Jonathan O'Sullivan

List of Publications by Year in descending order

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1477746 1872312 6 805 6 6 citations h-index g-index papers 6 6 6 929 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Applications of ultrasound for the functional modification of proteins and nanoemulsion formation: A review. Food Hydrocolloids, 2017, 71, 299-310.	5.6	115
2	Investigation of the fabrication and subsequent emulsifying capacity of potato protein isolate/ l^2 -carrageenan electrostatic complexes. Food Hydrocolloids, 2017, 71, 282-289.	5.6	20
3	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
4	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
5	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
6	The effect of ultrasound treatment on the structural, physical andÂemulsifying properties of dairy proteins. Food Hydrocolloids, 2014, 42, 386-396.	5.6	150