Jozef L Kokini

List of Publications by Year
in descending order

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145 papers	5,088 citations	76196 40 h-index	110170 64 g-index
148 all docs	148 docs citations	148 times ranked	4865 citing authors

#	Article	IF	Citations
1	Nanotechnology and its applications in the food sector. Trends in Biotechnology, 2009, 27, 82-89.	4.9	687
2	The physical basis of liquid food texture and texture-taste interactions. Journal of Food Engineering, 1987, 6, 51-81.	2.7	155
3	Understanding the Mechanism of Cross-Linking Agents (POCl3, STMP, and EPI) Through Swelling Behavior and Pasting Properties of Cross-Linked Waxy Maize Starches. Cereal Chemistry, 2002, 79, 102-107.	1.1	130
4	Examination of the mixing ability of single and twin screw mixers using 2D finite element method simulation with particle tracking. Journal of Food Engineering, 2007, 79, 956-969.	2.7	124
5	Predicting the Texture of Liquid and Melting Semi-Solid Foods. Journal of Food Science, 1983, 48, 1221-1225.	1.5	119
6	Engineering Zein Films with Controlled Surface Morphology and Hydrophilicity. Journal of Agricultural and Food Chemistry, 2009, 57, 2186-2192.	2.4	117
7	Rheological Properties and Conformation of Tomato Paste Pectins, Citrus and Apple Pectins. Journal of Food Science, 1987, 52, 1658-1664.	1.5	111
8	Pomegranate as a promising opportunity in medicine and nanotechnology. Trends in Food Science and Technology, 2017, 69, 59-73.	7.8	96
9	Synthesis and properties of corn zein/montmorillonite nanocomposite films. Journal of Materials Science, 2010, 45, 3529-3537.	1.7	89
10	Applications of quantum dots in Food Science and biology. Trends in Food Science and Technology, 2016, 53, 75-89.	7.8	77
11	Biodegradable biopolymerâ€“graphene nanocomposites. Journal of Materials Science, 2016, 51, 9915-9945.	1.7	77
12	Contribution of the side branches to rheological properties of pectins. Carbohydrate Polymers, 1992, 19, 41-50.	5.1	76
13	The comparison of LAOS behavior of structured food materials (suspensions, emulsions and elastic) Tj ETQq1 1 0.784314 rgBT /Overl	7.8	76
14	Advances in Nanotechnology as They Pertain to Food and Agriculture: Benefits and Risks. Annual Review of Food Science and Technology, 2017, 8, 467-492.	5.1	69
15	Comparison of Steady Shear and Dynamic Viscoelastic Properties of Guar and Karaya Gums. Journal of Food Science, 1984, 49, 1-4.	1.5	66
16	Glass Transition of Soy Globulins Using Differential Scanning Calorimetry and Mechanical Spectrometry. Biotechnology Progress, 1997, 13, 624-629.	1.3	65
17	Measurement of biaxial extensional viscosity of wheat flour doughs. Journal of Rheology, 1993, 37, 879-891.	1.3	62
18	The effect of shear thinning and differential viscoelasticity on mixing in a model 2D mixer as determined using FEM with particle tracking. Journal of Non-Newtonian Fluid Mechanics, 2004, 123, 1-17.	1.0	60

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19	COMPARISON OF STEADY SHEAR RHEOLOGICAL PROPERTIES AND SMALL AMPLITUDE DYNAMIC VISCOELASTIC PROPERTIES OF FLUID FOOD MATERIALS. Journal of Texture Studies, 1983, 14, 113-124.	1.1	59
20	PSYCHOPHYSICAL MARKERS FOR CRISPNESS AND INFLUENCE OF PHASE BEHAVIOR AND STRUCTURE. Journal of Texture Studies, 2007, 38, 324-354.	1.1	59
21	STRUCTURE AND RHEOLOGICAL FUNCTION OF SIDE BRANCHES OF CARBOHYDRATE POLYMERS. Journal of Texture Studies, 1991, 22, 123-167.	1.1	57
22	Design and scaling of wheat dough extrusion by numerical simulation of flow and heat transfer. Journal of Food Engineering, 2003, 60, 421-430.	2.7	57
23	Human exposure to nanoparticles through trophic transfer and the biosafety concerns that nanoparticle-contaminated foods pose to consumers. Trends in Food Science and Technology, 2018, 75, 129-145.	7.8	55
24	Advances in Understanding the Molecular Structures and Functionalities of Biodegradable Zein-Based Materials Using Spectroscopic Techniques: A Review. Biomacromolecules, 2017, 18, 331-354.	2.6	54
25	Mechanical and spectroscopic characterization of crosslinked zein films cast from solutions of acetic acid leading to a new mechanism for the crosslinking of oleic acid plasticized zein films. Food Research International, 2018, 108, 357-367.	2.9	53
26	Effect of Propylene Glycol Alginate and Xanthan Gum on Stability of O/W Emulsions. Journal of Food Science, 1991, 56, 513-517.	1.5	51
27	The Rheology of Semiliquid Foods. Advances in Food and Nutrition Research, 1996, 39, 1-69.	1.5	50
28	Steady Shear Rheology and Fluid Mechanics of Four Semi-Solid Foods. Journal of Food Science, 1986, 51, 541-546.	1.5	49
29	THE PSYCHOPHYSICS OF POURING, SPREADING AND IN-MOUTH VISCOSITY. Journal of Texture Studies, 1992, 23, 315-336.	1.1	48
30	Immobilization of endo-inulinase on non-porous amino functionalized silica nanoparticles. Journal of Molecular Catalysis B: Enzymatic, 2014, 104, 48-55.	1.8	48
31	Effect of mixing on LAOS properties of hard wheat flour dough. Journal of Food Engineering, 2016, 190, 195-204.	2.7	48
32	Effect of Specific Mechanical Energy on Properties of Extruded Protein-Starch Mixtures. Cereal Chemistry, 2002, 79, 429-433.	1.1	46
33	LAOS behavior of the two main gluten fractions: Gliadin and glutenin. Journal of Cereal Science, 2017, 77, 201-210.	1.8	46
34	Development of hollow kafirin-based nanoparticles fabricated through layer-by-layer assembly as delivery vehicles for curcumin. Food Hydrocolloids, 2019, 96, 93-101.	5.6	46
35	Development of a biodegradable sensor platform from gold coated zein nanophotonic films to detect peanut allergen, Ara h1, using surface enhanced raman spectroscopy. Talanta, 2016, 150, 224-232.	2.9	45
36	Effects of starch composition and type of non-solvent on the formation of starch nanoparticles and improvement of curcuminÂstability in aqueous media. Journal of Cereal Science, 2017, 76, 122-130.	1.8	45

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37	USE OF MASS TRANSFER THEORY TO PREDICT VISCOSITY-SWEETNESS INTERACTIONS OF FRUCTOSE AND SUCROSE SOLUTIONS CONTAINING TOMATO SOLIDS. Journal of Texture Studies, 1982, 13, 187-200.	1.1	44
38	Modification of the hydrophilic/hydrophobic characteristic of zein film surfaces by contact with oxygen plasma treated PDMS and oleic acid content. Colloids and Surfaces B: Biointerfaces, 2015, 135, 433-440.	2.5	44
39	Effect of Glass Transition and Cross-Linking on Rheological Properties of Gluten: Development of a Preliminary State Diagram. Cereal Chemistry, 2002, 79, 138-142.	1.1	43
40	Discussion session on food emulsions and foams. Food Hydrocolloids, 2006, 20, 438-445.	5.6	43
41	Mixing simulation of a viscous Newtonian liquid in a twin sigma blade mixer. AICHE Journal, 2006, 52, 3383-3393.	1.8	42
42	Effect of different fractions of zein on the mechanical and phase properties of zein films at nano-scale. Journal of Cereal Science, 2012, 55, 174-182.	1.8	41
43	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. Annual Review of Food Science and Technology, 2021, 12, 1-28.	5.1	41
44	3D numerical simulation of the flow of viscous newtonian and shear thinning fluids in a twin sigma blade mixer. Advances in Polymer Technology, 2006, 25, 182-194.	0.8	40
45	Nanoparticulation of bovine serum albumin and poly-d-lysine through complex coacervation and encapsulation of curcumin. Colloids and Surfaces B: Biointerfaces, 2017, 159, 759-769.	2.5	39
46	Green microfluidic devices made of corn proteins. Lab on A Chip, 2011, 11, 3419.	3.1	38
47	Effect of mixer geometry and operating conditions on mixing efficiency of a non-Newtonian fluid in a twin screw mixer. Journal of Food Engineering, 2013, 118, 256-265.	2.7	38
48	Non-linear rheological behavior of gluten-free flour doughs and correlations of LAOS parameters with gluten-free bread properties. Journal of Cereal Science, 2017, 74, 28-36.	1.8	38
49	A MODEL OF FOOD SPREADABILITY FROM FLUID MECHANICS. Journal of Texture Studies, 1982, 13, 211-227.	1.1	37
50	Identification of Key Textural Attributes of Fluid and Semi-Solid Foods Using Regression Analysis. Journal of Food Science, 1984, 49, 47-51.	1.5	37
51	Thermodynamic mechanism of particulation of sodium alginate and chitosan polyelectrolyte complexes as a function of charge ratio and order of addition. Journal of Food Engineering, 2019, 254, 42-50.	2.7	36
52	Effect of LAPONITEÂ® addition on the mechanical, barrier and surface properties of novel biodegradable kafirin nanocomposite films. Journal of Food Engineering, 2019, 245, 24-32.	2.7	36
53	Polymerâ€“polymer interactions in dextran systems using thermal analysis. Carbohydrate Polymers, 2005, 62, 120-129.	5.1	34
54	Zeinâ€“Laponite nanocomposites with improved mechanical, thermal and barrier properties. Journal of Materials Science, 2018, 53, 7387-7402.	1.7	34

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55	Understanding the role of gluten subunits (LMW, HMW glutenins and gliadin) in the networking behavior of a weak soft wheat dough and a strong semolina wheat flour dough and the relationship with linear and non-linear rheology. Food Hydrocolloids, 2020, 108, 106002.	5.6	34
56	Detection of acrylamide using a biodegradable zein-based sensor with surface enhanced Raman spectroscopy. Food Control, 2016, 68, 7-13.	2.8	33
57	The SAOS, MAOS and LAOS behavior of a concentrated suspension of tomato paste and its prediction using the Bird-Carreau (SAOS) and Giesekus models (MAOS-LAOS). Journal of Food Engineering, 2017, 208, 77-88.	2.7	33
58	Effect of Egg Yolk and Egg Yolk + Salt on Rheological Properties and Particle Size Distribution of Model Oil-in- Water Salad Dressing Emulsions. Journal of Food Science, 1988, 53, 1352-1354.	1.5	32
59	Textural Properties and Their Correlation to Cell Structure in Porous Food Materials. Journal of Agricultural and Food Chemistry, 2011, 59, 1498-1507.	2.4	32
60	IMPROVEMENT OF SHELF LIFE STABILITY OF CAKES. Journal of Food Quality, 2011, 34, 151-162.	1.4	31
61	State diagrams of soy globulins. Journal of Rheology, 1999, 43, 315-325.	1.3	30
62	2-D numerical simulation of differential viscoelastic fluids in a single-screw continuous mixer: Application of viscoelastic finite element methods. Advances in Polymer Technology, 2003, 22, 22-41.	0.8	30
63	Detection of Pyocyanin Using a New Biodegradable SERS Biosensor Fabricated Using Gold Coated Zein Nanostructures Further Decorated with Gold Nanoparticles. Journal of Agricultural and Food Chemistry, 2019, 67, 4603-4610.	2.4	29
64	Mixing dynamics and molecular interactions of HMW glutenins, LMW glutenins, and gliadins analyzed by fluorescent co-localization and protein network quantification. Journal of Cereal Science, 2019, 89, 102792.	1.8	28
65	Effects of Desolvating Agent Types, Ratios, and Temperature on Size and Nanostructure of Nanoparticles from Î±â€Lactalbumin and Ovalbumin. Journal of Food Science, 2016, 81, E2511-E2520.	1.5	27
66	Effect ofl-Cysteine on the Rheological Properties of Wheat Flour. Cereal Chemistry, 2001, 78, 226-230.	1.1	25
67	The effect of processing history on chemical changes in single- and twin-screw extruders. Trends in Food Science and Technology, 1993, 4, 324-329.	7.8	24
68	Relationship of non-linear rheological properties and quantitative network analysis parameters as a function of increasingly large amplitude deformations in non-fat, low-fat and high-fat yogurt products. Food Hydrocolloids, 2021, 111, 106194.	5.6	24
69	Use of quantum nanodot crystals as imaging probes for cereal proteins. Food Research International, 2014, 57, 142-151.	2.9	23
70	Immobilization of endo-inulinase on poly-d-lysine coated CaCO3 micro-particles. Food Research International, 2014, 66, 485-492.	2.9	22
71	Fabrication of zein-based electrospun nanofiber decorated with gold nanoparticles as a SERS platform. Journal of Materials Science, 2019, 54, 8872-8891.	1.7	22
72	MEASUREMENT OF VELOCITY DISTRIBUTION IN THE BRABENDER FARINOGRAPH AS A MODEL MIXER, USING LASER-DOPPLER ANEMOMETRY. Journal of Food Process Engineering, 1999, 22, 435-454.	1.5	21

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73	Comparison of Sequence of Physical Processes (SPP) and Fourier Transform Coupled with Chebyshev Polynomials (FTC) methods to Interpret Large Amplitude Oscillatory Shear (LAOS) Response of Viscoelastic Doughs and Viscous Pectin Solution. Food Hydrocolloids, 2022, 128, 107558.	5.6	21
74	Distribution and location of ethanol soluble proteins (Osborne gliadin) as a function of mixing time in strong wheat flour dough using quantum dots as a labeling tool with confocal laser scanning microscopy. Food Research International, 2014, 66, 279-288.	2.9	20
75	Effect of aging at different temperatures on LAOS properties and secondary protein structure of hard wheat flour dough. Journal of Cereal Science, 2020, 92, 102926.	1.8	20
76	USE OF THE BIRD-LEIDER EQUATION IN FOOD RHEOLOGY. Journal of Food Process Engineering, 1982, 5, 157-174.	1.5	19
77	Influence of Mixing Conditions and Rest Time on Capillary Flow Behavior of Wheat Flour Dough. Cereal Chemistry, 2002, 79, 129-137.	1.1	19
78	STUDY OF THE ANOMALOUS CAPILLARY BAGLEY FACTOR BEHAVIOR OF THREE TYPES OF WHEAT FLOUR DOUGHS AT TWO MOISTURE CONTENTS. Journal of Texture Studies, 2002, 33, 315-340.	1.1	19
79	Evaluation of effect of paddle element stagger angle on the local velocity profiles in a twin-screw continuous mixer with viscous flow using Finite Element Method simulations. Journal of Food Engineering, 2012, 108, 585-599.	2.7	19
80	Probing the distribution of gliadin proteins in dough and baked bread using conjugated quantum dots as a labeling tool. Journal of Cereal Science, 2015, 63, 41-48.	1.8	19
81	Wall effects in the laminar pipe flow of four semi-solid foods. Journal of Food Engineering, 1990, 11, 29-42.	2.7	18
82	Prediction of air bubble dispersion in a viscous fluid in a twin-screw continuous mixer using FEM simulations of dispersive mixing. Chemical Engineering Science, 2012, 84, 303-314.	1.9	18
83	Conjugation of Specifically Developed Antibodies for High- and Low-Molecular-Weight Glutenins with Fluorescent Quantum Dots as a Tool for Their Detection in Wheat Flour Dough. Journal of Agricultural and Food Chemistry, 2018, 66, 4259-4266.	2.4	18
84	Behavior of semolina, hard, soft wheat flour dough at different aging times and temperatures through LAOS properties and molecular interactions of proteins. Journal of Food Engineering, 2021, 301, 110549.	2.7	18
85	Predicting Steady and Oscillatory Shear Rheological Properties of CMC and Guar Gum Blends from Concentration and Molecular Weight Data. Journal of Food Science, 1986, 51, 1284-1288.	1.5	17
86	Cold Denaturation of Proteins: Where Bioinformatics Meets Thermodynamics to Offer a Mechanistic Understanding: Pea Protein As a Case Study. Journal of Agricultural and Food Chemistry, 2021, 69, 6339-6350.	2.4	17
87	VISCOELASTIC FLOW MODELING IN THE EXTRUSION OF A DOUGH-LIKE FLUID. Journal of Food Process Engineering, 2000, 23, 237-247.	1.5	16
88	Food Nanotechnology. , 2009, , 369-399.		16
89	Immobilization of inulinase from Aspergillus niger on octadecyl substituted nanoporous silica: Inulin hydrolysis in a continuous mode operation. Biocatalysis and Agricultural Biotechnology, 2016, 7, 174-180.	1.5	16
90	Natural Biopolymer-Based Nanocomposite Films for Packaging Applications. , 2018, , 149-177.		16

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91	Determination of mixing efficiency in a model food mixer. Advances in Polymer Technology, 1999, 18, 209-224.	0.8	15
92	Design and mechanistic understanding of graphene oxide reinforced zein nanocomposites with improved mechanical, barrier and thermal properties. Journal of Materials Science, 2019, 54, 12533-12552.	1.7	15
93	Distribution and function of LMW glutenins, HMW glutenins, and gliadins in wheat doughs analyzed with â€˜in situâ€™ detection and quantitative imaging techniques. Journal of Cereal Science, 2020, 93, 102931.	1.8	15
94	A Low-Field Magnetic Resonance Imaging Aptasensor for the Rapid and Visual Sensing of Pseudomonas aeruginosa in Food, Juice, and Water. Analytical Chemistry, 2021, 93, 8631-8637.	3.2	15
95	Validation of Bioinformatic Modeling for the Zeta Potential of Vicilin, Legumin, and Commercial Pea Protein Isolate. Food Biophysics, 2021, 16, 474-483.	1.4	15
96	A NEW EMPIRICAL MODEL TO SIMULATE TRANSIENT SHEAR STRESS GROWTH IN SEMI-SOLID FOODS. Journal of Food Process Engineering, 1982, 6, 219-233.	1.5	14
97	Simultaneous transfer of noble metals and three-dimensional micro- and nanopatterns onto zein for fabrication of nanophotonic platforms. Journal of Materials Science, 2016, 51, 3806-3816.	1.7	14
98	Extension rate distribution and impact on bubble size distribution in Newtonian and non-Newtonian fluid in a twin screw co-rotating mixer. Journal of Food Engineering, 2016, 169, 214-227.	2.7	13
99	Effect of endogenous wheat gluten lipids on the non-linear rheological properties of the gluten network. Food Chemistry, 2022, 367, 130729.	4.2	13
100	Identification of Key Textural Attributes of Viscoelastic Syrups By Regression Analysis. Journal of Food Science, 1992, 57, 167-171.	1.5	11
101	EFFECT OF SALT ON THE STABILITY OF PROPYLENE GLYCOL ALGINATE/XANTHAN GUM/POLYSORBATE-60 STABILIZED OIL-IN-WATER EMULSIONS. Journal of Texture Studies, 1992, 23, 195-213.	1.1	10
102	Steady shear viscosity first normal stress difference and recoverable strain in carboxymethyl cellulose, sodium alginate and guar gum. Carbohydrate Polymers, 1994, 23, 27-33.	5.1	10
103	Determination of the WLF constants of cooked soy flour and their dependence on the extent of cooking. Rheologica Acta, 2005, 45, 192-201.	1.1	10
104	The Applications of Nanotechnology. , 2012, , 145-176.		10
105	Nonâ€<scp>N</scp>ewtonian Fluid Mixing in a Twinâ€Screw Mixer Geometry: Threeâ€Dimensional Mesh Development, Effect of Fluid Model and Operating Conditions. Journal of Food Process Engineering, 2015, 38, 207-224.	1.5	10
106	Effect of solvent polarity on the secondary structure, surface and mechanical properties of biodegradable kafirin films. Journal of Cereal Science, 2019, 90, 102856.	1.8	10
107	Simultaneous immunofluorescent imaging of gliadins, low molecular weight glutenins, and high molecular weight glutenins in wheat flour dough with antibody-quantum dot complexes. Food Research International, 2019, 120, 776-783.	2.9	10
108	A novel biodegradable ESERS (enhanced SERS) platform with deposition of Au, Ag and Au/Ag nanoparticles on gold coated zein nanophotonic structures for the detection of food analytes. Vibrational Spectroscopy, 2020, 106, 103013.	1.2	10

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109	Application of corn zein as an anchoring molecule in a carbon nanotube enhanced electrochemical sensor for the detection of gliadin. Food Control, 2020, 117, 107350.	2.8	10
110	Novel Nondestructive Biosensors for the Food Industry. Annual Review of Food Science and Technology, 2021, 12, 539-566.	5.1	10
111	Quantitative prediction of molecular miscibility in dextran systems as model carbohydrate polymers. Carbohydrate Polymers, 2007, 70, 181-191.	5.1	9
112	Nanocapsule formation by individual biopolymer nanoparticles. , 2017, , 404-446.		9
113	Fabrication of pristine electrospun kafirin nanofiber mats loaded with thymol and carvacrol. Journal of Materials Science, 2021, 56, 7155-7170.	1.7	9
114	EFFECT OF EXTRUSION OPERATING PARAMETERS ON AIR BUBBLE ENTRAPMENT. Journal of Food Process Engineering, 2002, 25, 251-283.	1.5	8
115	Glass Transition Behavior and Rheological Properties of Surfactants and Gluten-Surfactant Mixtures. Cereal Chemistry, 2004, 81, 582-588.	1.1	8
116	Theoretical analysis of predictive miscibility of carbohydrate polymers â€“ Software calculations for inulinâ€“amylopectin systems. Carbohydrate Polymers, 2008, 72, 52-59.	5.1	8
117	Effect of contact surface, plasticized and crosslinked zein films are cast on, on the distribution of dispersive and polar surface energy using the Van Oss method of deconvolution. Journal of Food Engineering, 2019, 263, 262-271.	2.7	8
118	Encapsulation of tannins and tannin-rich plant extracts by complex coacervation to improve their physicochemical properties and biological activities: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3005-3018.	5.4	8
119	A disposable ultrasensitive surface enhanced Raman spectroscopy biosensor platform fabricated from biodegradable zein nanofibers. Journal of Applied Polymer Science, 2022, 139, .	1.3	8
120	Effect of Tomato Paste on Rheological Properties and Particle Size Distribution of Model Oil-in-Water Emulsions. Journal of Food Science, 1989, 54, 437-439.	1.5	7
121	Simulation of the effect of hydrogen bonds on water activity of glucose and dextran using the Veytsman model. Carbohydrate Polymers, 2015, 117, 236-246.	5.1	7
122	LAOS (Large Amplitude Oscillatory Shear) Applications for Semisolid Foods. Food Engineering Series, 2019, , 97-131.	0.3	7
123	Rheological Properties of Foods. Food Additives, 2006, , 1-124.	0.1	6
124	State Diagrams of Food Materials. , 2008, , 95-121.		5
125	STORAGE STABILITY OF MODEL SUCROSE OR SALT ADDED O/W EMULSIONS THROUGH STEADY SHEAR AND CREEP RHEOLOGICAL MEASUREMENTS. Journal of Food Processing and Preservation, 1989, 12, 293-308.	0.9	4
126	Green microfluidics made of corn proteins. , 2011, 2011, 8400-3.		4

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127	Evaluation of Mixing and Air Bubble Dispersion in Viscous Liquids using Numerical Simulations. , 0, , 253-268.		3
128	Measurement and Interpretation of Batter Rheological Properties. , 2011, , 263-299.		3
129	Comparison of the fabrication methods, formation dynamics, structure, and delivery performance of solid nanoparticles and hollow layerâ€byâ€layer edible/biodegradable nanodelivery systems. Journal of Food Process Engineering, 2020, 43, e13413.	1.5	3
130	Advances in 3D Numerical Simulation of Viscous and Viscoelastic Mixing Flows. Food Engineering Series, 2010, , 19-44.	0.3	3
131	Rheological Instruments in Food Analysis. , 2008, , .		2
132	Characterization and Prediction of the Fracture Response of Solid Food Foams. , 2008, , 163-174.		2
133	Impact of ethanol, succinic acid, and the combination thereof at levels produced during sponge fermentation on hard wheat, soft wheat, and durum wheat farinograph rheology. Journal of Cereal Science, 2020, 96, 103082.	1.8	2
134	Facilitating the Transport of Very Viscous Suspensions. Journal of Rheology, 1986, 30, S61-S74.	1.3	1
135	MEASUREMENT OF MECHANICAL PROPERTIES OF COEXTRUDED DUAL-PHASE PRODUCTS. Journal of Texture Studies, 2007, 38, 645-665.	1.1	1
136	Study of the Dynamics and Size Distributions of Air Bubbles During Mixing in a Continuous Food Mixer. , 2008, , 27-36.		1
137	Determination of mixing efficiency in a model food mixer. , 1999, 18, 209.		1
138	Advances in Nanotechnology of Food Materials for Food and Non-Food Applications. , 2018, , 153-224.		1
139	Phase Transitions of Soy Globulins and the Development of State Diagrams. , 1998, , 69-77.		1
140	Molecular Organization and Topography of Prolamin Protein Films. Food Engineering Series, 2016, , 243-267.	0.3	1
141	Advanced research applications. , 2022, , 161-192.		1
142	Guest Editorial: Proceedings of the Boston Symposium on Food Rheology, October 17â€“21, 1993. Journal of Rheology, 1995, 39, 1427-1427.	1.3	0
143	Design of a Versatile Food Processing System. Habitation, 2009, 12, 41-53.	0.2	0
144	Williamsâ€“Landelâ€“Ferry (WLF) Equation. , 2010, , 1865-1877.		0

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145	Advances in Nanotechnology as Applied to Food Systems. Food Engineering Series, 2013, , 63-77.	0.3	0