

Lionel Boillereaux

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6126695/publications.pdf>

Version: 2024-02-01

12
papers

331
citations

1040056

9
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

307
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of low-temperature microwave treatment of wheat germ. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2538-2544.	3.5	5
2	Effect of microwave and hot air treatment on enzyme activity, oil fraction quality and antioxidant activity of wheat germ. <i>Food Chemistry</i> , 2022, 386, 132760.	8.2	11
3	Influence of heating rate during microwave pasteurization of ground beef products: Experimental and numerical study. <i>Journal of Food Process Engineering</i> , 2021, 44, e13722.	2.9	10
4	Non-thermal effects of microwave and ohmic processing on microbial and enzyme inactivation: a critical review. <i>Current Opinion in Food Science</i> , 2020, 35, 36-48.	8.0	90
5	Multiphysics modeling of microwave processing for enzyme inactivation in fruit juices. <i>Journal of Food Engineering</i> , 2019, 263, 366-379.	5.2	29
6	A 3D-CFD-heat-transfer-based model for the microbial inactivation of pasteurized food products. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 172-181.	5.6	15
7	Peroxidase inactivation kinetics is affected by the addition of calcium chloride in fruit beverages. <i>LWT - Food Science and Technology</i> , 2018, 89, 610-616.	5.2	8
8	Artificial neural network for prediction of dielectric properties relevant to microwave processing of fruit juice. <i>Journal of Food Process Engineering</i> , 2018, 41, e12815.	2.9	11
9	Holding time effect on microwave inactivation of <i>Escherichia coli</i> K12: Experimental and numerical investigations. <i>Journal of Food Engineering</i> , 2014, 143, 102-113.	5.2	25
10	Estimation of Dielectric Properties of Food Materials During Microwave Tempering and Heating. <i>Food and Bioprocess Technology</i> , 2014, 7, 371-384.	4.7	34
11	Microwave inactivation of <i>Escherichia coli</i> K12 CIP 54.117 in a gel medium: Experimental and numerical study. <i>Journal of Food Engineering</i> , 2013, 116, 315-323.	5.2	37
12	Microwave tempering and heating in a single-mode cavity: Numerical and experimental investigations. <i>Chemical Engineering and Processing: Process Intensification</i> , 2008, 47, 1656-1665.	3.6	56