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### **Papers in refereed journals:** 61 (short selection presented here)

61. Anakella, K. and V. Orsat. 2012. Optimization of microencapsulation of probiotics in raspberry juice by spray drying. Available online August 2012, **LWT- Food Science and Technology**.
60. Singh A., G.S.V. Raghavan and V. Orsat. 2012. A comprehensive review on electrodynamic drying and high voltage electric field in the context of food and bioprocessing. Accepted on June 30<sup>th</sup>, 2012 for publication in **Drying Technology**.
59. Murugesan, R., V. Orsat & M. Lefsrud. 2012. Effect of pulsed ultraviolet light on the total phenol content of elderberry (*Sambucus nigra*) fruit. **Food and Nutrition Sciences**, 3: 774-783.
58. Huang, E.L., V. Orsat, S.B. Manesh, R.L. Hettich, N.C. VerBerkmoes and M.G. Lefsrud. 2012. The temporal analysis of yeast exponential phase using shotgun proteomics as a fermentation monitoring technique. **Journal of Proteomics**, 75:5206-5214.
57. Zare, F., J. Boye, C. Champagne, V. Orsat and B. Simpson. 2012. Probiotic milk supplementation with pea flour: Microbial and physical properties. Published online in April 2012 in **Food and Bioprocess Technology**. DOI 10.1007/s11947-012-0828-3
56. Krishnaswamy, K., V. Orsat, Y. Gariepy & K. Thangavel. 2012. Optimizing the extraction of phenolic antioxidants from grape (*Vitis vinifera*) seeds by microwave assisted extraction. Online First as of February 25<sup>th</sup>, in **Food and Bioprocess Technology**.
55. Krishnaswamy, K., V. Orsat, J. Kennedy & K. Thangavel. 2012. Synthesis and characterization of nano-encapsulated catechin by molecular inclusion with beta-cyclodextrin. **Journal of Food Engineering**, available online February 19<sup>th</sup>, 2012. 111(2). JUL 2012. 255-264.
54. Nemes, S, V. Orsat & G.S.V. Raghavan. 2012. Calibration of Artificial Neural Network and Partial Least Squares Regression Models for the Prediction of Secoisolariciresinol Diglucoside Contents in Microwave-Assisted Extracts of Various Flaxseed (*Linum usitatissimum*) Samples. **Food Chemistry**, Volume 133, Issue 4, 15 August 2012, Pages 1588-1595.
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52. Zare, F., C. Champagne, B. Simpson, V. Orsat and J. Boye. 2012. Effect of the addition of pulse ingredients to milk on acid production by probiotic and yoghurt starter cultures. **LWT - Food Science and Technology**, 45:155-160.
51. Routray, W. and V. Orsat. 2012. Microwave Assisted Extraction of Flavonoids: A Review. **Food and Bioprocess Technology**, Online as of April 2011. 2012, Volume 5, Number 2, Pages 409-424
50. Dev, S., V. Orsat, Y. Gariépy and G.S.V. Raghavan. 2012. Finite element modeling for optimization of microwave heating of in-shell eggs and experimental validation. **International Journal of Numerical Modelling: Electronic networks, devices and fields**. Online DOI:10.1002/jnm.831. Volume 25, Issue 3, May/June 2012, Pages: 275–287.
49. Nemes, S. & V. Orsat. 2011. Evaluation of a Microwave-Assisted Extraction Method for Lignan Quantification in Flaxseed Cultivars and Selected Oil Seeds. **Food Analytical Methods**, Online DOI:10.1007/s12161-011-9281-6. Volume 5, Number 3, Pages 551-563.
48. Routray, W and V. Orsat. 2011. Blueberries and Their Anthocyanins: Factors Affecting Biosynthesis and Properties. **Comprehensive Reviews in Food Science and Food Safety**. Vol.10:303-320.
47. Dion, L-M, M. Lefsrud, V. Orsat. 2011. Review of CO<sub>2</sub> recovery methods from the exhaust gas of biomass heating systems for safe enrichment in greenhouses. **Biomass and Bioenergy**, 35:3422-3432.
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43. Singh A., K. Sabally, S. Kubow, D.J. Donnelly, Y. Gariépy, V. Orsat and G.S.V. Raghavan. 2011. Microwave-Assisted Extraction of Phenolic Antioxidants from Potato Peels. **Molecules** 2011, 16, 2218-2232.
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