

Bhesh Bhandari

List of Publications by Year in descending order

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Version: 2024-02-01

556
papers

33,340
citations

3159

92
h-index

6836

155
g-index

596
all docs

596
docs citations

596
times ranked

19586
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulation of polyphenols – a review. Trends in Food Science and Technology, 2010, 21, 510-523.	15.1	1,176
2	Encapsulation Efficiency of Food Flavours and Oils during Spray Drying. Drying Technology, 2008, 26, 816-835.	3.1	818
3	Evaluation of encapsulation techniques of probiotics for yoghurt. International Dairy Journal, 2003, 13, 3-13.	3.0	641
4	Re-coalescence of emulsion droplets during high-energy emulsification. Food Hydrocolloids, 2008, 22, 1191-1202.	10.7	634
5	3d printing technologies applied for food design: Status and prospects. Journal of Food Engineering, 2016, 179, 44-54.	5.2	605
6	Implication of glass transition for the drying and stability of dried foods. Journal of Food Engineering, 1999, 40, 71-79.	5.2	505
7	3D printing: Printing precision and application in food sector. Trends in Food Science and Technology, 2017, 69, 83-94.	15.1	478
8	Problems Associated With Spray Drying Of Sugar-Rich Foods. Drying Technology, 1997, 15, 671-684.	3.1	476
9	Nano-Emulsion Production by Sonication and Microfluidization – A Comparison. International Journal of Food Properties, 2006, 9, 475-485.	3.0	466
10	Production of sub-micron emulsions by ultrasound and microfluidization techniques. Journal of Food Engineering, 2007, 82, 478-488.	5.2	425
11	The influence of coating materials on some properties of alginate beads and survivability of microencapsulated probiotic bacteria. International Dairy Journal, 2004, 14, 737-743.	3.0	405
12	Nano-particle encapsulation of fish oil by spray drying. Food Research International, 2008, 41, 172-183.	6.2	399
13	Alginate gel particles – A review of production techniques and physical properties. Critical Reviews in Food Science and Nutrition, 2017, 57, 1133-1152.	10.3	398
14	The importance of amylose and amylopectin fine structure for textural properties of cooked rice grains. Food Chemistry, 2016, 196, 702-711.	8.2	363
15	Impact of rheological properties of mashed potatoes on 3D printing. Journal of Food Engineering, 2018, 220, 76-82.	5.2	362
16	Investigation on lemon juice gel as food material for 3D printing and optimization of printing parameters. LWT - Food Science and Technology, 2018, 87, 67-76.	5.2	326
17	Effect of spray drying and storage on the stability of bayberry polyphenols. Food Chemistry, 2011, 129, 1139-1147.	8.2	304
18	Linking rheology and printability of a multicomponent gel system of carrageenan-xanthan-starch in extrusion based additive manufacturing. Food Hydrocolloids, 2019, 87, 413-424.	10.7	304

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19	Investigation on fish surimi gel as promising food material for 3D printing. Journal of Food Engineering, 2018, 220, 101-108.	5.2	301
20	Recent developments in novel shelf life extension technologies of fresh-cut fruits and vegetables. Trends in Food Science and Technology, 2017, 64, 23-38.	15.1	299
21	Hydrocolloid Gel Particles: Formation, Characterization, and Application. Critical Reviews in Food Science and Nutrition, 2008, 48, 361-377.	10.3	297
22	STICKINESS IN FOODS: A REVIEW OF MECHANISMS AND TEST METHODS. International Journal of Food Properties, 2001, 4, 1-33.	3.0	272
23	Optimization of nano-emulsions production by microfluidization. European Food Research and Technology, 2007, 225, 733-741.	3.3	267
24	Stability of Whey Proteins during Thermal Processing: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1235-1251.	11.7	257
25	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. Food Hydrocolloids, 2020, 100, 105438.	10.7	251
26	Influence of shapes of selected vegetable materials on drying kinetics during fluidized bed drying. Journal of Food Engineering, 2003, 58, 277-283.	5.2	240
27	SPRAY DRYING OF CONCENTRATED FRUIT JUICES. Drying Technology, 1993, 11, 1081-1092.	3.1	228
28	Comparing the efficiency of protein and maltodextrin on spray drying of bayberry juice. Food Research International, 2012, 48, 478-483.	6.2	223
29	Effect of different hydrocolloids on texture, rheology, tribology and sensory perception of texture and mouthfeel of low-fat pot-set yoghurt. Food Hydrocolloids, 2017, 72, 90-104.	10.7	219
30	Flavor Encapsulation by Spray Drying: Application to Citral and Linalyl Acetate. Journal of Food Science, 1992, 57, 217-221.	3.1	207
31	Effect of high power ultrasound and ageing on the physical properties of bovine Semitendinosus and Longissimus muscles. Meat Science, 2007, 75, 628-639.	5.5	206
32	Effect of High Power Ultrasound Waves on Properties of Meat: A Review. International Journal of Food Properties, 2004, 7, 301-319.	3.0	199
33	Recent development in 3D food printing. Critical Reviews in Food Science and Nutrition, 2017, 57, 3145-3153.	10.3	184
34	Fish gelatin modifications: A comprehensive review. Trends in Food Science and Technology, 2019, 86, 260-269.	15.1	183
35	Effect of addition of maltodextrin on drying kinetics and stickiness of sugar and acid-rich foods during convective drying: experiments and modelling. Journal of Food Engineering, 2004, 62, 53-68.	5.2	182
36	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (Trachinotus blochii) fillet during cold storage. Food Chemistry, 2016, 200, 283-292.	8.2	173

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37	Class Transition and Enthalpy Relaxation of Amorphous Food Saccharides: A Review. Journal of Agricultural and Food Chemistry, 2006, 54, 5701-5717.	5.2	171
38	Encapsulation of Nanoparticles of d-Limonene by Spray Drying: Role of Emulsifiers and Emulsifying Techniques. Drying Technology, 2007, 25, 1069-1079.	3.1	165
39	Applications of tribology in studying food oral processing and texture perception. Food Research International, 2013, 54, 1627-1635.	6.2	164
40	Survivability of probiotics encapsulated in alginate gel microbeads using a novel impinging aerosols method. International Journal of Food Microbiology, 2011, 145, 162-168.	4.7	163
41	3D printing of meat. Meat Science, 2019, 153, 35-44.	5.5	163
42	Effect of addition of proteins on the production of amorphous sucrose powder through spray drying. Journal of Food Engineering, 2009, 94, 144-153.	5.2	160
43	Optimization of chocolate 3D printing by correlating thermal and flow properties with 3D structure modeling. Innovative Food Science and Emerging Technologies, 2017, 44, 21-29.	5.6	160
44	A SEMI-EMPIRICAL APPROACH TO OPTIMISE THE QUANTITY OF DRYING AIDS REQUIRED TO SPRAY DRY SUGAR-RICH FOODS. Drying Technology, 1997, 15, 2509-2525.	3.1	159
45	Stickiness measurement techniques for food powders: a review. Powder Technology, 2004, 145, 34-46.	4.2	158
46	Survival of probiotics encapsulated in chitosan-coated alginate beads in yoghurt from UHT- and conventionally treated milk during storage. LWT - Food Science and Technology, 2006, 39, 177-183.	5.2	158
47	Class Transition Behavior of Spray Dried Orange Juice Powder Measured by Differential Scanning Calorimetry (DSC) and Thermal Mechanical Compression Test (TMCT). International Journal of Food Properties, 2007, 10, 661-673.	3.0	157
48	Physical properties of 3D printed baking dough as affected by different compositions. Innovative Food Science and Emerging Technologies, 2018, 49, 202-210.	5.6	157
49	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. Food Hydrocolloids, 2020, 107, 105940.	10.7	157
50	Creation of internal structure of mashed potato construct by 3D printing and its textural properties. Food Research International, 2018, 111, 534-543.	6.2	156
51	Food waste as a carbon source in carbon quantum dots technology and their applications in food safety detection. Trends in Food Science and Technology, 2020, 95, 86-96.	15.1	155
52	Rehydration process of milk protein concentrate powder monitored by static light scattering. Food Hydrocolloids, 2009, 23, 1958-1965.	10.7	150
53	Investigation of the microstructure of milk protein concentrate powders during rehydration: Alterations during storage. Journal of Dairy Science, 2010, 93, 463-472.	3.4	137
54	Applicability of a colorimetric indicator label for monitoring freshness of fresh-cut green bell pepper. Postharvest Biology and Technology, 2018, 140, 85-92.	6.0	137

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55	Effect of gums on the rheological, microstructural and extrusion printing characteristics of mashed potatoes. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1179-1187.	7.5	134
56	Rheology, texture and microstructure of gelatin gels with and without milk proteins. <i>Food Hydrocolloids</i> , 2014, 35, 484-493.	10.7	132
57	Development of a novel colorimetric food package label for monitoring lean pork freshness. <i>LWT - Food Science and Technology</i> , 2019, 99, 43-49.	5.2	132
58	Effects of nanoemulsion-based active coatings with composite mixture of star anise essential oil, polylysine, and nisin on the quality and shelf life of ready-to-eat Yao meat products. <i>Food Control</i> , 2020, 107, 106771.	5.5	129
59	Materials Properties of Printable Edible Inks and Printing Parameters Optimization during 3D Printing: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3074-3081.	10.3	128
60	Improving 3D printing process of lemon juice gel based on fluid flow numerical simulation. <i>LWT - Food Science and Technology</i> , 2019, 102, 89-99.	5.2	125
61	Efficacy of ultrasound treatment in the removal of pesticide residues from fresh vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020, 97, 417-432.	15.1	122
62	Optimization of co-current spray drying process of sugar-rich foods. Part I—Moisture and glass transition temperature profile during drying. <i>Journal of Food Engineering</i> , 2005, 71, 55-65.	5.2	121
63	Intelligent detection of flavor changes in ginger during microwave vacuum drying based on LF-NMR. <i>Food Research International</i> , 2019, 119, 417-425.	6.2	121
64	Effect of Different Gums on Features of 3D Printed Object Based on Vitamin-D Enriched Orange Concentrate. <i>Food Biophysics</i> , 2018, 13, 250-262.	3.0	120
65	High-amylose rice: Starch molecular structural features controlling cooked rice texture and preference. <i>Carbohydrate Polymers</i> , 2019, 219, 251-260.	10.2	117
66	Effect of protein concentration on the surface composition, water sorption and glass transition temperature of spray-dried skim milk powders. <i>Food Chemistry</i> , 2007, 104, 1436-1444.	8.2	115
67	Confectionery Gels: A Review on Formulation, Rheological and Structural Aspects. <i>International Journal of Food Properties</i> , 2009, 12, 176-210.	3.0	115
68	Effect of Ultrasound Immersion Freezing on the Quality Attributes and Water Distributions of Wrapped Red Radish. <i>Food and Bioprocess Technology</i> , 2015, 8, 1366-1376.	4.7	113
69	Effects of malondialdehyde-induced protein modification on water functionality and physicochemical state of fish myofibrillar protein gel. <i>Food Research International</i> , 2016, 86, 131-139.	6.2	111
70	3D printed milk protein food simulant: Improving the printing performance of milk protein concentration by incorporating whey protein isolate. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 116-126.	5.6	111
71	Assessing the 3D Printing Precision and Texture Properties of Brown Rice Induced by Infill Levels and Printing Variables. <i>Food and Bioprocess Technology</i> , 2019, 12, 1185-1196.	4.7	111
72	Water sorption and glass transition properties of spray dried lactose hydrolysed skim milk powder. <i>LWT - Food Science and Technology</i> , 2007, 40, 1593-1600.	5.2	110

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73	Effects of milk pH alteration on casein micelle size and gelation properties of milk. International Journal of Food Properties, 2017, 20, 179-197.	3.0	110
74	Lemon Oil to Î ² -Cyclodextrin Ratio Effect on the Inclusion Efficiency of Î ² -Cyclodextrin and the Retention of Oil Volatiles in the Complex. Journal of Agricultural and Food Chemistry, 1998, 46, 1494-1499.	5.2	109
75	Encapsulation of Lemon Oil by Paste Method Using Î ² -Cyclodextrin:Â Encapsulation Efficiency and Profile of Oil Volatiles. Journal of Agricultural and Food Chemistry, 1999, 47, 5194-5197.	5.2	109
76	Isolation of lactic acid bacteria with antifungal activity against the common cheese spoilage mould Penicillium commune and their potential as biopreservatives in cheese. Food Control, 2014, 46, 91-97.	5.5	108
77	Instrumental measurement of cooked rice texture by dynamic rheological testing and its relation to the fine structure of rice starch. Carbohydrate Polymers, 2016, 146, 253-263.	10.2	108
78	Gelation properties of partially renneted milk. International Journal of Food Properties, 2017, 20, 1700-1714.	3.0	108
79	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. Food Chemistry, 2018, 246, 428-436.	8.2	107
80	Application of the Williamsâ€“Landelâ€“Ferry model to the viscosityâ€“temperature relationship of Australian honeys. Journal of Food Engineering, 2003, 56, 67-75.	5.2	106
81	LF-NMR online detection of water dynamics in apple cubes during microwave vacuum drying. Drying Technology, 2018, 36, 2006-2015.	3.1	106
82	A glass transition temperature approach for the prediction of the surface stickiness of a drying droplet during spray drying. Powder Technology, 2005, 149, 168-179.	4.2	105
83	Gastrointestinal digestion of dairy and soy proteins in infant formulas: An in vitro study. Food Research International, 2015, 76, 348-358.	6.2	105
84	Tribological method to measure lubricating properties of dairy products. Journal of Food Engineering, 2016, 168, 27-34.	5.2	102
85	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. LWT - Food Science and Technology, 2017, 85, 137-145.	5.2	102
86	The molecular structural features controlling stickiness in cooked rice, a major palatability determinant. Scientific Reports, 2017, 7, 43713.	3.3	101
87	The effect of low molecular weight surfactants and proteins on surface stickiness of sucrose during powder formation through spray drying. Journal of Food Engineering, 2009, 94, 135-143.	5.2	100
88	Effect of Addition of Whey Protein Isolate on Spray-Drying Behavior of Honey with Maltodextrin as a Carrier Material. Drying Technology, 2013, 31, 1681-1692.	3.1	100
89	Model Building and Slicing in Food 3D Printing Processes: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1052-1069.	11.7	100
90	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. Carbohydrate Polymers, 2017, 156, 294-302.	10.2	99

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91	Application of electronic tongue for fresh foods quality evaluation: A review. Food Reviews International, 2018, 34, 746-769.	8.4	99
92	A novel infrared freeze drying (IRFD) technology to lower the energy consumption and keep the quality of Cordyceps militaris. Innovative Food Science and Emerging Technologies, 2019, 54, 34-42.	5.6	99
93	Effect of multi-frequency power ultrasound (MFPU) treatment on enzyme hydrolysis of casein. Ultrasonics Sonochemistry, 2020, 63, 104930.	8.2	96
94	Effectiveness of encapsulating biopolymers to produce sub-micron emulsions by high energy emulsification techniques. Food Research International, 2007, 40, 862-873.	6.2	94
95	4D printing of products based on soy protein isolate via microwave heating for flavor development. Food Research International, 2020, 137, 109605.	6.2	94
96	Extrusion of mixtures of starch and d-limonene encapsulated with β -cyclodextrin: Flavour retention and physical properties. Food Research International, 2006, 39, 318-331.	6.2	93
97	Physico-chemical properties of different forms of bovine lactoferrin. Food Chemistry, 2013, 141, 3007-3013.	8.2	93
98	A comprehensive review on in vitro digestion of infant formula. Food Research International, 2015, 76, 373-386.	6.2	93
99	Preparation of crosslinked starch microspheres and their drug loading and releasing properties. Carbohydrate Polymers, 2008, 74, 379-384.	10.2	91
100	Storage induced changes to high protein powders: influence on surface properties and solubility. Journal of the Science of Food and Agriculture, 2011, 91, 2566-2575.	3.5	91
101	Influence of emulsion droplet size on antimicrobial properties. Food Science and Biotechnology, 2011, 20, 793-800.	2.6	90
102	Rheology of selected Australian honeys. Journal of Food Engineering, 1999, 41, 65-68.	5.2	89
103	Role of Powder Particle Size on the Encapsulation Efficiency of Oils during Spray Drying. Drying Technology, 2007, 25, 1081-1089.	3.1	88
104	Recent advances in spray drying relevant to the dairy industry: A comprehensive critical review. Drying Technology, 2016, 34, 1773-1790.	3.1	87
105	Nanobubbles: Fundamental characteristics and applications in food processing. Trends in Food Science and Technology, 2020, 95, 118-130.	15.1	87
106	Use of an Arrhenius Model to Predict Rheological Behaviour in some Australian Honeys. LWT - Food Science and Technology, 2000, 33, 545-552.	5.2	86
107	Relating the Stickiness Property of Foods Undergoing Drying and Dried Products to their Surface Energetics. Drying Technology, 2005, 23, 781-797.	3.1	86
108	Evaluation of Lactobacillus rhamnosus GG and Lactobacillus acidophilus NCFM encapsulated using a novel impinging aerosol method in fruit food products. International Journal of Food Microbiology, 2012, 157, 162-166.	4.7	85

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109	Incorporation of probiotics (<i>Bifidobacterium animalis</i> subsp. <i>Lactis</i>) into 3D printed mashed potatoes: Effects of variables on the viability. <i>Food Research International</i> , 2020, 128, 108795.	6.2	85
110	A new method of producing date powder granules: Physicochemical characteristics of powder. <i>Journal of Food Engineering</i> , 2008, 87, 416-421.	5.2	83
111	Surface Stickiness of Drops of Carbohydrate and Organic Acid Solutions During Convective Drying: Experiments and Modeling. <i>Drying Technology</i> , 2003, 21, 839-873.	3.1	82
112	Optimization of the Microencapsulation of Lemon Myrtle Oil Using Response Surface Methodology. <i>Drying Technology</i> , 2008, 26, 357-368.	3.1	81
113	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105230.	8.2	81
114	Enhancement of water removing and the quality of fried purple-fleshed sweet potato in the vacuum frying by combined power ultrasound and microwave technology. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 368-379.	8.2	79
115	Post-processing feasibility of composite-layer 3D printed beef. <i>Meat Science</i> , 2019, 153, 9-18.	5.5	78
116	Handbook of food powders. , 2013, , .		78
117	Recent Application of Modified Atmosphere Packaging (MAP) in Fresh and Fresh-Cut Foods. <i>Food Reviews International</i> , 2015, 31, 172-193.	8.4	77
118	Physical and mechanical properties of alginate based composite gels. <i>Trends in Food Science and Technology</i> , 2020, 106, 150-159.	15.1	76
119	Chemical and Physical Changes in Milk Protein Concentrate (MPC80) Powder during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5465-5473.	5.2	75
120	Development of stickiness of whey protein isolate and lactose droplets during convective drying. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 420-428.	3.6	72
121	Maillard Reaction and Protein Cross-Linking in Relation to the Solubility of Milk Powders. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12473-12479.	5.2	72
122	Physical properties of cryomilled rice starch. <i>Journal of Cereal Science</i> , 2009, 49, 278-284.	3.7	71
123	Encapsulation of gases in powder solid matrices and their applications: A review. <i>Powder Technology</i> , 2014, 259, 87-108.	4.2	71
124	Effect of polysaccharides with different ionic charge on the rheological, microstructural and textural properties of acid milk gels. <i>Food Research International</i> , 2015, 72, 62-73.	6.2	71
125	Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. <i>Food Research International</i> , 2019, 126, 108660.	6.2	71
126	Flavour retention during high temperature short time extrusion cooking process: a review. <i>International Journal of Food Science and Technology</i> , 2001, 36, 453-461.	2.7	70

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127	Effect of surface tension and viscosity on the surface stickiness of carbohydrate and protein solutions. Journal of Food Engineering, 2007, 79, 1136-1143.	5.2	70
128	Effects of emulsion droplet sizes on the crystallisation of milk fat. Food Chemistry, 2014, 145, 725-735.	8.2	70
129	Lactobacillus rhamnosus GG encapsulation by spray-drying: Milk proteins clotting control to produce innovative matrices. Journal of Food Engineering, 2017, 193, 10-19.	5.2	70
130	Effect of ultrasound-assisted freezing on the physico-chemical properties and volatile compounds of red radish. Ultrasonics Sonochemistry, 2015, 27, 316-324.	8.2	68
131	Evaluation of the freshness of fresh-cut green bell pepper (<i>Capsicum annuum</i> var. <i>grossum</i>) using electronic nose. LWT - Food Science and Technology, 2018, 87, 77-84.	5.2	68
132	Textural modification of 3D printed dark chocolate by varying internal infill structure. Food Research International, 2019, 121, 648-657.	6.2	68
133	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. Food Hydrocolloids, 2020, 102, 105552.	10.7	68
134	Rehydration of high-protein-containing dairy powder: Slow- and fast-dissolving components and storage effects. Dairy Science and Technology, 2010, 90, 335-344.	2.2	67
135	Improvement strategies of food supply chain through novel food processing technologies during COVID-19 pandemic. Food Control, 2021, 125, 108010.	5.5	67
136	Drying of Lemon Myrtle (<i>Backhousia citriodora</i>) Leaves: Retention of Volatiles and Color. Drying Technology, 2009, 27, 445-450.	3.1	66
137	Viability of <i>Lactobacillus plantarum</i> TISTR 2075 in Different Protectants during Spray Drying and Storage. Drying Technology, 2012, 30, 1407-1412.	3.1	65
138	Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate. Food Hydrocolloids, 2018, 83, 97-108.	10.7	64
139	A comparative study between syringe-based and screw-based 3D food printers by computational simulation. Computers and Electronics in Agriculture, 2019, 162, 397-404.	7.7	64
140	Freshness monitoring technology of fish products in intelligent packaging. Critical Reviews in Food Science and Nutrition, 2021, 61, 1279-1292.	10.3	64
141	Co-crystallization of Sucrose at High Concentration in the Presence of Glucose and Fructose. Journal of Food Science, 2002, 67, 1797-1802.	3.1	62
142	Encapsulation of ethylene gas into β -cyclodextrin and characterisation of the inclusion complexes. Food Chemistry, 2011, 127, 572-580.	8.2	62
143	In-vitro digestion of different forms of bovine lactoferrin encapsulated in alginate micro-gel particles. Food Hydrocolloids, 2016, 52, 231-242.	10.7	62
144	Time dependent gelling properties of cuboid alginate gels made by external gelation method: Effects of alginate-CaCl ₂ solution ratios and pH. Food Hydrocolloids, 2019, 90, 232-240.	10.7	62

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145	Lubrication studies of fluid food using a simple experimental set up. Food Hydrocolloids, 2014, 42, 100-105.	10.7	61
146	Cyclic-di-AMP synthesis by the diadenylate cyclase <i>CdaA</i> is modulated by the peptidoglycan biosynthesis enzyme <i>GlmM</i> in <i>Lactococcus lactis</i> . Molecular Microbiology, 2016, 99, 1015-1027.	2.5	61
147	Enhanced uptake of potassium or glycine betaine or export of cyclic-di-AMP restores osmoresistance in a high cyclic-di-AMP <i>Lactococcus lactis</i> mutant. PLoS Genetics, 2018, 14, e1007574.	3.5	61
148	Nanoemulsion-based edible coatings loaded with fennel essential oil/cinnamaldehyde: Characterization, antimicrobial property and advantages in pork meat patties application. Food Control, 2021, 127, 108151.	5.5	61
149	Experimental studies and kinetics of single drop drying and their relevance in drying of sugar-rich foods: A review. International Journal of Food Properties, 2000, 3, 323-351.	3.0	60
150	Texture Modification of 3D Printed Air-Fried Potato Snack by Varying Its Internal Structure with the Potential to Reduce Oil Content. Food and Bioprocess Technology, 2020, 13, 564-576.	4.7	59
151	Protein Conformational Modifications and Kinetics of Water-Protein Interactions in Milk Protein Concentrate Powder upon Aging: Effect on Solubility. Journal of Agricultural and Food Chemistry, 2010, 58, 7748-7755.	5.2	58
152	Release kinetics of ethylene gas from ethylene- α -cyclodextrin inclusion complexes. Food Chemistry, 2011, 129, 259-266.	8.2	58
153	The Viability of <i>Lactobacillus rhamnosus</i> GG and <i>Lactobacillus acidophilus</i> NCFM Following Double Encapsulation in Alginate and Maltodextrin. Food and Bioprocess Technology, 2013, 6, 2763-2769.	4.7	58
154	Direct evidence for the role of Maillard reaction products in protein cross-linking in milk powder during storage. International Dairy Journal, 2013, 31, 83-91.	3.0	58
155	Tribo-rheology and sensory analysis of a dairy semi-solid. Food Hydrocolloids, 2017, 70, 240-250.	10.7	58
156	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius</i> surimi. LWT - Food Science and Technology, 2020, 124, 109123.	5.2	58
157	Influence of Dryer Type on Surface Characteristics of Milk Powders. Drying Technology, 2011, 29, 758-769.	3.1	57
158	Effect of addition of gelatin on the rheological and microstructural properties of acid milk protein gels. Food Hydrocolloids, 2015, 43, 340-351.	10.7	57
159	Development of rheological and sensory properties of combinations of milk proteins and gelling polysaccharides as potential gelatin replacements in the manufacture of stirred acid milk gels and yogurt. Journal of Food Engineering, 2016, 169, 27-37.	5.2	57
160	Gelation properties of myofibrillar protein under malondialdehyde-induced oxidative stress. Journal of the Science of Food and Agriculture, 2017, 97, 50-57.	3.5	57
161	Encapsulation of tea tree oil by amorphous beta-cyclodextrin powder. Food Chemistry, 2017, 221, 1474-1483.	8.2	57
162	Effect of additives on thermal, rheological and tribological properties of 3D printed dark chocolate. Food Research International, 2019, 119, 161-169.	6.2	57

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163	Effects of crystallisation of native phytosterols and monoacylglycerols on foaming properties of whipped oleogels. <i>Food Chemistry</i> , 2019, 285, 86-93.	8.2	57
164	Rheology and crystallization kinetics of honey: Present status. <i>International Journal of Food Properties</i> , 1999, 2, 217-226.	3.0	56
165	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of <i>Scomberomorus niphonius</i> surimi. <i>Journal of Texture Studies</i> , 2019, 50, 316-324.	2.5	56
166	Characterization of the Surface Stickiness of Fructose-Maltodextrin Solutions During Drying. <i>Drying Technology</i> , 2003, 21, 17-34.	3.1	54
167	Impact of Caramelization on the Glass Transition Temperature of Several Caramelized Sugars. Part I: Chemical Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5138-5147.	5.2	54
168	A combination treatment of ultrasound and μ -polylysine to improve microorganisms and storage quality of fresh-cut lettuce. <i>LWT - Food Science and Technology</i> , 2019, 113, 108315.	5.2	54
169	The viability of probiotic <i>Lactobacillus rhamnosus</i> (non-encapsulated and encapsulated) in functional reduced-fat cream cheese and its textural properties during storage. <i>Food Control</i> , 2019, 100, 8-16.	5.5	54
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