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List of Publications by Year in descending order

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91 papers	3,519 citations	126708 33 h-index	143772 57 g-index
94 all docs	94 docs citations	94 times ranked	4222 citing authors

#	Article	IF	Citations
1	The effects of sugars and sugar alcohols on the pasting and granular swelling of wheat starch. Food Hydrocolloids, 2022, 126, 107433.	5.6	19
2	Deliquescence of crystalline materials: mechanism and implications for foods. Current Opinion in Food Science, 2022, 46, 100865.	4.1	8
3	Effects of polyphenols on crystallization of amorphous sucrose lyophiles. Food Chemistry, 2021, 338, 128061.	4.2	2
4	The effects of commercially available sweeteners (sucrose and sucrose replacers) on wheat starch gelatinization and pasting, and cookie baking. Journal of Food Science, 2021, 86, 687-698.	1.5	11
5	Chemical stability and reaction kinetics of thiamine mononitrate in the aqueous phase of bread dough. Food Research International, 2021, 140, 110084.	2.9	5
6	Antioxidant Films from Cassava Starch/Gelatin Biocomposite Fortified with Quercetin and TBHQ and Their Applications in Food Models. Polymers, 2021, 13, 1117.	2.0	34
7	Effect of pH and concentration on the chemical stability and reaction kinetics of thiamine mononitrate and thiamine chloride hydrochloride in solution. BMC Chemistry, 2021, 15, 47.	1.6	6
8	Phase transitions of ascorbic acid and sodium ascorbate in a polymer matrix and effects on vitamin degradation. Journal of Food Process Engineering, 2020, 43, e13073.	1.5	8
9	RH-temperature stability diagram of Î±- and Î²-anhydrous and monohydrate lactose crystalline forms. Food Research International, 2020, 127, 108717.	2.9	15
10	Moisture sorption behaviors, water activity-temperature relationships, and physical stability traits of spices, herbs, and seasoning blends containing crystalline and amorphous ingredients. Food Research International, 2020, 136, 109608.	2.9	11
11	Amorphization of Thiamine Chloride Hydrochloride: Effects of Physical State and Polymer Type on the Chemical Stability of Thiamine in Solid Dispersions. International Journal of Molecular Sciences, 2020, 21, 5935.	1.8	8
12	Amorphization of Thiamine Mononitrate: A Study of Crystallization Inhibition and Chemical Stability of Thiamine in Thiamine Mononitrate Amorphous Solid Dispersions. International Journal of Molecular Sciences, 2020, 21, 9370.	1.8	2
13	Relative humidityâ€“temperature transition boundaries for anhydrous Î²â€caffeine and caffeine hydrate crystalline forms. Journal of Food Science, 2020, 85, 1815-1826.	1.5	5
14	Effects of Sugars and Sugar Alcohols on the Gelatinization Temperatures of Wheat, Potato, and Corn Starches. Foods, 2020, 9, 757.	1.9	13
15	Physical and Antioxidant Properties of Cassava Starchâ€“Carboxymethyl Cellulose Incorporated with Quercetin and TBHQ as Active Food Packaging. Polymers, 2020, 12, 366.	2.0	36
16	Effects of emulsifiers on the moisture sorption and crystallization of amorphous sucrose lyophiles. Food Chemistry: X, 2019, 3, 100050.	1.8	5
17	Determination of the Water Activities of Wines and Spirits. Food Analytical Methods, 2019, 12, 2753-2763.	1.3	4
18	RHâ€Temperature Stability Diagram of the Dihydrate, Î²â€Anhydrate, and Î±â€Anhydrate Forms of Crystalline Trehalose. Journal of Food Science, 2019, 84, 1465-1476.	1.5	7

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19	Starch gelatinization temperature in sugar and polyol solutions explained by hydrogen bond density. Food Hydrocolloids, 2019, 94, 371-380.	5.6	45
20	Effects of Controlled Relative Humidity Storage on Moisture Sorption and Amylopectin Retrogradation in Gelatinized Starch Lyophiles. Journal of Food Science, 2019, 84, 507-523.	1.5	9
21	Optimizing the Quality of Food Powder Products: The Challenges of Moisture-Mediated Phase Transformations. Annual Review of Food Science and Technology, 2019, 10, 457-478.	5.1	5
22	Degradation of Lâ€Ascorbic Acid in the Amorphous Solid State. Journal of Food Science, 2018, 83, 670-681.	1.5	10
23	Effects of Monoâ€, Diâ€, and Triâ€Saccharides on the Stability and Crystallization of Amorphous Sucrose. Journal of Food Science, 2018, 83, 2827-2839.	1.5	14
24	Effects of sugars and sugar alcohols on the gelatinization temperature of wheat starch. Food Hydrocolloids, 2018, 84, 593-607.	5.6	52
25	Chemical stability and reaction kinetics of two thiamine salts (thiamine mononitrate and thiamine) Tj ETQq1 1 0.784314 rgBT /Overlo	2.9	26
26	RH-temperature phase diagrams of hydrate forming deliquescent crystalline ingredients. Food Chemistry, 2017, 236, 21-31.	4.2	15
27	Dataset of water activity measurements of alcohol:water solutions using a Tunable Diode Laser. Data in Brief, 2017, 12, 364-369.	0.5	19
28	Moistureâ€Mediated Interactions Between Amorphous Maltodextrins and Crystalline Fructose. Journal of Food Science, 2017, 82, 1142-1156.	1.5	8
29	Amorphization of thiamine chloride hydrochloride: A study of the crystallization inhibitor properties of different polymers in thiamine chloride hydrochloride amorphous solid dispersions. Food Research International, 2017, 99, 363-374.	2.9	9
30	Effects of Chloride and Sulfate Salts on the Inhibition or Promotion of Sucrose Crystallization in Initially Amorphous Sucroseâ€“Salt Blends. Journal of Agricultural and Food Chemistry, 2017, 65, 11259-11272.	2.4	7
31	Moisture and Total Solids Analysis. Food Science Text Series, 2017, , 257-286.	0.3	22
32	Comparison of methods for determining the deliquescence points of single crystalline ingredients and blends. Food Chemistry, 2016, 195, 29-38.	4.2	25
33	Heat transport model for the deliquescence kinetics of crystalline ingredients and mixtures. Journal of Food Engineering, 2016, 169, 298-308.	2.7	4
34	Common-ion effects on the deliquescence lowering of crystalline ingredient blends. Food Chemistry, 2016, 195, 2-10.	4.2	19
35	Movement of Salmonella serovar Typhimurium and E. coli O157:H7 to Ripe Tomato Fruit Following Various Routes of Contamination. Microorganisms, 2015, 3, 809-825.	1.6	19
36	Effect of Temperature and Initial Moisture Content on the Chemical Stability and Color Change of Various Forms of Vitamin C. International Journal of Food Properties, 2015, 18, 862-879.	1.3	15

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37	Phase Behavior of Resveratrol Solid Dispersions Upon Addition to Aqueous media. Pharmaceutical Research, 2015, 32, 3324-3337.	1.7	24
38	Physical stability of l -ascorbic acid amorphous solid dispersions in different polymers: A study of polymer crystallization inhibitor properties. Food Research International, 2015, 76, 867-877.	2.9	23
39	Waterâ€“solid interactions in amorphous maltodextrin-crystalline sucrose binary mixtures. Pharmaceutical Development and Technology, 2014, 19, 247-256.	1.1	17
40	The physical and chemical stability of amorphous (â˜)-epi-gallocatechin gallate: Effects of water vapor sorption and storage temperature. Food Research International, 2014, 58, 112-123.	2.9	9
41	In-situ fluorescent immunomagnetic multiplex detection of foodborne pathogens in very low numbers. Biosensors and Bioelectronics, 2014, 57, 143-148.	5.3	70
42	Waterâ€“solid interactions between amorphous maltodextrins and crystalline sodium chloride. Food Chemistry, 2014, 144, 26-35.	4.2	24
43	Nano/Micro and Spectroscopic Approaches to Food Pathogen Detection. Annual Review of Analytical Chemistry, 2014, 7, 65-88.	2.8	42
44	Curcumin amorphous solid dispersions: the influence of intra and intermolecular bonding on physical stability. Pharmaceutical Development and Technology, 2014, 19, 976-986.	1.1	82
45	Crystallization of Amorphous Solid Dispersions of Resveratrol during Preparation and Storageâ€”Impact of Different Polymers. Journal of Pharmaceutical Sciences, 2013, 102, 171-184.	1.6	159
46	Color and Chemical Stability of a Variety of Anthocyanins and Ascorbic Acid in Solution and Powder Forms. Journal of Agricultural and Food Chemistry, 2013, 61, 4169-4179.	2.4	88
47	Color and chemical stability of tea polyphenol (â˜)-epigallocatechin-3-gallate in solution and solid states. Food Research International, 2013, 53, 909-921.	2.9	66
48	Effect of Temperature on the Deliquescence Properties of Food Ingredients and Blends. Journal of Agricultural and Food Chemistry, 2013, 61, 9241-9250.	2.4	33
49	Kinetic Study of Catechin Stability: Effects of pH, Concentration, and Temperature. Journal of Agricultural and Food Chemistry, 2012, 60, 12531-12539.	2.4	177
50	Effects of storage conditions, formulation, and particle size on moisture sorption and flowability of powders: A study of deliquescent ingredient blends. Food Research International, 2012, 49, 783-791.	2.9	55
51	Increasing and Stabilizing Î²-Sheet Structure of Maize Zein Causes Improvement in Its Rheological Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 2316-2321.	2.4	40
52	Effects of Low Dose Gamma-Radiation on Select Wheat Properties. International Journal of Food Properties, 2012, 15, 109-121.	1.3	6
53	Examination of the internalization of Salmonella serovar Typhimurium in peanut, Arachis hypogaea, using immunocytochemical techniques. Food Research International, 2012, 45, 1037-1043.	2.9	15
54	Internalization of E. coli O157:H7 and Salmonella spp. in plants: A review. Food Research International, 2012, 45, 567-575.	2.9	146

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55	Effects of anticaking agents and storage conditions on the moisture sorption, caking, and flowability of deliquescent ingredients. Food Research International, 2012, 45, 369-380.	2.9	64
56	Mechanical and Physical Properties of Cassava Starch-Gelatin Composite Films. International Journal of Polymeric Materials and Polymeric Biomaterials, 2012, 61, 778-792.	1.8	63
57	FTIR nanobiosensors for Escherichia coli detection. Beilstein Journal of Nanotechnology, 2012, 3, 485-492.	1.5	36
58	Response to Dr. Peleg's Letter to the Editor. Journal of Food Science, 2012, 77, xii-xiv.	1.5	0
59	Degradation Kinetics of Catechins in Green Tea Powder: Effects of Temperature and Relative Humidity. Journal of Agricultural and Food Chemistry, 2011, 59, 6082-6090.	2.4	92
60	Effects of Anticaking Agents and Relative Humidity on the Physical and Chemical Stability of Powdered Vitamin C. Journal of Food Science, 2011, 76, C1062-74.	1.5	31
61	Subtyping of Listeria monocytogenes at the haplotype level by Fourier transform infrared (FT-IR) spectroscopy and multivariate statistical analysis. International Journal of Food Microbiology, 2011, 150, 140-149.	2.1	37
62	Development of an integrated approach for the stability testing of flavonoids and ascorbic acid in powders. Food Chemistry, 2011, 129, 51-58.	4.2	10
63	Composition and Functional Properties of Apogee and Perigee Compared to Common Terrestrial Wheat Cultivars. International Journal of Food Properties, 2011, 14, 996-1006.	1.3	2
64	Deliquescence Behavior and Chemical Stability of Vitamin C Forms (Ascorbic Acid, Sodium Ascorbate,) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.3	18
65	Effects of Co-Formulation of Amorphous Maltodextrin and Deliquescent Sodium Ascorbate on Moisture Sorption and Stability. International Journal of Food Properties, 2011, 14, 726-740.	1.3	13
66	Identification of the Cellular Location of Internalized Escherichia coli O157:H7 in Mung Bean, Vigna radiata, by Immunocytochemical Techniques. Journal of Food Protection, 2011, 74, 1224-1230.	0.8	20
67	Phase behavior and moisture sorption of deliquescent powders. Chemical Engineering Science, 2010, 65, 5639-5650.	1.9	16
68	Detection ofâ€,E. coliâ€,O157:H7 from Ground Beef Using Fourier Transform Infrared (FTâ€IR) Spectroscopy and Chemometrics. Journal of Food Science, 2010, 75, M340-6.	1.5	54
69	Influence of Simultaneous Variations in Temperature and Relative Humidity on Chemical Stability of Two Vitamin C Forms and Implications for Shelf Life Models. Journal of Agricultural and Food Chemistry, 2010, 58, 3532-3540.	2.4	40
70	Water-Solids Interactions: Deliquescence. Annual Review of Food Science and Technology, 2010, 1, 41-63.	5.1	131
71	Kinetics of Moisture-Induced Hydrolysis in Powder Blends Stored at and below the Deliquescence Relative Humidity: Investigation of Sucroseâ^'Citric Acid Mixtures. Journal of Agricultural and Food Chemistry, 2010, 58, 11716-11724.	2.4	25
72	Deliquescence of pharmaceutical systems. Pharmaceutical Development and Technology, 2010, 15, 582-594.	1.1	54

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73	Interaction of Environmental Moisture with Powdered Green Tea Formulations: Relationship between Catechin Stability and Moisture-Induced Phase Transformations. Journal of Agricultural and Food Chemistry, 2009, 57, 4691-4697.	2.4	21
74	Biofunctionalized Magnetic Nanoparticle Integrated Mid-Infrared Pathogen Sensor for Food Matrixes. Analytical Chemistry, 2009, 81, 2840-2846.	3.2	127
75	Melamine Detection in Infant Formula Powder Using Near- and Mid-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2009, 57, 3974-3980.	2.4	256
76	Effects of Low-Dose Gamma-Radiation on Certain Wheat Properties. Habitation, 2009, 12, 9-20.	0.2	0
77	Composition and Functional Properties of Apogee and Perigee Compared to Common Terrestrial Wheat Cultivars. Habitation, 2009, 12, 1-8.	0.2	0
78	Authentication of pomegranate juice concentrate using FTIR spectroscopy and chemometrics. Food Chemistry, 2008, 108, 742-748.	4.2	112
79	Impact of Deliquescence on the Chemical Stability of Vitamins B₁, B₆, and C in Powder Blends. Journal of Agricultural and Food Chemistry, 2008, 56, 6471-6479.	2.4	43
80	Effects of heat and Î²-lactoglobulin on distribution of fluorescently labeled tissue- and urokinase-type plasminogen activators in a model milk system. International Dairy Journal, 2007, 17, 448-458.	1.5	3
81	REVIEW OF MID-INFRARED FOURIER TRANSFORM-INFRARED SPECTROSCOPY APPLICATIONS FOR BACTERIAL DETECTION. Journal of Rapid Methods and Automation in Microbiology, 2007, 15, 146-175.	0.4	68
82	Similarities and differences in secondary structure of viscoelastic polymers of maize Î±-zein and wheat gluten proteins. Journal of Cereal Science, 2007, 45, 353-359.	1.8	101
83	Differentiation of Crude Lipopolysaccharides from Escherichia coli Strains Using Fourier Transform Infrared Spectroscopy and Chemometrics. Journal of Food Science, 2006, 71, M57.	1.5	24
84	Deliquescence Lowering in Food Ingredient Mixtures. Journal of Food Science, 2006, 71, E10.	1.5	82
85	Differentiation of Carbohydrate Gums and Mixtures Using Fourier Transform Infrared Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2005, 53, 2823-2829.	2.4	77
86	Analysis of Hard-to-Cook Red and Black Common Beans Using Fourier Transform Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2004, 52, 1470-1477.	2.4	28
87	Dietary Supplement Oil Classification and Detection of Adulteration Using Fourier Transform Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2003, 51, 5871-5876.	2.4	60
88	Measurement of plasminogen concentration and differentiation of plasmin and plasminogen using Fourier-transform infrared spectroscopy. International Dairy Journal, 2003, 13, 441-446.	1.5	18
89	FTIR determination of ligand-induced secondary and tertiary structural changes in bovine plasminogen. Journal of Dairy Research, 2003, 70, 461-466.	0.7	6
90	Effects of ozone exposure on the structural, mechanical and barrier properties of select plastic packaging films. Packaging Technology and Science, 2002, 15, 301-311.	1.3	39

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91	Detection of Hazelnut Oil Adulteration Using FT-IR Spectroscopy. Journal of Agricultural and Food Chemistry, 2002, 50, 3898-3901.	2.4	137