

Oleksii Parniakov

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

2,435
citations

279798

23
h-index

552781

26
g-index

28
all docs

28
docs citations

28
times ranked

2403
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of pulsed electric field assisted drying process of black soldier fly (<i>Hermetia Tj ETQq1 1 0.784314.rgBT /Overlock 10	3.9	25
2	Insect processing for food and feed: A review of drying methods. <i>Drying Technology</i> , 2022, 40, 1500-1513.	3.1	14
3	Equipment and recent advances in pulsed electric fields. , 2022, , 149-172.		3
4	Application Concepts for PEF in Food and Biotechnology. , 2021, , 160-172.		2
5	Pulsed electric field and mild heating for milk processing: a review on recent advances. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 16-24.	3.5	61
6	Bio-refinery of <i>Chlorella sorokiniana</i> with pulsed electric field pre-treatment. <i>Bioresource Technology</i> , 2020, 301, 122743.	9.6	33
7	The effect of different methods of mango drying assisted by a pulsed electric field on chemical and physical properties. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14973.	2.0	21
8	The impact of pulsed electric field pretreatment of bell pepper on the selected properties of spray dried juice. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102446.	5.6	31
9	Bio-refinery of insects with Pulsed electric field pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102403.	5.6	35
10	Sustainable extraction of valuable components from <i>Spirulina</i> assisted by pulsed electric fields technology. <i>Algal Research</i> , 2020, 48, 101914.	4.6	66
11	Impact of pulsed electric fields on physical properties of freeze-dried apple tissue. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 57, 102211.	5.6	65
12	The effects of pulsed electric fields on the quality parameters of freeze-dried apples. <i>Journal of Food Engineering</i> , 2019, 252, 36-43.	5.2	58
13	Emerging techniques for cell disruption and extraction of valuable bio-molecules of microalgae <i>Nannochloropsis sp.</i> . <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 173-186.	3.4	49
14	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. <i>Journal of Food Science and Technology</i> , 2018, 55, 2552-2559.	2.8	43
15	Effects of pulsed electric fields assisted osmotic dehydration on freezing-thawing and texture of apple tissue. <i>Journal of Food Engineering</i> , 2016, 183, 32-38.	5.2	40
16	Pulsed electric field assisted vacuum freeze-drying of apple tissue. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 52-57.	5.6	95
17	â€œIceâ€-juice from apples obtained by pressing at subzero temperatures of apples pretreated by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 187-194.	5.6	25
18	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. <i>Food Engineering Reviews</i> , 2016, 8, 214-234.	5.9	139

#	ARTICLE	IF	CITATIONS
19	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. <i>Food Chemistry</i> , 2016, 192, 842-848.	8.2	125
20	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. <i>Food and Bioprocess Technology</i> , 2015, 8, 885-894.	4.7	254
21	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae <i>Nannochloropsis</i> . <i>Algal Research</i> , 2015, 8, 128-134.	4.6	156
22	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. <i>Food Research International</i> , 2015, 77, 711-717.	6.2	64
23	Effect of electric field and osmotic pre-treatments on quality of apples after freezing&thawing. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 23-30.	5.6	45
24	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. <i>Food Research International</i> , 2015, 77, 773-798.	6.2	538
25	Ultrasound-assisted green solvent extraction of high-added value compounds from microalgae <i>Nannochloropsis</i> spp.. <i>Bioresource Technology</i> , 2015, 198, 262-267.	9.6	128
26	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae <i>Nannochloropsis</i> spp. using the binary mixture of organic solvents and water. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 79-85.	5.6	118
27	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. <i>Food Research International</i> , 2014, 65, 337-343.	6.2	123
28	Pulsed Electric Field Assisted Pressure Extraction and Solvent Extraction from Mushroom (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.7	79