

Saleh Al-Ghamdi

List of Publications by Year in descending order

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docs citations

13
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citing authors

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