Yacine Hemar

List of Publications by Year
in descending order

136 papers	5,809 citations	71102 41 h-index	91884 69 g-index
139 all docs	139 docs citations	139 times ranked	6539 citing authors

#	Article	IF	Citations
1	Nano- and micro-structured assemblies for encapsulation of food ingredients. Chemical Society Reviews, 2009, 38, 902-912.	38.1	521
2	Antitumor activity of mushroom polysaccharides: a review. Food and Function, 2012, 3, 1118.	4.6	370
3	Recent advances in the characterisation of heat-induced aggregates and intermediates of whey proteins. Trends in Food Science and Technology, 2002, 13, 262-274.	15.1	213
4	Inactivation of microorganisms by low-frequency high-power ultrasound: 1. Effect of growth phase and capsule properties of the bacteria. Ultrasonics Sonochemistry, 2014, 21, 446-453.	8.2	182
5	Dilatant Flow of Concentrated Suspensions of Rough Particles. Physical Review Letters, 2005, 95, 268302.	7.8	166
6	Synergistic effects of polyglycerol ester of polyricinoleic acid and sodium caseinate on the stabilisation of waterâ€“oilâ€“water emulsions. Food Hydrocolloids, 2006, 20, 261-268.	10.7	146
7	Structureâ€“mechanical property correlations of hydrogel forming Î²-sheet peptides. Chemical Society Reviews, 2016, 45, 4797-4824.	38.1	135
8	Inactivation of bacteria and yeast using high-frequency ultrasound treatment. Water Research, 2014, 60, 93-104.	11.3	109
9	The effect of ultrasound on particle size, color, viscosity and polyphenol oxidase activity of diluted avocado puree. Ultrasonics Sonochemistry, 2015, 27, 567-575.	8.2	105
10	Encapsulation of Resveratrol Using Water-in-Oil-in-Water Double Emulsions. Food Biophysics, 2010, 5, 120-127.	3.0	104
11	Antibacterial and antioxidant activities of aqueous extracts of eight edible mushrooms. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 41-51.	2.7	102
12	Inactivation of microorganisms by low-frequency high-power ultrasound: 2. A simple model for the inactivation mechanism. Ultrasonics Sonochemistry, 2014, 21, 454-460.	8.2	99
13	Improvement of the rheological and textural properties of calcium sulfate-induced soy protein isolate gels by the incorporation of different polysaccharides. Food Chemistry, 2020, 310, 125983.	8.2	91
14	Rheological investigations of the interactions between starch and milk proteins in model dairy systems: A review. Food Hydrocolloids, 2011, 25, 2008-2017.	10.7	90
15	Nonlinear Behavior of Gelatin Networks Reveals a Hierarchical Structure. Biomacromolecules, 2016, 17, 590-600.	5.4	88
16	Quantification of high-power ultrasound induced damage on potato starch granules using light microscopy. Ultrasonics Sonochemistry, 2012, 19, 421-426.	8.2	80
17	Effect of high-pressure treatment on normal rice and waxy rice starch-in-water suspensions. Carbohydrate Polymers, 2008, 73, 332-343.	10.2	78
18	Impact of pressure on physicochemical properties of starch dispersions. Food Hydrocolloids, 2017, 68, 164-177.	10.7	74

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19	Physical and rheological properties of fish gelatin gel as influenced by Îº-carrageenan. Food Bioscience, 2017, 20, 88-95.	4.4	68
20	Effect of milk protein products on the rheological and thermal (DSC) properties of normal rice starch and waxy rice starch. Food Hydrocolloids, 2008, 22, 174-183.	10.7	66
21	Structuring dairy systems through high pressure processing. Journal of Food Engineering, 2013, 114, 106-122.	5.2	64
22	Investigation into the interaction between resveratrol and whey proteins using fluorescence spectroscopy. International Journal of Food Science and Technology, 2011, 46, 2137-2144.	2.7	62
23	Interfacial compositions, microstuctures and properties of oil-in-water emulsions formed with mixtures of milk proteins and Îº-carrageenan: 1. Sodium caseinate. Food Hydrocolloids, 2003, 17, 539-548.	10.7	60
24	High-definition spatiotemporal mapping of contractile activity in the isolated proximal colon of the rabbit. Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology, 2008, 178, 257-268.	1.5	60
25	Non-targeted analysis by LCâ€“MS of major metabolite changes during the oolong tea manufacturing in New Zealand. Food Chemistry, 2014, 151, 394-403.	8.2	59
26	In situ study starch gelatinization under ultra-high hydrostatic pressure using synchrotron SAXS. Food Hydrocolloids, 2016, 56, 58-61.	10.7	56
27	Viscosity and hydrodynamic radius relationship of high-power ultrasound depolymerised starch pastes with different amylose content. Food Hydrocolloids, 2016, 52, 183-191.	10.7	56
28	Rheological and Light Scattering Properties of Flaxseed Polysaccharide Aqueous Solutions. Biomacromolecules, 2006, 7, 3098-3103.	5.4	53
29	High definition mapping of circular and longitudinal motility in the terminal ileum of the brushtail possum Trichosurus vulpecula with watery and viscous perfusates. Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology, 2007, 177, 543-556.	1.5	52
30	Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. Food Hydrocolloids, 2016, 60, 59-66.	10.7	52
31	Effect of high hydrostatic pressure on the supramolecular structure of corn starch with different amylose contents. International Journal of Biological Macromolecules, 2016, 85, 604-614.	7.5	52
32	Analysis of metabolic markers of tea origin by UHPLC and high resolution mass spectrometry. Food Research International, 2013, 53, 827-835.	6.2	51
33	Inactivation of Enterobacter aerogenes in reconstituted skim milk by high- and low-frequency ultrasound. Ultrasonics Sonochemistry, 2014, 21, 2099-2106.	8.2	51
34	Interfacial compositions, microstructure and stability of oil-in-water emulsions formed with mixtures of milk proteins and Îº-carrageenan: 2. Whey protein isolate (WPI). Food Hydrocolloids, 2003, 17, 549-561.	10.7	50
35	In situ study of maize starch gelatinization under ultra-high hydrostatic pressure using X-ray diffraction. Carbohydrate Polymers, 2013, 97, 235-238.	10.2	47
36	Non-targeted analysis of tea by hydrophilic interaction liquid chromatography and high resolution mass spectrometry. Food Chemistry, 2012, 134, 1616-1623.	8.2	46

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37	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of Î²-Carotene: Effect of Starch Macromolecular Architecture. Journal of Agricultural and Food Chemistry, 2019, 67, 6614-6624.	5.2	46
38	Effect of sonication, microwaves and high-pressure processing on ACE-inhibitory activity and antioxidant potential of Cheddar cheese during ripening. Ultrasonics Sonochemistry, 2020, 67, 105140.	8.2	46
39	Periodic fluid extrusion and models of digesta mixing in the intestine of a herbivore, the common brushtail possum (Trichosurus vulpecula). Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology, 2005, 175, 337-347.	1.5	44
40	Dynamic rheological properties of plant cell-wall particle dispersions. Colloids and Surfaces B: Biointerfaces, 2010, 81, 461-467.	5.0	44
41	Incorporation of thermal overlap effects into multiple scattering theory. Journal of the Acoustical Society of America, 1999, 105, 915-918.	1.1	42
42	Control of Morphological and Rheological Properties of Carrot Cell Wall Particle Dispersions through Processing. Food and Bioprocess Technology, 2010, 3, 928-934.	4.7	42
43	Colour change and proteolysis of skim milk during high pressure thermalâ€"processing. Journal of Food Engineering, 2015, 147, 102-110.	5.2	42
44	Effect of NaCl and CaCl2 concentration on the rheological and structural characteristics of thermally-induced quinoa protein gels. Food Hydrocolloids, 2022, 124, 107350.	10.7	42
45	Rheological and structural characterization of acidified skim milks and infant formulae made from cow and goat milk. Food Hydrocolloids, 2019, 96, 161-170.	10.7	41
46	Supramolecular structure of high hydrostatic pressure treated quinoa and maize starches. Food Hydrocolloids, 2019, 92, 276-284.	10.7	38
47	Effect of amyloglucosidase hydrolysis on the multi-scale supramolecular structure of corn starch. Carbohydrate Polymers, 2019, 212, 40-50.	10.2	38
48	Influence of Polysaccharides on the Rate of Coalescence in Oil-in-Water Emulsions Formed with Highly Hydrolyzed Whey Proteins. Journal of Agricultural and Food Chemistry, 2004, 52, 5491-5498.	5.2	36
49	Investigation on the pitting of potato starch granules during high frequency ultrasound treatment. Ultrasonics Sonochemistry, 2017, 35, 547-555.	8.2	35
50	Flavonoid-Rich Extract of Actinidia macrosperma (A Wild Kiwifruit) Inhibits Angiotensin-Converting Enzyme In Vitro. Foods, 2018, 7, 146.	4.3	35
51	Dynamic Rheological and Microstructural Properties of Normal and Waxy Rice Starch Gels Containing Milk Protein Ingredients. Starch/Staerke, 2009, 61, 214-227.	2.1	34
52	Monitoring tea fermentation/manufacturing by direct analysis in real time (DART) mass spectrometry. Food Chemistry, 2013, 141, 2060-2065.	8.2	33
53	Chemical modification of New Zealand hoki (Macruronus novaezelandiae) skin gelatin and its properties. Food Chemistry, 2014, 155, 64-73.	8.2	33
54	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. Journal of Food Engineering, 2017, 212, 55-64.	5.2	33

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55	Viscosity, Swelling and Starch Leaching During the Early Stages of Pasting of Normal and Waxy Rice Starch Suspensions Containing Different Milk Protein Ingredients. Starch/Staerke, 2007, 59, 379-387.	2.1	31
56	Conjugation of Bovine Serum Albumin and Glucose under Combined High Pressure and Heat. Journal of Agricultural and Food Chemistry, 2011, 59, 3915-3923.	5.2	31
57	Small-deformation rheology investigation of rehydrated cell wall particlesâ€“xanthan mixtures. Food Hydrocolloids, 2011, 25, 668-676.	10.7	31
58	HPLCâ€“MS/MS profiling of proanthocyanidins in teas: A comparative study. Journal of Food Composition and Analysis, 2012, 26, 43-51.	3.9	31
59	Rheological characteristics of EVA modified bitumen and their correlations with bitumen concrete properties. Construction and Building Materials, 2013, 48, 1202-1208.	7.2	31
60	Production of bioactive proteins and peptides from the diatom <i>Nitzschia laevis</i> and comparison of their <i>inÂvitro</i> antioxidant activities with those from <i>Spirulina platensis</i> and <i>Chlorella vulgaris</i>. International Journal of Food Science and Technology, 2018, 53, 676-682.	2.7	31
61	Effects of skim milk pre-acidification and retentate pH-restoration on spray-drying performance, physico-chemical and functional properties of milk protein concentrates. Food Chemistry, 2019, 272, 539-548.	8.2	31
62	Optimization of gelatine gel preparation from New Zealand hoki (Macruronus novaezelandiae) skins and the effect of transglutaminase enzyme on the gel properties. Food Hydrocolloids, 2013, 31, 204-209.	10.7	30
63	Effect of different starches on rheological and microstructural properties of (I) model processed cheese. International Journal of Food Science and Technology, 2008, 43, 2191-2196.	2.7	29
64	Purification and characterisation of a protease (tamarillin) from tamarillo fruit. Food Chemistry, 2018, 256, 228-234.	8.2	29
65	Formation and characterisation of high-internal-phase emulsions stabilised by high-pressure homogenised quinoa protein isolate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 631, 127688.	4.7	29
66	Flocculation and coalescence of droplets in oil-in-water emulsions formed with highly hydrolysed whey proteins as influenced by starch. Colloids and Surfaces B: Biointerfaces, 2004, 38, 1-9.	5.0	28
67	A diffusing wave spectroscopy study of the kinetics of Ostwald ripening in protein-stabilised oil/water emulsions. Colloids and Surfaces B: Biointerfaces, 1999, 12, 239-246.	5.0	26
68	Acid-induced aggregation and gelation of natural rubber latex particles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 482, 9-17.	4.7	26
69	Battacin-Inspired Ultrashort Peptides: Nanostructure Analysis and Antimicrobial Activity. Biomacromolecules, 2019, 20, 2515-2529.	5.4	25
70	Solubilisation of micellar casein powders by high-power ultrasound. Ultrasonics Sonochemistry, 2020, 67, 105131.	8.2	25
71	Viscoelastic behaviour aids extrusion from and reabsorption of the liquid phase into the digesta plug: creep rheometry of hindgut digesta in the common brushtail possum Trichosurus vulpecula. Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology, 2006, 176, 469-475.	1.5	24
72	The physicochemical properties of a new class of anticancer fungal polysaccharides: A comparative study. Carbohydrate Polymers, 2013, 97, 177-187.	10.2	24

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73	Gelatin-Based Nanocomposites: A Review. Polymer Reviews, 2021, 61, 765-813.	10.9	24
74	Relationship Between the Pasting Behaviour and the Phosphorus Content of Different Potato Starches. Starch/Staerke, 2007, 59, 149-155.	2.1	23
75	Zooming in: Structural Investigations of Rheologically Characterized Hydrogen-Bonded Low-Methoxyl Pectin Networks. Biomacromolecules, 2015, 16, 3209-3216.	5.4	23
76	In situ study of skim milk structure changes under high hydrostatic pressure using synchrotron SAXS. Food Hydrocolloids, 2018, 77, 772-776.	10.7	23
77	Modification of the structural and rheological properties of whey protein/gelatin mixtures through high pressure processing. Food Chemistry, 2014, 156, 243-249.	8.2	22
78	Rheological and structural properties of coagulated milks reconstituted in D2O: Comparison between rennet and a tamarillo enzyme (tamarillin). Food Hydrocolloids, 2018, 79, 170-178.	10.7	22
79	Interfacial Structures of Droplet-Stabilized Emulsions Formed with Whey Protein Microgel Particles as Revealed by Small- and Ultra-Small-Angle Neutron Scattering. Langmuir, 2019, 35, 12017-12027.	3.5	22
80	Extraction of tetracycline in food samples using biochar microspheres prepared by a Pickering emulsion method. Food Chemistry, 2020, 329, 127162.	8.2	22
81	Investigating linear and nonlinear viscoelastic behaviour and microstructures of gelatin-multiwalled carbon nanotube composites. RSC Advances, 2015, 5, 107916-107926.	3.6	21
82	Effect of different starches on rheological and microstructural properties of (II) commercial processed cheese. International Journal of Food Science and Technology, 2008, 43, 2197-2203.	2.7	20
83	Size reduction of â€œreformed casein micellesâ€•by high-power ultrasound and high hydrostatic pressure. Ultrasonics Sonochemistry, 2020, 63, 104929.	8.2	20
84	Effect of high pressure processing on rheological and structural properties of milkâ€“gelatin mixtures. Food Chemistry, 2013, 141, 1328-1334.	8.2	19
85	Protease activity of enzyme extracts from tamarillo fruit and their specific hydrolysis of bovine caseins. Food Research International, 2018, 109, 380-386.	6.2	19
86	Characteristics and Properties of Gelatin from Seabass (LatesÂcalcarifer) Swim Bladder : Impact of Extraction Temperatures. Waste and Biomass Valorization, 2018, 9, 315-325.	3.4	19
87	Improvement of calcium sulfate-induced gelation of soy protein via incorporation of soy oil before and after thermal denaturation. LWT - Food Science and Technology, 2020, 117, 108690.	5.2	19
88	The effect of transglutaminase treatment on the physico-chemical properties of skim milk with added ethylenediaminetetraacetic acid. Food Hydrocolloids, 2017, 69, 329-340.	10.7	18
89	Electrostatic Interactions in Adsorbed Protein Layers Probed by a Sedimentation Technique. Journal of Colloid and Interface Science, 1998, 206, 138-145.	9.4	17
90	Multiple Particle Tracking Investigations of Acid Milk Gels Using Tracer Particles with Designed Surface Chemistries and Comparison with Diffusing Wave Spectroscopy Studies. Langmuir, 2009, 25, 11827-11834.	3.5	15

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91	Physical and sensory properties of gelatin from seabass (<i>Lates calcarifer</i>) as affected by agar and Îºâ€carrageenan. Journal of Texture Studies, 2018, 49, 47-55.	2.5	15
92	Molecular characterization of the Î²-lactoglobulin conjugated with fluorescein isothiocyanate: Binding sites and structure changes as function of pH. International Journal of Biological Macromolecules, 2019, 140, 377-383.	7.5	15
93	How much can we trust polysorbates as food protein stabilizers - The case of bovine casein. Food Hydrocolloids, 2019, 96, 81-92.	10.7	15
94	Low frequency ultrasound inactivation of thermophilic bacilli (Geobacillus spp. and Anoxybacillus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Sonochemistry, 2019, 51, 325-331.	8.2	15
95	Prospecting the applications and discovery of peptide hydrogels in food. Trends in Food Science and Technology, 2020, 104, 37-48.	15.1	15
96	The effect of high hydrostatic pressure on the flow behaviour of skim milkâ€"gelatin mixtures. Innovative Food Science and Emerging Technologies, 2010, 11, 432-440.	5.6	14
97	Calcium Phosphates in Ca²⁺-Fortified Milk: Phase Identification and Quantification by Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2014, 62, 12223-12228.	5.2	14
98	Membrane-based fractionation, enzymatic dephosphorylation, and gastrointestinal digestibility of Î²-casein enriched serum protein ingredients. Food Hydrocolloids, 2019, 88, 1-12.	10.7	14
99	Probing the conjugation of epigallocatechin gallate with Î²-lactoglobulin and its <i>in vivo</i> desensitization efficiency. Food and Function, 2021, 12, 11343-11350.	4.6	14
100	Segregative phase separation in agarose/whey protein systems induced by sequence-dependent trapping and change in pH. Carbohydrate Polymers, 2012, 87, 2100-2108.	10.2	13
101	Biochemical and physico-chemical changes of skim milk during acidification with glucono-Î´-lactone and hydrogen chloride. Food Hydrocolloids, 2017, 66, 99-109.	10.7	13
102	Multifunctional thermoresponsive designer peptide hydrogels. Acta Biomaterialia, 2017, 47, 40-49.	8.3	13
103	Relationships between supramolecular organization and amylopectin fine structure of quinoa starch. Food Hydrocolloids, 2021, 117, 106685.	10.7	13
104	Retrogradation of Maize Starch after High Hydrostatic Pressure Gelation: Effect of Amylose Content and Depressurization Rate. PLoS ONE, 2016, 11, e0156061.	2.5	12
105	Rheological and sensory properties of fish gelatin gels as influenced by agar from <i>Gracilaria tenuistipitata</i>. International Journal of Food Science and Technology, 2016, 51, 1530-1536.	2.7	12
106	Supramolecular Threading of Peptide Hydrogel Fibrils. ACS Biomaterials Science and Engineering, 2018, 4, 2733-2738.	5.2	12
107	Glycerol induced stability enhancement and conformational changes of Î²-lactoglobulin. Food Chemistry, 2020, 308, 125596.	8.2	12
108	A theoretical and experimental investigation of the effect of sodium dodecyl sulfate on the structural and conformational properties of bovine Î²-casein. Soft Matter, 2019, 15, 1551-1561.	2.7	11

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109	Effects of particle size and aging of milk protein concentrate on the biophysical properties of an intermediate-moisture model food system. Food Bioscience, 2020, 37, 100698.	4.4	11
110	Effect of genipin cross-linking on the structural features of skim milk in the presence of ethylenediaminetetraacetic acid (EDTA). Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125174.	4.7	11
111	Structural features of a novel polysaccharide isolated from a New Zealand Maori mushroom Iliodiction cibarium. Carbohydrate Research, 2015, 406, 19-26.	2.3	10
112	Understanding the metal mediated assembly and hydrogel formation of a Î²-hairpin peptide. Biomaterials Science, 2017, 5, 1993-1997.	5.4	10
113	Enzymatic formation of galactooligosaccharides in goat milk. Food Bioscience, 2018, 26, 38-41.	4.4	10
114	The effect of transglutaminase on reconstituted skim milks at alkaline pH. Food Hydrocolloids, 2018, 85, 10-20.	10.7	10
115	Insights on the structure of caseinate particles based on surfactants-induced dissociation. Food Hydrocolloids, 2020, 104, 105766.	10.7	10
116	Small-angle X-ray scattering (SAXS) and small-angle neutron scattering (SANS) study on the structure of sodium caseinate in dispersions and at the oil-water interface: Effect of calcium ions. Food Structure, 2022, 32, 100276.	4.5	10
117	Phase stability-induced complex rheological behaviour of galactomannan and maltodextrin mixtures. Food and Function, 2013, 4, 627.	4.6	9
118	Unveiling the structure of the primary caseinate particle using small-angle X-ray scattering and simulation methodologies. Food Research International, 2021, 149, 110653.	6.2	9
119	Supramolecular structure of quinoa starch affected by nonenyl succinic anhydride (NSA) substitution. International Journal of Biological Macromolecules, 2022, 218, 181-189.	7.5	9
120	Effect of temperature and pH on the properties of skim milk gels made from a tamarillo (Cyphomandra) Tj ETQq0 0 0 rgBT /Overlock 10	3.4	8
121	Effect of transglutaminase and acidification temperature on the gelation of reconstituted skim milk. International Dairy Journal, 2019, 92, 59-68.	3.0	8
122	Shear localisation in stirred yoghurt. Rheologica Acta, 2010, 49, 371-379.	2.4	7
123	Effect of porous waxy rice starch addition on acid milk gels: Structural and physicochemical functionality. Food Hydrocolloids, 2020, 109, 106092.	10.7	7
124	Formation by high power ultrasound of aggregated emulsions stabilised with milk protein concentrate (MPC70). Ultrasonics Sonochemistry, 2021, 81, 105852.	8.2	7
125	Viscosity, size, structural and interfacial properties of sodium caseinate obtained from A2 milk. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 614, 126163.	4.7	6
126	Prediction of dairy powder functionality attributes using diffuse reflectance in the visible and near infrared (Vis-NIR) region. International Dairy Journal, 2021, 117, 104981.	3.0	6

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127	Assessment of Bioactive Potential of Aqueous Protein Extracts from Diatoms<i>Nitzschia laevis, Spirulina platensis</i>, and<i>Chlorella vulgaris</i>. Journal of Aquatic Food Product Technology, 2019, 28, 177-193.	1.4	5
128	In-situ SAXS investigation of high-pressure triglyceride polymorphism in milk cream and anhydrous milk fat. LWT - Food Science and Technology, 2021, 135, 110174.	5.2	5
129	In-flow SAXS investigation of whey protein isolate hydrolyzed by bromelain. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 631, 127662.	4.7	5
130	Towards polysaccharide handles for single molecule experiments: Spectroscopic evidence for the selective covalent coupling of terminal sugar residues to desired substrates. Carbohydrate Polymers, 2011, 86, 105-111.	10.2	4
131	Facilitating high-force single-polysaccharide stretching using covalent attachment of one end of the chain. Carbohydrate Polymers, 2012, 87, 806-815.	10.2	4
132	Effects of pasteurization, microfiltration, and ultraviolet-c treatments on microorganisms and bioactive proteins in bovine skim milk. Food Bioscience, 2021, 43, 101339.	4.4	4
133	Computer Simulation of Diffusing-Wave Spectroscopy of Colloidal Dispersions and Particle Gels. Langmuir, 2000, 16, 5856-5863.	3.5	3
134	Ultrasonic Inactivation of Microorganisms. , 2016, , 1355-1381.		3
135	A Chemometric Analysis of Compounds from Native New Zealand Medicinal Flora. Chemistry - an Asian Journal, 2019, 14, 1117-1127.	3.3	3
136	Ultrasonic Inactivation of Microorganisms. , 2015, , 1-27.		0