

# Sundaram Gunasekaran

## List of Publications by Citations

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166  
papers

6,661  
citations

42  
h-index

76  
g-index

168  
ext. papers

7,481  
ext. citations

6.1  
avg, IF

6.46  
L-index

#	Paper	IF	Citations
166	Selected properties of pH-sensitive, biodegradable chitosan-poly(vinyl alcohol) hydrogel. <i>Polymer International</i> , <b>2004</b> , 53, 911-918	3.3	304
165	Use of whey proteins for encapsulation and controlled delivery applications. <i>Journal of Food Engineering</i> , <b>2007</b> , 83, 31-40	6	254
164	Effect of xanthan gum on physicochemical properties of whey protein isolate stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2007</b> , 21, 555-564	10.6	232
163	Electrochemically reduced graphene oxide sheets for use in high performance supercapacitors. <i>Carbon</i> , <b>2013</b> , 51, 36-44	10.4	231
162	Effects of protein concentration and oil-phase volume fraction on the stability and rheology of menhaden oil-in-water emulsions stabilized by whey protein isolate with xanthan gum. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 165-174	10.6	217
161	A highly sensitive non-enzymatic glucose sensor based on a simple two-step electrodeposition of cupric oxide (CuO) nanoparticles onto multi-walled carbon nanotube arrays. <i>Talanta</i> , <b>2010</b> , 82, 25-33	6.2	211
160	Ultrasonic characterization of foods and drinks: principles, methods, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1997</b> , 37, 1-46	11.5	202
159	Dynamic oscillatory shear testing of foods—Selected applications. <i>Trends in Food Science and Technology</i> , <b>2000</b> , 11, 115-127	15.3	193
158	Electrochemical synthesis of reduced graphene sheet-AuPd alloy nanoparticle composites for enzymatic biosensing. <i>Biosensors and Bioelectronics</i> , <b>2011</b> , 29, 159-66	11.8	186
157	Application of Peleg model to study water absorption in chickpea during soaking. <i>Journal of Food Engineering</i> , <b>2002</b> , 53, 153-159	6	181
156	An amperometric non-enzymatic glucose sensor by electrodepositing copper nanocubes onto vertically well-aligned multi-walled carbon nanotube arrays. <i>Biosensors and Bioelectronics</i> , <b>2010</b> , 26, 279-84	11.8	175
155	Preparation and characterization of whey protein film incorporated with TiO <sub>2</sub> nanoparticles. <i>Journal of Food Science</i> , <b>2009</b> , 74, N50-6	3.4	161
154	Nickel nanoparticle-chitosan-reduced graphene oxide-modified screen-printed electrodes for enzyme-free glucose sensing in portable microfluidic devices. <i>Biosensors and Bioelectronics</i> , <b>2013</b> , 47, 530-8	11.8	157
153	PULSED MICROWAVE-VACUUM DRYING OF FOOD MATERIALS. <i>Drying Technology</i> , <b>1999</b> , 17, 395-412	2.6	144
152	MICROWAVE-VACUUM DRYING OF CRANBERRIES: PART II. QUALITY EVALUATION. <i>Journal of Food Processing and Preservation</i> , <b>1996</b> , 20, 145-156	2.1	132
151	Computer vision technology for food quality assurance. <i>Trends in Food Science and Technology</i> , <b>1996</b> , 7, 245-256	15.3	130
150	Highly Sensitive Detection and Removal of Lead Ions in Water Using Cysteine-Functionalized Graphene Oxide/Polypyrrole Nanocomposite Film Electrode. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2015</b> , 7, 15935-43	9.5	124

149	MICROWAVE-VACUUM DRYING OF CRANBERRIES: PART I. ENERGY USE AND EFFICIENCY. <i>Journal of Food Processing and Preservation</i> , <b>1996</b> , 20, 121-143	2.1	123
148	Comparison of temperature distribution in model food cylinders based on Maxwell's equations and Lambert's law during pulsed microwave heating. <i>Journal of Food Engineering</i> , <b>2004</b> , 64, 445-453	6	115
147	State of water in chitosan/PVA hydrogel. <i>Journal of Applied Polymer Science</i> , <b>2006</b> , 101, 3227-3232	2.9	96
146	Preparation of sub-100-nm beta-lactoglobulin (BLG) nanoparticles. <i>Journal of Microencapsulation</i> , <b>2006</b> , 23, 887-98	3.4	93
145	Biopolymer coating of soybean lecithin liposomes via layer-by-layer self-assembly as novel delivery system for ellagic acid. <i>Journal of Functional Foods</i> , <b>2010</b> , 2, 99-106	5.1	82
144	Applications of graphene in quality assurance and safety of food. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2014</b> , 60, 36-53	14.6	81
143	An Electrochemical Immunosensor for Rapid and Sensitive Detection of Mycotoxins Fumonisin B1 and Deoxynivalenol. <i>Electrochimica Acta</i> , <b>2016</b> , 213, 89-97	6.7	80
142	Yield Stress in Foods: Measurements and Applications. <i>International Journal of Food Properties</i> , <b>2009</b> , 12, 70-101	3	78
141	Analysis of chickpea soaking by simultaneous water transfer and water-starch reaction. <i>Journal of Food Engineering</i> , <b>2001</b> , 50, 91-98	6	76
140	Effect of experimental parameters on temperature distribution during continuous and pulsed microwave heating. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 1452-1456	6	73
139	Indium tin oxide-coated glass modified with reduced graphene oxide sheets and gold nanoparticles as disposable working electrodes for dopamine sensing in meat samples. <i>Nanoscale</i> , <b>2012</b> , 4, 4594-602	7.7	72
138	Sensitive detection of pesticides by a highly luminescent metal-organic framework. <i>Sensors and Actuators B: Chemical</i> , <b>2018</b> , 260, 339-345	8.5	68
137	A Water-Stable Luminescent Metal-Organic Framework for Rapid and Visible Sensing of Organophosphorus Pesticides. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 26250-26260	9.5	64
136	The electrochemical perspective of bioelectrocatalytic activities in microbial electrolysis and microbial fuel cells. <i>Energy Reports</i> , <b>2019</b> , 5, 1116-1136	4.6	53
135	MnO <sub>2</sub> Nanoflowers Deposited on Graphene Paper as Electrode Materials for Supercapacitors. <i>ACS Applied Nano Materials</i> , <b>2019</b> , 2, 4386-4394	5.6	52
134	A low-potential, H <sub>2</sub> O <sub>2</sub> -assisted electrodeposition of cobalt oxide/hydroxide nanostructures onto vertically-aligned multi-walled carbon nanotube arrays for glucose sensing. <i>Electrochimica Acta</i> , <b>2011</b> , 56, 5538-5544	6.7	51
133	Highly selective colorimetric and electrochemical sensing of iron (III) using Nile red functionalized graphene film. <i>Biosensors and Bioelectronics</i> , <b>2017</b> , 89, 430-436	11.8	50
132	Influence of drying temperature, water content, and heating rate on gelatinization of corn starches. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4235-45	5.7	49

131	Biopolymer/gold nanoparticles composite plasmonic thermal history indicator to monitor quality and safety of perishable bioproducts. <i>Biosensors and Bioelectronics</i> , <b>2017</b> , 92, 109-116	11.8	48
130	Bioengineered vocal fold mucosa for voice restoration. <i>Science Translational Medicine</i> , <b>2015</b> , 7, 314ra18717.5	17.5	46
129	Dual-channel ITO-microfluidic electrochemical immunosensor for simultaneous detection of two mycotoxins. <i>Talanta</i> , <b>2019</b> , 194, 709-716	6.2	46
128	MILK COAGULATION CUT-TIME DETERMINATION USING ULTRASONICS. <i>Journal of Food Process Engineering</i> , <b>1996</b> , 19, 63-73	2.4	45
127	Facile and green synthesis of highly conducting graphene paper. <i>Carbon</i> , <b>2018</b> , 138, 108-117	10.4	43
126	Swelling of pH-sensitive chitosan/poly(vinyl alcohol) hydrogels. <i>Journal of Applied Polymer Science</i> , <b>2006</b> , 102, 4665-4671	2.9	42
125	Dynamic Rheological Properties of Mozzarella Cheese During Refrigerated Storage. <i>Journal of Food Science</i> , <b>1996</b> , 61, 566-569	3.4	42
124	Reduced Graphene Oxide/Carbon Nanotube/Gold Nanoparticles Nanocomposite Functionalized Screen-Printed Electrode for Sensitive Electrochemical Detection of Endocrine Disruptor Bisphenol A. <i>Electroanalysis</i> , <b>2015</b> , 27, 2527-2536	3	41
123	Nanozymes-based biosensors for food quality and safety. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2020</b> , 126, 115841	14.6	39
122	An electrochemical immunosensing method for detecting melanoma cells. <i>Biosensors and Bioelectronics</i> , <b>2015</b> , 68, 508-515	11.8	39
121	Enhancing nanoparticle-based visible detection by controlling the extent of aggregation. <i>Scientific Reports</i> , <b>2012</b> , 2, 456	4.9	39
120	Paper-fluidic electrochemical biosensing platform with enzyme paper and enzymeless electrodes. <i>Sensors and Actuators B: Chemical</i> , <b>2014</b> , 203, 44-53	8.5	36
119	A sensitive enzymeless hydrogen-peroxide sensor based on epitaxially-grown Fe <sub>3</sub> O <sub>4</sub> thin film. <i>Analytica Chimica Acta</i> , <b>2011</b> , 708, 44-51	6.6	36
118	Kinetics of in situ and in vitro gelatinization of hard and soft wheat starches during cooking in water. <i>Journal of Food Engineering</i> , <b>2002</b> , 52, 1-7	6	36
117	Electrochemical detection of Salmonella using an invA genosensor on polypyrrole-reduced graphene oxide modified glassy carbon electrode and AuNPs-horseradish peroxidase-streptavidin as nanotag. <i>Analytica Chimica Acta</i> , <b>2019</b> , 1074, 80-88	6.6	33
116	Chitosan and gold nanoparticles-based thermal history indicators and frozen indicators for perishable and temperature-sensitive products. <i>Food Control</i> , <b>2018</b> , 85, 186-193	6.2	33
115	Highly Selective Mercury Detection at Partially Oxidized Graphene/Poly(3,4-Ethylenedioxythiophene):Poly(Styrenesulfonate) Nanocomposite Film-Modified Electrode. <i>Frontiers in Materials</i> , <b>2014</b> , 1,	4	33
114	FTIR spectroscopic evaluation of sucrose-maltodextrin-sodium citrate bioglass. <i>Food Hydrocolloids</i> , <b>2017</b> , 70, 371-382	10.6	31

113	Effect of freezing and frozen storage on microstructure of Mozzarella and pizza cheeses. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 9-16	5.4	31
112	Ultrasensitive electrochemical immunoassay for melanoma cells using mesoporous polyaniline. <i>Chemical Communications</i> , <b>2018</b> , 54, 710-714	5.8	30
111	Bifunctional linker-based immunosensing for rapid and visible detection of bacteria in real matrices. <i>Biosensors and Bioelectronics</i> , <b>2018</b> , 100, 389-395	11.8	28
110	Using L-arginine-functionalized gold nanorods for visible detection of mercury(II) ions. <i>Journal of Food Science</i> , <b>2015</b> , 80, N828-33	3.4	28
109	Spectroscopic and microscopic investigation of gold nanoparticle nucleation and growth mechanisms using gelatin as a stabilizer. <i>Journal of Nanoparticle Research</i> , <b>2012</b> , 14, 1	2.3	28
108	Correlation of Dynamic and Steady Flow Viscosities of Food Materials. <i>Applied Rheology</i> , <b>2001</b> , 11, 134-140	2.8	28
107	Ultrasensitive electrochemical genosensor for detection of CaMV35S gene with FeO-Au@Ag nanoprobe. <i>Talanta</i> , <b>2020</b> , 206, 120205	6.2	28
106	Optimization of pulsed microwave heating. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 1457-1462	6	27
105	Plasma-enhanced modification of xanthan gum and its effect on rheological properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 3618-25	5.7	27
104	Facile fabrication of highly ordered polyaniline@foliated graphite composite for enhanced charge storage. <i>Carbon</i> , <b>2019</b> , 144, 756-763	10.4	27
103	Alkali cold gelation of whey proteins. Part I: sol-gel-sol(-gel) transitions. <i>Langmuir</i> , <b>2009</b> , 25, 5785-92	4	26
102	Low-temperature solution process for preparing flexible transparent carbon nanotube film for use in flexible supercapacitors. <i>Nano Research</i> , <b>2015</b> , 8, 3430-3445	10	25
101	Reduced Graphene Oxide-Poly(3,4-ethylenedioxythiophene) Polystyrenesulfonate Based Dual-Selective Sensor for Iron in Different Oxidation States. <i>ACS Sensors</i> , <b>2016</b> , 1, 151-157	9.2	25
100	Cow blood adhesive: Characterization of physicochemical and adhesion properties. <i>International Journal of Adhesion and Adhesives</i> , <b>2010</b> , 30, 139-144	3.4	25
99	Microfluidic-integrated patterned ITO immunosensor for rapid detection of prostate-specific membrane antigen biomarker in prostate cancer. <i>Biosensors and Bioelectronics</i> , <b>2017</b> , 95, 160-167	11.8	24
98	Thermorheological evaluation of gelation of gelatin with sugar substitutes. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 69, 570-578	5.4	24
97	Digital pH Test Strips for In-Field pH Monitoring Using Iridium Oxide-Reduced Graphene Oxide Hybrid Thin Films. <i>ACS Sensors</i> , <b>2016</b> , 1, 1235-1243	9.2	24
96	Synthesis of Positively and Negatively Charged CeO Nanoparticles: Investigation of the Role of Surface Charge on Growth and Development of. <i>ACS Omega</i> , <b>2019</b> , 4, 104-113	3.9	23

95	Gold nanoparticle-based thermal history indicator for monitoring low-temperature storage. <i>Mikrochimica Acta</i> , <b>2015</b> , 182, 1305-1311	5.8	21
94	A systems analysis of pasta filata process during Mozzarella cheese making. <i>Journal of Food Engineering</i> , <b>2005</b> , 69, 399-408	6	21
93	Effective removal of organics from corn wet milling steepwater effluent by electrochemical oxidation and adsorption on 3-D granulated graphite electrode. <i>Journal of Environmental Chemical Engineering</i> , <b>2015</b> , 3, 930-937	6.8	20
92	A Simple and Green Route for Room-Temperature Synthesis of Gold Nanoparticles and Selective Colorimetric Detection of Cysteine. <i>Journal of Food Science</i> , <b>2015</b> , 80, N2071-8	3.4	20
91	Viscoelastic characterization of selected foods over an extended frequency range. <i>Rheologica Acta</i> , <b>2006</b> , 46, 131-142	2.3	20
90	Functionally-modified egg white albumen hydrogels. <i>Polymer International</i> , <b>2004</b> , 53, 1994-2000	3.3	20
89	Facile synthesis of graphene paper/polypyrrole nanocomposite as electrode for flexible solid-state supercapacitor. <i>Journal of Energy Storage</i> , <b>2020</b> , 30, 101533	7.8	19
88	Gelatin-templated gold nanoparticles as novel time-temperature indicator. <i>Journal of Food Science</i> , <b>2012</b> , 77, N45-9	3.4	19
87	Anisotropy in Tensile Properties of Mozzarella Cheese. <i>Journal of Food Science</i> , <b>1997</b> , 62, 1031-1033	3.4	19
86	Gold nanoparticle-doped three-dimensional reduced graphene hydrogel modified electrodes for amperometric determination of indole-3-acetic acid and salicylic acid. <i>Nanoscale</i> , <b>2019</b> , 11, 10247-10256	7.7	18
85	Dairy manure protein analysis using UV-vis based on the Bradford method. <i>Analytical Methods</i> , <b>2015</b> , 7, 2645-2652	3.2	17
84	Optimal energy management in grain drying. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1986</b> , 25, 1-48		17
83	High-density platinum nanoparticle-decorated titanium dioxide nanofiber networks for efficient capillary photocatalytic hydrogen generation. <i>Journal of Materials Chemistry A</i> , <b>2016</b> , 4, 11672-11679	13	17
82	Partially Oxidized Graphene/Metallic Single-Walled Carbon Nanotubes Film-Coated Electrode for Nanomolar Detection of Dopamine. <i>Electroanalysis</i> , <b>2015</b> , 27, 1811-1816	3	16
81	Probing the modulated formation of gold nanoparticles-beta-lactoglobulin corona complexes and their applications. <i>Nanoscale</i> , <b>2017</b> , 9, 17758-17769	7.7	16
80	KINETICS OF NONENZYMATIC BROWNING IN CHEDDAR CHEESE POWDER DURING STORAGE. <i>Journal of Food Processing and Preservation</i> , <b>1997</b> , 21, 379-393	2.1	16
79	One-pot nanoparticulation of potentially bioactive peptides and gallic acid encapsulation. <i>Food Chemistry</i> , <b>2016</b> , 210, 317-24	8.5	16
78	Azo dye functionalized graphene nanoplatelets for selective detection of bisphenol A and hydrogen peroxide. <i>RSC Advances</i> , <b>2015</b> , 5, 87295-87305	3.7	15

77	Evaluating Viscosity of Surimi Paste at Different Moisture Contents. <i>Applied Rheology</i> , <b>2004</b> , 14, 133-139.	1.2	15
76	Electrospun plant mucilage nanofibers as biocompatible scaffolds for cell proliferation. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 115, 1218-1224	7.9	15
75	A flow-through microfluidic system for the detection of circulating melanoma cells. <i>Biosensors and Bioelectronics</i> , <b>2019</b> , 142, 111522	11.8	14
74	Protein interactions in reduced-fat and full-fat Cheddar cheeses during melting. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 582-587	5.4	14
73	Viscosity and Color Change During In Situ Solidification of Grape Pekmez. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 241-246	5.1	14
72	Self-indicating nanobiosensor for detection of 2,4-dinitrophenol. <i>Food Control</i> , <b>2010</b> , 21, 155-161	6.2	14
71	Alkali cold gelation of whey proteins. Part II: Protein concentration. <i>Langmuir</i> , <b>2009</b> , 25, 5793-801	4	14
70	Experimental data on the production and characterization of biochars derived from coconut-shell wastes obtained from the Colombian Pacific Coast at low temperature pyrolysis. <i>Data in Brief</i> , <b>2020</b> , 28, 104855	1.2	14
69	Atomic force microscopy-based cancer diagnosis by detecting cancer-specific biomolecules and cells. <i>Biochimica Et Biophysica Acta: Reviews on Cancer</i> , <b>2019</b> , 1871, 367-378	11.2	13
68	Rapid and Scalable Synthesis of Zeolitic Imidazole Framework (ZIF-8) and its Use for the Detection of Trace Levels of Nitroaromatic Explosives. <i>Advanced Sustainable Systems</i> , <b>2018</b> , 2, 1800053	5.9	13
67	A Switchable Linker-Based Immunoassay for Ultrasensitive Visible Detection of Salmonella in Tomatoes. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2321-2328	3.4	13
66	Modeling of melt conveying in a deep-channel single-screw cheese stretcher. <i>Journal of Food Engineering</i> , <b>2004</b> , 61, 241-251	6	13
65	Hapten-Grafted Programmed Probe as a Corecognition Element for a Competitive Immunosensor to Detect Acetamidiprid Residue in Agricultural Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7815-7821	5.7	12
64	Synthesis and characterization of pH- and salt-responsive hydrogels based on etherificated sodium alginate. <i>Journal of Applied Polymer Science</i> , <b>2010</b> , 115, 3161-3167	2.9	12
63	Effect of temperature and concentration on rheological behavior of xanthan-carob mixed gels. <i>Biotechnology and Bioprocess Engineering</i> , <b>2007</b> , 12, 295-301	3.1	12
62	Analysis of cheese melt profile using inverse-Hill function. <i>Journal of Food Engineering</i> , <b>2008</b> , 87, 266-273	3	12
61	Spontaneous emulsification of fish oil at a substantially low surfactant-to-oil ratio: Emulsion characterization and filled hydrogel formation. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 11-18	10.6	11
60	Rheology of Barium Sulfate Suspensions and Pre-thickened Beverages Used in Diagnosis and Treatment of Dysphagia. <i>Applied Rheology</i> , <b>2007</b> , 17, 33137-1-33137-8	1.2	11

59	Electrochemical detection of mobile zinc ions for early diagnosis of prostate cancer. <i>Journal of Electroanalytical Chemistry</i> , <b>2019</b> , 833, 269-274	4.1	11
58	Electrochemical Technologies for Environmental Remediation <b>2017</b> , 5-73		10
57	Streptavidin-Coated Au Nanoparticles Coupled with Biotinylated Antibody-Based Bifunctional Linkers as Plasmon-Enhanced Immunobiosensors. <i>ACS Applied Nano Materials</i> , <b>2020</b> , 3, 1900-1909	5.6	10
56	Graphene-Based Nanosensors and Smart Food Packaging Systems for Food Safety and Quality Monitoring <b>2018</b> , 267-306		10
55	Gelling properties of gelatin-xanthan gum systems with high levels of co-solutes. <i>Journal of Food Engineering</i> , <b>2013</b> , 118, 289-295	6	10
54	MEASURING RHEOLOGICAL CHARACTERISTICS AND SPREADABILITY OF SOFT FOODS USING A MODIFIED SQUEEZE-FLOW APPARATUS. <i>Journal of Texture Studies</i> , <b>2009</b> , 40, 275-287	3.6	10
53	In situ microstructure evaluation during gelation of $\beta$ -lactoglobulin. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 161-170	6	10
52	Thermal evaluation of sucrose-maltodextrin-sodium citrate bioglass: Glass transition temperature. <i>Food Hydrocolloids</i> , <b>2016</b> , 60, 589-597	10.6	10
51	Antioxidant Peptidic Particles for Delivery of Gallic Acid. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12767	2.1	9
50	A universal platform for multiple logic operations based on self-assembled a DNA tripod and graphene oxide. <i>Chemical Engineering Journal</i> , <b>2019</b> , 368, 877-887	14.7	9
49	Rheological evaluation of gelatin-xanthan gum system with high levels of co-solutes in the rubber-to-glass transition region. <i>Food Hydrocolloids</i> , <b>2012</b> , 28, 141-150	10.6	9
48	Performance evaluation of different model mixers by numerical simulation. <i>Journal of Food Engineering</i> , <b>2005</b> , 71, 295-303	6	9
47	Simulation of Lubricated Squeezing Flow of a Herschel-Bulkley Fluid Under Constant Force. <i>Applied Rheology</i> , <b>2000</b> , 10, 274-279	1.2	9
46	Delayed light emission as a means of quality evaluation of fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1990</b> , 29, 19-34	11.5	9
45	Applications of confocal microscopy to fat globule structure in cheese. <i>Advances in Experimental Medicine and Biology</i> , <b>1995</b> , 367, 321-30	3.6	9
44	One-Pot Procedure for Recovery of Gallic Acid from Wastewater and Encapsulation within Protein Particles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 1575-82	5.7	8
43	Use of cationic polymers to reduce pathogen levels during dairy manure separation. <i>Journal of Environmental Management</i> , <b>2016</b> , 166, 260-6	7.9	8
42	Integrating Electrochemical Immunosensing and Cell Adhesion Technologies for Cancer Cell Detection and Enumeration. <i>Electrochimica Acta</i> , <b>2018</b> , 286, 205-211	6.7	8



41	Characterization and applications of silver nanoparticles-decorated electrospun nanofibers loaded with polyphenolic extract from rambutan ( <i>Nepelium lappaceum</i> ). <i>Materialia</i> , <b>2020</b> , 11, 100687	3.2	8
40	Synthesis and applications of MANs/poly(MMA-co-BA) nanocomposite latex by miniemulsion polymerization. <i>Royal Society Open Science</i> , <b>2017</b> , 4, 170844	3.3	7
39	Modeling of melt conveying and heat transfer in a twin-screw cheese stretcher. <i>Journal of Food Engineering</i> , <b>2005</b> , 70, 245-252	6	7
38	Metal-Organic Framework/Polyaniline Nanocomposites for Lightweight Energy Storage. <i>ACS Applied Energy Materials</i> , <b>2020</b> , 3, 12368-12377	6.1	7
37	Comparative efficacy of biogenic zinc oxide nanoparticles synthesized by <i>Pseudochrobactrum</i> sp. C5 and chemically synthesized zinc oxide nanoparticles for catalytic degradation of dyes and wastewater treatment. <i>Environmental Science and Pollution Research</i> , <b>2021</b> , 28, 28307-28318	5.1	7
36	Rationales of Nano- and Microencapsulation for Food Ingredients <b>2014</b> , 43-64		6
35	Mechanical spectra and calorimetric evaluation of gelatin-xanthan gum systems with high levels of co-solutes in the glassy state. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 531-540	10.6	6
34	Comparison of concentration dependence of mechanical modulus in two biopolymer gel systems using scaling analysis. <i>Food Science and Biotechnology</i> , <b>2013</b> , 22, 1601-1606	3	6
33	Rheology and oxidative stability of whey protein isolate-stabilized menhaden oil-in-water emulsions as a function of heat treatment. <i>Journal of Food Science</i> , <b>2010</b> , 75, C1-8	3.4	6
32	DRYING OF GELATINIZED WHOLE WHEAT. <i>Drying Technology</i> , <b>2001</b> , 19, 333-342	2.6	6
31	Ultrathin quasi-hexagonal gold nanostructures for sensing arsenic in tap water.. <i>RSC Advances</i> , <b>2020</b> , 10, 20211-20221	3.7	5
30	Iron-encapsulated cold-set whey protein isolate gel powder [Part 1: Optimisation of preparation conditions and in vitro evaluation. <i>International Journal of Dairy Technology</i> , <b>2017</b> , 70, 127-136	3.7	5
29	Postharvest Technology. <i>Biosystems Engineering</i> , <b>2002</b> , 83, 175-184	4.8	5
28	Numerical method for determining ultrasonic wave diffusivity through coagulating milk gel system. <i>Journal of Food Engineering</i> , <b>2003</b> , 58, 103-110	6	5
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