

Jorge Chirife

List of Publications by Year in descending order

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26
papers

1,671
citations

331538

21
h-index

552653

26
g-index

28
all docs

28
docs citations

28
times ranked

1391
citing authors

#	ARTICLE	IF	CITATIONS
1	Spray-drying encapsulation of citral in sucrose or trehalose matrices: physicochemical and sensory characteristics. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2096-2102.	1.3	26
2	Physicochemical Changes and Sensory Characterization of a Balsamic Vinegar Dressing at Different °Brix. <i>Food and Bioprocess Technology</i> , 2011, 4, 1505-1511.	2.6	8
3	Determination of water activity change due to crystallization in honeys from Argentina. <i>Food Control</i> , 2006, 17, 59-64.	2.8	59
4	Inhibition of trehalose crystallization by cytoplasmic yeast components. <i>Cryobiology</i> , 2006, 52, 157-160.	0.3	7
5	The correlation between water activity and % moisture in honey: Fundamental aspects and application to Argentine honeys. <i>Journal of Food Engineering</i> , 2006, 72, 287-292.	2.7	120
6	Glass Transition Temperatures and Fermentative Activity of Heat-Treated Commercial Active Dry Yeasts. <i>Biotechnology Progress</i> , 2000, 16, 163-168.	1.3	17
7	DSC Confirmation That Vitrification Is Not Necessary for Stabilization of the Restriction Enzyme EcoRI Dried with Saccharides. <i>Biotechnology Progress</i> , 1999, 15, 577-579.	1.3	26
8	Protective Role of Trehalose on Thermal Stability of Lactase in Relation to its Glass and Crystal Forming Properties and Effect of Delaying Crystallization. <i>LWT - Food Science and Technology</i> , 1997, 30, 324-329.	2.5	55
9	Thermal Stability of Invertase in Reduced-Moisture Amorphous Matrices in Relation to Glassy State and Trehalose Crystallization. <i>Journal of Food Science</i> , 1997, 62, 105-112.	1.5	101
10	Adsorption isotherm of amorphous trehalose. <i>Journal of the Science of Food and Agriculture</i> , 1997, 75, 183-186.	1.7	50
11	Water activity, water glass dynamics, and the control of microbiological growth in foods. <i>Critical Reviews in Food Science and Nutrition</i> , 1996, 36, 465-513.	5.4	103
12	A critical review of some non-equilibrium situations and glass transitions on water activity values of foods in the microbiological growth range. <i>Journal of Food Engineering</i> , 1995, 25, 531-552.	2.7	44
13	A study of acid-catalyzed sucrose hydrolysis in an amorphous polymeric matrix at reduced moisture contents. <i>Food Research International</i> , 1995, 28, 359-365.	2.9	51
14	Water Activity, Glass Transition and Microbial Stability in Concentrated/Semimoist Food Systems. <i>Journal of Food Science</i> , 1994, 59, 921-927.	1.5	105
15	Nonenzymatic Nonoxidative Browning in Hydrolyzed Shelf-stable Concentrated Cheese Whey. <i>Journal of Food Science</i> , 1990, 55, 697-700.	1.5	9
16	Proposed Theoretical Water Activity Values at Various Temperatures for Selected Solutions to be Used as Reference Sources in the Range of Microbial Growth. <i>Journal of Food Protection</i> , 1988, 51, 419-423.	0.8	85
17	Nonenzymatic Browning in Liquid Model Systems of High Water Activity: Kinetics of Color Changes due to Caramelization of Various Single Sugars. <i>Journal of Food Science</i> , 1987, 52, 1059-1062.	1.5	85
18	Nonenzymatic Browning in Liquid Model Systems of High Water Activity: Kinetics of Color Changes due to Maillard's Reaction Between Different Single Sugars and Glycine and Comparison with Caramelization Browning. <i>Journal of Food Science</i> , 1987, 52, 1063-1067.	1.5	114

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19	Theoretical Prediction of the Water Activity of Standard Saturated Salt Solutions at Various Temperatures. <i>Journal of Food Science</i> , 1986, 51, 1037-1041.	1.5	45
20	Kinetics of Deteriorative Reactions in Model Food Systems of High Water Activity: Color Changes Due to Nonenzymatic Browning. <i>Journal of Food Science</i> , 1985, 50, 622-626.	1.5	82
21	A World Survey of Water Activity of Selected Saturated Salt Solutions used as Standards at 25°C. <i>Journal of Food Science</i> , 1984, 49, 510-513.	1.5	41
22	Unsaturated Solutions of Sodium Chloride as Reference Sources of Water Activity at Various Temperatures. <i>Journal of Food Science</i> , 1984, 49, 1486-1488.	1.5	142
23	Statistical Evaluation of Water Activity Measurements Obtained with the Vaisala Humicap Humidity Meter. <i>Journal of Food Science</i> , 1983, 48, 534-538.	1.5	47
24	PREDICTION OF WATER ACTIVITY OF AQUEOUS SOLUTIONS IN CONNECTION WITH INTERMEDIATE MOISTURE FOODS: EXPERIMENTAL INVESTIGATION OF THE LOWERING BEHAVIOR OF SODIUM LACTATE AND SOME RELATED COMPOUNDS. <i>Journal of Food Science</i> , 1980, 45, 802-804.	1.5	56
25	Delayed crystallization of amorphous sucrose in humidified freeze dried model systems. <i>International Journal of Food Science and Technology</i> , 1978, 13, 137-144.	1.3	57
26	Prediction of water activity in intermediate moisture foods. <i>International Journal of Food Science and Technology</i> , 1978, 13, 417-424.	1.3	17