Martin Mondor

List of Publications by Year
in descending order

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

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22	777	840119 11	794141 19
papers	citations	h-index	g-index

22	22	22	906
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Camelina sativa Composition, Attributes, and Applications: A Review. European Journal of Lipid Science and Technology, 2022, 124, 2100035.	1.0	28
2	Amino Acid Profile and Bioavailability of Plant-Based Protein-Rich Products. , 2022, , 343-379.		1
3	Modified state diagrams of cellular and noncellular food model systems: Experimental data and mathematical modeling. Drying Technology, 2021, 39, 162-172.	1.7	2
4	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.	2.7	21
5	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
6	Historical Indigenous Food Preparation Using Produce of the Three Sisters Intercropping System. Foods, 2021, 10, 524.	1.9	9
7	Drying technologies for edible insects and their derived ingredients. Drying Technology, 2021, 39, 1991-2009.	1.7	35
8	In vitro gastrointestinal digestion impact on stability, bioaccessibility and antioxidant activity of polyphenols from wild and commercial blackberries (Rubus spp.). Food and Function, 2021, 12, 7358-7378.	2.1	36
9	PSIII-33 Stability and function of encapsulated Lactobacillus zeae for pig gut health. Journal of Animal Science, 2020, 98, 367-368.	0.2	0
10	Growth of Salmonella enterica 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.	0.8	8
11	Shrinkage and porosity evolution during air-drying of non-cellular food systems: Experimental data versus mathematical modelling. Food Research International, 2018, 103, 215-225.	2.9	10
12	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.	1.8	5
13	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.	5.9	335
14	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.	5.9	53
15	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.	1.3	12
16	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.	4.2	63
17	Drying of Durum Wheat Pasta and Enriched Pasta: A Review of Modeling Approaches. Critical Reviews in Food Science and Nutrition, 2016, 56, 1146-1168.	5.4	11
18	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.	0.9	11

#	Article	IF	Citations
19	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.	2.4	32
20	Assessment of the Oxidative Stability of Flaxseed-Enriched Lasagna Using the Rancimat Method. Journal of Food Processing and Preservation, 2015, 39, 1729-1734.	0.9	5
21	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.	5.9	43
22	Production of Soy Protein Concentrates Using a Combination of Electroacidification and Ultrafiltration. Journal of Agricultural and Food Chemistry, 2004, 52, 6991-6996.	2.4	32