

# Martin Mondor

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8590297/publications.pdf>

Version: 2024-02-01

22  
papers

777  
citations

840776  
11  
h-index

794594  
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. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 647-667.	11.7	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. Food Chemistry, 2016, 201, 243-252.	8.2	63
3	A Metaâ€Analysis of Enriched Pasta: What Are the Effects of Enrichment and Process Specifications on the Quality Attributes of Pasta?. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 685-704.	11.7	53
4	Flaxseedâ€Enriched Cerealâ€Based Products: A Review of the Impact of Processing Conditions. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 400-412.	11.7	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.). Food and Function, 2021, 12, 7358-7378.	4.6	36
6	Drying technologies for edible insects and their derived ingredients. Drying Technology, 2021, 39, 1991-2009.	3.1	35
7	Production of Soy Protein Concentrates Using a Combination of Electroacidification and Ultrafiltration. Journal of Agricultural and Food Chemistry, 2004, 52, 6991-6996.	5.2	32
8	Proteinâ€Protein Multilayer Oil-in-Water Emulsions for the Microencapsulation of Flaxseed Oil: Effect of Whey and Fish Gelatin Concentration. Journal of Agricultural and Food Chemistry, 2015, 63, 9239-9250.	5.2	32
9	<i>Camelina sativa</i> Composition, Attributes, and Applications: A Review. European Journal of Lipid Science and Technology, 2022, 124, 2100035.	1.5	28
10	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
11	Impact of in vitro gastrointestinal digestion on peptide profile and bioactivity of cooked and non-cooked oat protein concentrates. Current Research in Food Science, 2021, 4, 93-104.	5.8	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. International Journal of Food Science and Technology, 2016, 51, 814-827.	2.7	12
13	Effect of a Short-Time Germination Process on the Nutrient Composition, Microbial Counts and Bread-Making Potential of Whole Flaxseed. Journal of Food Processing and Preservation, 2015, 39, 1574-1586.	2.0	11
14	Drying of Durum Wheat Pasta and Enriched Pasta: A Review of Modeling Approaches. Critical Reviews in Food Science and Nutrition, 2016, 56, 1146-1168.	10.3	11
15	Shrinkage and porosity evolution during air-drying of non-cellular food systems: Experimental data versus mathematical modelling. Food Research International, 2018, 103, 215-225.	6.2	10
16	Historical Indigenous Food Preparation Using Produce of the Three Sisters Intercropping System. Foods, 2021, 10, 524.	4.3	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. Journal of Food Protection, 2019, 82, 548-560.	1.7	8
18	Assessment of the Oxidative Stability of Flaxseed-Enriched Lasagna Using the Rancimat Method. Journal of Food Processing and Preservation, 2015, 39, 1729-1734.	2.0	5

#	ARTICLE	IF	CITATIONS
19	Estimation of missing values in a food property database by matrix completion using PCA-based approaches. Chemometrics and Intelligent Laboratory Systems, 2017, 166, 37-48.	3.5	5
20	Modified state diagrams of cellular and noncellular food model systems: Experimental data and mathematical modeling. Drying Technology, 2021, 39, 162-172.	3.1	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 Lactobacillus zeae for pig gut health. Journal of Animal Science, 2020, 98, 367-368.	0.5	0