

Applications of ultrasound in food technology: Processing

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.	4.7	40
2	Use of Ultrasound Pretreatment in Drying of Fruits: Drying Rates, Quality Attributes, and Shelf Life Extension. Drying Technology, 2011, 29, 1611-1621.	3.1	128
3	Sonication improves kasturi lime (Citrus microcarpa) juice quality. Ultrasonics Sonochemistry, 2011, 18, 1295-1300.	8.2	295
4	Effect of ultrasound in combination with food additives on polyphenol oxidase activity. , 2011, , .		0
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6	Trends in sonochemistry and ultrasonic processing. AIP Conference Proceedings, 2012, , .	0.4	11
7	Fundamentals of Microwave Extraction. Food Engineering Series, 2012, , 15-52.	0.7	59
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.	3.6	90
9	Sensory characteristics and functionality of sonicated whey. Food Research International, 2012, 49, 694-701.	6.2	28
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11	A preliminary study on the effects of music on human brainwaves. , 2012, , .		13
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.	5.2	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.	5.2	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.	5.2	93
15	Isolation of essential oil from different plants and herbs by supercritical fluid extraction. Journal of Chromatography A, 2012, 1250, 34-48.	3.7	242
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18	Power ultrasound processing of cantaloupe melon juice: Effects on quality parameters. Food Research International, 2012, 48, 41-48.	6.2	155

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19	Ultrasonic-Assisted Extraction of the Botanical Dietary Supplement Resveratrol and Other Constituents of <i>Polygonum cuspidatum</i> . Journal of Natural Products, 2012, 75, 1810-1813.	3.0	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. Journal of Separation Science, 2012, 35, 2241-2248.	2.5	10
21	Ultrasound-Assisted Extraction of Syringin from the Bark of <i>Ilex rotunda</i> Thumb Using Response Surface Methodology. International Journal of Molecular Sciences, 2012, 13, 7607-7616.	4.1	19
22	Recovery of high added-value components from food wastes: Conventional, emerging technologies and commercialized applications. Trends in Food Science and Technology, 2012, 26, 68-87.	15.1	978
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39	Why to synthesize vaterite polymorph of calcium carbonate on the cellulose matrix via sonochemistry process?. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1188-1193.	8.2	32
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.	8.2	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	8.2	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.	4.7	44
43	Fresh fruits and vegetables—An overview on applied methodologies to improve its quality and safety. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 1-15.	5.6	381
44	In Vivo Genotoxicity and Oxidative Stress Evaluation of an Ethanolic Extract from Piqui (Caryocar) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	9.5	4
45	Effects of Ultrasonic Parameters on the Crystallization Behavior of Palm Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 941-949.	1.9	50
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54	Acid-induced gelation behavior of soybean protein isolate with high intensity ultrasonic pre-treatments. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 187-195.	8.2	210
55	Ultrasound effects on the degradation kinetics, structure and rheological properties of apple pectin. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 222-231.	8.2	288

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159	Influence of material structure on air-borne ultrasonic application in drying. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1235-1243.	8.2	82
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162	Ultrasound assisted hydration of navy beans (<i>Phaseolus vulgaris</i>). <i>Ultrasonics Sonochemistry</i> , 2014, 21, 409-414.	8.2	95
163	Antioxidant Activity and Total Phenolic Content of Oils Extracted from <i>Pinus pinaster</i> Sawdust Waste. Screening of Different Innovative Isolation Techniques. <i>Waste and Biomass Valorization</i> , 2014, 5, 283-292.	3.4	22
164	Optimized Ultrasound-Assisted Extraction of Phenolic Compounds from <i>Polygonum cuspidatum</i> . <i>Molecules</i> , 2014, 19, 67-77.	3.8	43
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344	Application of Ultrasound Associated with Chemical Sanitizers for Food Products. , 2016, , 1321-1334.		0
345	HACCP and HAZOP in Ultrasound Food Processing. , 2016, , 1335-1353.		3
346	Ultrasonic Inactivation of Microorganisms. , 2016, , 1355-1381.		3
347	Ultrasonic Separation of Food Materials. , 2016, , 1455-1476.		0
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349	Application of response surface methodology for optimizing the recovery of phenolic compounds from hazelnut skin using different extraction methods. Industrial Crops and Products, 2016, 91, 114-124.	5.2	65
350	Ultrasound treatment: effect on physicochemical, microbial and antioxidant properties of cherry (Prunus avium). Journal of Food Science and Technology, 2016, 53, 2752-2759.	2.8	51
351	Art and Science behind Modified Starch Edible Films and Coatings: A Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 568-580.	11.7	171
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353	Food drying enhancement by ultrasound – A review. Trends in Food Science and Technology, 2016, 56, 126-141.	15.1	168
354	Ultrasound-Assisted Extraction of Pristimerin from <i>Celastrus orbiculatus</i> Using Response Surface Methodology. Biological and Pharmaceutical Bulletin, 2016, 39, 97-103.	1.4	12
355	Advances in Eco-Friendly Pre-Treatment Methods and Utilization of Agro-Based Lignocelluloses. , 2016, , 371-420.		2
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357	Effect of ultrasonic treatment on the rheological property and microstructure of tofu made from different soybean cultivars. Innovative Food Science and Emerging Technologies, 2016, 37, 98-105.	5.6	32
358	Effect of ultrasonication on secondary structure and heat induced gelation of chicken myofibrils. Journal of Food Science and Technology, 2016, 53, 3340-3348.	2.8	35
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362	Anti-neuropathic effects of <i>Rosmarinus officinalis</i> L. terpenoid fraction: relevance of nicotinic receptors. Scientific Reports, 2016, 6, 34832.	3.3	24
363	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry (<i>Myrica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	3.4	65
364	Sound Properties of Food. , 2016, , .		0
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366	Current technologies and new insights for the recovery of high valuable compounds from fruits by-products. Critical Reviews in Food Science and Nutrition, 2018, 58, 1-19.	10.3	33
367	Combined use of thermo-ultrasound and cinnamon leaf essential oil to inactivate <i>Saccharomyces cerevisiae</i> in natural orange and pomegranate juices. LWT - Food Science and Technology, 2016, 73, 140-146.	5.2	38
368	Enzymatic hydrolysis and fermentation of ultradispersed wood particles after ultrasonic pretreatment. Electronic Journal of Biotechnology, 2016, 20, 14-19.	2.2	17
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380	Ultrasound assisted extraction and nanofiltration of phenolic compounds from artichoke solid wastes. Journal of Food Engineering, 2016, 178, 170-180.	5.2	66
381	Influence of ultrasound on the rehydration of dried sea cucumber (Stichopus japonicus). Journal of Food Engineering, 2016, 178, 203-211.	5.2	43
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394	Optimization of Ultrasound-Assisted Extraction of phenolic compounds and anthocyanins from blueberry (Vaccinium ashei) wine pomace. Food Chemistry, 2016, 204, 70-76.	8.2	246
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398	Towards a "dry" bio-refinery without solvents or added water using microwaves and ultrasound for total valorization of fruit and vegetable by-products. <i>Green Chemistry</i> , 2016, 18, 3106-3115.	9.0	124
399	Evaluation of Ultrasound-Induced Damage to <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> by Flow Cytometry and Transmission Electron Microscopy. <i>Applied and Environmental Microbiology</i> , 2016, 82, 1828-1837.	3.1	138
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404	Reducing wood drying time by application of ultrasound pretreatment. <i>Drying Technology</i> , 2016, 34, 1141-1146.	3.1	20
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409	Kinetics of ultrasound-assisted extraction of antioxidant polyphenols from food by-products: Extraction and energy consumption optimization. <i>Ultrasonics Sonochemistry</i> , 2016, 32, 137-146.	8.2	105
410	Influence of dual-stage sugar substitution pretreatment on drying kinetics and quality parameters of mango. <i>LWT - Food Science and Technology</i> , 2016, 67, 167-173.	5.2	34
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412	How efficiently combine sonochemistry and clay science?. <i>Applied Clay Science</i> , 2016, 119, 193-201.	5.2	34
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416	Impact of Ultrasound on the Physical Properties and Interaction of Chitosanâ€“Sodium Alginate. <i>Journal of Dispersion Science and Technology</i> , 2016, 37, 423-430.	2.4	10
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418	Developments, applications, and trends of molecular gastronomy among food scientists and innovative chefs. <i>Food Reviews International</i> , 2016, 32, 417-435.	8.4	27
419	Inactivation kinetics of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> serovar Typhimurium on fresh-cut bell pepper treated with slightly acidic electrolyzed water combined with ultrasound and mild heat. <i>Food Microbiology</i> , 2016, 53, 165-171.	4.2	82
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421	Impact of applied ultrasonic power on the low temperature drying of apple. <i>Ultrasonics Sonochemistry</i> , 2016, 28, 100-109.	8.2	74
422	Effect of ultrasonic treatment on total phenolic extraction from <i>Lavandula pubescens</i> and its application in palm olein oil industry. <i>Ultrasonics Sonochemistry</i> , 2016, 29, 39-47.	8.2	45
423	Impact of ultrasound on solidâ€“liquid extraction of phenolic compounds from maritime pine sawdust waste. Kinetics, optimization and large scale experiments. <i>Ultrasonics Sonochemistry</i> , 2016, 28, 230-239.	8.2	86
424	Influence of high power ultrasound on <i>Brettanomyces</i> and lactic acid bacteria in wine in continuous flow treatment. <i>Applied Acoustics</i> , 2016, 103, 143-147.	3.3	50
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427	Development and validation of a liquid chromatography method for anthocyanins in strawberry (<i>Fragaria</i> spp.) and complementary studies on stability, kinetics and antioxidant power. <i>Food Chemistry</i> , 2016, 192, 566-574.	8.2	29
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429	Recent developments in novel freezing and thawing technologies applied to foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3620-3631.	10.3	103
430	Use of ultrasounds in the food industryâ€“Methods and effects on quality, safety, and organoleptic characteristics of foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 109-128.	10.3	84
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456	Inhibitory effect of proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves on the lipid oxidation in an emulsion system. <i>LWT - Food Science and Technology</i> , 2017, 80, 517-522.	5.2	11
457	Ultrasound-assisted extraction of polysaccharides from <i>Rhododendron aganniphum</i> : Antioxidant activity and rheological properties. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 246-255.	8.2	56
458	Ultrasound-Assisted Extraction. , 2017, , 301-324.		29
459	Ultrasound assisted methods for enhanced extraction of phycobiliproteins from marine macro-algae, <i>Gelidium pusillum</i> (Rhodophyta). <i>Ultrasonics Sonochemistry</i> , 2017, 38, 92-103.	8.2	107
460	Effect of pulsed ultrasound on the physicochemical characteristics and emulsifying properties of squid (<i>Dosidicus gigas</i>) mantle proteins. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 829-834.	8.2	76
461	Effect of ultrasound and enzymatic pre-treatment on yield and properties of banana juice. <i>Ultrasonics Sonochemistry</i> , 2017, 37, 445-451.	8.2	41
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463	Pilot-scale ultrasound-assisted extraction of protein from soybean processing materials shows it is not recommended for industrial usage. <i>Journal of Food Engineering</i> , 2017, 206, 1-12.	5.2	44
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465	Effects of ultrasonic treatment on the maturation of Zhenjiang vinegar. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 272-280.	8.2	52
466	Analysis of <i>Staphylococcus aureus</i> cell viability, sublethal injury and death induced by synergistic combination of ultrasound and mild heat. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 101-110.	8.2	83
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468	Efficacy of cleaning methods for the removal of <i>Bacillus cereus</i> biofilm from polyurethane conveyor belts in bakeries. <i>Food Control</i> , 2017, 80, 267-272.	5.5	29

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471	Ultrasound-Assisted Freezing of Fruits and Vegetables: Design, Development, and Applications. , 2017, , 457-487.		9
472	Scale-Up Issues and Cost of Manufacturing Bioactive Compounds by Supercritical Fluid Extraction and Ultrasound Assisted Extraction. , 2017, , 377-433.		12
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480	Nonthermal Stabilization Processes. Food Engineering Series, 2017, , 341-360.	0.7	3
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482	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. Separation and Purification Technology, 2017, 186, 297-308.	7.9	55
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484	Thermosonication and optimization of stingless bee honey processing. Food Science and Technology International, 2017, 23, 608-622.	2.2	29
485	Emerging preservation technologies in grapes for winemaking. Trends in Food Science and Technology, 2017, 67, 36-43.	15.1	64
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491	Effect of ultrasound on some chemical and microbiological properties of sour cherry juice by response surface methodology. <i>Food Science and Technology International</i> , 2017, 23, 540-549.	2.2	8
492	Applications of airborne ultrasonic technology in the food industry. <i>Journal of Food Engineering</i> , 2017, 208, 28-36.	5.2	51
493	The effect of ultrasound-assisted extraction on yield and properties of some pulse starches. <i>Starch/Staerke</i> , 2017, 69, 1600307.	2.1	17
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495	Recovery of anthocyanins from residues of <i>Rubus fruticosus</i> , <i>Vaccinium myrtillus</i> and <i>Eugenia brasiliensis</i> by ultrasound assisted extraction, pressurized liquid extraction and their combination. <i>Food Chemistry</i> , 2017, 231, 1-10.	8.2	110
496	Influence of antibrowning solutions, air exposure, and ultrasound on color changes in fresh-cut apples during storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13288.	2.0	33
498	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 47-57.	8.2	75
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502	Effects of ultrasound on the beef structure and water distribution during curing through protein degradation and modification. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 317-325.	8.2	174
503	Comparison between conventional and ultrasound-assisted techniques for extraction of anthocyanins from grape pomace. Experimental results and mathematical modeling. <i>Journal of Food Engineering</i> , 2017, 207, 56-72.	5.2	59
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506	Application of ultraviolet radiation and ultrasound treatments for <i>Alicyclobacillus acidoterrestris</i> spores inactivation in apple juice. <i>LWT - Food Science and Technology</i> , 2017, 78, 138-142.	5.2	56
507	Study of a laboratory-scaled new method for the accelerated continuous ageing of wine spirits by applying ultrasound energy. <i>Ultrasonics Sonochemistry</i> , 2017, 36, 226-235.	8.2	39
508	Applications of ultrasound in processing of liquid foods: A review. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 794-806.	8.2	136

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