

Applications of ultrasound in food technology: Processi

Ultrasonics Sonochemistry

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Inactivation of Cronobacter sakazakii by manothermosonication in buffer and milk. International Journal of Food Microbiology, 2011, 151, 21-28.	2.1	40
2	Use of Ultrasound Pretreatment in Drying of Fruits: Drying Rates, Quality Attributes, and Shelf Life Extension. Drying Technology, 2011, 29, 1611-1621.	1.7	128
3	Sonication improves kasturi lime (Citrus microcarpa) juice quality. Ultrasonics Sonochemistry, 2011, 18, 1295-1300.	3.8	295
4	Effect of ultrasound in combination with food additives on polyphenol oxidase activity. , 2011, , .		0
5	Ultrasound-Assisted Extraction of Carnosic Acid and Rosmarinic Acid Using Ionic Liquid Solution from Rosmarinus officinalis. International Journal of Molecular Sciences, 2012, 13, 11027-11043.	1.8	78
6	Trends in sonochemistry and ultrasonic processing. AIP Conference Proceedings, 2012, , .	0.3	11
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8	Ultrasound induced intensification and selective extraction of essential oil from Carum carvi L. seeds. Chemical Engineering and Processing: Process Intensification, 2012, 62, 99-105.	1.8	90
9	Sensory characteristics and functionality of sonicated whey. Food Research International, 2012, 49, 694-701.	2.9	28
10	Optimization of ultrasonic extraction process of polysaccharides from Ornithogalum Caudatum Ait and evaluation of its biological activities. Ultrasonics Sonochemistry, 2012, 19, 1160-1168.	3.8	97
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12	Evaluation of the Impact of Sequential Microwave/Ultrasound Processing on the IgE Binding Properties of Pru p 3 in Treated Peach Juice. Journal of Agricultural and Food Chemistry, 2012, 60, 8755-8762.	2.4	19
13	Recovery of Squalene from Wine Lees Using Ultrasound Assisted Extractionâ€”A Feasibility Study. Journal of Agricultural and Food Chemistry, 2012, 60, 9195-9201.	2.4	29
14	Degradation of Edible Oil during Food Processing by Ultrasound: Electron Paramagnetic Resonance, Physicochemical, and Sensory Appreciation. Journal of Agricultural and Food Chemistry, 2012, 60, 7761-7768.	2.4	93
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16	Synergistic combination of heat and ultrasonic waves under pressure for Cronobacter sakazakii inactivation in apple juice. Food Control, 2012, 25, 342-348.	2.8	58
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18	Power ultrasound processing of cantaloupe melon juice: Effects on quality parameters. Food Research International, 2012, 48, 41-48.	2.9	155

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19	Ultrasonic-Assisted Extraction of the Botanical Dietary Supplement Resveratrol and Other Constituents of <i>Polygonum cuspidatum</i> . <i>Journal of Natural Products</i> , 2012, 75, 1810-1813.	1.5	43
20	Optimization of ultrasonic-assisted extraction of 3-monochloropropane-1,2-diol (MCPD) and analysis of its esters from edible oils by gas chromatography-mass spectrometry. <i>Journal of Separation Science</i> , 2012, 35, 2241-2248.	1.3	10
21	Ultrasound-Assisted Extraction of Syringin from the Bark of <i>Ilex rotunda</i> Thumb Using Response Surface Methodology. <i>International Journal of Molecular Sciences</i> , 2012, 13, 7607-7616.	1.8	19
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40	Effect of ultrasound frequency on antioxidant activity, total phenolic and anthocyanin content of red raspberry puree. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1316-1323.	3.8	150
41	Effects of thermal treatment and sonication on quality attributes of Chokanan mango (<i>Mangifera</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 207	3.8	207
42	Ultrasound and Antimicrobial Compounds: A Suitable Way to Control <i>Fusarium oxysporum</i> in Juices. <i>Food and Bioprocess Technology</i> , 2013, 6, 1153-1163.	2.6	44
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75	Application of Novel Extraction Technologies for Bioactives from Marine Algae. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4667-4675.	2.4	371

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158	Influence of ultrasound on Avaram bark (<i>Cassia auriculata</i>) tannin extraction and tanning. <i>Chemical Engineering Research and Design</i> , 2014, 92, 1827-1833.	2.7	16
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