

EDITORIAL

Tanner Awards for the Most-Cited Articles of 2018

It is an annual tradition to acknowledge those papers in each journal or section within that journal that were most highly cited over the past three years (citation data from CrossRef). These Tanner Awards acknowledge Fred Wilber Tanner (1988-1957), the first editor of our founding journal, *Food Research*. We would normally present these awards at the Reviewers' Reception at the IFT annual meeting, but once again this year, we will acknowledge these contributions here.

Winners of the 2021 Tanners by Category are:

The first category is: **Journal of Food Science**

Out of 345 articles published in 2018, the mean number of citations was 8, and 83 articles had 10 or more citations.

Food Microbiology and Safety

Winner (of this topic and of *JFS* overall):

Liao, X., Li, J., Muhammad, A.I., Suo, Y., Chen, S., Ye, X., Liu, D. and Ding, T. (2018). Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for *Eshcherichia Coli* Inactivation in Apple Juice. *Journal of Food Science*, 83: 401–408. <https://doi.org/10.1111/1750-3841.14045>. Cited 75 times.

Concise Reviews and Hypotheses in Food Science

Winner:

Villarreal-Soto, S.A., Beaufort, S., Bouajila, J., Souchard, J.-P. and Taillandier, P. (2018). Understanding Kombucha Tea Fermentation: A Review. *Journal of Food Science*, 83: 580–588. <https://doi.org/10.1111/1750-3841.14068>. Cited 65 times.



Villarreal-Soto, Beaufort, Bouajila, Souchard, Taillandier

Health, Nutrition, and Food

Winner:

Wang, L., Zeng, B., Liu, Z., Liao, Z., Zhong, Q., Gu, L., Wei, H. and Fang, X. (2018). Green Tea Polyphenols Modulate Colonic Microbiota Diversity and Lipid Metabolism in High-Fat Diet Treated HFA Mice. *Journal of Food Science*, 83: 864–873. <https://doi.org/10.1111/1750-3841.14058>. Cited 38 times.



Wei, Wang, Zhong, Fang, and Liao

Food Engineering, Materials Science, and Nanotechnology

Winner:

Sow, L.C., Kong, K. and Yang, H. (2018). Structural Modification of Fish Gelatin by the Addition of Gellan, κ -Carrageenan, and Salts Mimics the Critical Physicochemical Properties of Pork Gelatin. *Journal of Food Science*, 83: 1280–1291. <https://doi.org/10.1111/1750-3841.14123>. Cited 35 times.



Yang, Kong, Sow

New Horizons in Food Research

Winner:

Kim, H.W., Lee, J.H., Park, S.M., Lee, M.H., Lee, I.W., Doh, H.S. and Park, H.J. (2018). Effect of Hydrocolloids on Rheological Properties and Printability of Vegetable Inks for 3D Food Printing. *Journal of Food Science*, 83: 2923–2932. <https://doi.org/10.1111/1750-3841.14391>. Cited 23 times.



Kim, Lee, Park, Lee, Lee, Doh, and Park

Food Chemistry

Winner:

Nehdi, I.A., Sbihi, H.M., Tan, C.P., Rashid, U. and Al-Resayes, S.I. (2018). Chemical Composition of Date Palm

(*Phoenix dactylifera L.*) Seed Oil from Six Saudi Arabian Cultivars. *Journal of Food Science*, 83: 624–630. <https://doi.org/10.1111/1750-3841.14033>. Cited 19 times.



Tan, Rashid

Sensory and Food Quality

Winner:

Spencer, M. and Guinard, J.-X. (2018). The Flexitarian Flip™: Testing the Modalities of Flavor as Sensory Strategies to Accomplish the Shift from Meat-Centered to Vegetable-Forward Mixed Dishes. *Journal of Food Science*, 83: 175–187. <https://doi.org/10.1111/1750-3841.13991>. Cited 19 times.



Guinard, Spencer

Toxicology and Chemical Food Safety

Winner:

Di Bella, G., Ben Mansour, H., Ben Tekaya, A., Beltifa, A., Potorti, A.G., Saija, E., Bartolomeo, G., Dugo, G. and Lo Turco, V. (2018). Plasticizers and BPA Residues in Tunisian and Italian Culinary Herbs and Spices. *Journal of Food*

Science, 83: 1769–1774. <https://doi.org/10.1111/1750-3841.14171>. Cited 19 times.



Bartolomeo, Beltifa, Ben Mansour, Di Bella, Dugo, Lo Turco, Potorti, Saija

The second category is: ***Comprehensive Reviews in Food Science and Food Safety***.

In 2018 there were 80 articles published, with a mean of 36 citations to date

Winner:

Granato, D., Putnik, P., Kovačević, D.B., Santos, J.S., Calado, V., Rocha, R.S., Cruz, A.G.D., Jarvis, B., Rodionova, O.Y. and Pomerantsev, A. (2018). Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. *Comprehensive Reviews in Food Science and Food Safety*, 17: 663–677. <https://doi.org/10.1111/1541-4337.12341>. Cited 207 times.

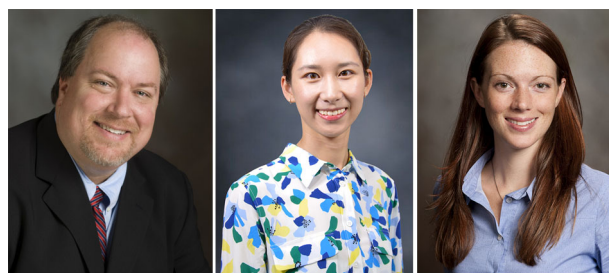


Pomerantsev, Jarvis (in memoriam), Calado, Kovačević, Granato, Santos, Rodionova, Putnik

The final category is: ***Journal of Food Science Education***. Because *JFSE* tends to be used more in the classroom than cited, we celebrate the most-downloaded article.

Winner:

Ma, S., Steger, D.G., Doolittle, P.E. and Stewart, A.C. (2018). Improved Academic Performance and Student Perceptions of Learning Through Use of a Cell Phone-Based Personal Response System. *Journal of Food Science Education*, 17: 27–32. <https://doi.org/10.1111/1541-4329.12131>. Downloaded 5,029 times.



Doolittle, Ma, Stewart

Congratulations to all the winners, thank you for publishing your work in IFT's Scientific Journals. Finally, a big *thank you* to Ms. Amanda Ferguson, Director, IFT Scientific Journals. Amanda is the bedrock of our journals and each year analyzes the data and determines our award winners.



Sincerely,
Rich Hartel, PhD
Editor in Chief, IFT Scientific Journals