

NC1023 List of Publications 2016-2017

1. Acevedo NC, Franchetty D. 2016. Analysis of co-crystallized free phytosterols with triacylglycerols as a functional food ingredient. *Food Research International* 85:104-112.
2. Acevedo NC, MacMillan B.B., Newling B., Marangoni A.G. 2017. The effect of shear on the diffusive movement of oil in fats. *RCS Advances*, 7:1634-1642.
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4. Adeyanju JA, Olajide JO, Adedeji AA. 2016. Optimisation of deep-fat frying of plantain chips (Ipekere) using response surface methodology. *J Fd Proc Tech* 7(5), 584 – 589.
5. Agcam E, Akyıldız E, and V.M. Balasubramaniam. 2017. Optimization of anthocyanins extraction from black carrot pomace with thermosonication. *Food Chemistry*. 237: 461-470.
6. Agudelo-Laverde LM, Acevedo NC, Schebor C, Buera MP. 2016. Opacity studies in dehydrated fruits in relations to proton mobility and supramolecular aspects. *Food Bioprocess Technology* 9(10): 1674-1680.
7. Alkahtani, M. H., Gomes, C. L., Hemmer, P. R., 2017. Engineering water-tolerant core/shell upconversion nanoparticles for optical temperature sensing. *Optics Letters*. 42 (13): 2451-2454.
8. Amador J, Hartel RW, Rankin SR. 2017. The Effects of Fat Structures and Serum Phase Viscosity on Physical and Sensory Properties of Ice Cream. *J. Food Sci.* 82:1851-1860.
9. Amponsah, A. and Nayak, B. 2017. Evaluation of the efficiency of three extraction conditions for the immunochemical detection of allergenic soy proteins in different food matrices. *Journal of the Science of Food and Agriculture*. DOI 10.1002/jsfa.8729.
10. Anvari M, Joyner (Melito) HS. 2017. Effect of formulation on structure-function relationships of concentrated emulsions: Rheological, tribological, and microstructural characterization. *Food Hydrocolloids*. 72:11-26. doi: 10.1016/j.foodhyd.2017.04.034.
11. Anvari M, Tabarsa M, Cao RCC, You S, Joyner (Melito) H, Behnam S, Rezaei M. 2016. Compositional characterization and rheological properties of an anionic gum from *Alyssum homolocarpum* seeds. *Food Hydrocolloids*. 52: 766-773. doi:10.1016/j.foodhyd.2015.07.030.
12. Au C, Wang T, Acevedo NC. 2016. Development of a low resolution 1H-NMR spectroscopic technique for the study of hen egg yolk gelation. *Food Chemistry* 204:159-166.
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15. Banach, J.C., Clark, S. and Lamsal, B.P. 2017. Particle Size of Milk Protein Concentrate Powder Affects the Texture of High-Protein Nutrition Bars During Storage. *Journal of Food Science*, 82: 913-921.
16. Banach, J.C., Clark, S., and Lamsal B.P. 2016. Instrumental and Sensory Texture Attributes of High-protein Nutrition Bars Formulated with Extruded Milk Protein Concentrate, *Journal of Food Science*, 81(5):S1254-S1262.
17. Banach, J.C., Clark, S., and Lamsal B.P. 2016. Microstructural Changes in Model High-protein Nutrition Bars Formulated with Modified Milk Protein Concentrates, *Journal of Food Science*, 81(2): C332- C340.
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19. Bastarrachea L; Walsh M; Wrenn S; Tikekar R. 2017. Enhanced antimicrobial effect of ultrasound by the food colorant Erythrosin B. *Food Res Intl*. In Press.
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22. Booren, B.L., M.E. Castell-Perez, and R.K. Miller. 2017. Effect of meat enhancement solutions with hydroxypropyl methylcellulose and konjac flour on texture and quality attributes of Pale, soft, and exudative pork. 2017. *J Texture Stud*. 00: 1-12.
23. Bornhorst, G.M. 2017. Gastric mixing during food digestion: Mechanisms and Applications. *Annual Review of Food Science and Technology*. 8(1): 523-542.
24. Cadesky L., Ribeiro M.W., Kriner K., Karwe M.V., and Moraru C.I. 2017. Structural changes induced by high pressure processing in micellar casein and milk protein concentrates. *Journal of Dairy Science* 100(9):7055-7070.
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30. Cohen J.L., Barile D., Liu Y., De Moura Bell J.M.L.N.M 2017. Role of pH in the recovery of bovine milk oligosaccharides from colostrum whey permeate by nanofiltration. *International Dairy Journal.* 66:68-75.
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32. Cossu A; Ercan D; Wang Q; Peer W; Nitin N; Tikekar R. 2016. Antimicrobial effect of synergistic interaction between UV-A light and Gallic Acid against *Escherichia coli* O157:H7 in fresh produce wash water and biofilm. *Innov Food Sci Emerg.* 37 (part A), 44-52.
33. Dahiya P, Caggioni M, Atherton TJ, deBenedictus A, Prescott SW, Hartel RW, Spicer PT. 2017. Arrested coalescence of viscoelastic droplets: Triplet shape and re-structuring. *Soft Matter.* 13: 2686-2697 (2017).
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39. Deng ZL, Jung JY, Simonsen J., Zhao Y. 2017. Cellulose nanomaterials emulsion coatings for controlling physiological activity, modifying surface morphology, and enhancing storability of postharvest bananas (*Musa acuminata*) banana coating. *Food Chem.* 232(1): 359–368.
40. Deng ZL, Jung JY, Zhao Y. 2017. Development, characterization, and validation of chitosan adsorbed cellulose nanofiber (CNF) films as water resistant and antibacterial food contact packaging. *LWT-Food Sci. & Technol.* 83: 132–140.

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43. Edwards, K., Faulkner, W.B., Castell-Perez, E., Riaz, M. and Mack, C. 2017. Preliminary evaluation of a process for producing refined guar splits for a target guar solution viscosity. *App. Eng. in Ag.* 33(2): 1-6.
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