

Lilia M Ahrne

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9269481/publications.pdf>

Version: 2024-02-01

113
papers

3,163
citations

126708

33
h-index

197535

49
g-index

115
all docs

115
docs citations

115
times ranked

2939
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Effect of crust temperature and water content on acrylamide formation during baking of white bread: Steam and falling temperature baking. <i>LWT - Food Science and Technology</i> , 2007, 40, 1708-1715. | 2.5 | 143 |
| 2 | Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. <i>Current Research in Food Science</i> , 2020, 3, 166-172. | 2.7 | 134 |
| 3 | Effects of Combined Osmotic and Microwave Dehydration of Apple on Texture, Microstructure and Rehydration Characteristics. <i>LWT - Food Science and Technology</i> , 2001, 34, 95-101. | 2.5 | 122 |
| 4 | Food powder handling and processing: Industry problems, knowledge barriers and research opportunities. <i>Chemical Engineering and Processing: Process Intensification</i> , 2005, 44, 209-214. | 1.8 | 111 |
| 5 | Mechanisms and Prevention of Plant Tissue Collapse during Dehydration: A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2003, 43, 447-479. | 5.4 | 96 |
| 6 | Heat transfer from a slot air jet impinging on a circular cylinder. <i>Journal of Food Engineering</i> , 2004, 63, 393-401. | 2.7 | 95 |
| 7 | Effect of sugar, cocoa particles and lecithin on cocoa butter crystallisation in seeded and non-seeded chocolate model systems. <i>Journal of Food Engineering</i> , 2011, 104, 70-80. | 2.7 | 88 |
| 8 | Effect of powder densities, particle size and shape on mixture quality of binary food powder mixtures. <i>Powder Technology</i> , 2015, 272, 165-172. | 2.1 | 77 |
| 9 | Effect of microwave power, air velocity and temperature on the final drying of osmotically dehydrated bananas. <i>Journal of Food Engineering</i> , 2007, 81, 79-87. | 2.7 | 67 |
| 10 | Microwave Convective Drying of Plant Foods at Constant and Variable Microwave Power. <i>Drying Technology</i> , 2007, 25, 1149-1153. | 1.7 | 62 |
| 11 | Effect of infrared heating on quality and microbial decontamination in paprika powder. <i>Journal of Food Engineering</i> , 2008, 86, 17-24. | 2.7 | 59 |
| 12 | Thermal pretreatments of carrot pieces using different heating techniques: Effect on quality related aspects. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 522-529. | 2.7 | 58 |
| 13 | Microwave heat treatment of apple before air dehydration – effects on physical properties and microstructure. <i>Journal of Food Engineering</i> , 2000, 46, 173-182. | 2.7 | 56 |
| 14 | Processing of tomato: impact on <i>in vitro</i> bioaccessibility of lycopene and textural properties. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1665-1672. | 1.7 | 56 |
| 15 | Retention of β -carotene and vitamin C in dried mango osmotically pretreated with osmotic solutions containing calcium or ascorbic acid. <i>Food and Bioproducts Processing</i> , 2016, 98, 320-326. | 1.8 | 54 |
| 16 | Combined convective and microwave assisted drying: Experiments and modeling. <i>Journal of Food Engineering</i> , 2012, 112, 304-312. | 2.7 | 52 |
| 17 | COVID-19 and Sustainable Food Systems: What Should We Learn Before the Next Emergency. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, . | 1.8 | 52 |
| 18 | Supercritical CO ₂ extraction of bilberry (<i>Vaccinium myrtillus</i> L.) seed oil: Fatty acid composition and antioxidant activity. <i>Journal of Supercritical Fluids</i> , 2018, 135, 91-97. | 1.6 | 49 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Microwave assisted air drying of osmotically treated pineapple with variable power programmes. <i>Journal of Food Engineering</i> , 2012, 108, 304-311. | 2.7 | 48 |
| 20 | Effects of temperature, pH, and controlled water activity on inactivation of spores of <i>Bacillus cereus</i> in paprika powder by near-IR radiation. <i>Journal of Food Engineering</i> , 2008, 89, 319-324. | 2.7 | 44 |
| 21 | Effect of microwave assisted blanching on the ascorbic acid oxidase inactivation and vitamin C degradation in frozen mangoes. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 248-257. | 2.7 | 43 |
| 22 | Microwave and convective dehydration of ethanol treated and frozen apple - physical properties and drying kinetics. <i>International Journal of Food Science and Technology</i> , 2002, 37, 603-614. | 1.3 | 42 |
| 23 | A comparative study of infrared and microwave heating for microbial decontamination of paprika powder. <i>Frontiers in Microbiology</i> , 2015, 6, 1071. | 1.5 | 42 |
| 24 | Application of the Guggenheim, Anderson and De Boer model to correlate water activity and moisture content during osmotic dehydration of apples. <i>Journal of Food Engineering</i> , 2004, 61, 467-470. | 2.7 | 41 |
| 25 | Mechanical and Thermal Pretreatments of Crushed Tomatoes: Effects on Consistency and In Vitro Accessibility of Lycopene. <i>Journal of Food Science</i> , 2009, 74, E386-95. | 1.5 | 41 |
| 26 | Influence of dielectric and sorption properties on drying behaviour and energy efficiency during microwave convective drying of selected food and non-food inorganic materials. <i>Journal of Food Engineering</i> , 2010, 97, 144-153. | 2.7 | 40 |
| 27 | Quality optimisation of combined osmotic dehydration and microwave assisted air drying of pineapple using constant power emission. <i>Food and Bioproducts Processing</i> , 2012, 90, 171-179. | 1.8 | 40 |
| 28 | Comparative study on quality of whole milk processed by high hydrostatic pressure or thermal pasteurization treatment. <i>LWT - Food Science and Technology</i> , 2020, 127, 109370. | 2.5 | 40 |
| 29 | Flow and heat transfer from multiple slot air jets impinging on circular cylinders. <i>Journal of Food Engineering</i> , 2005, 67, 273-280. | 2.7 | 39 |
| 30 | Impact of pre-crystallization process on structure and product properties in dark chocolate. <i>Journal of Food Engineering</i> , 2013, 114, 90-98. | 2.7 | 38 |
| 31 | Casein-Based Powders: Characteristics and Rehydration Properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 240-254. | 5.9 | 38 |
| 32 | Effect of Cassava Flour Characteristics on Properties of Cassava-Wheat-Maize Composite Bread Types. <i>International Journal of Food Science</i> , 2013, 2013, 1-10. | 0.9 | 37 |
| 33 | <i>Innovative Technologies for Food Preservation.</i> , 2018, , 25-51. | | 37 |
| 34 | Physical and functional properties of cheese powders affected by sweet whey powder addition before or after spray drying. <i>Powder Technology</i> , 2018, 323, 139-148. | 2.1 | 35 |
| 35 | Effect of Infrared Blanching on Enzyme Activity and Retention of β -Carotene and Vitamin C in Dried Mango. <i>Journal of Food Science</i> , 2015, 80, E1235-42. | 1.5 | 34 |
| 36 | 3D printing of a high protein yoghurt-based gel: Effect of protein enrichment and gelatine on physical and sensory properties. <i>Food Research International</i> , 2021, 147, 110517. | 2.9 | 32 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 37 | Comparison of drying kinetics and texture effects of two calcium pretreatments before microwave-assisted dehydration of apple and potato. <i>International Journal of Food Science and Technology</i> , 2003, 38, 411-420. | 1.3 | 30 |
| 38 | Effect of pre-crystallization process and solid particle addition on microstructure in chocolate model systems. <i>Food Research International</i> , 2011, 44, 1339-1350. | 2.9 | 29 |
| 39 | Digestion patterns of proteins in pasteurized and ultra-high temperature milk using in vitro gastric models of adult and elderly. <i>Journal of Food Engineering</i> , 2021, 292, 110305. | 2.7 | 29 |
| 40 | Analysis of temperature distribution in potato tissue during blanching and its effect on the absolute residual pectin methylesterase activity. <i>Journal of Food Engineering</i> , 2004, 65, 433-441. | 2.7 | 28 |
| 41 | Investigation of the application of digital colour imaging to assess the mixture quality of binary food powder mixes. <i>Journal of Food Engineering</i> , 2014, 128, 140-145. | 2.7 | 28 |
| 42 | Effects of pulsed electric field on fat globule structure, lipase activity, and fatty acid composition in raw milk and milk with different fat globule sizes. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102548. | 2.7 | 28 |
| 43 | Effect of Near-Infrared Radiation and Jet Impingement Heat Transfer on Crust Formation of Bread. <i>Journal of Food Science</i> , 2005, 70, e484. | 1.5 | 25 |
| 44 | Effect of hydrocolloids and emulsifiers on the shelf-life of composite cassava-maize-wheat bread after storage. <i>Food Science and Nutrition</i> , 2016, 4, 636-644. | 1.5 | 25 |
| 45 | Supercritical Fluid Extraction of Berry Seeds: Chemical Composition and Antioxidant Activity. <i>Journal of Food Quality</i> , 2018, 2018, 1-10. | 1.4 | 25 |
| 46 | Cycled high hydrostatic pressure processing of whole and skimmed milk: Effects on physicochemical properties. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102378. | 2.7 | 25 |
| 47 | Prediction of water and soluble solids concentration during osmotic dehydration of mango. <i>Food and Bioprocess Technology</i> , 2008, 86, 7-13. | 1.8 | 24 |
| 48 | Effect of novel drying techniques on the extraction of anthocyanins from bilberry press cake using supercritical carbon dioxide. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 209-214. | 2.7 | 24 |
| 49 | Cheese feed to powder: Effects of cheese age, added dairy ingredients and spray drying temperature on properties of cheese powders. <i>Journal of Food Engineering</i> , 2018, 237, 215-225. | 2.7 | 24 |
| 50 | Effect of processing on <i>in vitro</i> digestibility (IVPD) of food proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2790-2839. | 5.4 | 24 |
| 51 | Effect of Hydrocolloids and Emulsifiers on Baking Quality of Composite Cassava-Maize-Wheat Breads. <i>International Journal of Food Science</i> , 2014, 2014, 1-9. | 0.9 | 23 |
| 52 | The Role of Processing Parameters on Energy Efficiency during Microwave Convective Drying of Porous Materials. <i>Drying Technology</i> , 2009, 27, 173-185. | 1.7 | 22 |
| 53 | Casein micelles in milk as sticky spheres. <i>Soft Matter</i> , 2020, 16, 9955-9963. | 1.2 | 22 |
| 54 | Calcium: A comprehensive review on quantification, interaction with milk proteins and implications for processing of dairy products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5616-5640. | 5.9 | 22 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 55 | Prediction of regions of coalescence and agglomeration along a spray dryer Application to skim milk powder. <i>Chemical Engineering Research and Design</i> , 2015, 104, 703-712. | 2.7 | 20 |
| 56 | Dry mixing of food powders: Effect of water content and composition on mixture quality of binary mixtures. <i>Journal of Food Engineering</i> , 2015, 149, 229-236. | 2.7 | 20 |
| 57 | Physical properties and storage stability of reverse osmosis skim milk concentrates: Effects of skim milk pasteurisation, solid content and thermal treatment. <i>Journal of Food Engineering</i> , 2020, 278, 109922. | 2.7 | 20 |
| 58 | Formulation of Heat-Induced Whey Protein Gels for Extrusion-Based 3D Printing. <i>Foods</i> , 2021, 10, 8. | 1.9 | 20 |
| 59 | Flowability characterization of nanopowders. <i>Powder Technology</i> , 2015, 286, 156-163. | 2.1 | 18 |
| 60 | Calcium balance during direct acidification of milk for Mozzarella cheese production. <i>LWT - Food Science and Technology</i> , 2020, 131, 109677. | 2.5 | 17 |
| 61 | Printability, stability and sensory properties of protein-enriched 3D-printed lemon mousse for personalised in-between meals. <i>Food Hydrocolloids</i> , 2021, 120, 106943. | 5.6 | 17 |
| 62 | Structural design of natural plant-based foods to promote nutritional quality. <i>Trends in Food Science and Technology</i> , 2012, 24, 47-59. | 7.8 | 16 |
| 63 | Infrared Decontamination of Oregano: Effects on <i>Bacillus cereus</i> Spores, Water Activity, Color, and Volatile Compounds. <i>Journal of Food Science</i> , 2014, 79, E2447-55. | 1.5 | 16 |
| 64 | Estimation of the effective diffusion coefficient of water in skim milk during single-drop drying. <i>Journal of Food Engineering</i> , 2015, 147, 111-119. | 2.7 | 16 |
| 65 | Skimmed milk structural dynamics during high hydrostatic pressure processing from in situ SAXS. <i>Food Research International</i> , 2021, 147, 110527. | 2.9 | 16 |
| 66 | Membrane assisted processing of acetone, butanol, and ethanol (ABE) aqueous streams. <i>Chemical Engineering and Processing: Process Intensification</i> , 2021, 166, 108462. | 1.8 | 16 |
| 67 | Chocolate Swelling during Storage Caused by Fat or Moisture Migration. <i>Journal of Food Science</i> , 2012, 77, E328-34. | 1.5 | 15 |
| 68 | Flow Properties of Spices Measured with Powder Flow Tester and Ring Shear Tester-XS. <i>International Journal of Food Properties</i> , 2016, 19, 1475-1482. | 1.3 | 14 |
| 69 | Effect of drying technique and particle size of bilberry press cake on the extraction efficiency of anthocyanins by pressurized carbon dioxide extraction. <i>LWT - Food Science and Technology</i> , 2017, 85, 510-516. | 2.5 | 14 |
| 70 | Enhancing the retention of β -carotene and vitamin C in dried mango using alternative blanching processes. <i>African Journal of Food Science</i> , 2018, 12, 165-174. | 0.4 | 14 |
| 71 | Effect of residence time in the cooker-stretcher on mozzarella cheese composition, structure and functionality. <i>Journal of Food Engineering</i> , 2021, 309, 110690. | 2.7 | 14 |
| 72 | Determination of Local Heat-Transfer Coefficients Around a Circular Cylinder Under an Impinging Air Jet. <i>International Journal of Food Properties</i> , 2008, 11, 600-612. | 1.3 | 13 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 73 | Experimental determination of penetration depths of various spice commodities (black pepper seeds,) Tj ETQq1 1 0.784314 rgBT /Over 75-81. | 2.7 | 13 |
| 74 | Reconstitution behavior of cheese powders: Effects of cheese age and dairy ingredients on wettability, dispersibility and total rehydration. Journal of Food Engineering, 2020, 270, 109763. | 2.7 | 13 |
| 75 | The impact of high effective electro-dialytic desalination on acid whey stream at high temperature. International Dairy Journal, 2021, 114, 104921. | 1.5 | 13 |
| 76 | Gastric Digestion of Milk Proteins in Adult and Elderly: Effect of High-Pressure Processing. Foods, 2021, 10, 786. | 1.9 | 12 |
| 77 | The effect of acid whey composition on the removal of calcium and lactate during electro-dialysis. International Dairy Journal, 2021, 117, 104985. | 1.5 | 12 |
| 78 | Effect of Pre-Crystallization Process and Solid Particle Addition on Cocoa Butter Crystallization and Resulting Microstructure in Chocolate Model Systems. Procedia Food Science, 2011, 1, 1910-1917. | 0.6 | 11 |
| 79 | A METHOD TO ASSESS CHANGES IN MECHANICAL PROPERTIES OF CHOCOLATE CONFECTIONERY SYSTEMS SUBJECTED TO MOISTURE AND FAT MIGRATION DURING STORAGE. Journal of Texture Studies, 2012, 43, 106-114. | 1.1 | 11 |
| 80 | Exploring drying kinetics and morphology of commercial dairy powders. Journal of Food Engineering, 2015, 158, 58-65. | 2.7 | 11 |
| 81 | Evaluation of a digital colour imaging system for assessing the mixture quality of spice powder mixes by comparison with a salt conductivity method. Powder Technology, 2015, 286, 48-54. | 2.1 | 11 |
| 82 | Valorization of side-streams from lactose-free milk production by electro-dialysis. Innovative Food Science and Emerging Technologies, 2020, 62, 102337. | 2.7 | 11 |
| 83 | The influence of milk minerals and lactose on heat stability and age-thickening of milk protein concentrate systems. International Dairy Journal, 2021, 118, 105037. | 1.5 | 11 |
| 84 | Consumers acceptance of composite cassava-maize-wheat breads using baking improvers. African Journal of Food Science, 2014, 8, 390-401. | 0.4 | 9 |
| 85 | Mathematical modeling of the viscosity of tomato, broccoli and carrot purees under dynamic conditions. Journal of Food Engineering, 2014, 124, 35-42. | 2.7 | 9 |
| 86 | Bioaccessibility of calcium in freeze-dried yogurt based snacks. LWT - Food Science and Technology, 2020, 129, 109527. | 2.5 | 9 |
| 87 | Texture and microstructure of heat and acid induced gels from buffalo and cow milk: Effect of thermal treatment and fat content of milk. International Dairy Journal, 2022, 129, 105299. | 1.5 | 9 |
| 88 | Improving electro-dialysis separation efficiency of minerals from acid whey by nano-filtration pre-processing. International Journal of Dairy Technology, 2022, 75, 820-830. | 1.3 | 9 |
| 89 | Infant milk formulae processing: Effect of wet-mix total solids and heat treatment temperature on rheological, emulsifying and nutritional properties. Journal of Food Engineering, 2021, 290, 110194. | 2.7 | 8 |
| 90 | Democratic directionality for transformative food systems research. Nature Food, 2022, 3, 183-186. | 6.2 | 8 |

| # | ARTICLE | IF | CITATIONS |
|-----|--|-----|-----------|
| 91 | Temperature effects on calcium binding to caseins. Food Research International, 2022, 154, 110981. | 2.9 | 8 |
| 92 | Coalescence and agglomeration of individual particles of skim milk during convective drying. Journal of Food Engineering, 2016, 175, 15-23. | 2.7 | 6 |
| 93 | Calcium binding to lactose, inulin and their constituting monosaccharides and perspective for calcium bioaccessibility. International Dairy Journal, 2021, 118, 105042. | 1.5 | 6 |
| 94 | The relationship between ultra-small-angle X-ray scattering and viscosity measurements of casein micelles in skim milk concentrates. Food Research International, 2021, 147, 110451. | 2.9 | 6 |
| 95 | Lime Juice Enhances Calcium Bioaccessibility from Yogurt Snacks Formulated with Whey Minerals and Proteins. Foods, 2020, 9, 1873. | 1.9 | 5 |
| 96 | Effect of cheese maturation on physical stability, flow properties and microstructure of oil-in-water emulsions stabilised with cheese powders. International Dairy Journal, 2020, 103, 104630. | 1.5 | 4 |
| 97 | Control of viscosity by addition of calcium chloride and glucono- δ -lactone to heat treated skim milk concentrates produced by reverse osmosis filtration. International Dairy Journal, 2021, 114, 104916. | 1.5 | 4 |
| 98 | Functional properties of skim milk concentrates produced by reverse osmosis filtration and reconstituted commercial powders. International Dairy Journal, 2022, 126, 105225. | 1.5 | 4 |
| 99 | Effect of Water Temperature and Time during Heating on Mass Loss and Rheology of Cheese Curds. Foods, 2021, 10, 2881. | 1.9 | 4 |
| 100 | High shear cooking extrusion to create fibrous mozzarella cheese from renneted and cultured curd. Food Research International, 2022, 157, 111192. | 2.9 | 4 |
| 101 | Effects of Pulsed Electric Fields on Food Constituents, Microstructure and Sensorial Attributes of Food Products. , 2019, , 27-67. | | 3 |
| 102 | Cheese powder as emulsifier in oil-in-water (O/W) emulsions: Effect of powder concentration and added emulsifying salt during cheese powder manufacture. LWT - Food Science and Technology, 2019, 103, 266-270. | 2.5 | 3 |
| 103 | The Chemical and Cytotoxic Properties of Sambucus nigra Extracts – A Natural Food Colorant. Sustainability, 2021, 13, 12702. | 1.6 | 3 |
| 104 | Increasing calcium phosphate aqueous solubility and spontaneous supersaturation combining citrate and gluconate with perspectives for functional foods. Food Chemistry, 2022, 374, 131701. | 4.2 | 3 |
| 105 | Effect of calcium-binding compounds in acid whey on calcium removal during electrodialysis. Food and Bioproducts Processing, 2022, 131, 224-234. | 1.8 | 3 |
| 106 | Short communication: Effects of electrochemically activated drinking water on bovine milk production and composition, including chlorate, perchlorate, and fatty acid profile. Journal of Dairy Science, 2020, 103, 1208-1214. | 1.4 | 2 |
| 107 | Impact of pectin and whey minerals solubilized by lime juice on calcium bioaccessibility in yogurt based snacks. Food Hydrocolloids, 2022, 131, 107817. | 5.6 | 2 |
| 108 | Enthalpy-entropy compensation in calcium binding to acid-base forms of glycine tyrosine dipeptides from hydrolysis of β -lactalbumin. Food Research International, 2021, 149, 110714. | 2.9 | 1 |

| # | ARTICLE | IF | CITATIONS |
|-----|---|-----|-----------|
| 109 | Goat Milk Foodomics. Dietary Supplementation of Sunflower Oil and Rapeseed Oil Modify Milk Amino Acid and Organic Acid Profiles in Dairy Goats. <i>Frontiers in Veterinary Science</i> , 2022, 9, 837229. | 0.9 | 1 |
| 110 | Processing of Food Powders. , 2008, , 341-368. | | 1 |
| 111 | Innovation in food technology. <i>Impact</i> , 2017, 2017, 64-65. | 0.0 | 0 |
| 112 | Impact of wet-mix total solids content and heat treatment on physicochemical and techno-functional properties of infant milk formula powders. <i>Powder Technology</i> , 2021, 390, 473-481. | 2.1 | 0 |
| 113 | Innovation in food technology. <i>Impact</i> , 2017, 2017, 64-65. | 0.0 | 0 |