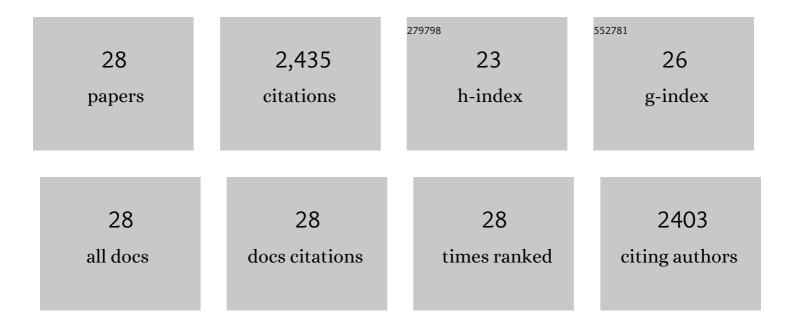
Oleksii Parniakov

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/769674/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. Food Research International, 2015, 77, 773-798.	6.2	538
2	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. Food and Bioprocess Technology, 2015, 8, 885-894.	4.7	254
3	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae Nannochloropsis. Algal Research, 2015, 8, 128-134.	4.6	156
4	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. Food Engineering Reviews, 2016, 8, 214-234.	5.9	139
5	Ultrasound-assisted green solvent extraction of high-added value compounds from microalgae Nannochloropsis spp Bioresource Technology, 2015, 198, 262-267.	9.6	128
6	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. Food Chemistry, 2016, 192, 842-848.	8.2	125
7	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. Food Research International, 2014, 65, 337-343.	6.2	123
8	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae Nannochloropsis spp. using the binary mixture of organic solvents and water. Innovative Food Science and Emerging Technologies, 2015, 27, 79-85.	5.6	118
9	Pulsed electric field assisted vacuum freeze-drying of apple tissue. Innovative Food Science and Emerging Technologies, 2016, 35, 52-57.	5.6	95
10	Pulsed Electric Field Assisted Pressure Extraction and Solvent Extraction from Mushroom (Agaricus) Tj ETQq0 0 0	rgBT /Ove 4.7	rlock 10 Tf 5
11	Sustainable extraction of valuable components from Spirulina assisted by pulsed electric fields technology. Algal Research, 2020, 48, 101914.	4.6	66

12	Science and Emerging Technologies, 2019, 57, 102211.	5.6	65
13	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. Food Research International, 2015, 77, 711-717.	6.2	64
14	Pulsed electric field and mild heating for milk processing: a review on recent advances. Journal of the Science of Food and Agriculture, 2020, 100, 16-24.	3.5	61
15	The effects of pulsed electric fields on the quality parameters of freeze-dried apples. Journal of Food Engineering, 2019, 252, 36-43.	5.2	58
16	Emerging techniques for cell disruption and extraction of valuable bio-molecules of microalgae Nannochloropsis sp Bioprocess and Biosystems Engineering, 2019, 42, 173-186.	3.4	49
17	Effect of electric field and osmotic pre-treatments on quality of apples after freezing–thawing. Innovative Food Science and Emerging Technologies, 2015, 29, 23-30.	5.6	45
18	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. Journal of Food Science and Technology, 2018, 55, 2552-2559.	2.8	43

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#	Article	IF	CITATIONS
19	Effects of pulsed electric fields assisted osmotic dehydration on freezing-thawing and texture of apple tissue. Journal of Food Engineering, 2016, 183, 32-38.	5.2	40
20	Bio-refinery of insects with Pulsed electric field pre-treatment. Innovative Food Science and Emerging Technologies, 2020, 64, 102403.	5.6	35
21	Bio-refinery of Chlorella sorokiniana with pulsed electric field pre-treatment. Bioresource Technology, 2020, 301, 122743.	9.6	33
22	The impact of pulsed electric field pretreatment of bell pepper on the selected properties of spray dried juice. Innovative Food Science and Emerging Technologies, 2020, 65, 102446.	5.6	31
23	"lce―juice from apples obtained by pressing at subzero temperatures of apples pretreated by pulsed electric fields. Innovative Food Science and Emerging Technologies, 2016, 33, 187-194.	5.6	25
24	Optimization of pulsed electric field assisted drying process of black soldier fly (<i>Hermetia) Tj ETQq0 0 0 rgBT /</i>	Oyerlock :	10 Tf 50 542
25	The effect of different methods of mango drying assisted by a pulsed electric field on chemical and physical properties. Journal of Food Processing and Preservation, 2020, 44, e14973.	2.0	21

26	Insect processing for food and feed: A review of drying methods. Drying Technology, 2022, 40, 1500-1513.	3.1	14

27 Equipment and recent advances in pulsed electric fields. , 2022, , 149-172.

Application Concepts for PEF in Food and Biotechnology., 2021, , 160-172.