

Dennis R Heldman

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

298
citations

840776

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28
docs citations

28
times ranked

289
citing authors

#	ARTICLE	IF	CITATIONS
1	Rheological Properties and Textural Attributes of Cooked Brown and White Rice During Gastric Digestion in Vivo. <i>Food Biophysics</i> , 2013, 8, 137-150.	3.0	42
2	Effect of Freezing Rate and Microwave Thawing on Texture and Microstructural Properties of Potato (<i>Solanum tuberosum</i>). <i>Journal of Food Science</i> , 2017, 82, 933-938.	3.1	26
3	Effectiveness of Rinse Water during In-Place Cleaning of Stainless Steel Pipe Lines. <i>Journal of Food Science</i> , 2015, 80, E1490-7.	3.1	23
4	Assessment of chicken breast meat quality after freeze/thaw abuse using magnetic resonance imaging techniques. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 844-853.	3.5	20
5	ANALYSIS OF KINETICS OF QUALITY CHANGE IN FROZEN FOODS. <i>Journal of Food Process Engineering</i> , 1982, 6, 179-200.	2.9	19
6	Effect of solvent addition sequence on lycopene extraction efficiency from membrane neutralized caustic peeled tomato waste. <i>Food Chemistry</i> , 2017, 215, 354-361.	8.2	16
7	The impact of clean-in-place parameters on rinse water effectiveness and efficiency. <i>Journal of Food Engineering</i> , 2018, 222, 276-283.	5.2	16
8	All Treatment Parameters Affect Environmental Surface Sanitation Efficacy, but Their Relative Importance Depends on the Microbial Target. <i>Applied and Environmental Microbiology</i> , 2020, 87, .	3.1	15
9	Modeling high protein liquid beverage fouling during pilot scale ultra-high temperature (UHT) processing. <i>Food and Bioproducts Processing</i> , 2017, 106, 43-52.	3.6	14
10	Molecular Understanding of Fouling Induction and Removal: Effect of the Interface Temperature on Milk Deposits. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 35506-35517.	8.0	14
11	Application of quartz crystal microbalance with dissipation (QCM-D) to study low-temperature adsorption and fouling of milk fractions on stainless steel. <i>Chemical Engineering Science</i> , 2022, 247, 117004.	3.8	12
12	Predicting the performance of direct contact membrane distillation (DCMD): Mathematical determination of appropriate tortuosity based on porosity. <i>Journal of Food Engineering</i> , 2021, 294, 110400.	5.2	11
13	A stepwise approach to predict the performance of forward osmosis operation: Effect of temperature and flow direction. <i>Desalination</i> , 2022, 538, 115889.	8.2	9
14	Identification of residual nano-scale foulant material on stainless steel using atomic force microscopy after clean in place. <i>Journal of Food Engineering</i> , 2017, 214, 236-244.	5.2	8
15	Prediction of Liquid Specific Heat Capacity of Food Lipids. <i>Journal of Food Science</i> , 2018, 83, 992-997.	3.1	8
16	A mathematical estimation of the structural parameter for prediction of Forward Osmosis (FO) performance. <i>Journal of Water Process Engineering</i> , 2021, 39, 101719.	5.6	7
17	Metabolomic Markers of Storage Temperature and Time in Pasteurized Milk. <i>Metabolites</i> , 2021, 11, 419.	2.9	7
18	Analysis of moisture diffusion mechanism in structured lipids using magnetic resonance imaging. <i>RSC Advances</i> , 2015, 5, 76904-76911.	3.6	5

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19	Evaluation of maximum wall shear stress from air impingement to remove food deposits from stainless steel surfaces. <i>Journal of Food Engineering</i> , 2022, 316, 110825.	5.2	5
20	Development of a structure-based model for moisture diffusion in multiphase lipid networks. <i>Journal of Food Engineering</i> , 2017, 214, 60-68.	5.2	4
21	Recent advances in thermophysical propertiesâ€™ measurements, prediction, and importance. <i>Current Opinion in Food Science</i> , 2018, 23, 142-148.	8.0	4
22	Effects of Structural Attributes and Phase Ratio on Moisture Diffusion in Crystallized Lipids. <i>Crystal Growth and Design</i> , 2017, 17, 4661-4669.	3.0	3
23	Comparison of flow characteristics in a benchâ€™scale system with commercialâ€™scale pipelines: Use of computational fluid dynamics (CFD). <i>Journal of Food Science</i> , 2021, 86, 3097-3108.	3.1	3
24	Influence of cleaning agent reuse on cleaning effectiveness. <i>Journal of Food Engineering</i> , 2022, 320, 110926.	5.2	3
25	Reverse Stability Kinetics of Meat Pigment Oxidation in Aqueous Extract from Fresh Beef. <i>Journal of Food Science</i> , 2017, 82, 2910-2914.	3.1	2
26	Sustainability of the food supply chain; energy, water and waste. , 2022, , 47-60.		2
27	Response to â€™On the Reverse Stability Kinetics of Meat Pigment Oxidation in Aqueous Extract from Fresh Beefâ€™. <i>Journal of Food Science</i> , 2018, 83, 881-882.	3.1	0