Gilles Trystram

List of Publications by Year in Descending Order

Source: https://exaly.com/author-pdf/11201253/gilles-trystram-publications-by-year.pdf
Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
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	Revisiting the mechanisms of oil uptake during deep-frying. *Food and Bioproducts Processing*, **2020**, 123, 14-30	4.9	8
18	Mechanisms of Oil Uptake in French Fries **2016**, 503-526		2
17	Deep-fat frying process induces nutritional composition diversity of fried products assessed by SAIN/LIM scores. *Journal of Food Engineering*, **2015**, 149, 204-213	6	7
16	Modelling of food and food processes. *Journal of Food Engineering*, **2012**, 110, 269-277	6	39
15	Friture profonde: les interactions huile-produit. *Oleagineux Corps Gras Lipides*, **2012**, 19, 89-95		2
14	POROSITY DEVELOPMENT AND ITS EFFECT ON OIL UPTAKE DURING FRYING PROCESS. *Journal of Food Process Engineering*, **2010**, 33, 191-212	2.4	58
13	Direct observation of the surface structure of French fries by UV–VIS confocal laser scanning microscopy. *Food Research International*, **2010**, 43, 307-314	7	30
12	Review of mechanisms, conditions, and factors involved in the oil uptake phenomenon during the deep-fat frying process. *International Journal of Food Science and Technology*, **2008**, 43, 1410-1423	3.8	176
11	The fate of furfurals and other volatile markers during the baking process of a model cookie. *Food Chemistry*, **2008**, 111, 758-763	8.5	48
10	Simulation and ability to control the surface thermal history and reactions during deep fat frying. *Chemical Engineering and Processing: Process Intensification*, **2008**, 47, 1953-1967	3.7	17
9	Non-linear predictive control of a vapour compression cycle. *International Journal of Refrigeration*, **2006**, 29, 761-772	3.8	51
8	Effect of deep-fat frying on ascorbic acid, carotenoids and potassium contents of plantain cylinders. *International Journal of Food Sciences and Nutrition*, **2006**, 57, 123-36	3.7	26
7	Accumulation of 5-hydroxymethyl-2-furfural in cookies during the backing process: Validation of an extraction method. *Food Chemistry*, **2006**, 98, 790-796	8.5	97
6	A method for time and spatially resolved measurement of convective heat transfer coefficient (h) in complex flows. *Chemical Engineering Science*, **2005**, 60, 1219-1236	4.4	19
5	Continuous measurement of convective heat flux during deep-frying: validation and application to inverse modeling. *Journal of Food Engineering*, **2003**, 60, 111-124	6	21
4	Characterization of heat and mass transfer during deep-fat frying and its effect on cassava chip quality. *Journal of Food Engineering*, **2002**, 53, 161-176	6	70
3	Deep-fat frying of cassava: influence of raw material properties on chip quality. *Journal of the Science of Food and Agriculture*, **2001**, 81, 227-236	4.3	18

2	Deep-fat frying of food: heat and mass transfer, transformations and reactions inside the frying material. *European Journal of Lipid Science and Technology*, **2000**, 102, 529-538	3	78
1	Kinetics of moisture loss and fat absorption during frying for different varieties of plantain. *Journal of the Science of Food and Agriculture*, **1999**, 79, 291-299	4.3	19