Bhesh Bhandari

List of Publications by Year
in descending order

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Version: 2024-02-01

556	33,340	3149	6818
papers	citations	92 h-index	155 g-index

596	596	596	19586
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Protein Nanoparticles for Enhanced Oral Delivery of Coenzyme-Q10: in Vitro and in Silico Studies. ACS Biomaterials Science and Engineering, 2023, 9, 2846-2856.	2.6	9
2	Novel Technologies for Flavor Formation in the Processing of Meat Products: A Review. Food Reviews International, 2023, 39, 802-826.	4.3	13
3	Ultrasound generation and ultrasonic application on fresh food freezing: Effects on freezing parameters, physicochemical properties and final quality of frozen foods. Food Reviews International, 2023, 39, 4465-4495.	4.3	1
4	Valorization of asparagus-leaf by-product through nutritionally enriched chips to evaluate the effect of powder particle size on functional properties and rutin contents. Drying Technology, 2023, 41, 34-45.	1.7	6
5	Advances in efficient extraction of essential oils from spices and its application in food industry: A critical review. Critical Reviews in Food Science and Nutrition, 2023, 63, 11482-11503.	5.4	8
6	Shelf life extension of aquatic products by applying nanotechnology: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 1521-1535.	5.4	16
7	Recent Development of Carbon Quantum Dots: Biological Toxicity, Antibacterial Properties and Application in Foods. Food Reviews International, 2022, 38, 1513-1532.	4.3	42
8	Functionality of bovine milk proteins and other factors in foaming properties of milk: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4800-4820.	5.4	19
9	YYâ€1 1, a camel milkâ€derived peptide, inhibits TGFâ€Î²â€mediated atherogenic signaling in human vascular smooth muscle cells. Journal of Food Biochemistry, 2022, 46, e13882.	1.2	1
10	Novel freeze drying based technologies for production and development of healthy snacks and meal replacement products with special nutrition and function: A review. Drying Technology, 2022, 40, 1582-1597.	1.7	7
11	Establishment of novel standardised operating procedures for LFâ€NMR: used in rapid detection of typical fruit and vegetable. International Journal of Food Science and Technology, 2022, 57, 601-609.	1.3	1
12	Lactoferrin. , 2022, , 925-932.		0
13	Instant quinoa prepared by different cooking methods and infrared-assisted freeze drying: Effects of variables on the physicochemical properties. Food Chemistry, 2022, 370, 131091.	4.2	13
14	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. Food Chemistry, 2022, 367, 130658.	4.2	18
15	Gases. , 2022, , 650-662.		0
16	Oral perception of the textural and flavor characteristics of soyâ€cow blended emulsions. Journal of Texture Studies, 2022, 53, 108-121.	1.1	5
17	Recent development in high quality drying of fruits and vegetables assisted by ultrasound: A review. Food Research International, 2022, 152, 110744.	2.9	39
18	Flat dual-frequency sweeping ultrasound enhances the inactivation of polyphenol oxidase in strawberry juice. Journal of Food Measurement and Characterization, 2022, 16, 762.	1.6	10

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19	Evaluation of alginate-biopolymers (protein, hydrocolloid, starch) composite microgels prepared by the spray aerosol technique as a carrier for green tea polyphenols. Food Chemistry, 2022, 371, 131382.	4.2	15
20	Comparing the effects of hydrostatic high-pressure processing vs holder pasteurisation on the microbial, biochemical and digestion properties of donor human milk. Food Chemistry, 2022, 373, 131545.	4.2	17
21	Unique physicochemical properties and rare reducing sugar trehalulose mandate new international regulation for stingless bee honey. Food Chemistry, 2022, 373, 131566.	4.2	27
22	Digestibility of proteins in camel milk in comparison to bovine and human milk using an in vitro infant gastrointestinal digestion system. Food Chemistry, 2022, 374, 131704.	4.2	20
23	Characterization of endogenous peptides from Dromedary and Bactrian camel milk. European Food Research and Technology, 2022, 248, 1149-1160.	1.6	10
24	Rheological and textural properties of emulsion-filled gel based on enzymatically hydrolyzed rice starch. Food Hydrocolloids, 2022, 126, 107463.	5.6	13
25	Characterization of Angiotensin I-Converting Enzyme (ACE) inhibitory peptides produced in fermented camel milk (Indian breed) by Lactobacillus acidophilus NCDC-15. Journal of Food Science and Technology, 2022, 59, 3567-3577.	1.4	10
26	Characterisation of spray dried microencapsules with amorphous lutein nanoparticles: Enhancement of processability, dissolution rate, and storage stability. Food Chemistry, 2022, 383, 132200.	4.2	12
27	Drying characteristics and quality of Chinese yam by multiphase microwave drying based on fractal theory. Drying Technology, 2022, 40, 3310-3323.	1.7	5
28	Three-dimensional (3D) food printingâ€"an overview. , 2022, , 261-276.		1
29	Camel milk: A review of its nutritional value, heat stability, and potential food products. Food Research International, 2022, 153, 110870.	2.9	36
30	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. Food Hydrocolloids, 2022, 127, 107468.	5.6	21
31	Comprehensive biochemical and proteomic characterization of seasonal Australian camel milk. Food Chemistry, 2022, 381, 132297.	4.2	4
32	Effect of Early Harvest and Variety Difference on Grain Yield and Pasting Properties of Brown Rice. Crops, 2022, 2, 23-39.	0.6	0
33	Altering almond protein function through partial enzymatic hydrolysis for creating gel structures in acidic environment. Current Research in Food Science, 2022, 5, 653-664.	2.7	7
34	Effects of dielectric barrier discharge (DBD) plasma on the drying kinetics, color, phenolic compounds, energy consumption and microstructure of lotus pollen. Drying Technology, 2022, 40, 3100-3114.	1.7	4
35	Physicochemical Properties and Whey Proteomes of Camel Milk Powders Produced by Different Concentration and Dehydration Processes. Foods, 2022, 11, 727.	1.9	8
36	Effects of variety, early harvest, and germination on pasting properties and cooked grain texture of brown rice. Journal of Texture Studies, 2022, 53, 503-516.	1.1	6

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37	Investigation on simultaneous change of deformation, color and aroma of 4D printed starch-based pastes from fruit and vegetable as induced by microwave. Food Research International, 2022, 157, 111214.	2.9	29
38	Role of dietary fiber and flaxseed oil in altering the physicochemical properties and 3D printability of cod protein composite gel. Journal of Food Engineering, 2022, 327, 111053.	2.7	22
39	3D Printing: Technologies, Fundamentals, and Applications in Food Industries. , 2022, , 197-234.		1
40	Continuous flow fabrication of green graphene oxide in aqueous hydrogen peroxide. Nanoscale Advances, 2022, 4, 3121-3130.	2.2	7
41	Probing maltodextrins surface properties by atomic force microscopy: Interplay of glass transition and reconstitution properties. Food Hydrocolloids, 2022, 132, 107853.	5.6	9
42	Recent development of innovative methods for efficient frying technology. Critical Reviews in Food Science and Nutrition, 2021, 61, 3709-3724.	5.4	35
43	Effect of fat globule size on the physicochemical properties of dairy cream powder produced by spray drying. Drying Technology, 2021, 39, 2160-2172.	1.7	2
44	Freshness monitoring technology of fish products in intelligent packaging. Critical Reviews in Food Science and Nutrition, 2021, 61, 1279-1292.	5.4	64
45	Formation and Stability of Carbon Dioxide Nanobubbles for Potential Applications in Food Processing. Food Engineering Reviews, 2021, 13, 3-14.	3.1	26
46	Bioconversion and bioaccessibility of isoflavones from sogurt during in vitro digestion. Food Chemistry, 2021, 343, 128553.	4.2	21
47	A sensitive and high-throughput fluorescent method for determination of oxidase activities in human, bovine, goat and camel milk. Food Chemistry, 2021, 336, 127689.	4.2	13
48	Effect of the native fat globule size on foaming properties and foam structure of milk. Journal of Food Engineering, 2021, 291, 110227.	2.7	19
49	Effect of different types and concentrations of fat on the physico-chemical properties of soy protein isolate gel. Food Hydrocolloids, 2021, 111, 106226.	5.6	43
50	Characteristics of fish gelatin-anionic polysaccharide complexes and their applications in yoghurt: Rheology and tribology. Food Chemistry, 2021, 343, 128413.	4.2	35
51	Improvement of<scp>3D</scp>printing properties of roseâ€sodium alginate heterogeneous gel by adjusting rose material. Journal of Food Process Engineering, 2021, 44, .	1.5	8
52	Effect of multi-mode dual-frequency ultrasound irradiation on the degradation of waxy corn starch in a gelatinized state. Food Hydrocolloids, 2021, 113, 106440.	5.6	53
53	Effect of camel milk protein hydrolysates against hyperglycemia, hyperlipidemia, and associated oxidative stress in streptozotocin (STZ)-induced diabetic rats. Journal of Dairy Science, 2021, 104, 1304-1317.	1.4	29
54	4D deformation based on double-layer structure of the pumpkin/paper. Food Structure, 2021, 27, 100168.	2.3	33

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55	A sensitive, high-throughput fluorescent method for the determination of lactoperoxidase activities in milk and comparison in human, bovine, goat and camel milk. Food Chemistry, 2021, 339, 128090.	4.2	16
56	Validating the textural characteristics of soft fishâ€based paste through International Dysphagia Diet Standardisation Initiative recommended tests. Journal of Texture Studies, 2021, 52, 240-250.	1.1	14
57	Modification of porkâ€skin jelly by enzymatic crossâ€linking: melting resistance and quality improvement. International Journal of Food Science and Technology, 2021, 56, 2357-2364.	1.3	1
58	Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. Food Research International, 2021, 139, 109809.	2.9	29
59	A novel combination of LF-NMR and NIR to intelligent control in pulse-spouted microwave freeze drying of blueberry. LWT - Food Science and Technology, 2021, 137, 110455.	2.5	44
60	Effects of hibiscetin pretreatment on the color and anthocyanin level of microwave vacuum dried edible roses. Drying Technology, 2021, 39, 1231-1239.	1.7	2
61	Increasing the Production Yield of White Oyster Mushrooms With Pulsed Electric Fields. IEEE Transactions on Plasma Science, 2021, 49, 805-812.	0.6	3
62	Assessment of 3D printability of composite dairy matrix by correlating with its rheological properties. Food Research International, 2021, 141, 110111.	2.9	19
63	Fennel essential oil loaded porous starch-based microencapsulation as an efficient delivery system for the quality improvement of ground pork. International Journal of Biological Macromolecules, 2021, 172, 464-474.	3.6	44
64	Investigating phytosterol as a potential functional component in milk through textural, flavour and oral perception study. LWT - Food Science and Technology, 2021, 141, 110873.	2.5	5
65	Investigation on spontaneous 4D changes in color and flavor of healthy 3D printed food materials over time in response to external or internal pH stimulus. Food Research International, 2021, 142, 110215.	2.9	54
66	Influence of Emulsifiers and Dairy Ingredients on Manufacturing, Microstructure, and Physical Properties of Butter. Foods, 2021, 10, 1140.	1.9	4
67	Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from Castanopsis sclerophylla. Starch/Staerke, 2021, 73, 2100005.	1.1	14
68	Influence of fat globule size, emulsifiers, and cream-aging on microstructure and physical properties of butter. International Dairy Journal, 2021, 117, 105003.	1.5	11
69	Development of a continuous membrane nanobubble generation method applicable in liquid food processing. International Journal of Food Science and Technology, 2021, 56, 4268-4277.	1.3	10
70	Printability and textural assessment of modified-texture cooked beef pastes for dysphagia patients. Future Foods, 2021, 3, 100006.	2.4	52
71	Dehydration-triggered shape transformation of 4D printed edible gel structure affected by material property and heating mechanism. Food Hydrocolloids, 2021, 115, 106608.	5.6	46
72	Assessment of 3D printability of heat acid coagulated milk semi-solids â€˜soft cheeseâ€™ by correlating rheological, microstructural, and textural properties. Journal of Food Engineering, 2021, 300, 110506.	2.7	16

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73	Effect of CO₂ nanobubbles incorporation on the viscosity reduction of fruit juice concentrate and vegetable oil. International Journal of Food Science and Technology, 2021, 56, 4278-4286.	1.3	14
74	Improvement strategies of food supply chain through novel food processing technologies during COVID-19 pandemic. Food Control, 2021, 125, 108010.	2.8	67
75	Could 3D food printing help to improve the food supply chain resilience against disruptions such as caused by pandemic crises?. International Journal of Food Science and Technology, 2021, 56, 4338-4355.	1.3	15
76	Ultra high temperature stability of milk protein concentrate: Effect of mineral salts addition. Journal of Food Engineering, 2021, 300, 110503.	2.7	13
77	3D Printing of Steak-like Foods Based on Textured Soybean Protein. Foods, 2021, 10, 2011.	1.9	37
78	Effect of pH and heat treatment on physicochemical and functional properties of spray-dried whey protein concentrate powder. International Dairy Journal, 2021, 119, 105063.	1.5	5
79	Viscoelastic and Deformation Characteristics of Structurally Different Commercial Topical Systems. Pharmaceutics, 2021, 13, 1351.	2.0	24
80	Impact of homogenization on the physicochemical properties of the cod protein gel. LWT - Food Science and Technology, 2021, 149, 111841.	2.5	12
81	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.	2.8	61
82	A novel continuous method for size-based fractionation of natural milk fat globules by modifying the cream separator. International Dairy Journal, 2021, 125, 105209.	1.5	0
83	The effect of camel milk curd masses on rats blood serum biochemical parameters: Preliminary study. PLoS ONE, 2021, 16, e0256661.	1.1	9
84	3D Printing of Shiitake Mushroom Incorporated with Gums as Dysphagia Diet. Foods, 2021, 10, 2189.	1.9	34
85	Combined effects of microporous packaging and nano-chitosan coating on quality and shelf-life of fresh-cut eggplant. Food Bioscience, 2021, 43, 101302.	2.0	22
86	Glass transition and crystallization of solid model system of jujube slice as influenced by sugars and organic acids. Food Chemistry, 2021, 359, 129935.	4.2	3
87	The role of hydrocolloids on the 3D printability of meat products. Food Hydrocolloids, 2021, 119, 106879.	5.6	25
88	Effect of reheating method on the post-processing characterisation of 3D printed meat products for dysphagia patients. LWT - Food Science and Technology, 2021, 150, 111915.	2.5	19
89	3D enabled facile fabrication of substrates with human tongue characteristics for analysing the tribological behaviour of food emulsions. Innovative Food Science and Emerging Technologies, 2021, 73, 102803.	2.7	2
90	Effect of electrolytes and surfactants on generation and longevity of carbon dioxide nanobubbles. Food Chemistry, 2021, 363, 130299.	4.2	16

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91	Changes in surface chemical composition relating to rehydration properties of spray-dried camel milk powder during accelerated storage. Food Chemistry, 2021, 361, 130136.	4.2	10
92	Physicochemical and microstructural properties of fermentation-induced almond emulsion-filled gels with varying concentrations of protein, fat and sugar contents. Current Research in Food Science, 2021, 4, 577-587.	2.7	20
93	Effect of addition of beeswax based oleogel on 3D printing of potato starch-protein system. Food Structure, 2021, 27, 100176.	2.3	42
94	Encapsulation of Fruit Ripening Controlling Compounds. , 2021, , 315-333.		0
95	Solid Encapsulation Method: Ethylene Gas Encapsulation into Amorphous Alpha-Cyclodextrin Powder. , 2021, , 17-27.		1
96	Encapsulation of Gases. , 2021, , 29-51.		1
97	Effects of cold-renneted and pre-heated milk protein concentrates (MPCs) addition on the properties of alginate composite gels. Food Research International, 2021, 150, 110778.	2.9	2
98	Effect of germination level on properties of flour paste and cooked brown rice texture of diverse varieties. Journal of Cereal Science, 2021, 102, 103345.	1.8	12
99	Modulating the fat globules of plant-based cream emulsion: Influence of the source of plant proteins. Innovative Food Science and Emerging Technologies, 2021, 74, 102852.	2.7	10
100	Comparison of Microwave Short Time and Oven Heating Pretreatment on Crystallization of Raisins. Foods, 2021, 10, 39.	1.9	2
101	Influence of drying method and 3D design on the 4D morphing of beef products. Applied Food Research, 2021, 1, 100017.	1.4	8
102	Rheological investigation of a versatile salecan/curdlan gel matrix. International Journal of Biological Macromolecules, 2021, 193, 2202-2209.	3.6	12
103	The safety and efficacy of xanthan gum-based thickeners and their effect in modifying bolus rheology in the therapeutic medical management of dysphagia. Food Hydrocolloids for Health, 2021, 1, 100038.	1.6	12
104	Improving the threeâ€dimensional printability of taro paste by the addition of additives. Journal of Food Process Engineering, 2020, 43, e13090.	1.5	22
105	Nanotechnology â€“ A shelf life extension strategy for fruits and vegetables. Critical Reviews in Food Science and Nutrition, 2020, 60, 1706-1721.	5.4	47
106	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. Food Hydrocolloids, 2020, 100, 105438.	5.6	251
107	Simulated oral processing, in vitro digestibility and sensory perception of low fat Cheddar cheese containing sodium alginate. Journal of Food Engineering, 2020, 270, 109749.	2.7	12
108	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. Food Control, 2020, 107, 106771.	2.8	129

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109	Impact of In-Situ CO2 Nano-Bubbles Generation on Freezing Parameters of Selected Liquid Foods. Food Biophysics, 2020, 15, 97-112.	1.4	17
110	Effects of ultrasonication on the physicochemical properties of milk fat globules of Bubalus bubalis (water buffalo) under processing conditions: A comparison with shear-homogenization. Innovative Food Science and Emerging Technologies, 2020, 59, 102237.	2.7	37
111	Effect of preâ€emulsified soybean oil as a fat replacer on the physical and sensory attributes of reducedâ€fat filling in steamed buns. Journal of Food Process Engineering, 2020, 43, e13306.	1.5	4
112	A comparative study on hygroscopic and physiochemical properties of chicken powders obtained by different drying methods. Drying Technology, 2020, 38, 1929-1942.	1.7	17
113	Effect of Novel Ultrasonic- Microwave Combined Pretreatment on the Quality of 3D Printed Wheat Starch-Papaya System. Food Biophysics, 2020, 15, 249-260.	1.4	27
114	Controlling the Three-Dimensional Printing Mechanical Properties of Nostoc Sphaeroides System. Food Biophysics, 2020, 15, 240-248.	1.4	8
115	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.	7.8	155
116	Effect of multi-frequency power ultrasound (MFPU) treatment on enzyme hydrolysis of casein. Ultrasonics Sonochemistry, 2020, 63, 104930.	3.8	96
117	Current processing and packing technology for space foods: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 3573-3588.	5.4	34
118	Crystallisation and glass transition behaviour of Chilean raisins in relation to their sugar compositions. Food Chemistry, 2020, 311, 125929.	4.2	9
119	A novel combination of enzymatic hydrolysis and fermentation: Effects on the flavor and nutritional quality of fermented Cordyceps militaris beverage. LWT - Food Science and Technology, 2020, 120, 108934.	2.5	28
120	Tribo-rheology and kinetics of soymilk gelation with different types of milk proteins. Food Chemistry, 2020, 311, 125961.	4.2	12
121	Incorporation of probiotics (Bifidobacterium animalis subsp. Lactis) into 3D printed mashed potatoes: Effects of variables on the viability. Food Research International, 2020, 128, 108795.	2.9	85
122	Nanobubbles: Fundamental characteristics and applications in food processing. Trends in Food Science and Technology, 2020, 95, 118-130.	7.8	87
123	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. Food Hydrocolloids, 2020, 102, 105552.	5.6	68
124	Microbial and quality improvement of boiled gansi dish using carbon dots combined with radio frequency treatment. International Journal of Food Microbiology, 2020, 334, 108835.	2.1	19
125	Physical and mechanical properties of alginate based composite gels. Trends in Food Science and Technology, 2020, 106, 150-159.	7.8	76
126	Effect of water content, droplet size, and gelation on fat phase transition and water mobility in water-in-milk fat emulsions. Food Chemistry, 2020, 333, 127538.	4.2	16

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127	Assessment of Anticaking Agent on Caking Behavior of Jujube Amorphous Powder via Glass Transition and State Diagram. Food and Bioprocess Technology, 2020, 13, 1588-1599.	2.6	8
128	4D printing of products based on soy protein isolate via microwave heating for flavor development. Food Research International, 2020, 137, 109605.	2.9	94
129	Effects of cryoprotectants on Nostoc sphaeroides superchilled at low temperature (â^'3.0Â°C) and their action mechanisms. Journal of Food Process Engineering, 2020, 43, e13488.	1.5	1
130	Effect of microwave vacuum drying with different auxiliary materials on hygroscopicity and flowability of chicken powder. Food and Bioproducts Processing, 2020, 124, 266-277.	1.8	4
131	Improving thawed quality of hotâ€pot vegetable balls by a freezeâ€“thaw stability control by adding hydrocolloids. Journal of Food Process Engineering, 2020, 43, e13518.	1.5	1
132	Ultraâ€high temperature (UHT) stability of chocolate flavored high protein beverages. Journal of Food Science, 2020, 85, 3012-3019.	1.5	5
133	Influence of Long-Chain/Medium-Chain Triglycerides and Whey Protein/Tween 80 Ratio on the Stability of Phosphatidylserine Emulsions (O/W). ACS Omega, 2020, 5, 7792-7801.	1.6	21
134	Development of Chinese yam/chicken semi-liquid paste for space foods. LWT - Food Science and Technology, 2020, 125, 109251.	2.5	9
135	Effects of infrared freeze drying on volatile profile, <scp>FTIR</scp> molecular structure profile and nutritional properties of edible rose flower (<scp>Rosa rugosa</scp> flower). Journal of the Science of Food and Agriculture, 2020, 100, 4791-4800.	1.7	25
136	Dynamic crosslinked and injectable biohydrogels as extracellular matrix mimics for the delivery of antibiotics and 3D cell culture. RSC Advances, 2020, 10, 19587-19599.	1.7	13
137	Foaming properties of milk protein dispersions at different protein content and casein to whey protein ratios. International Dairy Journal, 2020, 109, 104758.	1.5	39
138	Relating the tribo-rheological properties of chocolate flavoured milk to temporal aspects of texture. International Dairy Journal, 2020, 110, 104794.	1.5	11
139	Impact of incorporation of CO2 on the melting, texture and sensory attributes of soft-serve ice cream. International Dairy Journal, 2020, 109, 104789.	1.5	21
140	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. Ultrasonics Sonochemistry, 2020, 68, 105230.	3.8	81
141	Use of potato processing by-product: Effects on the 3D printing characteristics of the yam and the texture of air-fried yam snacks. LWT - Food Science and Technology, 2020, 125, 109265.	2.5	54
142	Improving storage quality of refrigerated steamed buns by mung bean starch composite coating enriched with nanoâ€emulsified essential oils. Journal of Food Process Engineering, 2020, 43, e13475.	1.5	15
143	Color stability and anthocyanins retention in microwaveâ€thermally treated rose powder extracts during storage. Journal of Food Processing and Preservation, 2020, 44, e14727.	0.9	2
144	Investigating cooked rice textural properties by instrumental measurements. Food Science and Human Wellness, 2020, 9, 130-135.	2.2	40

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145	Influences of different carbohydrates as wall material on powder characteristics, encapsulation efficiency, stability and degradation kinetics of microencapsulated lutein by spray drying. International Journal of Food Science and Technology, 2020, 55, 2872-2882.	1.3	24
146	Effect of CO 2 Bubbles on Crystallization Behavior of Anhydrous Milk Fat. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 363-375.	0.8	5
147	Acetylation of intact white rice grains to alter the physicochemical properties. Journal of Cereal Science, 2020, 92, 102928.	1.8	4
148	Impact of microbial transglutaminase on 3D printing quality of Scomberomorus niphonius surimi. LWT - Food Science and Technology, 2020, 124, 109123.	2.5	58
149	Improved encapsulation efficiency and storage stability of spray dried microencapsulated lutein with carbohydrates combinations as encapsulating material. LWT - Food Science and Technology, 2020, 124, 109139.	2.5	22
150	Impact of thermal pretreatment on crystallization of Thompson raisins. Food Chemistry, 2020, 317, 126381.	4.2	6
151	A novel method of osmotic-dehydrofreezing with ultrasound enhancement to improve water status and physicochemical properties of kiwifruit. International Journal of Refrigeration, 2020, 113, 49-57.	1.8	33
152	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.	2.6	59
153	Retrogradation properties and in vitro digestibility of wild starch from Castanopsis sclerophylla. Food Hydrocolloids, 2020, 103, 105693.	5.6	11
154	Effect of fat globule size and addition of surfactants on whippability of native and homogenised dairy creams. International Dairy Journal, 2020, 105, 104671.	1.5	16
155	Efficacy of ultrasound treatment in the removal of pesticide residues from fresh vegetables: A review. Trends in Food Science and Technology, 2020, 97, 417-432.	7.8	122
156	Xanthine oxidase-lactoperoxidase system and innate immunity: Biochemical actions and physiological roles. Redox Biology, 2020, 34, 101524.	3.9	41
157	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. Food Hydrocolloids, 2020, 107, 105940.	5.6	157
158	Ultra high temperature (UHT) processability of high protein dispersions prepared from milk protein-soy protein hydrolysate mixtures. LWT - Food Science and Technology, 2020, 126, 109308.	2.5	2
159	Dairy Fat Replacement in Low-Fat Cheese (LFC): A Review of Successful Technological Interventions. , 2020, , 549-581.		6
160	Influence of Milk Fat on Foam Formation, Foam Stability and Functionality of Aerated Dairy Products. , 2020, , 583-606.		5
161	Water loss and partitioning of the oil fraction of mushroom chips using ultrasound-assisted vacuum frying. Food Bioscience, 2020, 38, 100753.	2.0	20
162	Investigation of effect of antioxidant and antimicrobial agents on the quality of frozen crab gonads by Eâ€nose, GCâ€MS, and sensory evaluation. Journal of Food Processing and Preservation, 2020, 44, e14382.	0.9	4

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163	Optimization of the Formulation and Properties of 3D-Printed Complex Egg White Protein Objects. Foods, 2020, 9, 164.	1.9	31
164	Role of Differentiated-Size Milk Fat Globules on the Physical Functionality of Dairy-Fat Structured Products. , 2020, , 327-354.		1
165	Dairy Creams and Related Products. , 2020, , 431-452.		1
166	Tribological Properties of Liquid Milks and Dairy Fat Structured Products. , 2020, , 277-292.		1
167	Butter and Dairy Fat Spreads. , 2020, , 509-532.		9
168	Fat-Reduced Cream Cheeses. , 2020, , 533-547.		1
169	Materials Properties of Printable Edible Inks and Printing Parameters Optimization during 3D Printing: a review. Critical Reviews in Food Science and Nutrition, 2019, 59, 3074-3081.	5.4	128
170	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
171	Foaming properties and foam structure of milk during storage. Food Research International, 2019, 116, 379-386.	2.9	25
172	Physico-chemical and biochemical properties of low fat Cheddar cheese made from micron to nano sized milk fat emulsions. Journal of Food Engineering, 2019, 242, 94-105.	2.7	13
173	Effects of superfine grinding on the properties and qualities of Cordyceps militaris and its spent substrate. Journal of Food Processing and Preservation, 2019, 43, e14169.	0.9	4
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