 415-421.	8.2	53
8	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
9	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
10	Treatment of Food Industry Wastewater With Ultrasound. , 2017, , 391-408.		3
11	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
12	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
13	Use of Time-Resolved Fluorescence to Monitor Bioactive Compounds in Plant Based Foodstuffs. Biosensors, 2015, 5, 367-397.	4.7	21
14	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
15	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
16	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
17	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
18	Furan and 5-hydroxymethylfurfural removal from high- and low-moisture foods. LWT - Food Science and Technology, 2014, 56, 529-532.	5.2	15