

# Benu P Adhikari

## List of Publications by Citations

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339  
papers

11,918  
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61  
h-index

88  
g-index

356  
ext. papers

14,683  
ext. citations

6.2  
avg, IF

7.1  
L-index

#	Paper	IF	Citations
339	STICKINESS IN FOODS: A REVIEW OF MECHANISMS AND TEST METHODS. <i>International Journal of Food Properties</i> , <b>2001</b> , 4, 1-33	3	211
338	Enhanced efficiency fertilisers: a review of formulation and nutrient release patterns. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 1131-42	4.3	195
337	Comparative study of film forming behaviour of low and high amylose starches using glycerol and xylitol as plasticizers. <i>Journal of Food Engineering</i> , <b>2012</b> , 109, 189-201	6	183
336	Handbook of Industrial Drying		183
335	Complex coacervation: Principles, mechanisms and applications in microencapsulation. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 121, 1276-1286	7.9	182
334	Effect of addition of maltodextrin on drying kinetics and stickiness of sugar and acid-rich foods during convective drying: experiments and modelling. <i>Journal of Food Engineering</i> , <b>2004</b> , 62, 53-68	6	157
333	Microencapsulation of omega-3 fatty acids: A review of microencapsulation and characterization methods. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 868-881	5.1	153
332	Preparation and characterization of cellulose nanofibers from de-pectinated sugar beet pulp. <i>Carbohydrate Polymers</i> , <b>2014</b> , 102, 136-43	10.3	152
331	Preparation and characterization of glycerol plasticized (high-amylose) starch-chitosan films. <i>Journal of Food Engineering</i> , <b>2013</b> , 116, 588-597	6	150
330	Preparation of starch-based nanoparticles through high-pressure homogenization and miniemulsion cross-linking: Influence of various process parameters on particle size and stability. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 1604-1610	10.3	149
329	Effect of addition of proteins on the production of amorphous sucrose powder through spray drying. <i>Journal of Food Engineering</i> , <b>2009</b> , 94, 144-153	6	137
328	Optimisation of the microencapsulation of tuna oil in gelatin-sodium hexametaphosphate using complex coacervation. <i>Food Chemistry</i> , <b>2014</b> , 158, 358-65	8.5	132
327	Lactoferrin: Structure, function, denaturation and digestion. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 580-596	11.5	130
326	The Inactivation of Enzymes by Ultrasound: A Review of Potential Mechanisms. <i>Food Reviews International</i> , <b>2014</b> , 30, 1-21	5.5	119
325	Surface modification of spray dried food and emulsion powders with surface-active proteins: A review. <i>Journal of Food Engineering</i> , <b>2009</b> , 93, 266-277	6	119
324	Physicochemical and functional properties of lentil protein isolates prepared by different drying methods. <i>Food Chemistry</i> , <b>2011</b> , 129, 1513-1522	8.5	119
323	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> , <b>2007</b> , 10, 661-673	3	116

322	Preparation and characterization of chia seed protein isolate-chia seed gum complex coacervates. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 554-563	10.6	115
321	The principles of ultrasound and its application in freezing related processes of food materials: A review. <i>Ultrasonics Sonochemistry</i> , <b>2015</b> , 27, 576-585	8.9	113
320	Complex coacervation with whey protein isolate and gum arabic for the microencapsulation of omega-3 rich tuna oil. <i>Food and Function</i> , <b>2014</b> , 5, 2743-50	6.1	111
319	Preparation, characterization and functional properties of flax seed protein isolate. <i>Food Chemistry</i> , <b>2016</b> , 197, 212-20	8.5	110
318	Bio-inspired sustainable and durable superhydrophobic materials: from nature to market. <i>Journal of Materials Chemistry A</i> , <b>2019</b> , 7, 16643-16670	13	109
317	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> , <b>2014</b> , 7, 2782-2792	5.1	108
316	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> , <b>2015</b> , 19, 882-892	5.1	104
315	Interfacial and emulsifying properties of lentil protein isolate. <i>Food Chemistry</i> , <b>2012</b> , 134, 1343-53	8.5	103
314	The effect of ultrasound-assisted immersion freezing on selected physicochemical properties of mushrooms. <i>International Journal of Refrigeration</i> , <b>2014</b> , 42, 121-133	3.8	102
313	Microencapsulation of chia seed oil using chia seed protein isolate-chia seed gum complex coacervates. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 347-57	7.9	101
312	Preparation and characterization of starch crosslinked with sodium trimetaphosphate and hydrolyzed by enzymes. <i>Carbohydrate Polymers</i> , <b>2014</b> , 103, 310-8	10.3	101
311	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> , <b>2013</b> , 119, 640-647	6	99
310	The inactivation kinetics of polyphenol oxidase in mushroom ( <i>Agaricus bisporus</i> ) during thermal and thermosonic treatments. <i>Ultrasonics Sonochemistry</i> , <b>2013</b> , 20, 674-9	8.9	99
309	Effect of protein concentration on the surface composition, water sorption and glass transition temperature of spray-dried skim milk powders. <i>Food Chemistry</i> , <b>2007</b> , 104, 1436-1444	8.5	99
308	Extending shelf-life of fresh-cut green peppers using pressurized argon treatment. <i>Postharvest Biology and Technology</i> , <b>2012</b> , 71, 13-20	6.2	95
307	Physicochemical and functional characteristics of lentil starch. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 1484-96	10.3	95
306	Molecular and functional characteristics of purified gum from Australian chia seeds. <i>Carbohydrate Polymers</i> , <b>2016</b> , 136, 128-36	10.3	93
305	Water sorption and glass transition properties of spray dried lactose hydrolysed skim milk powder. <i>LWT - Food Science and Technology</i> , <b>2007</b> , 40, 1593-1600	5.4	90

304	Characterization of starch films containing starch nanoparticles: part 1: physical and mechanical properties. <i>Carbohydrate Polymers</i> , <b>2013</b> , 96, 593-601	10.3	89
303	Effect of gum Arabic on stability of oil-in-water emulsion stabilized by flaxseed and soybean protein. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 343-351	10.3	89
302	A glass transition temperature approach for the prediction of the surface stickiness of a drying droplet during spray drying. <i>Powder Technology</i> , <b>2005</b> , 149, 168-179	5.2	89
301	Physicochemical and thermal characteristics of Australian chia seed oil. <i>Food Chemistry</i> , <b>2017</b> , 228, 394-402	8.5	86
300	Drying of shiitake mushroom by combining freeze-drying and mid-infrared radiation. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 94, 507-517	4.9	86
299	Physicochemical and functional properties of protein isolate produced from Australian chia seeds. <i>Food Chemistry</i> , <b>2016</b> , 212, 648-56	8.5	85
298	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> , <b>2009</b> , 94, 135-143	6	85
297	Advances in microencapsulation of polyunsaturated fatty acids (PUFAs)-rich plant oils using complex coacervation: A review. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 369-381	10.6	81
296	Parboiled rice: Understanding from a materials science approach. <i>Journal of Food Engineering</i> , <b>2014</b> , 124, 173-183	6	77
295	Surface Stickiness of Drops of Carbohydrate and Organic Acid Solutions During Convective Drying: Experiments and Modeling. <i>Drying Technology</i> , <b>2003</b> , 21, 839-873	2.6	74
294	Rheological and microstructural characteristics of lentil starch-lentil protein composite pastes and gels. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 226-237	10.6	73
293	Pickering and high internal phase Pickering emulsions stabilized by protein-based particles: A review of synthesis, application and prospective. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106117	10.6	72
292	Innovative technologies for producing and preserving intermediate moisture foods: A review. <i>Food Research International</i> , <b>2019</b> , 116, 90-102	7	71
291	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO. <i>Food Chemistry</i> , <b>2017</b> , 221, 130-138	8.5	70
290	Effects of high-pressure homogenization on the properties of starch-plasticizer dispersions and their films. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 202-207	10.3	69
289	Effects of drying methods on the functional properties of flaxseed gum powders. <i>Carbohydrate Polymers</i> , <b>2010</b> , 81, 128-133	10.3	68
288	Surface protein coverage and its implications on spray-drying of model sugar-rich foods: Solubility, powder production and characterisation. <i>Food Chemistry</i> , <b>2011</b> , 128, 1003-1016	8.5	67
287	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> , <b>2018</b> , 71, 121-131	15.3	66

286	Preformed and sprayable polymeric mulch film to improve agricultural water use efficiency. <i>Agricultural Water Management</i> , <b>2016</b> , 169, 1-13	5.9	65
285	The effect of addition of flaxseed gum on the emulsion properties of soybean protein isolate (SPI). <i>Journal of Food Engineering</i> , <b>2011</b> , 104, 56-62	6	65
284	Advances of electronic nose and its application in fresh foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2700-2710	11.5	64
283	Effect of ultrasound irradiation on some freezing parameters of ultrasound-assisted immersion freezing of strawberries. <i>International Journal of Refrigeration</i> , <b>2014</b> , 44, 49-55	3.8	64
282	Development of stickiness of whey protein isolate and lactose droplets during convective drying. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2007</b> , 46, 420-428	3.7	64
281	Emulsifying properties and structure changes of spray and freeze-dried peanut protein isolate. <i>Journal of Food Engineering</i> , <b>2016</b> , 170, 33-40	6	63
280	The physicochemical characteristics and hydrophobicity of high amylose starch-glycerol films in the presence of three natural waxes. <i>Journal of Food Engineering</i> , <b>2013</b> , 119, 205-219	6	63
279	A review of nanocellulose as a new material towards environmental sustainability. <i>Science of the Total Environment</i> , <b>2021</b> , 775, 145871	10.2	61
278	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> , <b>2012</b> , 113, 194-200	6	60
277	Recent developments in novel freezing and thawing technologies applied to foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 3620-3631	11.5	58
276	The effect of partial gelatinization of corn starch on its retrogradation. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 512-7	10.3	58
275	Encapsulation of essential oil in emulsion based edible films prepared by soy protein isolate-gum acacia conjugates. <i>Food Hydrocolloids</i> , <b>2019</b> , 96, 178-189	10.6	57
274	Effect of surface tension and viscosity on the surface stickiness of carbohydrate and protein solutions. <i>Journal of Food Engineering</i> , <b>2007</b> , 79, 1136-1143	6	57
273	Effect of gums on the rheological characteristics and microstructure of acid-induced SPI-gum mixed gels. <i>Carbohydrate Polymers</i> , <b>2014</b> , 108, 183-91	10.3	56
272	The effects of ultrasound-assisted freezing on the freezing time and quality of broccoli ( <i>Brassica oleracea</i> L. var. botrytis L.) during immersion freezing. <i>International Journal of Refrigeration</i> , <b>2014</b> , 41, 82-91	3.8	56
271	Effects of partial gelatinization on structure and thermal properties of corn starch after spray drying. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 1319-1325	10.3	55
270	Complex coacervation between flaxseed protein isolate and flaxseed gum. <i>Food Research International</i> , <b>2015</b> , 72, 91-97	7	54
269	Microencapsulation of flaxseed oil in flaxseed protein and flaxseed gum complex coacervates. <i>Food Research International</i> , <b>2016</b> , 86, 1-8	7	54

268	Effect of extraction temperature on composition, structure and functional properties of flaxseed gum. <i>Food Chemistry</i> , <b>2017</b> , 215, 333-40	8.5	53
267	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> , <b>2000</b> , 3, 323-351	3	53
266	Covalent modification of flaxseed protein isolate by phenolic compounds and the structure and functional properties of the adducts. <i>Food Chemistry</i> , <b>2019</b> , 293, 463-471	8.5	52
265	Rheological and microstructural properties of the chia seed polysaccharide. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 991-9	7.9	52
264	Optimisation of the complex coacervation between canola protein isolate and chitosan. <i>Journal of Food Engineering</i> , <b>2016</b> , 191, 58-66	6	51
263	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> , <b>2016</b> , 73, 490-497	5.4	51
262	In-vitro digestion of probiotic bacteria and omega-3 oil co-microencapsulated in whey protein isolate-gum Arabic complex coacervates. <i>Food Chemistry</i> , <b>2017</b> , 227, 129-136	8.5	50
261	Bio-based routes to synthesize cyclic carbonates and polyamines precursors of non-isocyanate polyurethanes: A review. <i>European Polymer Journal</i> , <b>2019</b> , 118, 668-684	5.2	50
260	Complexation between flaxseed protein isolate and phenolic compounds: Effects on interfacial, emulsifying and antioxidant properties of emulsions. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 20-29	10.6	50
259	Research trends in selected blanching pretreatments and quick freezing technologies as applied in fruits and vegetables: A review. <i>International Journal of Refrigeration</i> , <b>2015</b> , 57, 11-25	3.8	50
258	Polyurethanes from seed oil-based polyols: A review of synthesis, mechanical and thermal properties. <i>Industrial Crops and Products</i> , <b>2019</b> , 142, 111841	5.9	50
257	Viscoelastic properties and fractal analysis of acid-induced SPI gels at different ionic strength. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 98-105	10.3	50
256	Application of electronic tongue for fresh foods quality evaluation: A review. <i>Food Reviews International</i> , <b>2018</b> , 34, 746-769	5.5	49
255	Effect of high-pressure homogenization on microstructure and rheological properties of alkali-treated high-amylose maize starch. <i>Journal of Food Engineering</i> , <b>2012</b> , 113, 61-68	6	48
254	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> , <b>2011</b> , 104, 259-271	6	48
253	The Effects of Ultrasound Treatment and Nano-zinc Oxide Coating on the Physiological Activities of Fresh-Cut Kiwifruit. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 126-132	5.1	47
252	The effect of protein types and low molecular weight surfactants on spray drying of sugar-rich foods. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 459-469	10.6	47
251	Characterization of the Surface Stickiness of Fructose Maltodextrin Solutions During Drying. <i>Drying Technology</i> , <b>2003</b> , 21, 17-34	2.6	47

250	Effect of partially gelatinized corn starch on the rheological properties of wheat dough. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 66, 324-331	5.4	46
249	Optimization of production yield and functional properties of pectin extracted from sugar beet pulp. <i>Carbohydrate Polymers</i> , <b>2013</b> , 95, 233-40	10.3	46
248	The effect of annealing and cryoprotectants on the properties of vacuum-freeze dried starch nanoparticles. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 1334-1341	10.3	46
247	Creep behavior of starch-based nanocomposite films with cellulose nanofibrils. <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 957-963	10.3	44
246	Drying kinetics and survival studies of dairy fermentation bacteria in convective air drying environment using single droplet drying. <i>Journal of Food Engineering</i> , <b>2012</b> , 110, 405-417	6	44
245	Characterization of starch films containing starch nanoparticles. Part 2: viscoelasticity and creep properties. <i>Carbohydrate Polymers</i> , <b>2013</b> , 96, 602-10	10.3	44
244	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> , <b>2018</b> , 36, 1592-1602	2.6	43
243	Glass-transition behaviour of plasticized starch biopolymer system [A modified Gordon-Taylor approach. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 114-121	10.6	43
242	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> , <b>2012</b> , 30, 1649-1657	2.6	42
241	Ability of flaxseed and soybean protein concentrates to stabilize oil-in-water emulsions. <i>Journal of Food Engineering</i> , <b>2010</b> , 100, 417-426	6	42
240	Effect of high shear homogenization on rheology, microstructure and fractal dimension of acid-induced SPI gels. <i>Journal of Food Engineering</i> , <b>2014</b> , 126, 48-55	6	41
239	Digestion behaviour of chia seed oil encapsulated in chia seed protein-gum complex coacervates. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 71-81	10.6	40
238	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioprocess Processing</i> , <b>2018</b> , 108, 95-104	4.9	40
237	Enhanced CaSO-induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , <b>2018</b> , 242, 459-465	8.5	40
236	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> , <b>2014</b> , 143, 484-91	8.5	40
235	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> , <b>2015</b> , 19, 893-901	5.1	39
234	Recent developments in frying technologies applied to fresh foods. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 98, 68-81	15.3	39
233	In situ characterization of stickiness of sugar-rich foods using a linear actuator driven stickiness testing device. <i>Journal of Food Engineering</i> , <b>2003</b> , 58, 11-22	6	39

232	Global production, processing and utilization of lentil: A review. <i>Journal of Integrative Agriculture</i> , <b>2017</b> , 16, 2898-2913	3.2	38
231	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> , <b>2016</b> , 177, 80-89	6	37
230	Understanding the distribution of natural wax in starch-wax films using synchrotron-based FTIR (S-FTIR). <i>Carbohydrate Polymers</i> , <b>2014</b> , 102, 125-35	10.3	37
229	Isolation, purification and molecular mechanism of a peanut protein-derived ACE-inhibitory peptide. <i>PLoS ONE</i> , <b>2014</b> , 9, e111188	3.7	36
228	Ultrasound assisted immersion freezing of broccoli ( <i>Brassica oleracea</i> L. var. <i>botrytis</i> L.). <i>Ultrasonics Sonochemistry</i> , <b>2014</b> , 21, 1728-35	8.9	36
227	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 22897-22914	9.5	35
226	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> , <b>2019</b> , 59, 450-461	11.5	35
225	Nondestructive Detection of Postharvest Quality of Cherry Tomatoes Using a Portable NIR Spectrometer and Chemometric Algorithms. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 914-925	3.4	34
224	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> , <b>2019</b> , 254, 34-41	6	33
223	Application of high pressure argon treatment to maintain quality of fresh-cut pineapples during cold storage. <i>Journal of Food Engineering</i> , <b>2012</b> , 110, 395-404	6	33
222	Effects of transglutaminase catalyzed crosslinking on physicochemical characteristics of arachin and conarachin-rich peanut protein fractions. <i>Food Research International</i> , <b>2014</b> , 62, 84-90	7	33
221	Comparative study of denaturation of whey protein isolate (WPI) in convective air drying and isothermal heat treatment processes. <i>Food Chemistry</i> , <b>2013</b> , 141, 702-11	8.5	33
220	Mild thermal treatment and in-vitro digestion of three forms of bovine lactoferrin: Effects on functional properties. <i>International Dairy Journal</i> , <b>2017</b> , 64, 22-30	3.5	32
219	Yield and Characteristics of Pyrolysis Products Obtained from <i>Schizochytrium limacinum</i> under Different Temperature Regimes. <i>Energies</i> , <b>2013</b> , 6, 3339-3352	3.1	32
218	Spray Drying of Skim Milk Mixed with Milk Permeate: Effect on Drying Behavior, Physicochemical Properties, and Storage Stability of Powder. <i>Drying Technology</i> , <b>2008</b> , 26, 239-247	2.6	32
217	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> , <b>2014</b> , 23, 1095-1102	3	31
216	Characteristics of bovine lactoferrin powders produced through spray and freeze drying processes. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 95, 985-994	7.9	31
215	Heat-moisture treatment and acid hydrolysis of corn starch in different sequences. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 79, 11-20	5.4	30



214	Flexible starch-polyurethane films: Physiochemical characteristics and hydrophobicity. <i>Carbohydrate Polymers</i> , <b>2017</b> , 163, 236-246	10.3	30
213	Preparation and characterization of crosslinked starch microspheres using a two-stage water-in-water emulsion method. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 912-916	10.3	30
212	Effect of Plasticizers on the Moisture Migration Behavior of Low-Amylose Starch Films during Drying. <i>Drying Technology</i> , <b>2010</b> , 28, 468-480	2.6	30
211	Effect of Microwave-Assisted Vacuum Frying on the Quality of Potato Chips. <i>Drying Technology</i> , <b>2014</b> , 32, 1812-1819	2.6	29
210	Changes in Quality Characteristics of Fresh-cut Cucumbers as Affected by Pressurized Argon Treatment. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 693-701	5.1	29
209	Application of a simplified method based on regular regime approach to determine the effective moisture diffusivity of mixture of low molecular weight sugars and maltodextrin during desorption. <i>Journal of Food Engineering</i> , <b>2002</b> , 54, 157-165	6	29
208	Preparation of starch nanospheres through hydrophobic modification followed by initial water dialysis. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 605-12	10.3	28
207	Drying and denaturation characteristics of whey protein isolate in the presence of lactose and trehalose. <i>Food Chemistry</i> , <b>2015</b> , 177, 8-16	8.5	28
206	The effect of addition of flaxseed gum on the rheological behavior of mixed flaxseed gum-casein gels. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 1214-1220	10.3	28
205	Use of solute fixed coordinate system and method of lines for prediction of drying kinetics and surface stickiness of single droplet during convective drying. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2007</b> , 46, 405-419	3.7	28
204	Denaturation and Physical Characteristics of Spray-Dried Whey Protein Isolate Powders Produced in the Presence and Absence of Lactose, Trehalose, and Polysorbate-80. <i>Drying Technology</i> , <b>2015</b> , 33, 1243-1254	2.6	27
203	Effect of flaxseed gum on the rheological properties of peanut protein isolate dispersions and gels. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 74, 528-533	5.4	27
202	Water uptake and its impact on the texture of lentils ( <i>Lens culinaris</i> ). <i>Journal of Food Engineering</i> , <b>2010</b> , 100, 61-69	6	27
201	Improvement of gelation properties of soy protein isolate emulsion induced by calcium cooperated with magnesium. <i>Journal of Food Engineering</i> , <b>2019</b> , 244, 32-39	6	27
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172	Rheological, thermal and microstructural properties of casein/ $\beta$ -carrageenan mixed systems. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 113, 108296	5.4	21
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43	Preparation and drying of water-in-oil-in-water (W/O/W) double emulsion to encapsulate soy peptides. <i>Food Research International</i> , <b>2021</b> , 141, 110148	7	4
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39	Physicochemical properties of films produced using nanoemulsions stabilized by carboxymethyl chitosan-peptide conjugates and application in blueberry preservation.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 202, 26-36	7.9	3
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