

# Bhesh Bhandari

## List of Publications by Year in descending order

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Version: 2024-02-01

556  
papers

33,340  
citations

3149

92  
h-index

6818

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.	7.8	1,176
2	Encapsulation Efficiency of Food Flavours and Oils during Spray Drying. Drying Technology, 2008, 26, 816-835.	1.7	818
3	Evaluation of encapsulation techniques of probiotics for yoghurt. International Dairy Journal, 2003, 13, 3-13.	1.5	641
4	Re-coalescence of emulsion droplets during high-energy emulsification. Food Hydrocolloids, 2008, 22, 1191-1202.	5.6	634
5	3d printing technologies applied for food design: Status and prospects. Journal of Food Engineering, 2016, 179, 44-54.	2.7	605
6	Implication of glass transition for the drying and stability of dried foods. Journal of Food Engineering, 1999, 40, 71-79.	2.7	505
7	3D printing: Printing precision and application in food sector. Trends in Food Science and Technology, 2017, 69, 83-94.	7.8	478
8	Problems Associated With Spray Drying Of Sugar-Rich Foods. Drying Technology, 1997, 15, 671-684.	1.7	476
9	Nano-Emulsion Production by Sonication and Microfluidization – A Comparison. International Journal of Food Properties, 2006, 9, 475-485.	1.3	466
10	Production of sub-micron emulsions by ultrasound and microfluidization techniques. Journal of Food Engineering, 2007, 82, 478-488.	2.7	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.	1.5	405
12	Nano-particle encapsulation of fish oil by spray drying. Food Research International, 2008, 41, 172-183.	2.9	399
13	Alginate gel particles – A review of production techniques and physical properties. Critical Reviews in Food Science and Nutrition, 2017, 57, 1133-1152.	5.4	398
14	The importance of amylose and amylopectin fine structure for textural properties of cooked rice grains. Food Chemistry, 2016, 196, 702-711.	4.2	363
15	Impact of rheological properties of mashed potatoes on 3D printing. Journal of Food Engineering, 2018, 220, 76-82.	2.7	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.	2.5	326
17	Effect of spray drying and storage on the stability of bayberry polyphenols. Food Chemistry, 2011, 129, 1139-1147.	4.2	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.	5.6	304

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19	Investigation on fish surimi gel as promising food material for 3D printing. <i>Journal of Food Engineering</i> , 2018, 220, 101-108.	2.7	301
20	Recent developments in novel shelf life extension technologies of fresh-cut fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2017, 64, 23-38.	7.8	299
21	Hydrocolloid Gel Particles: Formation, Characterization, and Application. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 361-377.	5.4	297
22	STICKINESS IN FOODS: A REVIEW OF MECHANISMS AND TEST METHODS. <i>International Journal of Food Properties</i> , 2001, 4, 1-33.	1.3	272
23	Optimization of nano-emulsions production by microfluidization. <i>European Food Research and Technology</i> , 2007, 225, 733-741.	1.6	267
24	Stability of Whey Proteins during Thermal Processing: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1235-1251.	5.9	257
25	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. <i>Food Hydrocolloids</i> , 2020, 100, 105438.	5.6	251
26	Influence of shapes of selected vegetable materials on drying kinetics during fluidized bed drying. <i>Journal of Food Engineering</i> , 2003, 58, 277-283.	2.7	240
27	SPRAY DRYING OF CONCENTRATED FRUIT JUICES. <i>Drying Technology</i> , 1993, 11, 1081-1092.	1.7	228
28	Comparing the efficiency of protein and maltodextrin on spray drying of bayberry juice. <i>Food Research International</i> , 2012, 48, 478-483.	2.9	223
29	Effect of different hydrocolloids on texture, rheology, tribology and sensory perception of texture and mouthfeel of low-fat pot-set yoghurt. <i>Food Hydrocolloids</i> , 2017, 72, 90-104.	5.6	219
30	Flavor Encapsulation by Spray Drying: Application to Citral and Linalyl Acetate. <i>Journal of Food Science</i> , 1992, 57, 217-221.	1.5	207
31	Effect of high power ultrasound and ageing on the physical properties of bovine Semitendinosus and Longissimus muscles. <i>Meat Science</i> , 2007, 75, 628-639.	2.7	206
32	Effect of High Power Ultrasound Waves on Properties of Meat: A Review. <i>International Journal of Food Properties</i> , 2004, 7, 301-319.	1.3	199
33	Recent development in 3D food printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3145-3153.	5.4	184
34	Fish gelatin modifications: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2019, 86, 260-269.	7.8	183
35	Effect of addition of maltodextrin on drying kinetics and stickiness of sugar and acid-rich foods during convective drying: experiments and modelling. <i>Journal of Food Engineering</i> , 2004, 62, 53-68.	2.7	182
36	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret ( <i>Trachinotus blochii</i> ) fillet during cold storage. <i>Food Chemistry</i> , 2016, 200, 283-292.	4.2	173

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37	Class Transition and Enthalpy Relaxation of Amorphous Food Saccharides: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5701-5717.	2.4	171
38	Encapsulation of Nanoparticles of d-Limonene by Spray Drying: Role of Emulsifiers and Emulsifying Techniques. <i>Drying Technology</i> , 2007, 25, 1069-1079.	1.7	165
39	Applications of tribology in studying food oral processing and texture perception. <i>Food Research International</i> , 2013, 54, 1627-1635.	2.9	164
40	Survivability of probiotics encapsulated in alginate gel microbeads using a novel impinging aerosols method. <i>International Journal of Food Microbiology</i> , 2011, 145, 162-168.	2.1	163
41	3D printing of meat. <i>Meat Science</i> , 2019, 153, 35-44.	2.7	163
42	Effect of addition of proteins on the production of amorphous sucrose powder through spray drying. <i>Journal of Food Engineering</i> , 2009, 94, 144-153.	2.7	160
43	Optimization of chocolate 3D printing by correlating thermal and flow properties with 3D structure modeling. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 21-29.	2.7	160
44	A SEMI-EMPIRICAL APPROACH TO OPTIMISE THE QUANTITY OF DRYING AIDS REQUIRED TO SPRAY DRY SUGAR-RICH FOODS. <i>Drying Technology</i> , 1997, 15, 2509-2525.	1.7	159
45	Stickiness measurement techniques for food powders: a review. <i>Powder Technology</i> , 2004, 145, 34-46.	2.1	158
46	Survival of probiotics encapsulated in chitosan-coated alginate beads in yoghurt from UHT- and conventionally treated milk during storage. <i>LWT - Food Science and Technology</i> , 2006, 39, 177-183.	2.5	158
47	Class Transition Behavior of Spray Dried Orange Juice Powder Measured by Differential Scanning Calorimetry (DSC) and Thermal Mechanical Compression Test (TMCT). <i>International Journal of Food Properties</i> , 2007, 10, 661-673.	1.3	157
48	Physical properties of 3D printed baking dough as affected by different compositions. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 202-210.	2.7	157
49	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. <i>Food Hydrocolloids</i> , 2020, 107, 105940.	5.6	157
50	Creation of internal structure of mashed potato construct by 3D printing and its textural properties. <i>Food Research International</i> , 2018, 111, 534-543.	2.9	156
51	Food waste as a carbon source in carbon quantum dots technology and their applications in food safety detection. <i>Trends in Food Science and Technology</i> , 2020, 95, 86-96.	7.8	155
52	Rehydration process of milk protein concentrate powder monitored by static light scattering. <i>Food Hydrocolloids</i> , 2009, 23, 1958-1965.	5.6	150
53	Investigation of the microstructure of milk protein concentrate powders during rehydration: Alterations during storage. <i>Journal of Dairy Science</i> , 2010, 93, 463-472.	1.4	137
54	Applicability of a colorimetric indicator label for monitoring freshness of fresh-cut green bell pepper. <i>Postharvest Biology and Technology</i> , 2018, 140, 85-92.	2.9	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.	3.6	134
56	Rheology, texture and microstructure of gelatin gels with and without milk proteins. <i>Food Hydrocolloids</i> , 2014, 35, 484-493.	5.6	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.	2.5	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.	2.8	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.	5.4	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.	2.5	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.	7.8	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.	2.7	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.	2.9	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.	1.4	120
65	High-amylose rice: Starch molecular structural features controlling cooked rice texture and preference. <i>Carbohydrate Polymers</i> , 2019, 219, 251-260.	5.1	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.	4.2	115
67	Confectionery Gels: A Review on Formulation, Rheological and Structural Aspects. <i>International Journal of Food Properties</i> , 2009, 12, 176-210.	1.3	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.	2.6	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.	2.9	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.	2.7	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.	2.6	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.	2.5	110

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73	Effects of milk pH alteration on casein micelle size and gelation properties of milk. <i>International Journal of Food Properties</i> , 2017, 20, 179-197.	1.3	110
74	Lemon Oil to $\beta$ -Cyclodextrin Ratio Effect on the Inclusion Efficiency of $\beta$ -Cyclodextrin and the Retention of Oil Volatiles in the Complex. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1494-1499.	2.4	109
75	Encapsulation of Lemon Oil by Paste Method Using $\beta$ -Cyclodextrin: Encapsulation Efficiency and Profile of Oil Volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5194-5197.	2.4	109
76	Isolation of lactic acid bacteria with antifungal activity against the common cheese spoilage mould <i>Penicillium commune</i> and their potential as biopreservatives in cheese. <i>Food Control</i> , 2014, 46, 91-97.	2.8	108
77	Instrumental measurement of cooked rice texture by dynamic rheological testing and its relation to the fine structure of rice starch. <i>Carbohydrate Polymers</i> , 2016, 146, 253-263.	5.1	108
78	Gelation properties of partially renneted milk. <i>International Journal of Food Properties</i> , 2017, 20, 1700-1714.	1.3	108
79	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. <i>Food Chemistry</i> , 2018, 246, 428-436.	4.2	107
80	Application of the Williams-Landel-Ferry model to the viscosity-temperature relationship of Australian honeys. <i>Journal of Food Engineering</i> , 2003, 56, 67-75.	2.7	106
81	LF-NMR online detection of water dynamics in apple cubes during microwave vacuum drying. <i>Drying Technology</i> , 2018, 36, 2006-2015.	1.7	106
82	A glass transition temperature approach for the prediction of the surface stickiness of a drying droplet during spray drying. <i>Powder Technology</i> , 2005, 149, 168-179.	2.1	105
83	Gastrointestinal digestion of dairy and soy proteins in infant formulas: An in vitro study. <i>Food Research International</i> , 2015, 76, 348-358.	2.9	105
84	Tribological method to measure lubricating properties of dairy products. <i>Journal of Food Engineering</i> , 2016, 168, 27-34.	2.7	102
85	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. <i>LWT - Food Science and Technology</i> , 2017, 85, 137-145.	2.5	102
86	The molecular structural features controlling stickiness in cooked rice, a major palatability determinant. <i>Scientific Reports</i> , 2017, 7, 43713.	1.6	101
87	The effect of low molecular weight surfactants and proteins on surface stickiness of sucrose during powder formation through spray drying. <i>Journal of Food Engineering</i> , 2009, 94, 135-143.	2.7	100
88	Effect of Addition of Whey Protein Isolate on Spray-Drying Behavior of Honey with Maltodextrin as a Carrier Material. <i>Drying Technology</i> , 2013, 31, 1681-1692.	1.7	100
89	Model Building and Slicing in Food 3D Printing Processes: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1052-1069.	5.9	100
90	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. <i>Carbohydrate Polymers</i> , 2017, 156, 294-302.	5.1	99

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91	Application of electronic tongue for fresh foods quality evaluation: A review. Food Reviews International, 2018, 34, 746-769.	4.3	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.	2.7	99
93	Effect of multi-frequency power ultrasound (MFPU) treatment on enzyme hydrolysis of casein. Ultrasonics Sonochemistry, 2020, 63, 104930.	3.8	96
94	Effectiveness of encapsulating biopolymers to produce sub-micron emulsions by high energy emulsification techniques. Food Research International, 2007, 40, 862-873.	2.9	94
95	4D printing of products based on soy protein isolate via microwave heating for flavor development. Food Research International, 2020, 137, 109605.	2.9	94
96	Extrusion of mixtures of starch and d-limonene encapsulated with $\beta$ -cyclodextrin: Flavour retention and physical properties. Food Research International, 2006, 39, 318-331.	2.9	93
97	Physico-chemical properties of different forms of bovine lactoferrin. Food Chemistry, 2013, 141, 3007-3013.	4.2	93
98	A comprehensive review on in vitro digestion of infant formula. Food Research International, 2015, 76, 373-386.	2.9	93
99	Preparation of crosslinked starch microspheres and their drug loading and releasing properties. Carbohydrate Polymers, 2008, 74, 379-384.	5.1	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.	1.7	91
101	Influence of emulsion droplet size on antimicrobial properties. Food Science and Biotechnology, 2011, 20, 793-800.	1.2	90
102	Rheology of selected Australian honeys. Journal of Food Engineering, 1999, 41, 65-68.	2.7	89
103	Role of Powder Particle Size on the Encapsulation Efficiency of Oils during Spray Drying. Drying Technology, 2007, 25, 1081-1089.	1.7	88
104	Recent advances in spray drying relevant to the dairy industry: A comprehensive critical review. Drying Technology, 2016, 34, 1773-1790.	1.7	87
105	Nanobubbles: Fundamental characteristics and applications in food processing. Trends in Food Science and Technology, 2020, 95, 118-130.	7.8	87
106	Use of an Arrhenius Model to Predict Rheological Behaviour in some Australian Honeys. LWT - Food Science and Technology, 2000, 33, 545-552.	2.5	86
107	Relating the Stickiness Property of Foods Undergoing Drying and Dried Products to their Surface Energetics. Drying Technology, 2005, 23, 781-797.	1.7	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.	2.1	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.	2.9	85
110	A new method of producing date powder granules: Physicochemical characteristics of powder. <i>Journal of Food Engineering</i> , 2008, 87, 416-421.	2.7	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.	1.7	82
112	Optimization of the Microencapsulation of Lemon Myrtle Oil Using Response Surface Methodology. <i>Drying Technology</i> , 2008, 26, 357-368.	1.7	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.	3.8	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.	3.8	79
115	Post-processing feasibility of composite-layer 3D printed beef. <i>Meat Science</i> , 2019, 153, 9-18.	2.7	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.	4.3	77
118	Physical and mechanical properties of alginate based composite gels. <i>Trends in Food Science and Technology</i> , 2020, 106, 150-159.	7.8	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.	2.4	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.	1.8	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.	2.4	72
122	Physical properties of cryomilled rice starch. <i>Journal of Cereal Science</i> , 2009, 49, 278-284.	1.8	71
123	Encapsulation of gases in powder solid matrices and their applications: A review. <i>Powder Technology</i> , 2014, 259, 87-108.	2.1	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.	2.9	71
125	Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. <i>Food Research International</i> , 2019, 126, 108660.	2.9	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.	1.3	70



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127	Effect of surface tension and viscosity on the surface stickiness of carbohydrate and protein solutions. <i>Journal of Food Engineering</i> , 2007, 79, 1136-1143.	2.7	70
128	Effects of emulsion droplet sizes on the crystallisation of milk fat. <i>Food Chemistry</i> , 2014, 145, 725-735.	4.2	70
129	<i>Lactobacillus rhamnosus</i> GG encapsulation by spray-drying: Milk proteins clotting control to produce innovative matrices. <i>Journal of Food Engineering</i> , 2017, 193, 10-19.	2.7	70
130	Effect of ultrasound-assisted freezing on the physico-chemical properties and volatile compounds of red radish. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 316-324.	3.8	68
131	Evaluation of the freshness of fresh-cut green bell pepper ( <i>Capsicum annuum</i> var. <i>grossum</i> ) using electronic nose. <i>LWT - Food Science and Technology</i> , 2018, 87, 77-84.	2.5	68
132	Textural modification of 3D printed dark chocolate by varying internal infill structure. <i>Food Research International</i> , 2019, 121, 648-657.	2.9	68
133	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. <i>Food Hydrocolloids</i> , 2020, 102, 105552.	5.6	68
134	Rehydration of high-protein-containing dairy powder: Slow- and fast-dissolving components and storage effects. <i>Dairy Science and Technology</i> , 2010, 90, 335-344.	2.2	67
135	Improvement strategies of food supply chain through novel food processing technologies during COVID-19 pandemic. <i>Food Control</i> , 2021, 125, 108010.	2.8	67
136	Drying of Lemon Myrtle ( <i>Backhousia citriodora</i> ) Leaves: Retention of Volatiles and Color. <i>Drying Technology</i> , 2009, 27, 445-450.	1.7	66
137	Viability of <i>Lactobacillus plantarum</i> TISTR 2075 in Different Protectants during Spray Drying and Storage. <i>Drying Technology</i> , 2012, 30, 1407-1412.	1.7	65
138	Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate. <i>Food Hydrocolloids</i> , 2018, 83, 97-108.	5.6	64
139	A comparative study between syringe-based and screw-based 3D food printers by computational simulation. <i>Computers and Electronics in Agriculture</i> , 2019, 162, 397-404.	3.7	64
140	Freshness monitoring technology of fish products in intelligent packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1279-1292.	5.4	64
141	Co-crystallization of Sucrose at High Concentration in the Presence of Glucose and Fructose. <i>Journal of Food Science</i> , 2002, 67, 1797-1802.	1.5	62
142	Encapsulation of ethylene gas into $\beta$ -cyclodextrin and characterisation of the inclusion complexes. <i>Food Chemistry</i> , 2011, 127, 572-580.	4.2	62
143	In-vitro digestion of different forms of bovine lactoferrin encapsulated in alginate micro-gel particles. <i>Food Hydrocolloids</i> , 2016, 52, 231-242.	5.6	62
144	Time dependent gelling properties of cuboid alginate gels made by external gelation method: Effects of alginate-CaCl <sub>2</sub> solution ratios and pH. <i>Food Hydrocolloids</i> , 2019, 90, 232-240.	5.6	62

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145	Lubrication studies of fluid food using a simple experimental set up. <i>Food Hydrocolloids</i> , 2014, 42, 100-105.	5.6	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> . <i>Molecular Microbiology</i> , 2016, 99, 1015-1027.	1.2	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. <i>PLoS Genetics</i> , 2018, 14, e1007574.	1.5	61
148	Nanoemulsion-based edible coatings loaded with fennel essential oil/cinnamaldehyde: Characterization, antimicrobial property and advantages in pork meat patties application. <i>Food Control</i> , 2021, 127, 108151.	2.8	61
149	Experimental studies and kinetics of single drop drying and their relevance in drying of sugar-rich foods: A review. <i>International Journal of Food Properties</i> , 2000, 3, 323-351.	1.3	60
150	Texture Modification of 3D Printed Air-Fried Potato Snack by Varying Its Internal Structure with the Potential to Reduce Oil Content. <i>Food and Bioprocess Technology</i> , 2020, 13, 564-576.	2.6	59
151	Protein Conformational Modifications and Kinetics of Water-Protein Interactions in Milk Protein Concentrate Powder upon Aging: Effect on Solubility. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7748-7755.	2.4	58
152	Release kinetics of ethylene gas from ethylene- $\alpha$ -cyclodextrin inclusion complexes. <i>Food Chemistry</i> , 2011, 129, 259-266.	4.2	58
153	The Viability of <i>Lactobacillus rhamnosus</i> GG and <i>Lactobacillus acidophilus</i> NCFM Following Double Encapsulation in Alginate and Maltodextrin. <i>Food and Bioprocess Technology</i> , 2013, 6, 2763-2769.	2.6	58
154	Direct evidence for the role of Maillard reaction products in protein cross-linking in milk powder during storage. <i>International Dairy Journal</i> , 2013, 31, 83-91.	1.5	58
155	Tribo-rheology and sensory analysis of a dairy semi-solid. <i>Food Hydrocolloids</i> , 2017, 70, 240-250.	5.6	58
156	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius</i> surimi. <i>LWT - Food Science and Technology</i> , 2020, 124, 109123.	2.5	58
157	Influence of Dryer Type on Surface Characteristics of Milk Powders. <i>Drying Technology</i> , 2011, 29, 758-769.	1.7	57
158	Effect of addition of gelatin on the rheological and microstructural properties of acid milk protein gels. <i>Food Hydrocolloids</i> , 2015, 43, 340-351.	5.6	57
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