

Benu P Adhikari

List of Publications by Year in descending order

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348
papers

17,864
citations

9756

73
h-index

25716

108
g-index

356
all docs

356
docs citations

356
times ranked

14130
citing authors

#	ARTICLE	IF	CITATIONS
1	Complex coacervation: Principles, mechanisms and applications in microencapsulation. International Journal of Biological Macromolecules, 2019, 121, 1276-1286.	3.6	330
2	Enhanced efficiency fertilisers: a review of formulation and nutrient release patterns. Journal of the Science of Food and Agriculture, 2015, 95, 1131-1142.	1.7	290
3	STICKINESS IN FOODS: A REVIEW OF MECHANISMS AND TEST METHODS. International Journal of Food Properties, 2001, 4, 1-33.	1.3	272
4	Comparative study of film forming behaviour of low and high amylose starches using glycerol and xylitol as plasticizers. Journal of Food Engineering, 2012, 109, 189-201.	2.7	258
5	Lactoferrin: Structure, function, denaturation and digestion. Critical Reviews in Food Science and Nutrition, 2019, 59, 580-596.	5.4	255
6	Handbook of Industrial Drying. , 0, , .		240
7	Preparation and characterization of glycerol plasticized (high-amylose) starch-chitosan films. Journal of Food Engineering, 2013, 116, 588-597.	2.7	214
8	Microencapsulation of omega-3 fatty acids: A review of microencapsulation and characterization methods. Journal of Functional Foods, 2015, 19, 868-881.	1.6	195
9	Preparation and characterization of cellulose nanofibers from de-pectinated sugar beet pulp. Carbohydrate Polymers, 2014, 102, 136-143.	5.1	185
10	Bio-inspired sustainable and durable superhydrophobic materials: from nature to market. Journal of Materials Chemistry A, 2019, 7, 16643-16670.	5.2	183
11	Effect of addition of maltodextrin on drying kinetics and stickiness of sugar and acid-rich foods during convective drying: experiments and modelling. Journal of Food Engineering, 2004, 62, 53-68.	2.7	182
12	Physicochemical and functional properties of lentil protein isolates prepared by different drying methods. Food Chemistry, 2011, 129, 1513-1522.	4.2	181
13	Preparation, characterization and functional properties of flax seed protein isolate. Food Chemistry, 2016, 197, 212-220.	4.2	176
14	Pickering and high internal phase Pickering emulsions stabilized by protein-based particles: A review of synthesis, application and prospective. Food Hydrocolloids, 2020, 109, 106117.	5.6	175
15	A review of nanocellulose as a new material towards environmental sustainability. Science of the Total Environment, 2021, 775, 145871.	3.9	175
16	Preparation of starch-based nanoparticles through high-pressure homogenization and miniemulsion cross-linking: Influence of various process parameters on particle size and stability. Carbohydrate Polymers, 2011, 83, 1604-1610.	5.1	172
17	Optimisation of the microencapsulation of tuna oil in gelatin-sodium hexametaphosphate using complex coacervation. Food Chemistry, 2014, 158, 358-365.	4.2	164
18	Effect of addition of proteins on the production of amorphous sucrose powder through spray drying. Journal of Food Engineering, 2009, 94, 144-153.	2.7	160

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19	Glass Transition Behavior of Spray Dried Orange Juice Powder Measured by Differential Scanning Calorimetry (DSC) and Thermal Mechanical Compression Test (TMCT). <i>International Journal of Food Properties</i> , 2007, 10, 661-673.	1.3	157
20	Preparation and characterization of chia seed protein isolate-gum Arabic complex coacervates. <i>Food Hydrocolloids</i> , 2016, 52, 554-563.	5.6	157
21	Interfacial and emulsifying properties of lentil protein isolate. <i>Food Chemistry</i> , 2012, 134, 1343-1353.	4.2	155
22	Co-encapsulation and characterisation of omega-3 fatty acids and probiotic bacteria in whey protein isolate-gum Arabic complex coacervates. <i>Journal of Functional Foods</i> , 2015, 19, 882-892.	1.6	153
23	Molecular and functional characteristics of purified gum from Australian chia seeds. <i>Carbohydrate Polymers</i> , 2016, 136, 128-136.	5.1	153
24	The Inactivation of Enzymes by Ultrasound—A Review of Potential Mechanisms. <i>Food Reviews International</i> , 2014, 30, 1-21.	4.3	149
25	Physicochemical and functional properties of protein isolate produced from Australian chia seeds. <i>Food Chemistry</i> , 2016, 212, 648-656.	4.2	147
26	The principles of ultrasound and its application in freezing related processes of food materials: A review. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 576-585.	3.8	144
27	Complex coacervation with whey protein isolate and gum arabic for the microencapsulation of omega-3 rich tuna oil. <i>Food and Function</i> , 2014, 5, 2743-2750.	2.1	139
28	Innovative technologies for producing and preserving intermediate moisture foods: A review. <i>Food Research International</i> , 2019, 116, 90-102.	2.9	137
29	Microencapsulation of chia seed oil using chia seed protein isolate-gum Arabic complex coacervates. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 347-357.	3.6	136
30	Physicochemical and functional characteristics of lentil starch. <i>Carbohydrate Polymers</i> , 2013, 92, 1484-1496.	5.1	133
31	Surface modification of spray dried food and emulsion powders with surface-active proteins: A review. <i>Journal of Food Engineering</i> , 2009, 93, 266-277.	2.7	131
32	Preparation and characterization of starch crosslinked with sodium trimetaphosphate and hydrolyzed by enzymes. <i>Carbohydrate Polymers</i> , 2014, 103, 310-318.	5.1	131
33	Encapsulation of essential oil in emulsion based edible films prepared by soy protein isolate-gum acacia conjugates. <i>Food Hydrocolloids</i> , 2019, 96, 178-189.	5.6	130
34	Advances of electronic nose and its application in fresh foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2700-2710.	5.4	129
35	Effect of Power Ultrasound and Pulsed Vacuum Treatments on the Dehydration Kinetics, Distribution, and Status of Water in Osmotically Dehydrated Strawberry: a Combined NMR and DSC Study. <i>Food and Bioprocess Technology</i> , 2014, 7, 2782-2792.	2.6	127
36	The effect of ultrasound-assisted immersion freezing on selected physicochemical properties of mushrooms. <i>International Journal of Refrigeration</i> , 2014, 42, 121-133.	1.8	125

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37	Drying of shiitake mushroom by combining freeze-drying and mid-infrared radiation. <i>Food and Bioproducts Processing</i> , 2015, 94, 507-517.	1.8	122
38	Effect of trehalose and ultrasound-assisted osmotic dehydration on the state of water and glass transition temperature of broccoli (<i>Brassica oleracea</i> L. var. <i>botrytis</i> L.). <i>Journal of Food Engineering</i> , 2013, 119, 640-647.	2.7	121
39	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO ₄ . <i>Food Chemistry</i> , 2017, 221, 130-138.	4.2	119
40	Rheological and microstructural characteristics of lentil starch-lentil protein composite pastes and gels. <i>Food Hydrocolloids</i> , 2014, 35, 226-237.	5.6	117
41	Emulsifying properties and structure changes of spray and freeze-dried peanut protein isolate. <i>Journal of Food Engineering</i> , 2016, 170, 33-40.	2.7	117
42	Physicochemical and thermal characteristics of Australian chia seed oil. <i>Food Chemistry</i> , 2017, 228, 394-402.	4.2	117
43	Effect of protein concentration on the surface composition, water sorption and glass transition temperature of spray-dried skim milk powders. <i>Food Chemistry</i> , 2007, 104, 1436-1444.	4.2	115
44	Recent advances in the microencapsulation of omega-3 oil and probiotic bacteria through complex coacervation: A review. <i>Trends in Food Science and Technology</i> , 2018, 71, 121-131.	7.8	115
45	The inactivation kinetics of polyphenol oxidase in mushroom (<i>Agaricus bisporus</i>) during thermal and thermosonic treatments. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 674-679.	3.8	114
46	Advances in microencapsulation of polyunsaturated fatty acids (PUFAs)-rich plant oils using complex coacervation: A review. <i>Food Hydrocolloids</i> , 2017, 69, 369-381.	5.6	114
47	Water sorption and glass transition properties of spray dried lactose hydrolysed skim milk powder. <i>LWT - Food Science and Technology</i> , 2007, 40, 1593-1600.	2.5	110
48	Effect of gum Arabic on stability of oil-in-water emulsion stabilized by flaxseed and soybean protein. <i>Carbohydrate Polymers</i> , 2011, 86, 343-351.	5.1	110
49	Surface modifications of nanocellulose: From synthesis to high-performance nanocomposites. <i>Progress in Polymer Science</i> , 2021, 119, 101418.	11.8	110
50	Characterization of starch films containing starch nanoparticles. <i>Carbohydrate Polymers</i> , 2013, 96, 593-601.	5.1	108
51	Bio-based routes to synthesize cyclic carbonates and polyamines precursors of non-isocyanate polyurethanes: A review. <i>European Polymer Journal</i> , 2019, 118, 668-684.	2.6	108
52	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. <i>Biotechnology Advances</i> , 2021, 49, 107763.	6.0	107
53	A glass transition temperature approach for the prediction of the surface stickiness of a drying droplet during spray drying. <i>Powder Technology</i> , 2005, 149, 168-179.	2.1	105
54	Preformed and sprayable polymeric mulch film to improve agricultural water use efficiency. <i>Agricultural Water Management</i> , 2016, 169, 1-13.	2.4	103

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55	Recent developments in novel freezing and thawing technologies applied to foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3620-3631.	5.4	103
56	Parboiled rice: Understanding from a materials science approach. <i>Journal of Food Engineering</i> , 2014, 124, 173-183.	2.7	102
57	Extending shelf-life of fresh-cut green peppers using pressurized argon treatment. <i>Postharvest Biology and Technology</i> , 2012, 71, 13-20.	2.9	101
58	The effect of low molecular weight surfactants and proteins on surface stickiness of sucrose during powder formation through spray drying. <i>Journal of Food Engineering</i> , 2009, 94, 135-143.	2.7	100
59	Complexation between flaxseed protein isolate and phenolic compounds: Effects on interfacial, emulsifying and antioxidant properties of emulsions. <i>Food Hydrocolloids</i> , 2019, 94, 20-29.	5.6	100
60	Application of electronic tongue for fresh foods quality evaluation: A review. <i>Food Reviews International</i> , 2018, 34, 746-769.	4.3	99
61	Covalent modification of flaxseed protein isolate by phenolic compounds and the structure and functional properties of the adducts. <i>Food Chemistry</i> , 2019, 293, 463-471.	4.2	99
62	Global production, processing and utilization of lentil: A review. <i>Journal of Integrative Agriculture</i> , 2017, 16, 2898-2913.	1.7	91
63	Polyurethanes from seed oil-based polyols: A review of synthesis, mechanical and thermal properties. <i>Industrial Crops and Products</i> , 2019, 142, 111841.	2.5	89
64	The effect of partial gelatinization of corn starch on its retrogradation. <i>Carbohydrate Polymers</i> , 2013, 97, 512-517.	5.1	87
65	The physicochemical characteristics and hydrophobicity of high amylose starch-glycerol films in the presence of three natural waxes. <i>Journal of Food Engineering</i> , 2013, 119, 205-219.	2.7	87
66	Surface protein coverage and its implications on spray-drying of model sugar-rich foods: Solubility, powder production and characterisation. <i>Food Chemistry</i> , 2011, 128, 1003-1016.	4.2	86
67	Effects of high-pressure homogenization on the properties of starch-plasticizer dispersions and their films. <i>Carbohydrate Polymers</i> , 2011, 86, 202-207.	5.1	86
68	Effects of drying methods on the functional properties of flaxseed gum powders. <i>Carbohydrate Polymers</i> , 2010, 81, 128-133.	5.1	84
69	Surface Stickiness of Drops of Carbohydrate and Organic Acid Solutions During Convective Drying: Experiments and Modeling. <i>Drying Technology</i> , 2003, 21, 839-873.	1.7	82
70	The effect of addition of flaxseed gum on the emulsion properties of soybean protein isolate (SPI). <i>Journal of Food Engineering</i> , 2011, 104, 56-62.	2.7	80
71	Rheological and microstructural properties of the chia seed polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 991-999.	3.6	80
72	Recent developments in frying technologies applied to fresh foods. <i>Trends in Food Science and Technology</i> , 2020, 98, 68-81.	7.8	80

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73	Effect of ultrasound irradiation on some freezing parameters of ultrasound-assisted immersion freezing of strawberries. <i>International Journal of Refrigeration</i> , 2014, 44, 49-55.	1.8	79
74	In-vitro digestion of probiotic bacteria and omega-3 oil co-microencapsulated in whey protein isolate-gum Arabic complex coacervates. <i>Food Chemistry</i> , 2017, 227, 129-136.	4.2	79
75	Effects of partial gelatinization on structure and thermal properties of corn starch after spray drying. <i>Carbohydrate Polymers</i> , 2012, 88, 1319-1325.	5.1	78
76	Effect of gums on the rheological characteristics and microstructure of acid-induced SPI-gum mixed gels. <i>Carbohydrate Polymers</i> , 2014, 108, 183-191.	5.1	76
77	Microencapsulation of flaxseed oil in flaxseed protein and flaxseed gum complex coacervates. <i>Food Research International</i> , 2016, 86, 1-8.	2.9	74
78	Research trends in selected blanching pretreatments and quick freezing technologies as Applied in fruits and vegetables: A review. <i>International Journal of Refrigeration</i> , 2015, 57, 11-25.	1.8	73
79	Effect of partially gelatinized corn starch on the rheological properties of wheat dough. <i>LWT - Food Science and Technology</i> , 2016, 66, 324-331.	2.5	73
80	Development of stickiness of whey protein isolate and lactose droplets during convective drying. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 420-428.	1.8	72
81	Optimisation of the complex coacervation between canola protein isolate and chitosan. <i>Journal of Food Engineering</i> , 2016, 191, 58-66.	2.7	72
82	Effect of shear rate and oxygen stresses on the survival of <i>Lactococcus lactis</i> during the atomization and drying stages of spray drying: A laboratory and pilot scale study. <i>Journal of Food Engineering</i> , 2012, 113, 194-200.	2.7	71
83	Application of novel microwave-assisted vacuum frying to reduce the oil uptake and improve the quality of potato chips. <i>LWT - Food Science and Technology</i> , 2016, 73, 490-497.	2.5	71
84	Effect of surface tension and viscosity on the surface stickiness of carbohydrate and protein solutions. <i>Journal of Food Engineering</i> , 2007, 79, 1136-1143.	2.7	70
85	The effects of ultrasound-assisted freezing on the freezing time and quality of broccoli (<i>Brassica</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 82-91.	1.8	70
86	Effect of extraction temperature on composition, structure and functional properties of flaxseed gum. <i>Food Chemistry</i> , 2017, 215, 333-340.	4.2	70
87	Complex coacervation between flaxseed protein isolate and flaxseed gum. <i>Food Research International</i> , 2015, 72, 91-97.	2.9	67
88	Enhanced CaSO ₄ -induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018, 242, 459-465.	4.2	67
89	The effect of protein types and low molecular weight surfactants on spray drying of sugar-rich foods. <i>Food Hydrocolloids</i> , 2011, 25, 459-469.	5.6	65
90	Effect of high shear homogenization on rheology, microstructure and fractal dimension of acid-induced SPI gels. <i>Journal of Food Engineering</i> , 2014, 126, 48-55.	2.7	63

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91	Robust and Eco-Friendly Superhydrophobic Starch Nanohybrid Materials with Engineered Lotus Leaf Mimetic Multiscale Hierarchical Structures. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 36558-36573.	4.0	63
92	The Effects of Ultrasound Treatment and Nano-zinc Oxide Coating on the Physiological Activities of Fresh-Cut Kiwifruit. <i>Food and Bioprocess Technology</i> , 2014, 7, 126-132.	2.6	61
93	Relating the variation of secondary structure of gelatin at fish oil-water interface to adsorption kinetics, dynamic interfacial tension and emulsion stability. <i>Food Chemistry</i> , 2014, 143, 484-491.	4.2	61
94	Recent advances in functional 3D printing of foods: a review of functions of ingredients and internal structures. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3489-3503.	5.4	61
95	Experimental studies and kinetics of single drop drying and their relevance in drying of sugar-rich foods: A review. <i>International Journal of Food Properties</i> , 2000, 3, 323-351.	1.3	60
96	Viscoelastic properties and fractal analysis of acid-induced SPI gels at different ionic strength. <i>Carbohydrate Polymers</i> , 2013, 92, 98-105.	5.1	58
97	Understanding the distribution of natural wax in starch-wax films using synchrotron-based FTIR (S-FTIR). <i>Carbohydrate Polymers</i> , 2014, 102, 125-135.	5.1	57
98	Creep behavior of starch-based nanocomposite films with cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2015, 117, 957-963.	5.1	57
99	Online measurement of moisture content, moisture distribution, and state of water in corn kernels during microwave vacuum drying using novel smart NMR/MRI detection system. <i>Drying Technology</i> , 2018, 36, 1592-1602.	1.7	57
100	Dietary Polyphenols: A Multifactorial Strategy to Target Alzheimer's Disease. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5090.	1.8	57
101	Optimization of production yield and functional properties of pectin extracted from sugar beet pulp. <i>Carbohydrate Polymers</i> , 2013, 95, 233-240.	5.1	55
102	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 22897-22914.	4.0	55
103	Microencapsulation of flaxseed oil using polyphenol-adducted flaxseed protein isolate-flaxseed gum complex coacervates. <i>Food Hydrocolloids</i> , 2020, 107, 105944.	5.6	55
104	Microencapsulation of rose essential oil in mung bean protein isolate-apricot peel pectin complex coacervates and characterization of microcapsules. <i>Food Hydrocolloids</i> , 2022, 124, 107366.	5.6	55
105	Characterization of the Surface Stickiness of Fructose-Maltodextrin Solutions During Drying. <i>Drying Technology</i> , 2003, 21, 17-34.	1.7	54
106	The effects of proteins and low molecular weight surfactants on spray drying of model sugar-rich foods: Powder production and characterisation. <i>Journal of Food Engineering</i> , 2011, 104, 259-271.	2.7	54
107	Improvement of gelation properties of soy protein isolate emulsion induced by calcium cooperated with magnesium. <i>Journal of Food Engineering</i> , 2019, 244, 32-39.	2.7	54
108	Dehydrated foods: Are they microbiologically safe?. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2734-2745.	5.4	54

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109	Effect of high-pressure homogenization on microstructure and rheological properties of alkali-treated high-amylose maize starch. <i>Journal of Food Engineering</i> , 2012, 113, 61-68.	2.7	53
110	The Effect of Dryer Inlet and Outlet Air Temperatures and Protectant Solids on the Survival of <i>Lactococcus lactis</i> during Spray Drying. <i>Drying Technology</i> , 2012, 30, 1649-1657.	1.7	52
111	The effect of annealing and cryoprotectants on the properties of vacuum-freeze dried starch nanoparticles. <i>Carbohydrate Polymers</i> , 2012, 88, 1334-1341.	5.1	52
112	Digestion behaviour of chia seed oil encapsulated in chia seed protein-gum complex coacervates. <i>Food Hydrocolloids</i> , 2017, 66, 71-81.	5.6	52
113	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioproducts Processing</i> , 2018, 108, 95-104.	1.8	52
114	Effects of transglutaminase pre-crosslinking on salt-induced gelation of soy protein isolate emulsion. <i>Journal of Food Engineering</i> , 2019, 263, 280-287.	2.7	52
115	Physicochemical properties of soy protein isolates-cyanidin-3-galactoside conjugates produced using free radicals induced by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104990.	3.8	52
116	Glass-transition behaviour of plasticized starch biopolymer system – A modified Gordon–Taylor approach. <i>Food Hydrocolloids</i> , 2011, 25, 114-121.	5.6	51
117	Characterization of starch films containing starch nanoparticles. Part 2: Viscoelasticity and creep properties. <i>Carbohydrate Polymers</i> , 2013, 96, 602-610.	5.1	51
118	Isolation, Purification and Molecular Mechanism of a Peanut Protein-Derived ACE-Inhibitory Peptide. <i>PLoS ONE</i> , 2014, 9, e111188.	1.1	51
119	Effect of lactose-to-maltodextrin ratio on emulsion stability and physicochemical properties of spray-dried infant milk formula powders. <i>Journal of Food Engineering</i> , 2019, 254, 34-41.	2.7	51
120	Nondestructive Detection of Postharvest Quality of Cherry Tomatoes Using a Portable NIR Spectrometer and Chemometric Algorithms. <i>Food Analytical Methods</i> , 2019, 12, 914-925.	1.3	50
121	Rheological, thermal and microstructural properties of casein/̢-carrageenan mixed systems. <i>LWT - Food Science and Technology</i> , 2019, 113, 108296.	2.5	49
122	Novel technologies applied for recovery and value addition of high value compounds from plant byproducts: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 450-461.	5.4	49
123	Ability of flaxseed and soybean protein concentrates to stabilize oil-in-water emulsions. <i>Journal of Food Engineering</i> , 2010, 100, 417-426.	2.7	48
124	Drying kinetics and survival studies of dairy fermentation bacteria in convective air drying environment using single droplet drying. <i>Journal of Food Engineering</i> , 2012, 110, 405-417.	2.7	48
125	Managing obesity through natural polyphenols: A review. <i>Future Foods</i> , 2020, 1-2, 100002.	2.4	48
126	Microencapsulation of tuna oil fortified with the multiple lipophilic ingredients vitamins A, D3, E, K2, curcumin and coenzyme Q10. <i>Journal of Functional Foods</i> , 2015, 19, 893-901.	1.6	47

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127	Effects of transglutaminase catalyzed crosslinking on physicochemical characteristics of arachin and conarachin-rich peanut protein fractions. <i>Food Research International</i> , 2014, 62, 84-90.	2.9	46
128	Effect of microwave air spouted drying arranged in two and three-stages on the drying uniformity and quality of dehydrated carrot cubes. <i>Journal of Food Engineering</i> , 2016, 177, 80-89.	2.7	46
129	Ultrasound assisted immersion freezing of broccoli (<i>Brassica oleracea</i> L. var. botrytis L.). <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1728-1735.	3.8	45
130	Effects of proteolysis and transglutaminase crosslinking on physicochemical characteristics of walnut protein isolate. <i>LWT - Food Science and Technology</i> , 2018, 97, 662-667.	2.5	45
131	Effect of electrostatically charged and neutral polysaccharides on the rheological characteristics of peanut protein isolate after high-pressure homogenization. <i>Food Hydrocolloids</i> , 2018, 77, 329-335.	5.6	44
132	In situ characterization of stickiness of sugar-rich foods using a linear actuator driven stickiness testing device. <i>Journal of Food Engineering</i> , 2003, 58, 11-22.	2.7	43
133	Effects of ultrasound-assisted thawing on the quality of edamames [<i>Glycine max</i> (L.) Merrill] frozen using different freezing methods. <i>Food Science and Biotechnology</i> , 2014, 23, 1095-1102.	1.2	43
134	Effect of flaxseed gum on the rheological properties of peanut protein isolate dispersions and gels. <i>LWT - Food Science and Technology</i> , 2016, 74, 528-533.	2.5	42
135	Effect of LBG on the gel properties of acid-induced SPI gels. <i>LWT - Food Science and Technology</i> , 2017, 75, 1-8.	2.5	42
136	Mild thermal treatment and in-vitro digestion of three forms of bovine lactoferrin: Effects on functional properties. <i>International Dairy Journal</i> , 2017, 64, 22-30.	1.5	42
137	Application of high pressure argon treatment to maintain quality of fresh-cut pineapples during cold storage. <i>Journal of Food Engineering</i> , 2012, 110, 395-404.	2.7	41
138	Heat-moisture treatment and acid hydrolysis of corn starch in different sequences. <i>LWT - Food Science and Technology</i> , 2017, 79, 11-20.	2.5	41
139	Characteristics of bovine lactoferrin powders produced through spray and freeze drying processes. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 985-994.	3.6	41
140	Comparative study of denaturation of whey protein isolate (WPI) in convective air drying and isothermal heat treatment processes. <i>Food Chemistry</i> , 2013, 141, 702-711.	4.2	40
141	Preparation of starch nanospheres through hydrophobic modification followed by initial water dialysis. <i>Carbohydrate Polymers</i> , 2015, 115, 605-612.	5.1	40
142	Flexible starch-polyurethane films: Physicochemical characteristics and hydrophobicity. <i>Carbohydrate Polymers</i> , 2017, 163, 236-246.	5.1	40
143	Effect of Ultrasound Combined with Controlled Atmosphere on Postharvest Storage Quality of Cucumbers (<i>Cucumis sativus</i> L.). <i>Food and Bioprocess Technology</i> , 2018, 11, 1328-1338.	2.6	40
144	Advances in selenium-enriched foods: From the farm to the fork. <i>Trends in Food Science and Technology</i> , 2018, 76, 1-5.	7.8	40

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145	Starch-based isocyanate- and non-isocyanate polyurethane hybrids: A review on synthesis, performance and biodegradation. <i>Carbohydrate Polymers</i> , 2021, 265, 118029.	5.1	40
146	Spray Drying of Skim Milk Mixed with Milk Permeate: Effect on Drying Behavior, Physicochemical Properties, and Storage Stability of Powder. <i>Drying Technology</i> , 2008, 26, 239-247.	1.7	39
147	Water uptake and its impact on the texture of lentils (<i>Lens culinaris</i>). <i>Journal of Food Engineering</i> , 2010, 100, 61-69.	2.7	39
148	Preparation and characterization of crosslinked starch microspheres using a two-stage water-in-water emulsion method. <i>Carbohydrate Polymers</i> , 2012, 88, 912-916.	5.1	38
149	Changes in Quality Characteristics of Fresh-cut Cucumbers as Affected by Pressurized Argon Treatment. <i>Food and Bioprocess Technology</i> , 2014, 7, 693-701.	2.6	38
150	Effect of Microwave-Assisted Vacuum Frying on the Quality of Potato Chips. <i>Drying Technology</i> , 2014, 32, 1812-1819.	1.7	38
151	Effect of storage conditions on the physicochemical properties of infant milk formula powders containing different lactose-to-maltodextrin ratios. <i>Food Chemistry</i> , 2020, 319, 126591.	4.2	38
152	Double-layer indicator films aided by BP-ANN-enabled freshness detection on packaged meat products. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100808.	3.3	38
153	Effect of Plasticizers on the Moisture Migration Behavior of Low-Amylose Starch Films during Drying. <i>Drying Technology</i> , 2010, 28, 468-480.	1.7	37
154	Yield and Characteristics of Pyrolysis Products Obtained from <i>Schizochytrium limacinum</i> under Different Temperature Regimes. <i>Energies</i> , 2013, 6, 3339-3352.	1.6	37
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