Abdelghani Boubekri

List of Publications by Year in descending order

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Version: 2024-02-01

840776 1058476 15 300 11 14 citations g-index h-index papers 15 15 15 179 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Multi-objective design optimization of solar air heater for food drying based on energy, exergy and improvement potential. Renewable Energy, 2021, 169, 1190-1209.	8.9	53
2	3E analysis and mathematical modelling of garlic drying process in a hybrid solar-electric dryer. Renewable Energy, 2021, 170, 1052-1069.	8.9	37
3	Solar Drying of Sliced Potatoes. An Experimental Investigation. Energy Procedia, 2013, 36, 1276-1285.	1.8	35
4	Effect of ventilated solar-geothermal drying on 3E (exergy, energy, and economic analysis), and quality attributes of tomato paste. Energy, 2022, 243, 122764.	8.8	27
5	Improvement of a direct solar dryer performance using a geothermal water heat exchanger as supplementary energetic supply. An experimental investigation and simulation study. Renewable Energy, 2019, 135, 186-196.	8.9	26
6	Improvement of the Thermal Performance of Solar Drying Systems Using Different Techniques: A Review. Journal of Solar Energy Engineering, Transactions of the ASME, 2019, 141, .	1.8	21
7	Valorization Study of Treated Deglet-nour Dates by Solar Drying Using Three Different Solar Driers. Energy Procedia, 2014, 50, 907-916.	1.8	19
8	Solar drying process to obtain high standard "degletâ€nour―date fruit. Journal of Food Process Engineering, 2017, 40, e12546.	2.9	17
9	Economic analysis and drying kinetics of a geothermalâ€assisted solar dryer for tomato paste drying. Journal of the Science of Food and Agriculture, 2021, 101, 6542-6551.	3.5	17
10	Drying uniformity analysis of an indirect solar dryer based on computational fluid dynamics and image processing. Sustainable Energy Technologies and Assessments, 2021, 47, 101466.	2.7	14
11	Softening of Overdried â€`Deglet Nour' Dates to Obtain High-Standard Fruits: Impact of Rehydration and Drying Processes on Quality Criteria. Drying Technology, 2010, 28, 222-231.	3.1	11
12	<scp>Solar–geothermal</scp> drying/instant controlled pressure drop <scp>â€swell</scp> drying of mechanically dewatered tomato paste. Journal of Food Process Engineering, 2021, 44, e13811.	2.9	9
13	A simulation study of a solar collector using phase change materials for air heating application needs. AIP Conference Proceedings, 2017, , .	0.4	7
14	Energy, environmental, economic, and color analysis of geo-exchange energy assisted-insulated north wall solar dryer for onion slices under relatively cloudy and rainy conditions. Solar Energy, 2022, 236, 1-16.	6.1	7
15	Optimized Processing Parameters in Post-Harvest Treatments of Algerian Dry Dates using Hot Water and Hot Vapor Successive Operations. Journal of Food Process Engineering, 2017, 40, e12459.	2.9	O