

Martin Mondor

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

21
papers

403
citations

9
h-index

20
g-index

22
ext. papers

574
ext. citations

6.1
avg, IF

3.8
L-index

#	Paper	IF	Citations
21	Amino Acid Profile and Bioavailability of Plant-Based Protein-Rich Products 2022 , 343-379		
20	Drying technologies for edible insects and their derived ingredients. <i>Drying Technology</i> , 2021 , 39, 1991-2009	2.6	5
19	Modified state diagrams of cellular and noncellular food model systems: Experimental data and mathematical modeling. <i>Drying Technology</i> , 2021 , 39, 162-172	2.6	
18	Impact of 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	5.6	3
17	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses 2021 , 3, e88		3
16	In vitro 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	6.1	10
15	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	0.7	
14	Growth of <i>Salmonella enterica</i> Serovars Typhimurium and Enteritidis in Iron-Poor Media and in Meat: Role of Catecholase and Hydroxamate Siderophore Transporters. <i>Journal of Food Protection</i> , 2019 , 82, 548-560	2.5	5
13	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	7	7
12	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	3.8	3
11	Time-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	16.4	177
10	Incorporation of canola proteins extracted by electroactivated solutions in gluten-free biscuit formulation of riceBuckwheat 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	3.8	8
9	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, 243-52	8.5	32
8	Drying of Durum Wheat Pasta and Enriched Pasta: A Review of Modeling Approaches. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1146-68	11.5	9
7	A Meta-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	16.4	38
6	Protein-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, 9239-50	5.7	24
5	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	2.1	3

4	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	21	9
3	Flaxseed-Enriched Cereal-Based Products: A Review of the Impact of Processing Conditions. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 400-412	16.4	30
2	Production of soy protein concentrates using a combination of electroacidification and ultrafiltration. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6991-6	5.7	30
1	Camelina sativa Composition, Attributes, and Applications: A Review. <i>European Journal of Lipid Science and Technology</i> , 2100035	3	7