

Kataneh Aalaei

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

217
citations

1162889

8
h-index

1199470

12
g-index

13
all docs

13
docs citations

13
times ranked

272
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical methods and techniques to monitor early Maillard reaction in milk products; A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1829-1839.	5.4	49
2	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
3	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
4	Storage stability of freeze-dried, spray-dried and drum-dried skim milk powders evaluated by available lysine. <i>LWT - Food Science and Technology</i> , 2016, 73, 675-682.	2.5	23
5	The Impact of Different Drying Techniques and Controlled Storage on the Development of Advanced Glycation End Products in Skim Milk Powders Using Isotope Dilution ESI-LC-MS/MS. <i>Food and Bioprocess Technology</i> , 2017, 10, 1704-1714.	2.6	19
6	Application of a dye-binding method for the determination of available lysine in skim milk powders. <i>Food Chemistry</i> , 2016, 196, 815-820.	4.2	16
7	Early and advanced stages of Maillard reaction in infant formulas: Analysis of available lysine and carboxymethyl-lysine. <i>PLoS ONE</i> , 2019, 14, e0220138.	1.1	16
8	Gastric Digestion of Milk Proteins in Adult and Elderly: Effect of High-Pressure Processing. <i>Foods</i> , 2021, 10, 786.	1.9	12
9	Bioaccessibility of calcium in freeze-dried yogurt based snacks. <i>LWT - Food Science and Technology</i> , 2020, 129, 109527.	2.5	9
10	Infant milk formulae processing: Effect of wet-mix total solids and heat treatment temperature on rheological, emulsifying and nutritional properties. <i>Journal of Food Engineering</i> , 2021, 290, 110194.	2.7	8
11	Kinetics of available lysine in stored commercial skim milk powder at moderate temperatures. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2159-2165.	1.3	7
12	Lime Juice Enhances Calcium Bioaccessibility from Yogurt Snacks Formulated with Whey Minerals and Proteins. <i>Foods</i> , 2020, 9, 1873.	1.9	5
13	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