

Gilles Trystram

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

19
papers

786
citations

15
h-index

19
g-index

19
ext. papers

859
ext. citations

4.9
avg, IF

3.89
L-index

#	Paper	IF	Citations
19	Review of mechanisms, conditions, and factors involved in the oil uptake phenomenon during the deep-fat frying process. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1410-1423	3.8	176
18	Accumulation of 5-hydroxymethyl-2-furfural in cookies during the backing process: Validation of an extraction method. <i>Food Chemistry</i> , 2006 , 98, 790-796	8.5	97
17	Deep-fat frying of food: heat and mass transfer, transformations and reactions inside the frying material. <i>European Journal of Lipid Science and Technology</i> , 2000 , 102, 529-538	3	78
16	Characterization of heat and mass transfer during deep-fat frying and its effect on cassava chip quality. <i>Journal of Food Engineering</i> , 2002 , 53, 161-176	6	70
15	POROSITY DEVELOPMENT AND ITS EFFECT ON OIL UPTAKE DURING FRYING PROCESS. <i>Journal of Food Process Engineering</i> , 2010 , 33, 191-212	2.4	58
14	Non-linear predictive control of a vapour compression cycle. <i>International Journal of Refrigeration</i> , 2006 , 29, 761-772	3.8	51
13	The fate of furfurals and other volatile markers during the baking process of a model cookie. <i>Food Chemistry</i> , 2008 , 111, 758-763	8.5	48
12	Modelling of food and food processes. <i>Journal of Food Engineering</i> , 2012 , 110, 269-277	6	39
11	Direct observation of the surface structure of French fries by UV-VIS confocal laser scanning microscopy. <i>Food Research International</i> , 2010 , 43, 307-314	7	30
10	Effect of deep-fat frying on ascorbic acid, carotenoids and potassium contents of plantain cylinders. <i>International Journal of Food Sciences and Nutrition</i> , 2006 , 57, 123-36	3.7	26
9	Continuous measurement of convective heat flux during deep-frying: validation and application to inverse modeling. <i>Journal of Food Engineering</i> , 2003 , 60, 111-124	6	21
8	A method for time and spatially resolved measurement of convective heat transfer coefficient (h) in complex flows. <i>Chemical Engineering Science</i> , 2005 , 60, 1219-1236	4.4	19
7	Kinetics of moisture loss and fat absorption during frying for different varieties of plantain. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 291-299	4.3	19
6	Deep-fat frying of cassava: influence of raw material properties on chip quality. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 227-236	4.3	18
5	Simulation and ability to control the surface thermal history and reactions during deep fat frying. <i>Chemical Engineering and Processing: Process Intensification</i> , 2008 , 47, 1953-1967	3.7	17
4	Revisiting the mechanisms of oil uptake during deep-frying. <i>Food and Bioproducts Processing</i> , 2020 , 123, 14-30	4.9	8
3	Deep-fat frying process induces nutritional composition diversity of fried products assessed by SAIN/LIM scores. <i>Journal of Food Engineering</i> , 2015 , 149, 204-213	6	7

- 2 Friture profonde – les interactions huile-produit. *Oleagineux Corps Gras Lipides*, **2012**, 19, 89-95 2
- 1 Mechanisms of Oil Uptake in French Fries **2016**, 503-526 2