

Benu P Adhikari

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

339
papers

11,918
citations

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	Surface modification of the cellulose nanocrystals through vinyl silane grafting.. <i>International Journal of Biological Macromolecules</i> , 2022 , 200, 397-408	7.9	1
338	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	8.2	0
337	Microencapsulation of Sichuan pepper essential oil in soybean protein isolate-Sichuan pepper seed soluble dietary fiber complex coacervates. <i>Food Hydrocolloids</i> , 2022 , 125, 107421	10.6	4
336	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	10.6	6
335	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> , 2022 , 202, 26-36	7.9	3
334	Biodegradation of novel bioplastics made of starch, polyhydroxyurethanes and cellulose nanocrystals in soil environment.. <i>Science of the Total Environment</i> , 2022 , 815, 152684	10.2	2
333	High voltage electrohydrodynamic atomization of bovine lactoferrin and its encapsulation behaviors in sodium alginate. <i>Journal of Food Engineering</i> , 2022 , 317, 110842	6	0
332	Effect of high-moisture extrusion and addition of transglutaminase on major peanut allergens content extracted by three step sequential method.. <i>Food Chemistry</i> , 2022 , 385, 132569	8.5	2
331	Instrumental method for International Dysphagia Diet Standardisation Initiative (IDDSI) standard fork pressure test. <i>Journal of Food Engineering</i> , 2022 , 326, 111040	6	1
330	Cyanobacteria: a review of its nutritional characteristics and processing technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	1
329	Investigation of the effects of addition of carboxy methyl cellulose (CMC) and tapioca starch (TS) on the beef patties targeted to the needs of people with dysphagia: A mixture design approach. <i>Meat Science</i> , 2022 , 191, 108868	6.4	1
328	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-37	11.5	2
327	Synthesis and characterization of lotus seed protein-based curcumin microcapsules with enhanced solubility, stability, and sustained release. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
326	Pasteurization of flavored shredded pork using ZnO nanoparticles combined with radio frequency pasteurization technology. <i>Journal of Food Science and Technology</i> , 2021 , 58, 216-222	3.3	2
325	Production and characterization of infant milk formula powders: A review. <i>Drying Technology</i> , 2021 , 39, 1492-1512	2.6	13
324	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	11.5	16
323	Preparation and drying of water-in-oil-in-water (W/O/W) double emulsion to encapsulate soy peptides. <i>Food Research International</i> , 2021 , 141, 110148	7	4

322	Storage stability of powdered dairy ingredients: a review. <i>Drying Technology</i> , 2021 , 39, 1529-1553	2.6	2
321	Combined radio frequency and hot water pasteurization of <i>Nostoc sphaeroides</i> : Effect on temperature uniformity, nutrients content, and phycocyanin stability. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110880	5.4	7
320	Effect of compositional variation on physico-chemical and structural changes in infant formula during storage. <i>International Dairy Journal</i> , 2021 , 116, 104957	3.5	3
319	A review of nanocellulose as a new material towards environmental sustainability. <i>Science of the Total Environment</i> , 2021 , 775, 145871	10.2	61
318	In vitro digestion of infant formula model systems: Influence of casein to whey protein ratio. <i>International Dairy Journal</i> , 2021 , 117, 105008	3.5	11
317	Physicochemical properties of chitosan/zein/essential oil emulsion-based active films functionalized by polyphenols. <i>Future Foods</i> , 2021 , 3, 100033	3.3	11
316	Relationship between instrumental and sensory texture profile of beef semitendinosus muscles with different textures. <i>Journal of Texture Studies</i> , 2021 ,	3.6	4
315	Natural antioxidants in the management of Parkinson's disease: Review of evidence from cell line and animal models. <i>Journal of Integrative Medicine</i> , 2021 , 19, 300-310	4	6
314	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. <i>Biotechnology Advances</i> , 2021 , 49, 107763	17.8	23
313	Effect of the addition of hydrocolloids on beef texture: Targeted to the needs of people with dysphagia. <i>Food Hydrocolloids</i> , 2021 , 113, 106413	10.6	8
312	In-vitro digestion of flaxseed oil encapsulated in phenolic compound adducted flaxseed protein isolate-flaxseed gum complex coacervates. <i>Food Hydrocolloids</i> , 2021 , 112, 106325	10.6	11
311	Influence of lactose pre-crystallization on the storage stability of infant formula powder containing lactose and maltodextrin. <i>Food Hydrocolloids</i> , 2021 , 111, 106385	10.6	3
310	Iron supplementation and iron-fortified foods: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-22	11.5	12
309	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. <i>Food Research International</i> , 2021 , 140, 110088	7	6
308	Microwave-Assisted Enzymatic Extraction of Flavonoids from Sieb. Blossom and Their Immunomodulating Effect in Mice with DSS-Induced Colitis. <i>Molecules</i> , 2021 , 26,	4.8	2
307	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 ¹⁶	9.5	16
306	Starch-based isocyanate- and non-isocyanate polyurethane hybrids: A review on synthesis, performance and biodegradation. <i>Carbohydrate Polymers</i> , 2021 , 265, 118029	10.3	11
305	Surface modifications of nanocellulose: From synthesis to high-performance nanocomposites. <i>Progress in Polymer Science</i> , 2021 , 119, 101418	29.6	21

304	Isolation and characterization of cellulose nanomaterials from jute bast fibers. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 106447	6.8	5
303	Relationship between masticatory variables and bolus characteristics of meat with different textures. <i>Journal of Texture Studies</i> , 2021 ,	3.6	2
302	Anti-aging properties of phytoconstituents and phyto-nanoemulsions and their application in managing aging-related diseases. <i>Advanced Drug Delivery Reviews</i> , 2021 , 176, 113886	18.5	3
301	Extraction and characterization of polyphenolic compounds and potassium hydroxycitrate from Hibiscus sabdariffa. <i>Future Foods</i> , 2021 , 100087	3.3	3
300	Inter-relationship between lactose crystallization and surface free fat during storage of infant formula. <i>Food Chemistry</i> , 2020 , 322, 126636	8.5	12
299	Marine Protists and Rhodotorula Yeast as Bio-Convertors of Marine Waste into Nutrient-Rich Deposits for Mangrove Ecosystems. <i>Protist</i> , 2020 , 171, 125738	2.5	3
298	Effect of storage conditions on physicochemical and microstructural properties of skim and whole milk powders. <i>Powder Technology</i> , 2020 , 372, 394-403	5.2	6
297	Assessment of interfacial interactions between starch and non-isocyanate polyurethanes in their hybrids. <i>Carbohydrate Polymers</i> , 2020 , 246, 116656	10.3	6
296	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	8.5	15
295	Influence of meat texture on oral processing and bolus formation. <i>Journal of Food Engineering</i> , 2020 , 283, 110038	6	15
294	The Nutritional and Pharmacological Potential of New Australian Thraustochytrids Isolated from Mangrove Sediments. <i>Marine Drugs</i> , 2020 , 18,	6	5
293	Influence of drying temperatures and storage parameters on the physicochemical properties of spray-dried infant milk formula powders. <i>International Dairy Journal</i> , 2020 , 105, 104696	3.5	17
292	Physicochemical Characteristics of Protein Isolated from Thraustochytrid Oilcake. <i>Foods</i> , 2020 , 9,	4.9	4
291	Pickering and high internal phase Pickering emulsions stabilized by protein-based particles: A review of synthesis, application and prospective. <i>Food Hydrocolloids</i> , 2020 , 109, 106117	10.6	72
290	Effect of lactose pre-crystallisation on the physicochemical properties during storage of infant formula containing hydrolysed whey protein. <i>International Dairy Journal</i> , 2020 , 110, 104800	3.5	3
289	Physicochemical properties of soy protein isolates-cyanidin-3-galactoside conjugates produced using free radicals induced by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104990	8.9	17
288	Recent developments in frying technologies applied to fresh foods. <i>Trends in Food Science and Technology</i> , 2020 , 98, 68-81	15.3	39
287	Changes in physicochemical and surface characteristics in model infant milk formula powder (IMF) during storage. <i>Drying Technology</i> , 2020 , 1-11	2.6	5

286	Moisture adsorption in water caltrop (<i>Trapa bispinosa</i> Roxb.) pericarps: Thermodynamic properties and glass transition. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13442	2.4	1
285	Synthesis of green hybrid materials using starch and non-isocyanate polyurethanes. <i>Carbohydrate Polymers</i> , 2020 , 229, 115535	10.3	16
284	Effect of high-pressure homogenization on the rheology, microstructure and fractal dimension of citrus fiber-oil dispersions. <i>Journal of Food Engineering</i> , 2020 , 277, 109899	6	12
283	Application of high-frequency ultrasound standing waves for the recovery of lipids from high-fat dairy effluent. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104944	8.9	4
282	Production of protein-loaded starch microspheres using water-in-water emulsion method. <i>Carbohydrate Polymers</i> , 2020 , 231, 115692	10.3	5
281	Managing obesity through natural polyphenols: A review. <i>Future Foods</i> , 2020 , 1-2, 100002	3.3	16
280	Effect of ZnO nanoparticles combined radio frequency pasteurization on the protein structure and water state of chicken thigh meat. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110168	5.4	8
279	Use of Synergistic Interactions to Fabricate Transparent and Mechanically Robust Nanohybrids Based on Starch, Non-Isocyanate Polyurethanes, and Cellulose Nanocrystals. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 47865-47878	9.5	11
278	A novel strategy for improving drying efficiency and quality of cream mushroom soup based on microwave pre-gelatinization and infrared freeze-drying. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102516	6.8	11
277	Changes in physicochemical and surface characteristics in milk protein powders during storage. <i>Drying Technology</i> , 2020 , 1-15	2.6	1
276	Physicochemical properties of spray-dried model infant milk formula powders: Influence of whey protein-to-casein ratio. <i>International Dairy Journal</i> , 2020 , 100, 104565	3.5	17
275	Microencapsulation of flaxseed oil using polyphenol-adducted flaxseed protein isolate-flaxseed gum complex coacervates. <i>Food Hydrocolloids</i> , 2020 , 107, 105944	10.6	27
274	Aerobic biodegradation of starch/polyurethane flexible films under soil burial condition: Changes in physical structure and chemical composition. <i>International Biodeterioration and Biodegradation</i> , 2019 , 145, 104793	4.8	17
273	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	5.2	50
272	Bio-inspired sustainable and durable superhydrophobic materials: from nature to market. <i>Journal of Materials Chemistry A</i> , 2019 , 7, 16643-16670	13	109
271	Rheological, thermal and microstructural properties of casein/κ-carrageenan mixed systems. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108296	5.4	21
270	Physicochemical properties and surface composition of infant formula powders. <i>Food Chemistry</i> , 2019 , 297, 124967	8.5	9
269	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 22897-22914	9.5	35

268	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	10.6	57
267	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	8.5	52
266	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	10.6	50
265	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	6	33
264	In vitro oxidative stability of high strength siloxane poly(urethane-urea) elastomers based on linked-macrodiol. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2019 , 107, 2557-2565	3.5	4
263	Natural Rubber with Polyhedral Oligomeric Silsesquioxane, Nanocomposites, and Hybrids Compared by Molecular Modeling. <i>Macromolecular Theory and Simulations</i> , 2019 , 28, 1800026	1.5	
262	Highly stable spray dried tuna oil powders encapsulated in double shells of whey protein isolate-agar gum and gellan gum complex coacervates. <i>Powder Technology</i> , 2019 , 358, 79-86	5.2	13
261	Anchovy oil microcapsule powders prepared using two-step complex coacervation between gelatin and sodium hexametaphosphate followed by spray drying. <i>Powder Technology</i> , 2019 , 358, 68-78	5.2	13
260	Recovery of proteins and lipids from dairy wastewater using food grade sodium lignosulphonate. <i>Water Resources and Industry</i> , 2019 , 22, 100114	4.5	12
259	Treatment performance and recovery of organic components from high pH dairy wastewater using low-cost inorganic ferric chloride precipitant. <i>Journal of Water Process Engineering</i> , 2019 , 32, 100908	6.7	11
258	Peanut Allergy: Characteristics and Approaches for Mitigation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1361-1387	16.4	14
257	Effects of transglutaminase pre-crosslinking on salt-induced gelation of soy protein isolate emulsion. <i>Journal of Food Engineering</i> , 2019 , 263, 280-287	6	24
256	Polyurethanes from seed oil-based polyols: A review of synthesis, mechanical and thermal properties. <i>Industrial Crops and Products</i> , 2019 , 142, 111841	5.9	50
255	Dietary Polyphenols: A Multifactorial Strategy to Target Alzheimer's Disease. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	25
254	Generalised superposition models for rheologically complex starch-nanohybrid films and integrational construction of master-curves. <i>Polymer Testing</i> , 2019 , 80, 106124	4.5	
253	Microorganisms control and quality improvement of stewed pork with carrots using ZnO nanoparticles combined with radio frequency pasteurization. <i>Food Bioscience</i> , 2019 , 32, 100487	4.9	11
252	Investigation of oil distribution in spray-dried chia seed oil microcapsules using synchrotron-FTIR microspectroscopy. <i>Food Chemistry</i> , 2019 , 275, 457-466	8.5	26
251	A novel vacuum frying technology of apple slices combined with ultrasound and microwave. <i>Ultrasonics Sonochemistry</i> , 2019 , 52, 522-529	8.9	23

250	Innovative technologies for producing and preserving intermediate moisture foods: A review. <i>Food Research International</i> , 2019 , 116, 90-102	7	71
249	Hard segment composition, morphology, tensile properties and biostability of linked-macrodiol based siloxane poly(urethane urea). <i>Materials Today Communications</i> , 2019 , 18, 110-118	2.5	6
248	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	3.4	34
247	Complex coacervation: Principles, mechanisms and applications in microencapsulation. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 1276-1286	7.9	182
246	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	6	27
245	Advancements in the Development of Biostable Polyurethanes. <i>Polymer Reviews</i> , 2019 , 59, 391-417	14	11
244	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	11.5	35
243	Lactoferrin: Structure, function, denaturation and digestion. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 580-596	11.5	130
242	Dehydrated foods: Are they microbiologically safe?. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2734-2745	11.5	24
241	Morphology and surface properties of high strength siloxane poly(urethane-urea)s developed for heart valve application. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2019 , 107, 112-121	3.5	19
240	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	5.1	22
239	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioprocess Technology</i> , 2018 , 108, 95-104	4.9	40
238	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	2.6	43
237	Application of electronic tongue for fresh foods quality evaluation: A review. <i>Food Reviews International</i> , 2018 , 34, 746-769	5.5	49
236	Synthesis of Carboxymethyl Flaxseed Gum and Study of Nonlinear Rheological Properties of Its Solutions. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	6
235	Advances in selenium-enriched foods: From the farm to the fork. <i>Trends in Food Science and Technology</i> , 2018 , 76, 1-5	15.3	26
234	Smart storage technologies applied to fresh foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2689-2699	11.5	8
233	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	11.5	64

232	Temperature thresholds and time-temperature dependence of gelatinization for heat-moisture treated corn starch. <i>Journal of Food Engineering</i> , 2018 , 217, 43-49	6	16
231	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	10.6	20
230	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	15.3	66
229	Enhanced CaSO ₄ -induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018 , 242, 459-465	8.5	40
228	Effects of radio frequency and high pressure steam sterilisation on the colour and flavour of prepared <i>Nostoc sphaeroides</i> . <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1719-1724	4.3	9
227	Development of high strength siloxane poly(urethane-urea) elastomers based on linked macrodiols for heart valve application. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2018 , 106, 1712-1720	3.5	11
226	Production of recrystallized starch microspheres using water-in-water emulsion and multiple recycling of polyethylene glycol solution. <i>LWT - Food Science and Technology</i> , 2018 , 97, 76-82	5.4	6
225	Effects of proteolysis and transglutaminase crosslinking on physicochemical characteristics of walnut protein isolate. <i>LWT - Food Science and Technology</i> , 2018 , 97, 662-667	5.4	18
224	Comparative study on the effect of radio frequency and high-pressure pasteurization on the texture, water distribution, and rheological properties of <i>Nostoc sphaeroides</i> . <i>Journal of Applied Phycology</i> , 2018 , 30, 1041-1048	3.2	7
223	Migration and performance of erucamide slip additive in high-density polyethylene bottle caps. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46822	2.9	11
222	Flexible starch-polyurethane films: Effect of mixed macrodiol polyurethane ionomers on physicochemical characteristics and hydrophobicity. <i>Carbohydrate Polymers</i> , 2018 , 197, 312-325	10.3	23
221	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. <i>Food Biophysics</i> , 2018 , 13, 324-332	3.2	23
220	Rheological characteristics and chain conformation of mannans obtained from <i>Saccharomyces cerevisiae</i> . <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 2404-2411	7.9	12
219	Application of high-pressure argon for improving postharvest quality of cherry tomato. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12882	2.4	3
218	Improving the energy efficiency and the quality of fried products using a novel vacuum frying assisted by combined ultrasound and microwave technology. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 50, 148-159	6.8	23
217	Drying and denaturation kinetics of Beta-Lactoglobulin during convective drying. <i>Journal of Food Engineering</i> , 2018 , 237, 9-17	6	3
216	Rheological Behavior of Tomato Fiber Suspensions Produced by High Shear and High Pressure Homogenization and Their Application in Tomato Products. <i>International Journal of Analytical Chemistry</i> , 2018 , 2018, 5081938	1.4	10
215	Recent developments in novel freezing and thawing technologies applied to foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3620-3631	11.5	58

214	Recent developments in smart freezing technology applied to fresh foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 2835-2843	11.5	17
213	Drying and denaturation characteristics of three forms of bovine lactoferrin. <i>Drying Technology</i> , 2017 , 35, 606-615	2.6	12
212	Recent advances in pressure modification-based preservation technologies applied to fresh fruits and vegetables. <i>Food Reviews International</i> , 2017 , 33, 538-559	5.5	12
211	Heat-moisture treatment and acid hydrolysis of corn starch in different sequences. <i>LWT - Food Science and Technology</i> , 2017 , 79, 11-20	5.4	30
210	The Stress-Relaxation Behavior of Rice as a Function of Time, Moisture and Temperature. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	6
209	Digestion behaviour of chia seed oil encapsulated in chia seed protein-gum complex coacervates. <i>Food Hydrocolloids</i> , 2017 , 66, 71-81	10.6	40
208	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	8.5	50
207	Effect of Trypsin on Antioxidant Activity and Gel-Rheology of Flaxseed Protein. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	1
206	Flexible starch-polyurethane films: Physicochemical characteristics and hydrophobicity. <i>Carbohydrate Polymers</i> , 2017 , 163, 236-246	10.3	30
205	Effect of Drying Methods on the Rheological Properties of Sugar Beet Pulp Pectin. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	2
204	Advances in microencapsulation of polyunsaturated fatty acids (PUFAs)-rich plant oils using complex coacervation: A review. <i>Food Hydrocolloids</i> , 2017 , 69, 369-381	10.6	81
203	Effect of vacuum packaging on the shelf-life of silver carp (<i>Hypophthalmichthys molitrix</i>) fillets stored at 4°C. <i>LWT - Food Science and Technology</i> , 2017 , 80, 163-168	5.4	22
202	Non-linear Rheological Properties of Soy Protein Isolate Dispersions and Acid-Induced Gels. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	2
201	Physicochemical and thermal characteristics of Australian chia seed oil. <i>Food Chemistry</i> , 2017 , 228, 394-402	3.8	86
200	High-pressure microfluidisation pretreatment disaggregate peanut protein isolates to prepare antihypertensive peptide fractions. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1760-1769	3.8	15
199	Thermoplastic starch-nanohybrid films with polyhedral oligomeric silsesquioxane. <i>Carbohydrate Polymers</i> , 2017 , 173, 170-177	10.3	12
198	Ultrasound-Assisted Freezing of Fruits and Vegetables: Design, Development, and Applications 2017 , 457-487		7
197	Microencapsulation of lipase produced omega-3 concentrates resulted in complex coacervates with unexpectedly high oxidative stability. <i>Journal of Functional Foods</i> , 2017 , 35, 499-506	5.1	20

196	Relationship between biphasic endotherms and multi-stage gelatinization of corn starch in excess water. <i>LWT - Food Science and Technology</i> , 2017 , 81, 335-342	5.4	12
195	Multiple endothermic transitions of acid hydrolyzed and heat-moisture treated corn starch. <i>LWT - Food Science and Technology</i> , 2017 , 81, 195-201	5.4	9
194	Starch-polyurethane films synthesized using polyethylene glycol-isocyanate (PEG-iso): Effects of molecular weight, crystallinity, and composition of PEG-iso on physiochemical characteristics and hydrophobicity of the films. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 116-127	8.2	13
193	An improved method for the measurement of 3-monochloropropanediol esters by matrix solid-phase dispersion supported liquid-liquid extraction. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2404-2411	3.8	1
192	Microwave-Driven Sugar Beet Pulp Liquefaction in Polyhydric Alcohols. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	4
191	Preparation and study of digestion behavior of lactoferrin-sodium alginate complex coacervates. <i>Journal of Functional Foods</i> , 2017 , 37, 97-106	5.1	23
190	Effect of Addition of Antioxidant Flaxseed Polypeptide on the Rheological Properties of Native Maize Starch. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	1
189	Slip-additive migration, surface morphology, and performance on injection moulded high-density polyethylene closures. <i>Journal of Colloid and Interface Science</i> , 2017 , 505, 537-545	9.3	19
188	Characteristics of bovine lactoferrin powders produced through spray and freeze drying processes. <i>International Journal of Biological Macromolecules</i> , 2017 , 95, 985-994	7.9	31
187	Effect of extraction temperature on composition, structure and functional properties of flaxseed gum. <i>Food Chemistry</i> , 2017 , 215, 333-40	8.5	53
186	Effect of LBG on the gel properties of acid-induced SPI gels. <i>LWT - Food Science and Technology</i> , 2017 , 75, 1-8	5.4	19
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