

# Jonathan O'Sullivan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5521461/publications.pdf>

Version: 2024-02-01

6  
papers

805  
citations

1477746

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1872312

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g-index

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6  
docs citations

6  
times ranked

929  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of ultrasound treatment on the structural, physical and emulsifying properties of animal and vegetable proteins. Food Hydrocolloids, 2016, 53, 141-154.	5.6	382
2	The effect of ultrasound treatment on the structural, physical and emulsifying properties of dairy proteins. Food Hydrocolloids, 2014, 42, 386-396.	5.6	150
3	Applications of ultrasound for the functional modification of proteins and nanoemulsion formation: A review. Food Hydrocolloids, 2017, 71, 299-310.	5.6	115
4	The effect of ultrasound upon the physicochemical and emulsifying properties of wheat and soy protein isolates. Journal of Cereal Science, 2016, 69, 77-84.	1.8	104
5	New insights into the mechanism of rehydration of milk protein concentrate powders determined by Broadband Acoustic Resonance Dissolution Spectroscopy (BARDS). Food Hydrocolloids, 2016, 61, 933-945.	5.6	34
6	Investigation of the fabrication and subsequent emulsifying capacity of potato protein isolate/κ-carrageenan electrostatic complexes. Food Hydrocolloids, 2017, 71, 282-289.	5.6	20