Joe Mac Regenstein

List of Publications by Year
in descending order

258	11,516	34493 54	48101 92
papers	citations	h-index	g-index

281	281	281	10674
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Physicochemical properties of silver carp (Hypophthalmichthys molitrix) mince sausages as influenced by washing and frozen storage. Aquaculture and Fisheries, 2023, 8, 403-409.	1.2	1
2	Effect of particle size on composition, physicochemical, functional, and structural properties of insoluble dietary fiber concentrate from citrus peel. Food Science and Technology International, 2023, 29, 195-203.	1.1	10
3	The fourth industrial revolution in the food industryâ€"Part I: Industry 4.0 technologies. Critical Reviews in Food Science and Nutrition, 2023, 63, 6547-6563.	5.4	57
4	Optimization of process parameters for foam mat drying of black rice bran anthocyanin and comparison with spray- and freeze-dried powders. Drying Technology, 2022, 40, 581-594.	1.7	18
5	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food â€“ a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2985-3001.	5.4	62
6	Advances in the application of chitosan as a sustainable bioactive material in food preservation. Critical Reviews in Food Science and Nutrition, 2022, 62, 3782-3797.	5.4	34
7	The gut microbiota as a target to control hyperuricemia pathogenesis: Potential mechanisms and therapeutic strategies. Critical Reviews in Food Science and Nutrition, 2022, 62, 3979-3989.	5.4	92
8	Recent advances in the application of microalgae and its derivatives for preservation, quality improvement, and shelf-life extension of seafood. Critical Reviews in Food Science and Nutrition, 2022, 62, 6055-6068.	5.4	17
9	Development and characterization of monoglyceride oleogels prepared with crude and refined walnut oil. LWT - Food Science and Technology, 2022, 154, 112769.	2.5	26
10	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. Food Chemistry, 2022, 374, 131619.	4.2	30
11	Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. International Journal of Biological Macromolecules, 2022, 197, 49-54.	3.6	6
12	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties. International Journal of Biological Macromolecules, 2022, 200, 378-387.	3.6	45
13	Sea cucumber enzymatic hydrolysates relieve osteoporosis through OPG/RANK/RANKL system in ovariectomized rats. Food Bioscience, 2022, 46, 101572.	2.0	10
14	Tyrosinase Inhibitory and Antioxidant Activity of Enzymatic Protein Hydrolysate from Jellyfish (Lobonema smithii). Foods, 2022, 11, 615.	1.9	22
15	Soy protein isolates: A review of their composition, aggregation, and gelation. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1940-1957.	5.9	53
16	The heat stability of caprine and bovine micellar casein dispersions. International Dairy Journal, 2022, 131, 105373.	1.5	7
17	Innovations and applications of 3â€Ð printing in food sector. International Journal of Food Science and Technology, 2022, 57, 3326-3332.	1.3	12
18	Effect of sturgeon gelatine hydrolysates and epigallocatechinâ€3â€gallate mixtures on technological and rheological properties and viability of probiotics for fatâ€free setâ€type yoghurt. International Journal of Dairy Technology, 2022, 75, 380-392.	1.3	6

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19	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp (Cyprinus carpio L.). Food Research International, 2022, 155, 111128.	2.9	37
20	Effects of heating temperatures and pH of skim milk fortified with milk protein concentrate on the texture and microstructure of high-protein yoghurts. International Dairy Journal, 2022, 131, 105395.	1.5	3
21	Modulating physicochemical, antimicrobial and release properties of chitosan/zein bilayer films with curcumin/nisin-loaded pectin nanoparticles. Food Hydrocolloids, 2022, 133, 107955.	5.6	37
22	Contribution based author categorization to calculate author performance index. Accountability in Research, 2021, 28, 492-516.	1.6	6
23	Technological roles of microorganisms in fish fermentation: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 1000-1012.	5.4	48
24	Gel properties and structural characteristics of soy protein isolate treated with different salt ions before spray drying combined with dynamic high-pressure micro-fluidization. Food and Bioproducts Processing, 2021, 125, 68-78.	1.8	14
25	Proximate composition and fatty acid profiles of common pufferfish species in the Mediterranean Sea. International Journal of Food Science and Technology, 2021, 56, 874-884.	1.3	1
26	Different commercial soy protein isolates and the characteristics of Chiba tofu. Food Hydrocolloids, 2021, 110, 106115.	5.6	47
27	Isolation, purification, structure and antioxidant activity of polysaccharide from pinecones of Pinus koraiensis. Carbohydrate Polymers, 2021, 251, 117078.	5.1	116
28	Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. Food Bioscience, 2021, 39, 100807.	2.0	39
29	Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream. Carbohydrate Polymers, 2021, 254, 117415.	5.1	46
30	Autolysis of Pacific white shrimp (Litopenaeus vannamei) processing by-products: Enzymatic activities, lipid and protein oxidation, and antioxidant activity of hydrolysates. Food Bioscience, 2021, 39, 100844.	2.0	21
31	Autolysis of rainbow trout (Oncorhynchus mykiss) by-products: Enzymatic activities, lipid and protein oxidation, and antioxidant activity of protein hydrolysates. LWT - Food Science and Technology, 2021, 140, 110702.	2.5	30
32	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. Reviews in Fisheries Science and Aquaculture, 2021, 29, 753-768.	5.1	26
33	Properties and kinetics of the in vitro release of anthocyanin-rich microcapsules produced through spray and freeze-drying complex coacervated double emulsions. Food Chemistry, 2021, 340, 127950.	4.2	59
34	Antimicrobial activity of a crude peptide extract from lablab bean (Dolichos lablab) for semi-dried rice noodles shelf-life. Quality Assurance and Safety of Crops and Foods, 2021, 13, 25-33.	1.8	12
35	Shelf Life Extension of Chilled Pork by Optimal Ultrasonicated Ceylon Spinach (Basella alba) Extracts: Physicochemical and Microbial Properties. Foods, 2021, 10, 1241.	1.9	16
36	Influence of fish protein hydrolysate-pistachio green hull extract interactions on antioxidant activity and inhibition of Î±-glucosidase, Î±-amylase, and DPP-IV enzymes. LWT - Food Science and Technology, 2021, 142, 111019.	2.5	33

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37	A comprehensive review on natural bioactive films with controlled release characteristics and their applications in foods and pharmaceuticals. Trends in Food Science and Technology, 2021, 112, 690-707.	7.8	46
38	Spoilage microbesâ€™ effect on freshness and IMP degradation in sturgeon fillets during chilled storage. Food Bioscience, 2021, 41, 101008.	2.0	16
39	The fermentationâ€time dependent proteolysis profile and peptidomic analysis of fermented soybean curd. Journal of Food Science, 2021, 86, 3422-3433.	1.5	4
40	Impact of sturgeon gelatin hydrolysates (SGH) on physicochemical and microbiological properties of fat-free set-type yogurt. LWT - Food Science and Technology, 2021, 148, 111665.	2.5	12
41	Bioaccessibility and Intestinal Transport of Deltamethrin in Pacific Oyster (Magallana Gigas) Using Simulated Digestion/NCM460 Cell Models. Frontiers in Nutrition, 2021, 8, 726620.	1.6	2
42	Enzymatic Hydrolysis Optimization for Preparation of Tuna Dark Meat Hydrolysate with Antioxidant and Angiotensin I-Converting Enzyme (ACE) Inhibitory Activities. Journal of Aquatic Food Product Technology, 2021, 30, 1090-1108.	0.6	12
43	The aroma profile and microbiota structure in oil furu, a Chinese fermented soybean curd. Food Research International, 2021, 147, 110473.	2.9	12
44	Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. International Journal of Biological Macromolecules, 2021, 188, 283-289.	3.6	10
45	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. Trends in Food Science and Technology, 2021, 116, 733-748.	7.8	93
46	Effects of pasteurization, microfiltration, and ultraviolet-c treatments on microorganisms and bioactive proteins in bovine skim milk. Food Bioscience, 2021, 43, 101339.	2.0	4
47	Pros and cons of different stunning methods from a Halal perspective: A review. Translational Animal Science, 2021, 5, txab154.	0.4	4
48	Physico-chemical and functional properties of milk protein concentrates obtained using a two-stage decalcification approach. International Dairy Journal, 2021, , 105216.	1.5	0
49	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. Frontiers in Nutrition, 2021, 8, 772033.	1.6	33
50	Anti-fatigue liquid formulations made from fruits. Food Bioscience, 2021, 44, 101439.	2.0	2
51	Quality, functionality, and microbiology of fermented fish: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1228-1242.	5.4	87
52	Recent advances in quality retention of non-frozen fish and fishery products: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1747-1759.	5.4	74
53	Protein degradation of black carp (Mylopharyngodon piceus) muscle during cold storage. Food Chemistry, 2020, 308, 125576.	4.2	49
54	Characterizing aroma profiles of fermented soybean curd with ageing solutions during fermentation. Food Bioscience, 2020, 33, 100508.	2.0	8

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55	Tofu products: A review of their raw materials, processing conditions, and packaging. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3683-3714.	5.9	44
56	Limited hydrolysis of dehulled walnut (Juglans regia L.) proteins using trypsin: Functional properties and structural characteristics. LWT - Food Science and Technology, 2020, 133, 110035.	2.5	23
57	Effect of pacific white shrimp (Litopenaeus vannamei) protein hydrolysates (SPH) and (â˜)-epigallocatechin gallate (EGCG) on sourdough and bread quality. LWT - Food Science and Technology, 2020, 131, 109800.	2.5	18
58	The roles of microRNA in human cervical cancer. Archives of Biochemistry and Biophysics, 2020, 690, 108480.	1.4	24
59	Production of Protein Hydrolysate Containing Antioxidant and Angiotensin -I-Converting Enzyme (ACE) Inhibitory Activities from Tuna (Katsuwonus pelamis) Blood. Processes, 2020, 8, 1518.	1.3	17
60	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. LWT - Food Science and Technology, 2020, 133, 109977.	2.5	27
61	Effects of particle size and aging of milk protein concentrate on the biophysical properties of an intermediate-moisture model food system. Food Bioscience, 2020, 37, 100698.	2.0	11
62	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882.	2.2	31
63	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. Marine Drugs, 2020, 18, 627.	2.2	72
64	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. Food Bioscience, 2020, 36, 100635.	2.0	119
65	Comparative aroma and taste profiles of oil furu (soybean curd) fermented with different mucor strains. Journal of Food Science, 2020, 85, 1642-1650.	1.5	9
66	Characterization and antioxidant properties of Manchurian walnut meal hydrolysates after calcium chelation. LWT - Food Science and Technology, 2020, 130, 109632.	2.5	26
67	Slow-Release and Nontoxic Pickering Emulsion Platform for Antimicrobial Peptide. Journal of Agricultural and Food Chemistry, 2020, 68, 7453-7466.	2.4	13
68	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. Food Bioscience, 2020, 35, 100564.	2.0	76
69	Effect of N-terminal modification on the antimicrobial activity of nisin. Food Control, 2020, 114, 107227.	2.8	11
70	Preparation of soy sauce by walnut meal fermentation: Composition, antioxidant properties, and angiotensinâ€converting enzyme inhibitory activities. Food Science and Nutrition, 2020, 8, 1665-1676.	1.5	15
71	HS-SPME GCâ€“MS characterization of volatiles in processed walnuts and their oxidative stability. Journal of Food Science and Technology, 2020, 57, 2693-2704.	1.4	17
72	The impact of chitosan on seafood quality and human health: A review. Trends in Food Science and Technology, 2020, 97, 404-416.	7.8	73

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73	Strategy of Fusion Covalent Organic Frameworks and Molecularly Imprinted Polymers: A Surprising Effect in Recognition and Loading of Cyanidin-3-O-glucoside. ACS Applied Materials & Interfaces, 2020, 12, 8751-8760.	4.0	51
74	Isolation, structural characterization and bioactivities of polysaccharides and its derivatives from Auricularia-A review. International Journal of Biological Macromolecules, 2020, 150, 102-113.	3.6	73
75	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (Cyprinus carpio L.) inoculated with mixed starter cultures. Food Microbiology, 2020, 90, 103487.	2.1	65
76	Improved effect of autoclave processing on size reduction, chemical structure, nutritional, mechanical and in vitro digestibility properties of fish bone powder. Advanced Powder Technology, 2020, 31, 2513-2520.	2.0	21
77	Effects of Drying Condition on Physico-chemical Properties of Foam-mat Dried Shrimp Powder. Journal of Aquatic Food Product Technology, 2019, 28, 794-805.	0.6	24
78	Recent Advances in Food Thawing Technologies. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 953-970.	5.9	83
79	Protection of foods against oxidative deterioration using edible films and coatings: A review. Food Bioscience, 2019, 32, 100451.	2.0	115
80	Improved mechanical and antibacterial properties of active LDPE films prepared with combination of Ag, ZnO and CuO nanoparticles. Food Packaging and Shelf Life, 2019, 22, 100391.	3.3	64
81	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. Food and Bioprocess Technology, 2019, 12, 1967-1979.	2.6	64
82	Characterization of the microbial composition and quality of lightly salted grass carp (Ctenopharyngodon idellus) fillets with vacuum or modified atmosphere packaging. International Journal of Food Microbiology, 2019, 293, 87-93.	2.1	40
83	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. Journal of Food Processing and Preservation, 2019, 43, e13995.	0.9	28
84	Effect on lipid metabolism of mice continuously fed a crab-containing diet. Food Bioscience, 2019, 30, 100422.	2.0	3
85	Antidiabetic effects of water-soluble Korean pine nut protein on type 2 diabetic mice. Biomedicine and Pharmacotherapy, 2019, 117, 108989.	2.5	14
86	Preparation and properties of potato amylose-based fat replacer using super-heated quenching. Carbohydrate Polymers, 2019, 223, 115020.	5.1	20
87	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meatâ€based fried snacks. Journal of the Science of Food and Agriculture, 2019, 99, 5771-5777.	1.7	28
88	Effects of hydrocolloids on the rheological and microstructural properties of semisolid whey protein-rich systems. Food Bioscience, 2019, 30, 100424.	2.0	12
89	Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. Food Bioscience, 2019, 30, 100419.	2.0	39
90	Hydrolysates from rainbow trout (Oncorhynchus mykiss) processing by-products: Properties when added to fish mince with different freeze-thaw cycles. Food Bioscience, 2019, 30, 100418.	2.0	54

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91	Chitosan-Collagen 3D Matrix Mimics Trabecular Bone and Regulates RANKL-Mediated Paracrine Cues of Differentiated Osteoblast and Mesenchymal Stem Cells for Bone Marrow Macrophage-Derived Osteoclastogenesis. Biomolecules, 2019, 9, 173.	1.8	21
92	Optimization of Antioxidant Peptides Production from the Mantle of Cuttlefish (Sepia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td 392-401.	0.6	13
93	Effect of ohmic heating on physicochemical properties and the key enzymes of water chestnut juice. Journal of Food Processing and Preservation, 2019, 43, e13919.	0.9	11
94	Roasted tree peony (Paeonia ostii) seed oil: Benzoic acid levels and physicochemical characteristics. International Journal of Food Properties, 2019, 22, 499-510.	1.3	7
95	Addition of Salt Ions before Spraying Improves Heat- and Cold-Induced Gel Properties of Soy Protein Isolate (SPI). Applied Sciences (Switzerland), 2019, 9, 1076.	1.3	25
96	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. LWT - Food Science and Technology, 2019, 105, 142-148.	2.5	20
97	Effect of the condition of spray-drying on the properties of the polypeptide-rich powders from enzyme-assisted aqueous extraction processing. Drying Technology, 2019, 37, 2105-2115.	1.7	24
98	Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. Food Chemistry, 2019, 287, 273-279.	4.2	56
99	Effects of skim milk pre-acidification and retentate pH-restoration on spray-drying performance, physico-chemical and functional properties of milk protein concentrates. Food Chemistry, 2019, 272, 539-548.	4.2	31
100	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. Food Hydrocolloids, 2019, 87, 814-829.	5.6	57
101	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. LWT - Food Science and Technology, 2019, 102, 338-346.	2.5	149
102	Antioxidant activity of Sind sardine hydrolysates with pistachio green hull (PGH) extracts. Food Bioscience, 2019, 27, 37-45.	2.0	24
103	Characteristic of lowâ€salt solidâ€state fermentation of Yunnan oil furu with Mucor racemosus: microbiological, biochemical, structural, textural and sensory properties. International Journal of Food Science and Technology, 2019, 54, 1342-1354.	1.3	16
104	Tetrodotoxin levels of three pufferfish species (Lagocephalus sp.) caught in the North-Eastern Mediterranean sea. Chemosphere, 2019, 219, 95-99.	4.2	36
105	Membrane-based fractionation, enzymatic dephosphorylation, and gastrointestinal digestibility of Î²-casein enriched serum protein ingredients. Food Hydrocolloids, 2019, 88, 1-12.	5.6	14
106	Bio-based edible coatings for the preservation of fishery products: A Review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2481-2493.	5.4	54
107	Effect of IgY on Periodontitis and Halitosis Induced by Fusobacterium nucleatum. Journal of Microbiology and Biotechnology, 2019, 29, 311-320.	0.9	11
108	Slaughter practices of different faiths in different countries. Journal of Animal Science and Technology, 2019, 61, 111-121.	0.8	30

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109	Structural and Functional Properties of Slowly Digestible Starch from Chinese Chestnut. International Journal of Food Engineering, 2018, 14, .	0.7	1
110	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. Food Chemistry, 2018, 256, 259-267.	4.2	97
111	Antioxidant and Antimicrobial Activities of (â€)â€Epigallocatechinâ€3â€gallate (EGCG) and its Potential to Preserve the Quality and Safety of Foods. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 732-753.	5.9	110
112	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (Ctenopharyngodon idellus) fillets stored at 4â€Â°C. Food Chemistry, 2018, 262, 1-6.	4.2	57
113	Natural product gelators and a general method for obtaining them from organisms. Nanoscale, 2018, 10, 3639-3643.	2.8	34
114	Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from Jerusalem artichoke. Preparative Biochemistry and Biotechnology, 2018, 48, 194-201.	1.0	8
115	Characterization of taste and aroma compounds in Tianyou, a traditional fermented wheat flour condiment. Food Research International, 2018, 106, 156-163.	2.9	63
116	Cross-talk between primary osteocytes and bone marrow macrophages for osteoclastogenesis upon collagen treatment. Scientific Reports, 2018, 8, 5318.	1.6	17
117	The functional properties and application of gelatin derived from the skin of channel catfish (Ictalurus punctatus). Food Chemistry, 2018, 239, 464-469.	4.2	49
118	Edible films and coatings in seafood preservation: A review. Food Chemistry, 2018, 240, 505-513.	4.2	375
119	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (Ctenopharyngodon) Tj ETQq1 1 0.784314 rgBT /Ove	4.2	166
120	Enhancing the physicochemical stability of Î²-carotene solid lipid nanoparticle (SLNP) using whey protein isolate. Food Research International, 2018, 105, 962-969.	2.9	94
121	The oxidative stress and antioxidant responses of Litopenaeus vannamei to low temperature and air exposure. Fish and Shellfish Immunology, 2018, 72, 564-571.	1.6	126
122	The antitumor effect of folic acid conjugated-Auricularia auricular polysaccharide-cisplatin complex on cervical carcinoma cells in nude mice. International Journal of Biological Macromolecules, 2018, 107, 2180-2189.	3.6	29
123	Egg yolk immunoglobulin interactions with Porphyromonas gingivalis to impact periodontal inflammation and halitosis. AMB Express, 2018, 8, 176.	1.4	4
124	New Food Products for Sensoryâ€Compromised Situations. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1625-1639.	5.9	7
125	Effect of Natural Zeolite (Clinoptilolite) on in vitro Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. Frontiers in Microbiology, 2018, 9, 2585.	1.5	13
126	Egg yolk immunoglobulinsâ€™ impact on experimental periodontitis caused by Porphyromonas gingivalis. Technology and Health Care, 2018, 26, 805-814.	0.5	3

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127	Evaluation of Differentiated Bone Cells Proliferation by Blue Shark Skin Collagen via Biochemical for Bone Tissue Engineering. Marine Drugs, 2018, 16, 350.	2.2	39
128	Structure and radioâ€protective effects of sulfated Auricularia auricula polysaccharides. Journal of Food Biochemistry, 2018, 42, e12666.	1.2	8
129	Effect of Roasting Temperatures on the Properties of Bitter Apricot (<i>Armeniaca) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	0.6	11
130	Multi-stage countercurrent process for extracting protein from Antarctic Krill (Euphausia superba). Journal of Food Science and Technology, 2018, 55, 4450-4457.	1.4	8
131	Transglutaminase induced gels using bitter apricot kernel protein: Chemical, textural and release properties. Food Bioscience, 2018, 26, 15-22.	2.0	36
132	Ultrasound or microwave vacuum thawing of red seabream (Pagrus major) fillets. Ultrasonics Sonochemistry, 2018, 47, 122-132.	3.8	91
133	Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3â€Â±â€1â€Â°C. Food Bioscience, 2018, 24, 127-136.	2.0	20
134	Effect of magnetic nanoparticles plus microwave or far-infrared thawing on protein conformation changes and moisture migration of red seabream (Pagrus Major) fillets. Food Chemistry, 2018, 266, 498-507.	4.2	105
135	Inhibition of microbial spoilage of grass carp (Ctenopharyngodon idellus) fillets with a chitosan-based coating during refrigerated storage. International Journal of Food Microbiology, 2018, 285, 61-68.	2.1	49
136	Lipid fraction and fatty acid profile changes in low-salt fermented fish as affected by processing stage and inoculation of autochthonous starter cultures. LWT - Food Science and Technology, 2018, 97, 289-294.	2.5	11
137	Non-thermal plasma for elimination of pesticide residues in mango. Innovative Food Science and Emerging Technologies, 2018, 48, 164-171.	2.7	69
138	The Importance of ATP-related Compounds for the Freshness and Flavor of Post-mortem Fish and Shellfish Muscle: A Review. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	5.4	83
139	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. International Journal of Food Properties, 2017, 20, 1029-1043.	1.3	39
140	The Impact of Drying Method on the Functional and Antioxidant Properties of Whitecheek Shark(Carcharhinus dussumieri) Protein Hydrolysates. Journal of Food Processing and Preservation, 2017, 41, e12972.	0.9	16
141	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. Food Hydrocolloids, 2017, 67, 157-165.	5.6	52
142	Metal accumulation in Caspian sturgeons with different feeding niches, condition factor, body size and age. Microchemical Journal, 2017, 132, 43-48.	2.3	9
143	The need to quantify authorsâ€™ relative intellectual contributions in a multi-author paper. Journal of Informetrics, 2017, 11, 275-281.	1.4	35
144	Technological properties, inÂvitro starch digestibility and inÂvivo glycaemic index of bread containing crude malva nut gum. International Journal of Food Science and Technology, 2017, 52, 1035-1041.	1.3	14

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145	In vitro and in vivo anti-oxidation and anti-fatigue effect of monkfish liver hydrolysate. Food Bioscience, 2017, 18, 9-14.	2.0	32
146	Isolation, physicochemical properties, and in vitro antioxidant activity of polysaccharides extracted from different parts of Pinus koraiensis. Journal of Wood Chemistry and Technology, 2017, 37, 225-240.	0.9	10
147	Antioxidant capacity of <scp>M</scp>aillard reaction productsâ€™ fractions with different molecular weight distribution from chicken bone hydrolysate â€“ galactose system. International Journal of Food Science and Technology, 2017, 52, 1632-1638.	1.3	11
148	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. Journal of Food Engineering, 2017, 212, 55-64.	2.7	33
149	The Effects of Grass Carp Skin Gelatin and Whey Protein Interactions on Rheological and Textural Properties and Nanostructure. Journal of Aquatic Food Product Technology, 2017, 26, 790-800.	0.6	1
150	Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. Food Bioscience, 2017, 18, 28-33.	2.0	86
151	Gelatin Films Containing Hydrolysates from Whitecheek Shark (Carcharhinus dussumieri) Meat. Journal of Aquatic Food Product Technology, 2017, 26, 420-430.	0.6	4
152	Biochemical and physico-chemical changes of skim milk during acidification with glucono-Î´-lactone and hydrogen chloride. Food Hydrocolloids, 2017, 66, 99-109.	5.6	13
153	Critical limits for the control points for halal poultry slaughter. Poultry Science, 2017, 96, 1970-1981.	1.5	6
154	An overview of gelatin derived from aquatic animals: Properties and modification. Trends in Food Science and Technology, 2017, 68, 102-112.	7.8	127
155	Influence of lightly salting and sugaring on the quality and water distribution of grass carp () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 104-112.	2.7	36
156	Enhancement of the Stability of Insoluble Calcium Particles Using a Phospholipid Coating. Food Biophysics, 2017, 12, 279-288.	1.4	2
157	Yield and Gel Strength of Gelatin Extracted from Smoked Salmon (Salmo salar) Skins. Journal of Aquatic Food Product Technology, 2017, 26, 553-565.	0.6	4
158	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. Ultrasonics Sonochemistry, 2017, 34, 960-967.	3.8	241
159	Chemical Synthesis of Sulfated Yeast (Saccharomyces cerevisiae) Glucans and Their In Vivo Antioxidant Activity. Molecules, 2017, 22, 1266.	1.7	5
160	Gelling Properties of Fish/Pork Mince Mixtures. Journal of Food Science, 2016, 81, C301-7.	1.5	9
161	Effect of egg albumen protein addition on physicochemical properties and nanostructure of gelatin from fish skin. Journal of Food Science and Technology, 2016, 53, 4224-4233.	1.4	14
162	Separation and purification of angiotensin-I-converting enzyme (ACE) inhibitory peptides from walnuts (Juglans regia L.) meal. European Food Research and Technology, 2016, 242, 911-918.	1.6	25

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163	Tetrodotoxin levels in pufferfish (Lagocephalus sceleratus) caught in the Northeastern Mediterranean Sea. Food Chemistry, 2016, 210, 332-337.	4.2	36
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