

Saleh Al-Ghamdi

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

252
citations

933447

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all docs

13
docs citations

13
times ranked

237
citing authors

#	ARTICLE	IF	CITATIONS
1	High pressure-assisted thermal sterilization of low-acid fruit and vegetable purees: Microbial safety, nutrient, quality, and packaging evaluation. <i>Food Control</i> , 2020, 114, 107233.	5.5	42
2	Synthesis of nanoporous carbohydrate metal-organic framework and encapsulation of acetaldehyde. <i>Journal of Crystal Growth</i> , 2016, 451, 72-78.	1.5	38
3	Color, vitamin C, β -carotene and sensory quality retention in microwave-assisted thermally sterilized sweet potato puree: Effects of polymeric package gas barrier during storage. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100324.	7.5	32
4	State diagram, water sorption isotherms and color stability of pumpkin (<i>Cucurbita pepo</i> L.). <i>Journal of Food Engineering</i> , 2020, 273, 109820.	5.2	22
5	Determining Shelf Life of Ready-to-Eat Macaroni and Cheese in High Barrier and Oxygen Scavenger Packaging Sterilized via Microwave-Assisted Thermal Sterilization. <i>Food and Bioprocess Technology</i> , 2019, 12, 1516-1526.	4.7	21
6	Performance evaluation of biobased/biodegradable films for in-package thermal pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102485.	5.6	21
7	Stability of color, β -carotene, and ascorbic acid in thermally pasteurized carrot puree to the storage temperature and gas barrier properties of selected packaging films. <i>Journal of Food Process Engineering</i> , 2019, 42, e13074.	2.9	18
8	Stability of vitamin C, color, and garlic aroma of garlic mashed potatoes in polymer packages processed with microwave-assisted thermal sterilization technology. <i>Journal of Food Science</i> , 2020, 85, 2843-2851.	3.1	16
9	The Influence of $\text{Cu}_3(\text{BTC})_2$ metal organic framework on the permeability and permselectivity of PLLA/MOF mixed matrix membranes. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	2.6	14
10	Role of package headspace on multilayer films subjected to high hydrostatic pressure. <i>Packaging Technology and Science</i> , 2019, 32, 247-257.	2.8	14
11	Influence of ultra-high barrier packaging on the shelf-life of microwave-assisted thermally sterilized chicken pasta. <i>LWT - Food Science and Technology</i> , 2021, 136, 110287.	5.2	7
12	Pressure-assisted thermal sterilization of avocado puree in high barrier polymeric packaging. <i>LWT - Food Science and Technology</i> , 2022, 155, 112960.	5.2	4
13	Designing thinner wall ethylene-vinyl alcohol copolymer and polypropylene-based semi-rigid trays for microwave-assisted thermal sterilization and pasteurization processes. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100566.	7.5	3