

# Salengke Salengke

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

583  
citations

1039406

9  
h-index

839053

18  
g-index

21  
all docs

21  
docs citations

21  
times ranked

367  
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of carrageenan from <i>Eucheuma spinosum</i> using ohmic heating: optimization of extraction conditions using response surface methodology. <i>Food Science and Technology</i> , 2021, 41, 928-937.	0.8	6
2	Evaluation of ohmic heating for sterilization of berry-like fruit juice of mulberry ( <i>Morus nigra</i> ), bignay ( <i>Antidesma bunius</i> ), and jambolana ( <i>Syzygium cumini</i> ). <i>IOP Conference Series: Materials Science and Engineering</i> , 2021, 1034, 012050.	0.3	2
3	Technology intervention to unleash the flavor potential of arabica coffee from Sulawesi highland. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 807, 032009.	0.2	1
4	Effect of Ohmic Heating on the Rheological Characteristics and Electrical Conductivity of Mulberry ( <i>Morus nigra</i> ) Puree. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 289-297.	0.6	2
5	The digestive and physiological visceral organs of male Bali cattle were fed with cocoa bean shell. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 492, 012063.	0.2	1
6	Performance of Smokehouse Designed for Smoking Fish with the Indirect Method. <i>Processes</i> , 2020, 8, 204.	1.3	5
7	Ohmic heating characteristics and degradation kinetics of anthocyanin in mulberry juice. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 355, 012094.	0.2	4
8	Technology innovation for production of specialty coffee. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 355, 012105.	0.2	5
9	Physicochemical Properties of Modified Palado Seed Flour ( <i>Aglaia</i> sp.) from Pregelatinization, Cross-Linking and Acetylation. <i>Pakistan Journal of Nutrition</i> , 2018, 18, 42-50.	0.2	1
10	Experimental investigation of ohmic heating of solid-liquid mixtures under worst-case heating scenarios. <i>Journal of Food Engineering</i> , 2007, 83, 324-336.	2.7	60
11	Models for ohmic heating of solid-liquid mixtures under worst-case heating scenarios. <i>Journal of Food Engineering</i> , 2007, 83, 337-355.	2.7	46
12	EFFECTS OF OHMIC PRETREATMENT ON OIL UPTAKE OF POTATO SLICES DURING FRYING AND SUBSEQUENT COOLING. <i>Journal of Food Process Engineering</i> , 2007, 30, 1-12.	1.5	13
13	Effect of Ohmic Pretreatment on the Drying Rate of Grapes and Adsorption Isotherm of Raisins. <i>Drying Technology</i> , 2005, 23, 551-564.	1.7	38
14	Ohmic heating of strawberry products: electrical conductivity measurements and ascorbic acid degradation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 27-36.	2.7	177
15	THE INFLUENCE of FIELD STRENGTH, SUGAR and SOLID CONTENT ON ELECTRICAL CONDUCTIVITY of STRAWBERRY PRODUCTS. <i>Journal of Food Process Engineering</i> , 2003, 26, 17-29.	1.5	95
16	OHMIC HEATING OF SOLID-LIQUID MIXTURES: A COMPARISON OF MATHEMATICAL MODELS UNDER WORST-CASE HEATING CONDITIONS. <i>Journal of Food Process Engineering</i> , 1998, 21, 441-458.	1.5	83
17	Residence time distribution of cylindrical particles in a curved section of a holding tube: the effect of particle concentration and bend radius of curvature. <i>Journal of Food Engineering</i> , 1996, 27, 159-176.	2.7	18
18	RESIDENCE TIME DISTRIBUTION of CYLINDRICAL PARTICLES IN A CURVED SECTION of A HOLDING TUBE: the EFFECT of PARTICLE SIZE and FLOW RATE. <i>Journal of Food Process Engineering</i> , 1995, 18, 363-381.	1.5	9

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19	Degradation kinetics of anthocyanin, flavonoid, and total phenol in bignay ( <i>Antidesma buniu</i> s) fruit juice during ohmic heating. <i>Food Science and Technology</i> , 0, 42, .	0.8	5
20	Determination of some chemical compounds of bignay ( <i>Antidesma buniu</i> s) fruit juice. <i>Food Science and Technology</i> , 0, , .	0.8	8
21	Fluidized bed drying characteristics of moringa leaves and the effects of drying on macronutrients. <i>Food Science and Technology</i> , 0, 42, .	0.8	4