

Martin Mondor

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

777
citations

840119
11
h-index

794141
19
g-index

22
all docs

22
docs citations

22
times ranked

906
citing authors

#	ARTICLE	IF	CITATIONS
1	Timeâ€“Temperature Management Along the Food Cold Chain: A Review of Recent Developments. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 647-667.	5.9	335
2	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. <i>Food Chemistry</i> , 2016, 201, 243-252.	4.2	63
3	A Metaâ€“Analysis of Enriched Pasta: What Are the Effects of Enrichment and Process Specifications on the Quality Attributes of Pasta?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 685-704.	5.9	53
4	Flaxseedâ€“Enriched Cerealâ€“Based Products: A Review of the Impact of Processing Conditions. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 400-412.	5.9	43
5	<i>In vitro</i> gastrointestinal digestion impact on stability, bioaccessibility and antioxidant activity of polyphenols from wild and commercial blackberries (<i>Rubus</i> spp.). <i>Food and Function</i> , 2021, 12, 7358-7378.	2.1	36
6	Drying technologies for edible insects and their derived ingredients. <i>Drying Technology</i> , 2021, 39, 1991-2009.	1.7	35
7	Production of Soy Protein Concentrates Using a Combination of Electroacidification and Ultrafiltration. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6991-6996.	2.4	32
8	Proteinâ€“Protein Multilayer Oil-in-Water Emulsions for the Microencapsulation of Flaxseed Oil: Effect of Whey and Fish Gelatin Concentration. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9239-9250.	2.4	32
9	<i>Camelina sativa</i> Composition, Attributes, and Applications: A Review. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, 2100035.	1.0	28
10	Impact of processing on the <i>in vitro</i> protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
11	Impact of <i>in vitro</i> gastrointestinal digestion on peptide profile and bioactivity of cooked and non-cooked oat protein concentrates. <i>Current Research in Food Science</i> , 2021, 4, 93-104.	2.7	21
12	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. <i>International Journal of Food Science and Technology</i> , 2016, 51, 814-827.	1.3	12
13	Effect of a Short-Time Germination Process on the Nutrient Composition, Microbial Counts and Bread-Making Potential of Whole Flaxseed. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1574-1586.	0.9	11
14	Drying of Durum Wheat Pasta and Enriched Pasta: A Review of Modeling Approaches. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1146-1168.	5.4	11
15	Shrinkage and porosity evolution during air-drying of non-cellular food systems: Experimental data versus mathematical modelling. <i>Food Research International</i> , 2018, 103, 215-225.	2.9	10
16	Historical Indigenous Food Preparation Using Produce of the Three Sisters Intercropping System. <i>Foods</i> , 2021, 10, 524.	1.9	9
17	Growth of <i>Salmonella enterica</i> Serovars Typhimurium and Enteritidis in Iron-Poor Media and in Meat: Role of Catecholate and Hydroxamate Siderophore Transporters. <i>Journal of Food Protection</i> , 2019, 82, 548-560.	0.8	8
18	Assessment of the Oxidative Stability of Flaxseed-Enriched Lasagna Using the Rancimat Method. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1729-1734.	0.9	5

#	ARTICLE	IF	CITATIONS
19	Estimation of missing values in a food property database by matrix completion using PCA-based approaches. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 166, 37-48.	1.8	5
20	Modified state diagrams of cellular and noncellular food model systems: Experimental data and mathematical modeling. <i>Drying Technology</i> , 2021, 39, 162-172.	1.7	2
21	Amino Acid Profile and Bioavailability of Plant-Based Protein-Rich Products. , 2022, , 343-379.		1
22	PSIII-33 Stability and function of encapsulated <i>Lactobacillus zeae</i> for pig gut health. <i>Journal of Animal Science</i> , 2020, 98, 367-368.	0.2	0