

Kemal Aganovic

List of Publications by Year in descending order

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39
papers

909
citations

430874

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477307

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42
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42
docs citations

42
times ranked

827
citing authors

#	ARTICLE	IF	CITATIONS
1	Black soldier fly, <i>Hermetia illucens</i> as a potential innovative and environmentally friendly tool for organic waste management: A mini-review. <i>Waste Management and Research</i> , 2023, 41, 81-97.	3.9	27
2	Optimization of pulsed electric field assisted drying process of black soldier fly (<i>Hermetia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	3.1	25
3	A comparative study on physicochemical properties and in vitro bioaccessibility of bioactive compounds in rosehip (<i>Rosa canina</i> L.) infusions treated by non-thermal and thermal treatments. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16096.	2.0	6
4	Environmental Impact Assessment of Pulsed Electric Fields Technology for Food Processing. <i>Food Engineering Series</i> , 2022, , 521-539.	0.7	3
5	Pulsed light treatment reduces microorganisms and mycotoxins naturally present in red pepper (<i>Capsicum annuum</i> L.) powder. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	8
6	Setting life cycle assessment (LCA) in a future-oriented context: the combination of qualitative scenarios and LCA in the agri-food sector. <i>European Journal of Futures Research</i> , 2022, 10, .	2.6	12
7	Extraction of protein from juice blend of grass and clover pressed by a pilot pressing facility combined with a pulsed electric field treatment. <i>Future Foods</i> , 2022, 6, 100173.	5.4	5
8	Influence of electron beam treatment on naturally contaminated red pepper (<i>Capsicum annuum</i> L.) powder: Kinetics of microbial inactivation and physicochemical quality changes. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102588.	5.6	23
9	High-pressure processing of meat: Molecular impacts and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 332-368.	11.7	82
10	Shockwave processing of beef brisket in conjunction with sous vide cooking: Effects on protein structural characteristics and muscle microstructure. <i>Food Chemistry</i> , 2021, 343, 128500.	8.2	18
11	Food Supply Chains as Cyber-Physical Systems: a Path for More Sustainable Personalized Nutrition. <i>Food Engineering Reviews</i> , 2021, 13, 92-103.	5.9	37
12	Fundamentals of Shockwave Processing for Food. , 2021, , 395-411.		4
13	Physicochemical, functional, oxidative stability and rheological properties of red pepper (<i>Capsicum</i>) Tj ETQq1 1 0.784314 rgBT /Ov	3.0	14
14	Aspects of high hydrostatic pressure food processing: Perspectives on technology and food safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3225-3266.	11.7	76
15	Sustainability assessment of mobile juice processing unit: farmers perspective. <i>Future Foods</i> , 2021, 4, 100064.	5.4	1
16	Comparison of low energy and high energy electron beam treatments on sensory and chemical properties of seeds. <i>Food Research International</i> , 2021, 148, 110575.	6.2	11
17	Retention of polyphenols and vitamin C in cranberrybush purée (<i>Viburnum opulus</i>) by means of non-thermal treatments. <i>Food Chemistry</i> , 2021, 360, 129918.	8.2	21
18	Product development and environmental impact of an insect-based milk alternative. <i>Future Foods</i> , 2021, 4, 100080.	5.4	21

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19	Matrix- and Technology-Dependent Stability and Bioaccessibility of Strawberry Anthocyanins during Storage. <i>Antioxidants</i> , 2021, 10, 30.	5.1	7
20	High-pressure processing (HPP) of meat products: Impact on quality and applications. , 2020, , 221-244.		3
21	Bio-refinery of insects with Pulsed electric field pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102403.	5.6	35
22	Impact of pilot-scale processing (thermal, PEF, HPP) on the stability and bioaccessibility of polyphenols and proteins in mixed protein- and polyphenol-rich juice systems. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102426.	5.6	31
23	Development of food products. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2020, 25, 100356.	5.9	9
24	Surrogate for Electron Beam Inactivation of Salmonella on Pumpkin Seeds and Flax Seeds. <i>Journal of Food Protection</i> , 2020, 83, 1775-1781.	1.7	8
25	Functionalisation of Pectin by Ultra High Pressure Homogenisation. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
26	Digestibility, antioxidative activity and stability of plant protein-rich products after processing and formulation with polyphenol-rich juices: kale and strawberry as a model. <i>European Food Research and Technology</i> , 2019, 245, 2499-2514.	3.3	11
27	Emerging Technologies of Meat Processing. , 2019, , 181-205.		5
28	Influence of iota carrageenan addition on the properties of soya protein meat analogues. <i>LWT - Food Science and Technology</i> , 2018, 87, 546-552.	5.2	101
29	Ultra-high pressure homogenisation process for production of reduced fat mayonnaise with similar rheological characteristics as its full fat counterpart. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 208-214.	5.6	28
30	A Chemometrics Approach Comparing Volatile Changes during the Shelf Life of Apple Juice Processed by Pulsed Electric Fields, High Pressure and Thermal Pasteurization. <i>Foods</i> , 2018, 7, 169.	4.3	19
31	Agri-Food Waste Streams Utilization for Development of More Sustainable Food Substitutes. , 2018, , 145-155.		7
32	Pilot scale thermal and alternative pasteurization of tomato and watermelon juice: An energy comparison and life cycle assessment. <i>Journal of Cleaner Production</i> , 2017, 141, 514-525.	9.3	81
33	Effect of pulsed electric field treatment on water distribution of freeze-dried apple tissue evaluated with DSC and TD-NMR techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 352-358.	5.6	43
34	Inactivation of <i>Bacillus amyloliquefaciens</i> spores by continuous high-pressure-assisted thermal sterilization in an oil-in-water (o/w) emulsion with 10% soybean oil. <i>European Food Research and Technology</i> , 2016, 242, 935-942.	3.3	10
35	Headspace fingerprinting and sensory evaluation to discriminate between traditional and alternative pasteurization of watermelon juice. <i>European Food Research and Technology</i> , 2016, 242, 787-803.	3.3	16
36	Chilling prior to low intensity pulsed electric field processing improved vitamin C stability of carrot (<i>Daucus carota</i> cv. Nantes). <i>International Journal of Food Science and Technology</i> , 2015, 50, 1757-1763.	2.7	7

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37	Ultra high pressure homogenization (UHPH) inactivation of <i>Bacillus amyloliquefaciens</i> spores in phosphate buffered saline (PBS) and milk. <i>Frontiers in Microbiology</i> , 2015, 6, 712.	3.5	27
38	Bacterial spore inactivation by ultra-high pressure homogenization. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 116-123.	5.6	40
39	Impact of different large scale pasteurisation technologies and refrigerated storage on the headspace fingerprint of tomato juice. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 431-444.	5.6	25