Mohammed Aider

List of Publications by Year
in descending order

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107 papers	3,317 citations	218677 26 h-index	161849 54 g-index
108 all docs	108 docs citations	108 times ranked	3558 citing authors

#	Article	IF	Citations
1	Chitosan application for active bio-based films production and potential in the food industry: Review. LWT - Food Science and Technology, 2010, 43, 837-842.	5.2	659
2	Applications of Chitosan in the Seafood Industry and Aquaculture: A Review. Food and Bioprocess Technology, 2012, 5, 817-830.	4.7	220
3	Canola proteins: composition, extraction, functional properties, bioactivity, applications as a food ingredient and allergenicity â€“ A practical and critical review. Trends in Food Science and Technology, 2011, 22, 21-39.	15.1	213
4	Isomerization of lactose and lactulose production: review. Trends in Food Science and Technology, 2007, 18, 356-364.	15.1	138
5	Kluyveromyces marxianus: An emerging yeast cell factory for applications in food and biotechnology. International Journal of Food Microbiology, 2020, 333, 108818.	4.7	131
6	Antioxidant and antibacterial effects of Lavandula and Mentha essential oils in minced beef inoculated with E. coli O157:H7 and S. aureus during storage at abuse refrigeration temperature. Meat Science, 2012, 92, 667-674.	5.5	118
7	Cryoconcentration technology in the bio-food industry: Principles and applications. LWT - Food Science and Technology, 2009, 42, 679-685.	5.2	84
8	Electro-activated aqueous solutions: Theory and application in the food industry and biotechnology. Innovative Food Science and Emerging Technologies, 2012, 15, 38-49.	5.6	74
9	Production of low chlorogenic and caffeic acid containing sunflower meal protein isolate and its use in functional wheat bread making. Journal of Food Science and Technology, 2014, 51, 2331-2343.	2.8	63
10	Study of total dry matter and protein extraction from canola meal as affected by the pH, salt addition and use of zeta-potential/turbidimetry analysis to optimize the extraction conditions. Food Chemistry, 2016, 201, 243-252.	8.2	63
11	Whey and Its Derivatives for Probiotics, Prebiotics, Synbiotics, and Functional Foods: a Critical Review. Probiotics and Antimicrobial Proteins, 2019, 11, 348-369.	3.9	60
12	Production of concentrated cherry and apricot juices by cryoconcentration technology. LWT - Food Science and Technology, 2008, 41, 1768-1775.	5.2	57
13	Lactulose: production and use in functional food, medical and pharmaceutical applications. Practical and critical review. International Journal of Food Science and Technology, 2014, 49, 1245-1253.	2.7	51
14	Alkali-mediated treatments for extraction and functional modification of proteins: Critical and application review. Trends in Food Science and Technology, 2021, 110, 778-797.	15.1	48
15	Geosmin as a source of the earthy-musty smell in fruits, vegetables and water: Origins, impact on foods and water, and review of the removing techniques. Chemosphere, 2017, 181, 9-18.	8.2	47
16	Whey cryoconcentration and impact on its composition. Journal of Food Engineering, 2007, 82, 92-102.	5.2	46
17	Quorum Sensing Circuits in the Communicating Mechanisms of Bacteria and Its Implication in the Biosynthesis of Bacteriocins by Lactic Acid Bacteria: a Review. Probiotics and Antimicrobial Proteins, 2020, 12, 5-17.	3.9	44
18	Electroseparation of chitosan oligomers by electrodialysis with ultrafiltration membrane (EDUF) and impact on electrodialytic parameters. Journal of Membrane Science, 2008, 309, 222-232.	8.2	43

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19	Passive and microwave-assisted thawing in maple sap cryoconcentration technology. Journal of Food Engineering, 2008, 85, 65-72.	5.2	42
20	A comparative study between the electro-activation technique and conventional extraction method on the extractability, composition and physicochemical properties of canola protein concentrates and isolates. Food Bioscience, 2015, 11, 56-71.	4.4	38
21	Lactulose synthesis by electro-isomerization of lactose: Effect of lactose concentration and electric current density. Innovative Food Science and Emerging Technologies, 2012, 16, 163-170.	5.6	37
22	Contribution to the production of lactulose-rich whey by in situ electro-isomerization of lactose and effect on whey proteins after electro-activation as confirmed by matrix-assisted laser desorption/ionization time-of-flight-mass spectrometry and sodium dodecyl sulfate-polyacrylamide gel electrophoresis. Journal of Dairy Science, 2016, 99, 2552-2570.	3.4	37
23	Skim milk cryoconcentration as affected by the thawing mode: gravitational vs. microwaveâ€assisted. International Journal of Food Science and Technology, 2012, 47, 195-202.	2.7	34
24	Skim acidic milk whey cryoconcentration and assessment of its functional properties: Impact of processing conditions. Innovative Food Science and Emerging Technologies, 2009, 10, 334-341.	5.6	33
25	Skim Milk Whey Cryoconcentration and Impact on the Composition of the Concentrated and Ice Fractions. Food and Bioprocess Technology, 2009, 2, 80-88.	4.7	30
26	Effectiveness of alkaline amendments in acid mine drainage remediation. Environmental Technology and Innovation, 2016, 6, 49-59.	6.1	29
27	Effect of electro-activated sweet whey on growth of Bifidobacterium , Lactobacillus , and Streptococcus strains under model growth conditions. Food Research International, 2018, 103, 316-325.	6.2	29
28	Study of the functional properties of canola protein concentrates and isolates extracted by electro-activated solutions as non-invasive extraction method. Food Bioscience, 2015, 12, 128-138.	4.4	28
29	Electro-activation of sweet defatted whey: Impact on the induced Maillard reaction products and bioactive peptides. Food Chemistry, 2017, 221, 590-598.	8.2	27
30	Whey permeate integral valorisation via in situ conversion of lactose into lactulose in an electro-activation reactor modulated by anion and cation exchange membranes. International Dairy Journal, 2019, 89, 6-20.	3.0	27
31	Effect of cryoconcentration, reverse osmosis and vacuum evaporation as concentration step of skim milk prior to drying on the powder properties. Powder Technology, 2017, 319, 463-471.	4.2	26
32	Assessment of the extractability of protein-carbohydrate concentrate from soybean meal under acidic and alkaline conditions. Food Bioscience, 2019, 28, 116-124.	4.4	25
33	Gravitational and microwave-assisted thawing during milk whey cryoconcentration. Journal of Food Engineering, 2008, 88, 373-380.	5.2	24
34	Lactose isomerization into lactulose in an electro-activation reactor and high-performance liquid chromatography (HPLC) monitoring of the process. Journal of Food Engineering, 2013, 119, 115-124.	5.2	23
35	Use of Essential Oils as Natural Food Preservatives: Effect on the Growth of Salmonella Enteritidis in Liquid Whole Eggs Stored Under Abuse Refrigerated Conditions. Journal of Food Research, 2013, 2, 65.	0.3	22
36	Impact of electro-activation on antioxidant properties of defatted whey. International Dairy Journal, 2017, 65, 28-37.	3.0	22

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37	Production of prebiotic lactulose through isomerisation of lactose as a part of integrated approach through whey and whey permeate complete valorisation: A review. International Dairy Journal, 2022, 126, 105249.	3.0	22
38	Amino acid composition, foaming, emulsifying properties and surface hydrophobicity of mustard protein isolate as affected by pH and NaCl. International Journal of Food Science and Technology, 2012, 47, 1028-1036.	2.7	21
39	Sustainable Electroisomerization of Lactose into Lactulose and Comparison with the Chemical Isomerization at Equivalent Solution Alkalinity. ACS Omega, 2020, 5, 2318-2333.	3.5	21
40	Sustainable Valorization of Whey by Electroactivation Technology for In Situ Isomerization of Lactose into Lactulose: Comparison between Electroactivation and Chemical Processes at Equivalent Solution Alkalinity. ACS Omega, 2020, 5, 8380-8392.	3.5	21
41	Effect of solution flow velocity and electric field strength on chitosan oligomer electromigration kinetics and their separation in an electrodialysis with ultrafiltration membrane (EDUF) system. Separation and Purification Technology, 2009, 69, 63-70.	7.9	18
42	Electro-catalytic isomerization of lactose into lactulose: The impact of the electric current, temperature and reactor configuration. International Dairy Journal, 2014, 34, 213-219.	3.0	18
43	Electromigration of Chitosand-Glucosamine and Oligomers in Dilute Aqueous Solutions. Journal of Agricultural and Food Chemistry, 2006, 54, 6352-6357.	5.2	17
44	Electromigration Behavior of a Mixture of Chitosan Oligomers at Different Concentrations. Journal of Agricultural and Food Chemistry, 2006, 54, 10170-10176.	5.2	17
45	Production of granulated sugar from maple syrup with high content of inverted sugar. Journal of Food Engineering, 2007, 80, 791-797.	5.2	17
46	Effect of pH and cell configuration on the selective and specific electrodialytic separation of chitosan oligomers. Separation and Purification Technology, 2008, 63, 612-619.	7.9	17
47	Identification and frequency of the associated genes with virulence and antibiotic resistance of Escherichia coli isolated from cow's milk presenting mastitis pathology. Animal Science Journal, 2018, 89, 1701-1706.	1.4	16
48	Effect of canola proteins on rice flour bread and mathematical modelling of the baking process. Journal of Food Science and Technology, 2019, 56, 3744-3753.	2.8	16
49	Potential of continuous electrophoresis without and with porous membranes (CEPM) in the bio-food industry: review. Trends in Food Science and Technology, 2008, 19, 351-362.	15.1	15
50	Study of the combined effect of electro-activated solutions and heat treatment on the destruction of spores of Clostridium sporogenes and Geobacillus stearothermophilus in model solution and vegetable puree. Anaerobe, 2015, 35, 11-21.	2.1	15
51	Ion exchange membrane-assisted electro-activation of aqueous solutions: Effect of the operating parameters on solutions properties and system electric resistance. Chemical Engineering Research and Design, 2015, 93, 124-138.	5.6	14
52	Effect of electro-activated aqueous solutions, nisin and moderate heat treatment on the inactivation of Clostridium sporogenes PA 3679 spores in green beans puree and whole green beans. Anaerobe, 2017, 47, 173-182.	2.1	14
53	Study of the antibacterial activity of electro-activated solutions of salts of weak organic acids on Salmonella enterica, Staphylococcus aureus and Listeria monocytogenes. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 23-33.	3.0	14
54	Potential applications of ficin in the production of traditional cheeses and protein hydrolysates. JDS Communications, 2021, 2, 233-237.	1.5	14

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55	Contribution to the Process Development for Lactulose Production through Complete Valorization of Whey Permeate by Using Electro-Activation Technology Versus a Chemical Isomerization Process. ACS Omega, 2020, 5, 28831-28843.	3.5	14
56	Ion exchange membranes controlled electro-catalytic synthesis of lactulose from lactose under refrigerated conditions. Innovative Food Science and Emerging Technologies, 2013, 20, 299-309.	5.6	13
57	Impact of cryoconcentration on casein micelle size distribution, micelles inter-distance, and flow behavior of skim milk during refrigerated storage. Innovative Food Science and Emerging Technologies, 2016, 34, 68-76.	5.6	13
58	Study of the Barrier and Mechanical Properties of Packaging Edible Films Fabricated with Hydroxypropyl Methylcellulose (HPMC) Combined with Electro-Activated Whey. Journal of Packaging Technology and Research, 2018, 2, 169-180.	1.5	13
59	Environmental Evaluation of New Brewerâ€™s Spent Grain Preservation Pathways for Further Valorization in Human Nutrition. ACS Sustainable Chemistry and Engineering, 2020, 8, 17335-17344.	6.7	13
60	Bioconversion of electro-activated lactose, whey and whey permeate to produce single cell protein, ethanol, aroma volatiles, organic acids and fat by Kluyveromyces marxianus. International Dairy Journal, 2022, 129, 105334.	3.0	13
61	Incorporation of canola proteins extracted by electroactivated solutions in glutenâ€free biscuit formulation of riceâ€“buckwheat flour blend: assessment of quality characteristics and textural properties of the product. International Journal of Food Science and Technology, 2016, 51, 814-827.	2.7	12
62	Influence of electro-activated solutions of weak organic acid salts on microbial quality and overall appearance of blueberries during storage. Food Microbiology, 2017, 64, 56-64.	4.2	12
63	Mathematical modeling and experimental validation of the mass transfer during unidirectional progressive cryoconcentration of skim milk. Innovative Food Science and Emerging Technologies, 2014, 21, 151-159.	5.6	11
64	Application of electro-activated potassium acetate and potassium citrate solutions combined with moderate heat treatment on the inactivation of Clostridium sporogenes PA 3679 spores. Innovative Food Science and Emerging Technologies, 2016, 33, 483-488.	5.6	11
65	Effect of Drying Temperature on the Antioxidant Capacity of a Cathodic Electroactivated Whey Permeate. ACS Sustainable Chemistry and Engineering, 2019, 7, 5111-5121.	6.7	11
66	Extraction of protein and carbohydrates from soybean meal using acidic and alkaline solutions produced by electroâ€activation. Food Science and Nutrition, 2020, 8, 1125-1138.	3.4	11
67	Production of functional beverage by using protein-carbohydrate extract obtained from soybean meal by electro-activation. LWT - Food Science and Technology, 2019, 113, 108259.	5.2	10
68	Chemical composition and biological activities of fennel (Foeniculum vulgare Mill.) essential oils and ethanolic extracts of conventional and organic seeds. Journal of Food Processing and Preservation, 2021, 45, .	2.0	10
69	Purification of Whole Brown Flaxseed Meal from Coloring Pigments by Treatment in Hydrogen Peroxide Solutions: Impact on Meal Color. Food and Bioprocess Technology, 2012, 5, 3051-3065.	4.7	9
70	Lactose electroisomerization into lactulose: Effect of the electrode material, active membrane surface area-to-electrode surface area ratio, and interelectrode-membrane distance. Journal of Dairy Science, 2014, 97, 4811-4823.	3.4	9
71	Impact of alkaline electro-activation treatment on physicochemical and functional properties of sweet whey. Food Chemistry, 2022, 373, 131428.	8.2	9
72	Impact of the drying mode and ageing time on sugar profiles and antioxidant capacity of electro-activated sweet whey. International Dairy Journal, 2018, 80, 17-25.	3.0	8

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73	A comparative study of the functional properties and antioxidant activity of soybean meal extracts obtained by conventional extraction and electro-activated solutions. Food Chemistry, 2020, 307, 125547.	8.2	8
74	Use of Electro-Activated Whey as Ingredient in Fermented Milk Production: Proof of the Concept of the Technological Feasibility. ACS Food Science & Technology, 2021, 1, 1349-1359.	2.7	8
75	Production of Ryazhenka, a traditional Ukrainian fermented baked milk, by using electro-activated whey as supplementing ingredient and source of lactulose. Food Bioscience, 2022, 46, 101526.	4.4	7
76	Extraction of the Sugary Juice from Sweet Pearl Millet and Sweet Sorghum Using a Hydraulic Press and a Four-Roller Press. Transactions of the ASABE, 2016, 59, 1127-1135.	1.1	6
77	Electro-activation of potassium acetate, potassium citrate and calcium lactate: impact on solution acidity, Redox potential, vibrational properties of Raman spectra and antibacterial activity on E. coli O157:H7 at ambient temperature. SpringerPlus, 2016, 5, 1760.	1.2	6
78	Contribution to the improvement of maple sugar production. Journal of Food Engineering, 2007, 80, 798-804.	5.2	5
79	The effect of hydrogen peroxide bleaching of canola meal on product colour, dry matter and protein extractability and molecular weight profile. International Journal of Food Science and Technology, 2013, 48, 1071-1085.	2.7	5
80	Acidification of potassium acetate and potassium citrate with/without KCl by electro-activation and impact of the solution on spores of Clostridium sporogenes PA 3679 at ambient temperature. LWT - Food Science and Technology, 2017, 75, 648-655.	5.2	5
81	Redâ€“Greenâ€“Blue (<scp>RGB</scp>) colour system approach to study the segregation and percolation in a mixture of white wheat flour and bleached wheat bran. International Journal of Food Science and Technology, 2018, 53, 254-261.	2.7	5
82	Impact of sterilization and storage on the properties of concentrated skim milk by cryoconcentration in comparison with vacuum evaporation and reverse osmosis concentration. Journal of Food Process Engineering, 2019, 42, e13130.	2.9	5
83	Study of the impacts of electro-activated solutions of calcium lactate, calcium ascorbate and their equimolar mixture combined with moderate heat treatments on the spores of Bacillus cereus ATCC 14579 under model conditions and in fresh salmon. International Journal of Food Microbiology, 2021, 358, 109285.	4.7	5
84	Comprehensive utilisation of electro-activated whey-based media in cell growth, metabolite production and aroma compounds synthesis using a starter culture originated from kefir grains. International Dairy Journal, 2022, 126, 105276.	3.0	5
85	Bleaching of defatted flaxseed meal to improve its usage as ingredient in food applications. International Journal of Food Science and Technology, 2011, 46, 2297-2304.	2.7	4
86	Study of the impact of a new hurdle technology composed of electroâ€activated solution and low heat treatment on the canned pea and corn quality and microbial safety. International Journal of Food Science and Technology, 2016, 51, 180-193.	2.7	4
87	Water-Soluble Carbohydrate Extraction from Sweet Pearl Millet and Sweet Sorghum Biomass as Affected by Bagasse Impregnation. Transactions of the ASABE, 2017, 60, 253-261.	1.1	4
88	Study of the Electro-Activation Process of Calcium Lactate, Calcium Ascorbate Solutions, and Their Equimolar Mixture: Assessment of Their Physicochemical Properties. ACS Omega, 2021, 6, 8531-8547.	3.5	4
89	Study of the Protective Effect of Electroactivated Whey Permeate on Lipid Oxidation and Color in Refrigerated Minced Beef Meat. ACS Food Science & Technology, 2021, 1, 899-907.	2.7	4
90	Contribution to the development of a method of maple sap soft drink stabilization by electro-activation technology. LWT - Food Science and Technology, 2014, 59, 138-147.	5.2	3

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91	Effect of electro-activated solutions of sodium acetate and sodium propionate on geosmin producing Streptomyces avermitilis strain. Chemosphere, 2017, 188, 434-443.	8.2	3
92	Development of a Process for Color Improvement of Low-Grade Dark Maple Syrup by Adsorption on Activated Carbon. ACS Omega, 2020, 5, 21084-21093.	3.5	3
93	Study of the physico-chemical, structural, microbiological properties and volatile flavour compounds profile of kefir supplemented with electro-activated whey. International Dairy Journal, 2022, 126, 105218.	3.0	3
94	Application of response surface methodology for the optimization of the production of electro-activated solutions in a three-cell reactor. Engineering in Agriculture, Environment and Food, 2015, 8, 264-272.	0.5	2
95	Impact of Storage Time on the Juice and Sugars Extracted from Chopped and Whole Stalk Sweet Pearl Millet and Sweet Sorghum Biomass. Bioenergy Research, 2017, 10, 74-85.	3.9	2
96	Optimization of Water-Soluble Carbohydrate Extraction from Sweet Sorghum and Sweet Pearl Millet Biomass. Bioenergy Research, 2020, 13, 237-248.	3.9	2
97	Maple juice electro-activation in a three-compartmental reactor: Impact on the product pH and Redox potential. Food Bioscience, 2015, 9, 1-11.	4.4	1
98	The effect of electro-activation and eggshell powder on the neutralization of acid mine drainage. Journal of Sustainable Mining, 2017, 16, 73-82.	0.2	1
99	Alkalinity of Electro-Activated Aqueous Solutions. Russian Journal of Electrochemistry, 2020, 56, 243-253.	0.9	1
100	Storage time effects on the soluble sugars concentration and pH of sweet pearl millet and sweet sorghum juice. Canadian Biosystems Engineering / Le Genie Des Biosystems Au Canada, 2017, 59, 3.1-3.6.	0.1	1
101	Study of the Antibacterial Potency of Electroactivated Solutions of Calcium Lactate and Calcium Ascorbate on Bacillus cereus ATCC 14579 Vegetative Cells. ACS Omega, 2022, 7, 3579-3595.	3.5	1
102	Potential Use of Nonanimal-Based Biopolymers as Gelling/Emulsifying Stabilizing Agents to Reduce the Fat Content in Foods: A Review. ACS Food Science & Technology, 2022, 2, 751-762.	2.7	1
103	Electro-Catalytic Production of Lactulose: Statistical Modeling and Experimental Validation. Journal of Food Research, 2013, 3, 70.	0.3	0
104	Design and Testing of a Four-Roller Press to Extract Sugary Juice from Sweet Sorghum and Sweet Pearl Millet Biomass. Applied Engineering in Agriculture, 2015, , 767-772.	0.7	0
105	Effect of electroâ€activated brine solution on the migration of metallic ions from the cans to the product in sterilized canned sweet corn. Food Science and Nutrition, 2016, 4, 897-905.	3.4	0
106	Electrolyzer for Production of Environmentally Safe Functional Aqueous Solutions: Analysis of Mass Transfer in Annulus. NATO Science for Peace and Security Series C: Environmental Security, 2012, , 137-144.	0.2	0
107	Contribution to the Process Development for Lactulose Production through Complete Valorization of Whey Permeate by Using Electro-Activation Technology a Chemical Isomerization Process. ACS Omega, 2020, 5, 28831-28843.	3.5	0