Kataneh Aalaei

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9322918/publications.pdf

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	Effect of processing on in vitro digestibility (IVPD) of food proteins. Critical Reviews in Food Science and Nutrition, 2023, 63, 2790-2839.	5.4	24
2	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
3	Digestion patterns of proteins in pasteurized and ultra-high temperature milk using in vitro gastric models of adult and elderly. Journal of Food Engineering, 2021, 292, 110305.	2.7	29
4	Gastric Digestion of Milk Proteins in Adult and Elderly: Effect of High-Pressure Processing. Foods, 2021, 10, 786.	1.9	12
5	Impact of wet-mix total solids content and heat treatment on physicochemical and techno-functional properties of infant milk formula powders. Powder Technology, 2021, 390, 473-481.	2.1	0
6	Lime Juice Enhances Calcium Bioaccessibility from Yogurt Snacks Formulated with Whey Minerals and Proteins. Foods, 2020, 9, 1873.	1.9	5
7	Bioaccessibility of calcium in freeze-dried yogurt based snacks. LWT - Food Science and Technology, 2020, 129, 109527.	2.5	9
8	Early and advanced stages of Maillard reaction in infant formulas: Analysis of available lysine and carboxymethyl-lysine. PLoS ONE, 2019, 14, e0220138.	1.1	16
9	Chemical methods and techniques to monitor early Maillard reaction in milk products; A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1829-1839.	5.4	49
10	Kinetics of available lysine in stored commercial skim milk powder at moderate temperatures. International Journal of Food Science and Technology, 2018, 53, 2159-2165.	1.3	7
11	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. Food and Bioprocess Technology, 2017, 10, 1704-1714.	2.6	19
12	Storage stability of freeze-dried, spray-dried and drum-dried skim milk powders evaluated by available lysine. LWT - Food Science and Technology, 2016, 73, 675-682.	2.5	23
13	Application of a dye-binding method for the determination of available lysine in skim milk powders. Food Chemistry, 2016, 196, 815-820.	4.2	16