Lebovka Nikolai

List of Publications by Year
in descending order

251	9,537	30070 54	48315 88
papers	citations	h-index	g-index

259	259	259	5836
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. Food Research International, 2015, 77, 773-798.	6.2	538
2	Percolation behaviour of ultrahigh molecular weight polyethylene/multi-walled carbon nanotubes composites. European Polymer Journal, 2007, 43, 949-958.	5.4	278
3	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. Food and Bioprocess Technology, 2015, 8, 885-894.	4.7	254
4	Selective extraction from microalgae Nannochloropsis sp. using different methods of cell disruption. Bioresource Technology, 2014, 153, 254-259.	9.6	237
5	Estimation of characteristic damage time of food materials in pulsed-electric fields. Journal of Food Engineering, 2002, 54, 337-346.	5.2	230
6	Electrical and thermophysical behaviour of PVC-MWCNT nanocomposites. Composites Science and Technology, 2008, 68, 1981-1988.	7.8	218
7	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. Food Engineering Reviews, 2015, 7, 357-381.	5.9	212
8	Pulsed electric field enhanced drying of potato tissue. Journal of Food Engineering, 2007, 78, 606-613.	5.2	174
9	Enhanced Extraction from Solid Foods and Biosuspensions by Pulsed Electrical Energy. Food Engineering Reviews, 2010, 2, 95-108.	5.9	166
10	Effect of moderate thermal and pulsed electric field treatments on textural properties of carrots, potatoes and apples. Innovative Food Science and Emerging Technologies, 2004, 5, 9-16.	5.6	160
11	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae Nannochloropsis. Algal Research, 2015, 8, 128-134.	4.6	156
12	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. Food Engineering Reviews, 2016, 8, 214-234.	5.9	139
13	Pulsed electric field treatment of citrus fruits: Improvement of juice and polyphenols extraction. Innovative Food Science and Emerging Technologies, 2018, 46, 153-161.	5.6	137
14	Ultrasound-assisted green solvent extraction of high-added value compounds from microalgae Nannochloropsis spp.. Bioresource Technology, 2015, 198, 262-267.	9.6	128
15	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. Food Chemistry, 2016, 192, 842-848.	8.2	125
16	Impact of apple processing modes on extracted juice quality: Pressing assisted by pulsed electric fields. Journal of Food Engineering, 2011, 103, 52-61.	5.2	123
17	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. Food Research International, 2014, 65, 337-343.	6.2	123
18	Pulsed electric field treatment of apple tissue during compression for juice extraction. Journal of Food Engineering, 2001, 50, 129-139.	5.2	122

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19	Optimisation of Pulsed Electric Field Strength for Electroplasmolysis of Vegetable Tissues. Biosystems Engineering, 2003, 86, 339-345.	4.3	121
20	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae Nannochloropsis spp. using the binary mixture of organic solvents and water. Innovative Food Science and Emerging Technologies, 2015, 27, 79-85.	5.6	118
21	Electrically Assisted Extraction of Soluble Matter from Chardonnay Grape Skins for Polyphenol Recovery. Journal of Agricultural and Food Chemistry, 2009, 57, 1491-1497.	5.2	114
22	Pulsed electric field enhanced expression and juice quality of white grapes. Separation and Purification Technology, 2007, 52, 520-526.	7.9	101
23	Pulsed Electric Fields and Temperature Effects on Drying and Rehydration of Red Beetroots. Drying Technology, 2008, 26, 695-704.	3.1	97
24	Stability of the aqueous suspensions of nanotubes in the presence of nonionic surfactant. Journal of Colloid and Interface Science, 2006, 299, 740-746.	9.4	96
25	Pulse Duration and Efficiency of Soft Cellular Tissue Disintegration by Pulsed Electric Fields. Food and Bioprocess Technology, 2008, 1, 307-313.	4.7	95
26	Pulsed electric field assisted vacuum freeze-drying of apple tissue. Innovative Food Science and Emerging Technologies, 2016, 35, 52-57.	5.6	95
27	Pulsed electric field assisted aqueous extraction of colorants from red beet. Journal of Food Engineering, 2011, 106, 127-133.	5.2	93
28	Acceleration of soluble matter extraction from chicory with pulsed electric fields. Journal of Food Engineering, 2010, 96, 374-379.	5.2	92
29	Plasmolysis of sugarbeet: Pulsed electric fields and thermal treatment. Journal of Food Engineering, 2007, 80, 639-644.	5.2	89
30	Enhanced expression of juice from soft vegetable tissues by pulsed electric fields: consolidation stages analysis. Journal of Food Engineering, 2003, 59, 309-317.	5.2	88
31	Temperature enhanced electroporation under the pulsed electric field treatment of food tissue. Journal of Food Engineering, 2005, 69, 177-184.	5.2	86
32	Does Electroporation Occur During the Ohmic Heating of Food?. Journal of Food Science, 2005, 70, E308.	3.1	86
33	Pilot study of countercurrent cold and mild heat extraction of sugar from sugar beets, assisted by pulsed electric fields. Journal of Food Engineering, 2011, 102, 340-347.	5.2	86
34	Effect of a Pulsed Electric Field Treatment on Expression Behavior and Juice Quality of Chardonnay Grape. Food Biophysics, 2009, 4, 191-198.	3.0	85
35	Effect of a Pulsed Electric Field and Osmotic Treatment on Freezing of Potato Tissue. Food Biophysics, 2010, 5, 247-254.	3.0	85
36	Simulation and experimental investigation of food material breakage using pulsed electric field treatment. Journal of Food Engineering, 2000, 44, 213-223.	5.2	83

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37	Impact of a Pulsed Electric Field on Damage of Plant Tissues: Effects of Cell Size and Tissue Electrical Conductivity. Journal of Food Science, 2011, 76, E90-7.	3.1	83
38	Freezing of potato tissue pre-treated by pulsed electric fields. LWT - Food Science and Technology, 2009, 42, 576-580.	5.2	81
39	Comparison of aqueous extraction efficiency and biological activities of polyphenols from pomegranate peels assisted by infrared, ultrasound, pulsed electric fields and high-voltage electrical discharges. Innovative Food Science and Emerging Technologies, 2019, 58, 102212.	5.6	81
40	Pulsed Electric Field Assisted Pressure Extraction and Solvent Extraction from Mushroom (Agaricus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.7	79
41	Selective extraction from carrot slices by pressing and washing enhanced by pulsed electric fields. Separation and Purification Technology, 2007, 58, 267-273.	7.9	78
42	Phase transitions, intermolecular interactions and electrical conductivity behavior in carbon multiwalled nanotubes/nematic liquid crystal composites. Journal of Molecular Structure, 2008, 887, 135-143.	3.6	76
43	Combined treatment of apples by pulsed electric fields and by heating at moderate temperature. Journal of Food Engineering, 2004, 65, 211-217.	5.2	74
44	Aggregation, percolation and phase transitions in nematic liquid crystal EBBA doped with carbon nanotubes. Journal Physics D: Applied Physics, 2009, 42, 165411.	2.8	69
45	Electrically-assisted extraction of bio-products using high pressure disruption of yeast cells (Saccharomyces cerevisiae). Journal of Food Engineering, 2009, 92, 189-195.	5.2	68
46	Ohmically Heated, Enhanced Expression of Juice from Apple and Potato Tissues. Biosystems Engineering, 2006, 93, 199-204.	4.3	67
47	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. Food Research International, 2015, 77, 711-717.	6.2	64
48	Percolation of linear<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" display="inline"><mml:mi>k</mml:mi></mml:math>-mers on a square lattice: From isotropic through partially ordered to completely aligned states. Physical Review E, 2012, 86, 061116.	2.1	63
49	Impact of Electric Pulse Treatment on Selective Extraction of Intracellular Compounds from Saccharomyces cerevisiae Yeasts. Food and Bioprocess Technology, 2013, 6, 576-584.	4.7	63
50	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. Trends in Food Science and Technology, 2016, 52, 98-108.	15.1	63
51	Applications of electricity and specifically pulsed electric fields in food processing: Historical backgrounds. Innovative Food Science and Emerging Technologies, 2016, 37, 302-311.	5.6	63
52	Acoustic impulse response in apple tissues treated by pulsed electric field. Biosystems Engineering, 2010, 105, 266-272.	4.3	61
53	Effects of pulsed electric fields treatment on vacuum drying of potato tissue. LWT - Food Science and Technology, 2018, 95, 289-294.	5.2	60
54	On the origin of the deviation from the first-order kinetics in inactivation of microbial cells by pulsed electric fields. International Journal of Food Microbiology, 2004, 91, 83-89.	4.7	57

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55	Moderate Electric Field Treatment of Sugarbeet Tissues. Biosystems Engineering, 2007, 96, 47-56.	4.3	55
56	Extraction of Intercellular Components by Pulsed Electric Fields. Food Engineering Series, 2006, , 153-193.	0.7	50
57	Separation of polyphenols and proteins from flaxseed hull extracts by coagulation and ultrafiltration. Journal of Membrane Science, 2013, 442, 177-186.	8.2	49
58	Emerging techniques for cell disruption and extraction of valuable bio-molecules of microalgae Nannochloropsis sp.. Bioprocess and Biosystems Engineering, 2019, 42, 173-186.	3.4	49
59	Drying of Potato Tissue Pretreated by Ohmic Heating. Drying Technology, 2006, 24, 601-608.	3.1	48
60	Random sequential adsorption of partially oriented linear<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" display="inline"><mml:mi>k</mml:mi></mml:math>-mers on a square lattice. Physical Review E, 2011, 84, 061603.	2.1	48
61	Quality and filtration characteristics of sugar beet juice obtained by â€œcoldâ€•extraction assisted by pulsed electric field. Journal of Food Engineering, 2011, 106, 144-151.	5.2	47
62	Scaling in percolation behaviour in conductiveâ€“insulating composites with particles of different size. Journal Physics D: Applied Physics, 2006, 39, 2264-2271.	2.8	45
63	S. cerevisiae fermentation activity after moderate pulsed electric field pre-treatments. Bioelectrochemistry, 2015, 103, 92-97.	4.6	45
64	Effect of electric field and osmotic pre-treatments on quality of apples after freezingâ€“thawing. Innovative Food Science and Emerging Technologies, 2015, 29, 23-30.	5.6	45
65	Aggregation of Charged Colloidal Particles. Advances in Polymer Science, 2012, , 57-96.	0.8	44
66	The early stages of Saccharomyces cerevisiae yeast suspensions damage in moderate pulsed electric fields. Colloids and Surfaces B: Biointerfaces, 2006, 47, 189-197.	5.0	43
67	Behavior of yeast cells in aqueous suspension affected by pulsed electric field. Journal of Colloid and Interface Science, 2006, 300, 553-563.	9.4	43
68	Dispersions of multiwalled carbon nanotubes in different nematic mesogens: The study of optical transmittance and electrical conductivity. Physica E: Low-Dimensional Systems and Nanostructures, 2009, 41, 431-435.	2.7	42
69	Laponite assisted dispersion of carbon nanotubes in water. Journal of Colloid and Interface Science, 2012, 365, 127-136.	9.4	42
70	Fluidity of highly concentrated kaolin suspensions: Influence of particle concentration and presence of dispersant. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2008, 325, 64-71.	4.7	41
71	Cell disintegration of apple peels induced by pulsed electric field and efficiency of bio-compound extraction. Food and Bioproducts Processing, 2020, 122, 13-21.	3.6	41
72	Comparison of dead-end ultrafiltration behaviour and filtrate quality of sugar beet juices obtained by conventional and â€œcoldâ€•PEF-assisted diffusion. Journal of Membrane Science, 2011, 377, 273-283.	8.2	40

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73	Effects of pulsed electric fields assisted osmotic dehydration on freezing-thawing and texture of apple tissue. Journal of Food Engineering, 2016, 183, 32-38.	5.2	40
74	Liquid crystal suspensions of carbon nanotubes assisted by organically modified Laponite nanoplatelets. Carbon, 2014, 68, 389-398.	10.3	38
75	Effect of ultrasonication, high pressure homogenization and their combination on efficiency of extraction of bio-molecules from microalgae Parachlorella kessleri. Algal Research, 2019, 40, 101524.	4.6	38
76	Solidâ€“liquid expression from denaturated plant tissue: Filtrationâ€“consolidation behaviour. Journal of Food Engineering, 2010, 96, 29-36.	5.2	36
77	Growth of Polyelectrolyte Complex Nanoparticles: Computer Simulations and Experiments. Journal of Physical Chemistry C, 2008, 112, 8863-8869.	3.1	35
78	Stimulation of Saccharomyces cerevisiae Cultures by Pulsed Electric Fields. Food and Bioprocess Technology, 2014, 7, 3328-3335.	4.7	35
79	Pulsed Electric Fields Pretreatments for the Cooking of Foods. Food Engineering Reviews, 2017, 9, 71-81.	5.9	35
80	Ultrasound assisted purification of polyphenols of apple skins by adsorption/desorption procedure. Ultrasonics Sonochemistry, 2019, 55, 18-24.	8.2	35
81	Percolation of aligned dimers on a square lattice. European Physical Journal B, 2010, 74, 205-209.	1.5	34
82	Better lime purification of sugar beet juice obtained by low temperature aqueous extraction assisted by pulsed electric field. LWT - Food Science and Technology, 2012, 46, 371-374.	5.2	34
83	Effects of preliminary treatment by pulsed electric fields and convective air-drying on characteristics of fried potato. Innovative Food Science and Emerging Technologies, 2018, 47, 454-460.	5.6	34
84	Effect of electrooptical memory in suspensions of carbon nanotubes in liquid crystals. Colloid Journal, 2009, 71, 603-611.	1.3	33
85	Sizing of PDADMAC/PSS Complex Aggregates by Polyelectrolyte and Salt Concentration and PSS Molecular Weight. Journal of Physical Chemistry B, 2012, 116, 14961-14967.	2.6	33
86	Impact of defects on percolation in random sequential adsorption of linear<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mi>k</mml:mi></mml:math>-mers on square lattices. Physical Review E, 2015, 91, 012109.	2.1	33
87	Analysis of juice colour and dry matter content during pulsed electric field enhanced expression of soft plant tissues. Journal of Food Engineering, 2007, 79, 662-670.	5.2	31
88	Microstructure and incubation processes in composite liquid crystalline material (5CB) filled with multi walled carbon nanotubes. Materialwissenschaft Und Werkstofftechnik, 2011, 42, 5-14.	0.9	31
89	Characterization of the electric double layers of multi-walled carbon nanotubes, laponite and nanotube + laponite hybrids in aqueous suspensions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 462, 211-216.	4.7	31
90	Impacts of preliminary vacuum drying and pulsed electric field treatment on characteristics of fried potatoes. Journal of Food Engineering, 2020, 276, 109898.	5.2	30

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91	COMPRESSING BEHAVIOR AND TEXTURE EVALUATION FOR POTATOES PRETREATED BY PULSED ELECTRIC FIELD. Journal of Texture Studies, 2009, 40, 208-224.	2.5	29
92	â€œColdâ€•electroporation in potato tissue induced by pulsed electric field. Journal of Food Engineering, 2013, 115, 232-236.	5.2	29
93	Optical properties of heterogeneous nanosystems based on montmorillonite clay mineral and 5CB nematic liquid crystal. Journal of Molecular Structure, 2005, 744-747, 563-571.	3.6	28
94	Electro-dewatering of drilling sludge with liming and electrode heating. Separation and Purification Technology, 2013, 104, 89-99.	7.9	28
95	Combined effect of cetyltrimethylammonium bromide and laponite platelets on colloidal stability of carbon nanotubes in aqueous suspensions. Journal of Molecular Liquids, 2017, 235, 104-110.	4.9	28
96	Electro-optical memory of a nematic liquid crystal doped by multi-walled carbon nanotubes. Condensed Matter Physics, 2012, 15, 33401.	0.7	28
97	Structural transitions in aqueous suspensions of natural graphite. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2004, 242, 181-187.	4.7	27
98	Cluster self-organization of nanotubes in a nematic phase: The percolation behavior and appearance of optical singularities. JETP Letters, 2010, 91, 241-244.	1.4	27
99	Dispersions of multi-walled carbon nanotubes in liquid crystals: A physical picture of aggregation. Journal of Molecular Liquids, 2011, 164, 143-147.	4.9	27
100	Percolation behaviour of polypropylene glycol filled with multiwalled carbon nanotubes and Laponite. Composites Science and Technology, 2012, 72, 1191-1195.	7.8	27
101	Low-temperature phase transformations in 4-cyano-4â€²-pentyl-biphenyl (5CB) filled by multiwalled carbon nanotubes. Physica E: Low-Dimensional Systems and Nanostructures, 2013, 52, 65-69.	2.7	27
102	Pulsed Electric Fields Pretreatments for the Cooking of Foods. Food Engineering Reviews, 2017, 9, 226-236.	5.9	27
103	Effects of montmorillonite modification on optical properties of heterogeneous nematic liquid crystal â€“ clay mineral nanocomposites. Liquid Crystals, 2005, 32, 1005-1012.	2.2	26
104	Anomalous selective reflection in cholesteryl oleyl carbonate â€“ nematic 5CB mixtures and effects of their doping by single-walled carbon nanotubes. Liquid Crystals, 2013, 40, 968-975.	2.2	26
105	â€œIceâ€•juice from apples obtained by pressing at subzero temperatures of apples pretreated by pulsed electric fields. Innovative Food Science and Emerging Technologies, 2016, 33, 187-194.	5.6	25
106	Carbon Nanotubes in Liquid Crystals: Fundamental Properties and Applications. Springer Proceedings in Physics, 2015, , 243-297.	0.2	23
107	Effects of ultrasound treatment and concentration of ethanol on selectivity of phenolic extraction from apple pomace. International Journal of Food Science and Technology, 2018, 53, 2104-2109.	2.7	23
108	Selectivity of ultrasound-assisted aqueous extraction of valuable compounds from flesh and peel of apple tissues. LWT - Food Science and Technology, 2018, 93, 511-516.	5.2	22

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109	Two-step procedure for selective recovery of bio-molecules from microalga Nannochloropsis oculata assisted by high voltage electrical discharges. Bioresource Technology, 2020, 302, 122893.	9.6	22
110	Processing of Foods and Biomass Feedstocks by Pulsed Electric Energy. , 2020, , .		22
111	Influence of temperature and surfactant on Escherichia coli inactivation in aqueous suspensions treated by moderate pulsed electric fields. International Journal of Food Microbiology, 2007, 120, 259-265.	4.7	21
112	Dispersions of Carbon Nanotubes in Cholesteric Liquid Crystals. Molecular Crystals and Liquid Crystals, 2009, 510, 43/[1177]-50/[1184].	0.9	20
113	Pulse Electric Field-Assisted Extraction. Contemporary Food Engineering, 2011, , 25-84.	0.2	20
114	Hybrid multiwalled carbon nanotube â˜' Laponite sorbent for removal of methylene blue from aqueous solutions. Journal of Colloid and Interface Science, 2014, 431, 241-249.	9.4	20
115	Unfreezable Water in Apple Treated by Pulsed Electric Fields: Impact of Osmotic Impregnation in Glycerol Solutions. Food and Bioprocess Technology, 2016, 9, 243-251.	4.7	20
116	Convective air, microwave, and combined drying of potato pre-treated by pulsed electric fields. Drying Technology, 2019, 37, 1704-1713.	3.1	20
117	Liquid Crystal Dispersions of Carbon Nanotubes: Dielectric, Electro-Optical and Structural Peculiarities. , 0, , .		20
118	Pulsed-Electric-Fields-Induced Effects in Plant Tissues: Fundamental Aspects and Perspectives of Applications. Food Engineering Series, 2009, , 39-81.	0.7	19
119	Sedimentation stability and aging of aqueous dispersions of Laponite in the presence of cetyltrimethylammonium bromide. Physical Review E, 2013, 88, 052301.	2.1	19
120	Treatment of potato tissue by pulsed electric fields with time-variable strength: Theoretical and experimental analysis. Journal of Food Engineering, 2014, 137, 23-31.	5.2	18
121	Mechanism of Methylene Blue adsorption on hybrid laponite-multi-walled carbon nanotube particles. Journal of Environmental Sciences, 2016, 42, 134-141.	6.1	18
122	Public transportation in Great Britain viewed as a complex network. Transportmetrica A: Transport Science, 2019, 15, 722-748.	2.0	18
123	Computer simulation of electrical conductivity of colloidal dispersions during aggregation. Physical Review E, 2006, 73, 031402.	2.1	17
124	Optical transmission of nematic liquid crystal 5CB doped by single-walled and multi-walled carbon nanotubes. European Physical Journal E, 2014, 37, 24.	1.6	17
125	Diffusion-driven self-assembly of rodlike particles: Monte Carlo simulation on a square lattice. Physical Review E, 2017, 95, 052130.	2.1	17
126	Pulsed electric energy and ultrasonication assisted green solvent extraction of bio-molecules from different microalgal species. Innovative Food Science and Emerging Technologies, 2020, 62, 102358.	5.6	17

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127	Optical Transmission and Conductivity of Nematic Liquid Crystals Containing Dispersed Multiwall Nanotubes. Molecular Crystals and Liquid Crystals, 2007, 478, 127/[883]-133/[889].	0.9	16
128	Phase behaviour, microstructure, and percolation of poly(ethylene glycol) filled by multiwalled carbon nanotubes and organophilic montmorillonite. Journal of Composite Materials, 2011, 45, 2555-2566.	2.4	16
129	Evaluation of low-pressure compressibility and permeability of bentonite sediment from centrifugal consolidation data. Separation and Purification Technology, 2012, 92, 168-173.	7.9	16
130	Phase transitions in smectogenic liquid crystal 4-butoxybenzylidene-4â€²-butylaniline (BBBA) doped by multiwalled carbon nanotubes. Phase Transitions, 2013, 86, 463-476.	1.3	16
131	Specific heat of apple at different moisture contents and temperatures. Journal of Food Engineering, 2014, 123, 32-35.	5.2	16
132	Two-step electrical percolation in nematic liquid crystals filled with multiwalled carbon nanotubes. Physical Review E, 2015, 92, 012502.	2.1	16
133	Monte Carlo simulation of evaporation-driven self-assembly in suspensions of colloidal rods. Physical Review E, 2016, 94, 062803.	2.1	16
134	Jamming and percolation in generalized models of random sequential adsorption of lineark-mers on a square lattice. Physical Review E, 2015, 92, 062116.	2.1	15
135	Stability of multi-walled carbon nanotube+laponite hybrid particles in aqueous suspensions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 481, 199-206.	4.7	15
136	Anisotropy in electrical conductivity of films of aligned intersecting conducting rods. Physical Review E, 2018, 98, 012104.	2.1	15
137	Eden growth model for aggregation of charged particles. European Physical Journal B, 1999, 11, 469-480.	1.5	14
138	Percolation in models of thin film depositions. Physical Review E, 2002, 66, 066134.	2.1	14
139	Effect of surface roughness on the bulk properties of simulated porous media. Physica A: Statistical Mechanics and Its Applications, 2005, 348, 236-244.	2.6	14
140	Effect of high voltage electrical discharges on filtration properties of Saccharomyces cerevisiae yeast suspensions. Journal of Membrane Science, 2010, 346, 288-295.	8.2	14
141	Electrical conductivity of a monolayer produced by random sequential adsorption of linear<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mi>k</mml:mi></mml:math>-mers onto a square lattice. Physical Review E, 2016, 94, 042112.	2.1	14
142	Anisotropy in electrical conductivity of two-dimensional films containing aligned nonintersecting rodlike particles: Continuous and lattice models. Physical Review E, 2018, 98, 012105.	2.1	14
143	Multistage centrifugation method for determination of filtration and consolidation properties of mineral and biological suspensions using the analytical photocentrifuge. Chemical Engineering Science, 2014, 107, 277-289.	3.8	13
144	Drying of sessile droplets of laponite-based aqueous nanofluids. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 462, 52-63.	4.7	13

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145	Structure of Polyglycols Doped by Nanoparticles with Anisotropic Shape. Springer Proceedings in Physics, 2015, , 165-198.	0.2	13
146	Structural evolution and dielectric properties of suspensions of carbon nanotubes in nematic liquid crystals. Physical Chemistry Chemical Physics, 2017, 19, 16456-16463.	2.8	13
147	Selective ultrasoundâ€assisted aqueous extraction of polyphenols from pomegranate peels and seeds. Journal of Food Processing and Preservation, 2020, 44, e14545.	2.0	13
148	Characteristics of interfacial water affected by proteins adsorbed on activated carbon. Journal of Colloid and Interface Science, 2004, 278, 333-341.	9.4	12
149	Electrostimulated thermal permeabilisation of potato tissues. Biosystems Engineering, 2008, 99, 76-80.	4.3	12
150	Regulation of dispersion of carbon nanotubes in binary water+1-Cyclohexyl-2-pyrrolidone mixtures. Physica E: Low-Dimensional Systems and Nanostructures, 2014, 59, 150-157.	2.7	12
151	Application of differential scanning calorimetry to estimate quality and nutritional properties of food products. Critical Reviews in Food Science and Nutrition, 2018, 58, 1-24.	10.3	12
152	Influence of defects on the effective electrical conductivity of a monolayer produced by random sequential adsorption of linear <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" id="mml47" display="inline" overflow="scroll" altimg="si5.gif"><mml:mi>k</mml:mi></mml:math>-mers onto a square lattice. Physica A: Statistical Mechanics and its Applications, 2017, 477, 195-203.	2.6	12
153	Impact of surfactant and clay platelets on electrokinetic potential and size distribution in carbon nanotubes aqueous suspensions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 544, 205-212.	4.7	12
154	Pulsed electric field in green processing and preservation of food products. , 2019, , 403-430.		12
155	Correlations between disintegration degree of fruit skin cells induced by ultrasound and efficiency of bio-compounds extraction. Ultrasonics Sonochemistry, 2019, 52, 280-285.	8.2	12
156	Multistage aqueous and non-aqueous extraction of bio-molecules from microalga Phaeodactylum tricornutum. Innovative Food Science and Emerging Technologies, 2020, 62, 102367.	5.6	12
157	Microstructure and electrical conductivity of hybrid liquid crystalline composites including 5CB, carbon nanotubes and clay platelets. Liquid Crystals, 2012, 39, 531-538.	2.2	11
158	Vertical drying of a suspension of sticks: Monte Carlo simulation for continuous two-dimensional problem. Physical Review E, 2018, 97, 022136.	2.1	11
159	Simulation of the electrical conductivity of two-dimensional films with aligned rod-like conductive fillers: Effect of the filler length dispersity. Journal of Applied Physics, 2018, 124, .	2.5	11
160	Comparison of aqueous extraction assisted by pulsed electric energy and ultrasonication: Efficiencies for different microalgal species. Algal Research, 2020, 47, 101857.	4.6	11
161	Jamming and percolation of parallel squares in single-cluster growth model. Condensed Matter Physics, 2014, 17, 33006.	0.7	11
162	Effects of sort and concentration of salts on the electrosurface properties of aqueous suspensions containing hydrophobic and hydrophilic particles: Validity of the Hofmeister series. Journal of Molecular Liquids, 2019, 276, 875-884.	4.9	10

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163	Effects of pulsed electric fields and preliminary vacuum drying on freezing assisted processes in potato tissue. Food and Bioproducts Processing, 2021, 125, 126-133.	3.6	10
164	Interface interactions in benzophenone doped by multiwalled carbon nanotubes. Physica E: Low-Dimensional Systems and Nanostructures, 2009, 41, 1554-1560.	2.7	9
165	LC nanocomposites: induced optical singularities, managed nano/micro structure, and electrical conductivity. , 2013, , .		9
166	Effects of hydrodynamic retardation and interparticle interactions on the self-assembly in a drying droplet containing suspended solid particles. Physical Review E, 2014, 89, 052307.	2.1	9
167	Environmental Applications, Food and Biomass Processing by Pulsed Electric Fields. , 2017, , 389-476.		9
168	Compressionâ€“permeability characteristics of mineral sediments evaluated with analytical photocentrifuge. Chemical Engineering Science, 2011, 66, 1296-1305.	3.8	8
169	Effect of apparent density of sliced food particles on the efficiency of pulsed electric field treatment. Innovative Food Science and Emerging Technologies, 2013, 18, 115-119.	5.6	8
170	Relaxation in two-dimensional suspensions of rods as driven by Brownian diffusion. Physical Review E, 2019, 100, 042139.	2.1	8
171	Organization of Nano-disks of LaponiteÂ® in Soft Colloidal Systems. Springer Proceedings in Physics, 2019, , 137-164.	0.2	8
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