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1. **A review of life cycle assessment (LCA) on some food products** • Review article

*Journal of Food Engineering, Volume 90, Issue 1, Pages 1-10*  
 Roy, P.; Nei, D.; Orikasa, T.; Xu, Q.; Okadome, H.; Nakamura, N.; Shiina, T.

[Cited by Scopus \(1\)](#)

2. **Extraction of phenolic compounds from elder berry and different grape marc varieties using organic solvents and/or supercritical carbon dioxide**

*Journal of Food Engineering, Volume 90, Issue 2, Pages 246-254*  
 Vatai, T.; Skerget, M.; Knez, Z.

[Cited by Scopus \(1\)](#)

3. **Effects of drying conditions on some physical properties of soy protein films**

*Journal of Food Engineering, Volume 90, Issue 3, Pages 341-349*  
 Denavi, G.; Tapia-Blacido, D.R.; Anon, M.C.; Sobral, P.J.A.; Mauri, A.N.; Menegalli, F.C.

[Cited by Scopus \(1\)](#)

4. **A new process for extraction of essential oil from Citrus peels: Microwave hydrodiffusion and gravity** • Short communication

*Journal of Food Engineering, Volume 90, Issue 3, Pages 409-413*  
 Bousbia, N.; Vian, M.A.; Ferhat, M.A.; Meklati, B.Y.; Chemat, F.

[Cited by Scopus \(1\)](#)

5. **Effect of inulin on growth and acidification performance of different probiotic bacteria in co-cultures and mixed culture with *Streptococcus thermophilus***

*Journal of Food Engineering, Volume 91, Issue 1, Pages 133-139*  
 Oliveira, R.P.D.S.; Perego, P.; Converti, A.; De Oliveira, M.N.

6. **Composite and bi-layer films based on gelatin and chitosan**

*Journal of Food Engineering, Volume 90, Issue 4, Pages 531-539*  
 Rivero, S.; Garcia, M.A.; Pinotti, A.

7. **Influence of osmotic dehydration on texture, respiration and microbial stability of apple slices (Var. Granny Smith)**

*Journal of Food Engineering, Volume 91, Issue 1, Pages 1-9*  
 Castello, M.L.; Igual, M.; Fito, P.J.; Chiralt, A.

[Cited by Scopus \(1\)](#)

8. **Extraction of anthocyanins from grape skins assisted by high hydrostatic pressure** • Review article

*Journal of Food Engineering, Volume 90, Issue 4, Pages 415-421*  
 Corrales, M.; Garcia, A.F.; Butz, P.; Tauscher, B.

[Cited by Scopus \(2\)](#)

9. **Development of cellulose acetate based antimicrobial food packaging materials for controlled release of lysozyme**

*Journal of Food Engineering, Volume 90, Issue 4, Pages 453-462*  
 Gemili, S.; Yemencioğlu, A.; Altinkaya, S.A.

[Cited by Scopus \(1\)](#)

10. **Analysis of heat transfer during ohmic processing of a solid food**

*Journal of Food Engineering, Volume 91, Issue 1, Pages 56-63*  
 Marra, F.; Zell, M.; Lyng, J.G.; Morgan, D.J.; Cronin, D.A.

[Cited by Scopus \(1\)](#)

11. **A quick method for thermal diffusivity estimation: Application to several foods**

*Journal of Food Engineering, Volume 91, Issue 1, Pages 34-41*  
 Betta, G.; Rinaldi, M.; Barbanti, D.; Massini, R.

12. **Semi-continuous ethanol production in bioreactor from whey with co-immobilized enzyme and yeast cells followed by pervaporative recovery of product - Kinetic model predictions considering glucose repression**

*Journal of Food Engineering, Volume 91, Issue 2, Pages 240-249*  
 Staniszewski, M.; Kujawski, W.; Lewandowska, M.

13. **Thermal and mechanical behavior of laminated protein films**

*Journal of Food Engineering, Volume 90, Issue 4, Pages 517-524*  
 Ghanbarzadeh, B.; Oromiehi, A.R.

14. **Influence of temperature on the drying kinetics, physicochemical properties, and antioxidant capacity of Aloe Vera (*Aloe Barbardensis* Miller) gel**

*Journal of Food Engineering, Volume 91, Issue 2, Pages 297-304*  
 Miranda, M.; Maureira, H.; Rodriguez, K.; Vega-Galvez, A.

[Cited by Scopus \(2\)](#)

15. **Production of a red-purple food colorant from *Opuntia stricta* fruits by spray drying and its application in food model systems**

*Journal of Food Engineering, Volume 90, Issue 4, Pages 471-479*  
 Obon, J.M.; Castellar, M.R.; Alacid, M.; Fernandez-Lopez, J.A.

16. **Development of an improved heating system for industrial tunnel baking ovens**

*Journal of Food Engineering, Volume 91, Issue 1, Pages 64-71*  
 Williamson, M.E.; Wilson, D.I.

17. **Modelling the industrial production of vinegar in aerated-stirred fermentors in terms of process variables**

*Journal of Food Engineering, Volume 91, Issue 2, Pages 183-196*  
 Gonzalez-Saiz, J.M.; Garrido-Vidal, D.; Pizarro, C.

[Cited by Scopus \(1\)](#)

18. **Dimensionless Correlations for Convective Heat Transfer to Liquid and Particles in Cans Subjected to End-over-end Rotation**  
*Journal of Food Engineering, Volume 34, Issue 4, Pages 453-472*  
Sablani, S.S.; Ramaswamy, H.S.; Mujumdar, A.S.  
[Cited by Scopus \(6\)](#)
19. **Effect of osmosis and ultrasound on pineapple cell tissue structure during dehydration**  
*Journal of Food Engineering, Volume 90, Issue 2, Pages 186-190*  
Fernandes, F.A.N.; Gallao, M.I.; Rodrigues, S.
20. **Development of a new mathematical model for inactivation of Escherichia coli O157:H7 and Staphylococcus aureus by high hydrostatic pressure in carrot juice and peptone water**  
*Journal of Food Engineering, Volume 90, Issue 3, Pages 388-394*  
Pilavtepe-Celik, M.; Buzrul, S.; Alpas, H.; Bozoglu, F.  
[Cited by Scopus \(1\)](#)
21. **Optimization of ozone treatment of fresh-cut green leaf lettuce**  
*Journal of Food Engineering, Volume 90, Issue 4, Pages 487-494*  
Olmez, H.; Akbas, M.Y.
22. **Fouling behavior of aqueous solutions of polyphenolic compounds during ultrafiltration**  
*Journal of Food Engineering, Volume 91, Issue 2, Pages 333-340*  
Susanto, H.; Feng, Y.; Ulbricht, M.  
[Cited by Scopus \(1\)](#)
23. **Kinetics of mass transfer in microwave precooked and deep-fat fried chicken nuggets**  
*Journal of Food Engineering, Volume 91, Issue 1, Pages 146-153*  
Adedeji, A.A.; Ngadi, M.O.; Raghavan, G.S.V.  
[Cited by Scopus \(1\)](#)
24. **Effect of refrigerated storage on water mobility and microwave expansion of imitation cheese containing resistant starch**  
*Journal of Food Engineering, Volume 89, Issue 3, Pages 258-266*  
Arimi, J.M.; Duggan, E.; O'Sullivan, M.; Lyng, J.G.; O'Riordan, E.D.  
[Cited by Scopus \(1\)](#)
25. **Effect of superfine grinding on properties of ginger powder**  
*Journal of Food Engineering, Volume 91, Issue 2, Pages 217-222*  
Zhao, X.; Yang, Z.; Gai, G.; Yang, Y.  
[Cited by Scopus \(1\)](#)

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