

Giovanna Ferrari

List of Publications by Year in descending order

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128
papers

6,977
citations

61977

43
h-index

64791

79
g-index

130
all docs

130
docs citations

130
times ranked

6494
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoencapsulation of essential oils to enhance their antimicrobial activity in foods. <i>LWT - Food Science and Technology</i> , 2011, 44, 1908-1914.	5.2	635
2	Essential oil nanoemulsions as antimicrobial agents in food. <i>Journal of Biotechnology</i> , 2016, 233, 106-120.	3.8	450
3	Design of nanoemulsion-based delivery systems of natural antimicrobials: Effect of the emulsifier. <i>Journal of Biotechnology</i> , 2012, 159, 342-350.	3.8	356
4	Applications of Pulsed Electric Field Treatments for the Enhancement of Mass Transfer from Vegetable Tissue. <i>Food Engineering Reviews</i> , 2010, 2, 109-130.	5.9	274
5	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. <i>Food Chemistry</i> , 2014, 147, 42-50.	8.2	245
6	Antimicrobial effects of modified chitosan based coating containing nanoemulsion of essential oils, modified atmosphere packaging and gamma irradiation against <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> on green beans. <i>Food Control</i> , 2015, 50, 215-222.	5.5	226
7	Evaluation of the Stability and Antioxidant Activity of Nanoencapsulated Resveratrol during in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12352-12360.	5.2	171
8	Application of pulsed electric field in the production of juice and extraction of bioactive compounds from blueberry fruits and their by-products. <i>Journal of Food Science and Technology</i> , 2015, 52, 5898-5905.	2.8	161
9	Physicochemical and bioactive properties of six honey samples from various floral origins from Tunisia. <i>Arabian Journal of Chemistry</i> , 2018, 11, 265-274.	4.9	143
10	Effect of pulsed electric fields and high pressure homogenization on the aqueous extraction of intracellular compounds from the microalgae <i>Chlorella vulgaris</i> . <i>Algal Research</i> , 2018, 31, 60-69.	4.6	142
11	Encapsulation of bioactive compounds in nanoemulsion- based delivery systems. <i>Procedia Food Science</i> , 2011, 1, 1666-1671.	0.6	117
12	Main factors regulating microbial inactivation by high-pressure homogenization: Operating parameters and scale of operation. <i>Chemical Engineering Science</i> , 2009, 64, 520-532.	3.8	115
13	Development of Novel Pea Protein-Based Nanoemulsions for Delivery of Nutraceuticals. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10653-10660.	5.2	108
14	Green beans preservation by combination of a modified chitosan based-coating containing nanoemulsion of mandarin essential oil with high pressure or pulsed light processing. <i>Postharvest Biology and Technology</i> , 2015, 106, 21-32.	6.0	108
15	The influence of post-harvest UV-C and pulsed light treatments on quality and antioxidant properties of tomato fruits during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 103-111.	5.6	102
16	Effect of Emulsifier Type and Disruption Chamber Geometry on the Fabrication of Food Nanoemulsions by High Pressure Homogenization. <i>Industrial & Engineering Chemistry Research</i> , 2012, 51, 7606-7618.	3.7	101
17	Antibacterial and physical effects of modified chitosan based-coating containing nanoemulsion of mandarin essential oil and three non-thermal treatments against <i>Listeria innocua</i> in green beans. <i>International Journal of Food Microbiology</i> , 2014, 191, 82-88.	4.7	100
18	Pulse Duration and Efficiency of Soft Cellular Tissue Disintegration by Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2008, 1, 307-313.	4.7	95

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19	Effects on Escherichia coli inactivation and quality attributes in apple juice treated by combinations of pulsed light and thermosonication. <i>Food Research International</i> , 2012, 45, 299-305.	6.2	88
20	Infusion of essential oils for food stabilization: Unraveling the role of nanoemulsion-based delivery systems on mass transfer and antimicrobial activity. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 212-220.	5.6	87
21	Application of a multi-pass high-pressure homogenization treatment for the pasteurization of fruit juices. <i>Journal of Food Engineering</i> , 2011, 104, 364-372.	5.2	85
22	Nanoencapsulation systems to improve solubility and antioxidant efficiency of a grape marc extract into hazelnut paste. <i>Journal of Food Engineering</i> , 2013, 114, 207-214.	5.2	85
23	Effect of pulsed light treatment on structural and functional properties of whey protein isolate. <i>Food Research International</i> , 2016, 87, 189-196.	6.2	78
24	Assessment of emulsifying ability of almond gum in comparison with gum arabic using response surface methodology. <i>Food Hydrocolloids</i> , 2014, 37, 49-59.	10.7	72
25	Microbial inactivation by high pressure homogenization: Effect of the disruption valve geometry. <i>Journal of Food Engineering</i> , 2013, 115, 362-370.	5.2	70
26	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018, 48, 605-613.	3.4	70
27	Influence of emulsifier type on the antifungal activity of cinnamon leaf, lemon and bergamot oil nanoemulsions against <i>Aspergillus niger</i> . <i>Food Control</i> , 2017, 73, 784-795.	5.5	69
28	Pulsed Electric Field-Assisted Vinification of Aglianico and Piediroso Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11606-11615.	5.2	68
29	Antimicrobial effects of different combined non-thermal treatments against <i>Listeria monocytogenes</i> in broccoli florets. <i>Journal of Food Engineering</i> , 2014, 124, 1-10.	5.2	68
30	Emerging Green Techniques for the Extraction of Antioxidants from Agri-Food By-Products as Promising Ingredients for the Food Industry. <i>Antioxidants</i> , 2021, 10, 1417.	5.1	66
31	High-pressure homogenization treatment to recover bioactive compounds from tomato peels. <i>Journal of Food Engineering</i> , 2019, 262, 170-180.	5.2	63
32	Chemical characteristics and compositions of red pepper seed oils extracted by different methods. <i>Industrial Crops and Products</i> , 2019, 128, 363-370.	5.2	63
33	Decontamination of fresh-cut cucumber slices by a combination of a modified chitosan coating containing carvacrol nanoemulsions and pulsed light. <i>International Journal of Food Microbiology</i> , 2017, 260, 75-80.	4.7	59
34	Improving the Extraction of Juice and Anthocyanins from Blueberry Fruits and Their By-products by Application of Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2017, 10, 1595-1605.	4.7	57
35	Metal release from stainless steel electrodes of a PEF treatment chamber: Effects of electrical parameters and food composition. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 58-65.	5.6	56
36	Production of bioethanol from pumpkin peel wastes: Comparison between response surface methodology (RSM) and artificial neural networks (ANN). <i>Industrial Crops and Products</i> , 2020, 155, 112822.	5.2	54

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37	Edible Coatings Containing Oregano Essential Oil Nanoemulsion for Improving Postharvest Quality and Shelf Life of Tomatoes. <i>Foods</i> , 2020, 9, 1605.	4.3	53
38	Quantification of metal release from stainless steel electrodes during conventional and pulsed ohmic heating. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 66-73.	5.6	51
39	Understanding the effect of formulation on functionality of modified chitosan films containing carvacrol nanoemulsions. <i>Food Hydrocolloids</i> , 2016, 61, 756-771.	10.7	51
40	Arch-Free flow in aerated silo discharge of cohesive powders. <i>Powder Technology</i> , 2009, 191, 272-279.	4.2	50
41	Effect of electric and flow parameters on PEF treatment efficiency. <i>Journal of Food Engineering</i> , 2011, 105, 79-88.	5.2	49
42	Solid flow rate prediction in silo discharge of aerated cohesive powders. <i>AIChE Journal</i> , 2007, 53, 2240-2253.	3.6	48
43	Pulsed electric fields (PEF) treatment to enhance starch 3D printing application: Effect on structure, properties, and functionality of wheat and cassava starches. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102602.	5.6	48
44	Inactivation kinetics of <i>Saccharomyces cerevisiae</i> by pulsed electric fields in a batch treatment chamber: The effect of electric field unevenness and initial cell concentration. <i>Journal of Food Engineering</i> , 2007, 78, 784-792.	5.2	47
45	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. <i>Food and Bioprocess Technology</i> , 2013, 6, 2609-2620.	4.7	46
46	Food treatment with high pressure carbon dioxide: <i>Saccharomyces cerevisiae</i> inactivation kinetics expressed as a function of CO ₂ solubility. <i>Journal of Supercritical Fluids</i> , 2010, 52, 151-160.	3.2	44
47	Occurrence of Pipecolic Acid and Pipecolic Acid Betaine (Homostachydrine) in Citrus Genus Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 315-321.	5.2	42
48	Implementation of PEF Treatment at Real-Scale Tomatoes Processing Considering LCA Methodology as an Innovation Strategy in the Agri-Food Sector. <i>Sustainability</i> , 2018, 10, 979.	3.2	41
49	Effects of postharvest pulsed light treatments on the quality and antioxidant properties of persimmons during storage. <i>Postharvest Biology and Technology</i> , 2020, 160, 111055.	6.0	41
50	The Effects of High Hydrostatic Pressure on the Polyphenols and Anthocyanins in Red Fruit Products. <i>Procedia Food Science</i> , 2011, 1, 847-853.	0.6	40
51	Effect of pulsed electric fields assisted extraction on anti-inflammatory and cytotoxic activity of brown rice bioactive compounds. <i>Food Research International</i> , 2016, 87, 115-124.	6.2	40
52	Experimental Measurements and Thermodynamic Modeling of CO ₂ Solubility at High Pressure in Model Apple Juices. <i>Industrial & Engineering Chemistry Research</i> , 2010, 49, 2992-3000.	3.7	39
53	Development of iron-rich whey protein hydrogels following application of ohmic heating assisted by moderate electric fields. <i>Food Research International</i> , 2017, 99, 435-443.	6.2	39
54	Influence of pulsed light treatment on the aggregation of whey protein isolate. <i>Food Research International</i> , 2017, 99, 419-425.	6.2	38

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55	Pulsed Electric Fields-Assisted Extraction of Valuable Compounds From <i>Arthrospira Platensis</i> : Effect of Pulse Polarity and Mild Heating. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 551272.	4.1	36
56	Pulsed high pressure treatment for the inactivation of <i>Saccharomyces cerevisiae</i> : The effect of process parameters. <i>Journal of Food Engineering</i> , 2007, 78, 984-990.	5.2	35
57	The effect of mechanical vibration on gas fluidization of a fine aeratable powder. <i>Chemical Engineering Research and Design</i> , 2008, 86, 359-369.	5.6	35
58	Effect of formulation on properties, stability, carvacrol release and antimicrobial activity of carvacrol emulsions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 197, 111424.	5.0	35
59	Bergamot essential oil nanoemulsions: antimicrobial and cytotoxic activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2020, 75, 279-290.	1.4	35
60	Pasteurization of Fruit Juices by Means of a Pulsed High Pressure Process. <i>Journal of Food Science</i> , 2010, 75, E169-77.	3.1	34
61	Pulsed Electric Fields “ assisted vinification. <i>Procedia Food Science</i> , 2011, 1, 780-785.	0.6	33
62	Nutritional composition of <i>Zizyphus lotus</i> L. seeds. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1171-1177.	3.5	33
63	Formulation and characterization of zein/gum arabic nanoparticles for the encapsulation of a rutin-rich extract from <i>Ruta chalepensis</i> L. <i>Food Chemistry</i> , 2022, 367, 129982.	8.2	33
64	Submicron complex lipid carriers for curcumin delivery to intestinal epithelial cells: Effect of different emulsifiers on bioaccessibility and cell uptake. <i>International Journal of Pharmaceutics</i> , 2015, 494, 357-369.	5.2	32
65	Potato Starch Hydrogels Produced by High Hydrostatic Pressure (HHP): A First Approach. <i>Polymers</i> , 2019, 11, 1673.	4.5	32
66	Impact of pulsed electric fields on vacuum drying kinetics and physicochemical properties of carrot. <i>Food Research International</i> , 2020, 137, 109658.	6.2	32
67	On the role and the origin of the gas pressure gradient in the discharge of fine solids from hoppers. <i>Chemical Engineering Science</i> , 2003, 58, 5269-5278.	3.8	30
68	Functionalization of pasta through the incorporation of bioactive compounds from agri-food by-products: Fundamentals, opportunities, and drawbacks. <i>Trends in Food Science and Technology</i> , 2022, 122, 49-65.	15.1	30
69	The betaine profile of cereal flours unveils new and uncommon betaines. <i>Food Chemistry</i> , 2018, 239, 234-241.	8.2	28
70	Changes of structural and techno-functional properties of high hydrostatic pressure (HHP) treated whey protein isolate over refrigerated storage. <i>LWT - Food Science and Technology</i> , 2021, 137, 110436.	5.2	27
71	On the modeling of electrochemical phenomena at the electrode-solution interface in a PEF treatment chamber: Methodological approach to describe the phenomenon of metal release. <i>Journal of Food Engineering</i> , 2015, 165, 34-44.	5.2	26
72	Measurement and prediction of CO ₂ solubility in sodium phosphate monobasic solutions for food treatment with high pressure carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2010, 52, 142-150.	3.2	25

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73	Starch-Based Hydrogels Produced by High-Pressure Processing (HPP): Effect of the Starch Source and Processing Time. <i>Food Engineering Reviews</i> , 2021, 13, 622-633.	5.9	25
74	The Use of Nanocellulose in Edible Coatings for the Preservation of Perishable Fruits and Vegetables. <i>Coatings</i> , 2021, 11, 990.	2.6	25
75	Physicochemical, Rheological, and Thermal Properties of Six Types of Honey from Various Floral Origins in Tunisia. <i>International Journal of Food Properties</i> , 2015, 18, 2624-2637.	3.0	24
76	Novel approaches to oil structuring via the addition of high-pressure homogenized agri-food residues and water forming capillary bridges. <i>Journal of Food Engineering</i> , 2018, 236, 9-18.	5.2	24
77	Effects of Pulsed Electric Fields on Vacuum Drying and Quality Characteristics of Dried Carrot. <i>Food and Bioprocess Technology</i> , 2020, 13, 45-52.	4.7	24
78	Edible Coating and Pulsed Light to Increase the Shelf Life of Food Products. <i>Food Engineering Reviews</i> , 2021, 13, 544-569.	5.9	24
79	Effects of processing conditions and glycerol concentration on rheological and texture properties of starch-based hydrogels produced by high pressure processing (HPP). <i>International Journal of Biological Macromolecules</i> , 2020, 159, 590-597.	7.5	23
80	Impact of pulsed electric field treatment on juice yield and recovery of bioactive compounds from raspberries and their by-products. <i>Zemdirbyste</i> , 2016, 103, 83-90.	0.8	22
81	Pulsed Electric Field-Assisted Extraction of Aroma and Bioactive Compounds From Aromatic Plants and Food By-Products. <i>Frontiers in Nutrition</i> , 2021, 8, 792203.	3.7	22
82	Effect of high hydrostatic pressure on the enzymatic hydrolysis of bovine serum albumin. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3151-3158.	3.5	21
83	Influence of interfacial structure on physical stability and antioxidant activity of curcumin multilayer emulsions. <i>Food and Bioprocess Technology</i> , 2020, 121, 65-75.	3.6	20
84	High Voltage Electrical Discharges as an Alternative Extraction Process of Phenolic and Volatile Compounds from Wild Thyme (<i>Thymus serpyllum</i> L.): In Silico and Experimental Approaches for Solubility Assessment. <i>Molecules</i> , 2020, 25, 4131.	3.8	19
85	Effect of dynamic high pressure on functional and structural properties of bovine serum albumin. <i>Food Research International</i> , 2017, 99, 748-754.	6.2	18
86	Understanding the break-up phenomena in an orifice-valve high pressure homogenizer using spherical bacterial cells (<i>Lactococcus lactis</i>) as a model disruption indicator. <i>Journal of Food Engineering</i> , 2018, 236, 60-71.	5.2	18
87	Exploring potential new galactomannan source of <i>Retama reatam</i> seeds for food, cosmetic and pharmaceuticals: Characterization and physical, emulsifying and antidiabetic properties. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 1167-1176.	7.5	17
88	Pulsed electric field-assisted juice extraction of frozen/thawed blueberries. <i>Zemdirbyste</i> , 2015, 102, 59-66.	0.8	17
89	N-Methylated Derivatives of Tyramine in <i>Citrus</i> Genus Plants: Identification of <i>N,N,N</i> -Trimethyltyramine (Candicine). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2679-2684.	5.2	16
90	High-pressure homogenization-assisted extraction of bioactive compounds from <i>Ruta chalepensis</i> . <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2800-2809.	3.2	16

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91	Modelling of the kinetics of Bovine Serum Albumin enzymatic hydrolysis assisted by high hydrostatic pressure. <i>Food and Bioproducts Processing</i> , 2017, 105, 1-11.	3.6	15
92	Limitations of pulsed electric field utilization in food industry. , 2020, , 283-310.		15
93	Cellulose Isolation from Tomato Pomace Pretreated by High-Pressure Homogenization. <i>Foods</i> , 2022, 11, 266.	4.3	15
94	Serotonin 5- <i>O</i> - β -D-Glucoside and Its N-Methylated Forms in <i>Citrus</i> Genus Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4220-4227.	5.2	14
95	Extraction of <i>Citrullus colocynthis</i> L. seed oil by supercritical carbon dioxide process using response surface methodology (RSM) and artificial neural network (ANN) approaches. <i>Industrial Crops and Products</i> , 2020, 158, 113002.	5.2	14
96	O/W Pickering Emulsions Stabilized with Cellulose Nanofibrils Produced through Different Mechanical Treatments. <i>Foods</i> , 2021, 10, 1886.	4.3	14
97	Application of Pulsed Electric Fields and High-Pressure Homogenization in Biorefinery Cascade of <i>C. vulgaris</i> Microalgae. <i>Foods</i> , 2022, 11, 471.	4.3	13
98	Aggregative Behavior of Cohesive Magnesium Carbonate Powders during Fluidization and Aerated Discharge. <i>KONA Powder and Particle Journal</i> , 2003, 21, 54-65.	1.7	12
99	Microbial inactivation of <i>E. coli</i> cells by a combined PEF+HPCD treatment in a continuous flow system. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 102-109.	5.6	12
100	On the modelling of the electrochemical phenomena at the electrode-solution interface of a PEF treatment chamber: Effect of electrical parameters and chemical composition of model liquid food. <i>Journal of Food Engineering</i> , 2015, 165, 45-51.	5.2	12
101	Optimization of the Extraction Process by Response Surface Methodology of Protein Isolate from Defatted Jujube (<i>Zizyphus lotus</i> L.) Seeds. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 1509-1521.	1.9	12
102	Pulsed electric fields and ultrasound-assisted green extraction of valuable compounds from <i>Origanum vulgare</i> L. and <i>Thymus serpyllum</i> L.. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4834-4842.	2.7	12
103	Evaluation of the Physical Stability of Starch-Based Hydrogels Produced by High-Pressure Processing (HPP). <i>Gels</i> , 2022, 8, 152.	4.5	12
104	Optimization of Pulsed Electric Fields-Assisted Extraction of Phenolic Compounds From White Grape Pomace Using Response Surface Methodology. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	3.9	12
105	The particle velocity field inside a two-dimensional aerated hopper. <i>Powder Technology</i> , 2002, 123, 242-253.	4.2	11
106	Mass Transfer Enhancement by Means of Electroporation. , 2011, , .		10
107	Modeling of the microbial inactivation by high hydrostatic pressure freezing. <i>Food Control</i> , 2017, 73, 8-17.	5.5	10
108	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. <i>Food and Bioprocess Technology</i> , 2020, 13, 67-87.	4.7	10

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109	Influence of drying processes on bioactive compounds profiles, hydroxymethylfurfural, color parameters, and antioxidant activities of Tunisian eggplant (<i>Solanum melongena</i> L.). Journal of Food Processing and Preservation, 2021, 45, e15460.	2.0	9
110	Ohmic heating for polyphenol extraction from grape berries: an innovative prefermentary process. Oeno One, 2021, 55, 39-51.	1.4	8
111	Physicochemical Characteristics and Antioxidant Activities of <i>Zizyphus lotus</i> L. Seed Oil. Journal of Food Biochemistry, 2013, 37, 554-563.	2.9	7
112	Classification of Southern Tunisian honeys based on their physicochemical and textural properties. International Journal of Food Properties, 2018, 21, 2590-2609.	3.0	7
113	Changing the Vision in Smart Food Design Utilizing the Next Generation of Nanometric Delivery Systems for Bioactive Compounds. Foods, 2020, 9, 1100.	4.3	7
114	Lycopene-rich cream obtained via high-pressure homogenisation of tomato processing residues in a water-oil mixture. International Journal of Food Science and Technology, 0, , .	2.7	7
115	Nanoencapsulation of Thyme Essential Oils: Formulation, Characterization, Storage Stability, and Biological Activity. Foods, 2022, 11, 1858.	4.3	7
116	Modeling of Electrochemical Reactions During Pulsed Electric Field Treatment. , 2016, , 1-30.		6
117	Global warming threatens the world production of bergamot essential oil. Industrial Crops and Products, 2021, 172, 113986.	5.2	5
118	Pulling force analysis in injection pultrusion of glass/epoxy composites. Materials and Manufacturing Processes, 2022, 37, 1715-1726.	4.7	5
119	Modeling of Electrochemical Reactions During Pulsed Electric Field Treatment. , 2017, , 1059-1088.		4
120	Rheological and interfacial properties at the equilibrium of almond gum tree exudate (<i>Prunus dulcis</i>) in comparison with gum arabic. Food Science and Technology International, 2016, 22, 277-287.	2.2	3
121	Improving diced tomato firmness by pulsed vacuum calcification. LWT - Food Science and Technology, 2018, 92, 451-457.	5.2	3
122	Rheological Properties of High Pressure Milk Cream. Procedia Food Science, 2011, 1, 862-868.	0.6	2
123	OPTIMAL KINETIC PARAMETERS AND BATCH MODELING FOR PECTIN HYDROLYSIS TO GALACTURONIC ACID WITH PECTINEX ULTRA SP-L ENZYME. Chemical Engineering Communications, 2013, 200, 1334-1346.	2.6	2
124	Discharge of Size-Segregated Powders from a 2D-aerated Silo. KONA Powder and Particle Journal, 2006, 24, 104-118.	1.7	2
125	Potential application of pulsed electric fields to improve the recovery of bioactive compounds from sour cherries and their by-products. , 2017, , .		2
126	Innovative processes for the extraction of bioactive compounds from winery wastes and by-products. , 2022, , 281-303.		2

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127	Emerging technologies for the clean recovery of antioxidants from microalgae. , 2021, , 173-205.		1
128	Electrochemical Reactions in Pulsed Electric Fields Treatment. Food Engineering Series, 2022, , 143-166.	0.7	0