

# João Renato de Jesus Junqueira

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1702308/publications.pdf>

Version: 2024-02-01

15  
papers

300  
citations

933264

10  
h-index

1125617

13  
g-index

15  
all docs

15  
docs citations

15  
times ranked

311  
citing authors

#	ARTICLE	IF	CITATIONS
1	Hybrid microwave-hot air drying of the osmotically treated carrots. LWT - Food Science and Technology, 2022, 156, 113046.	2.5	17
2	Stability and antioxidant activity of bioactive compounds in Cerrado fruit juices during storage. Research, Society and Development, 2022, 11, e38211831043.	0.0	2
3	Modeling mass transfer during osmotic dehydration of different vegetable structures under vacuum conditions. Food Science and Technology, 2021, 41, 439-448.	0.8	15
4	Drying of persimmon fruit ( <i>Diospyros kaki</i> L.) pretreated by different osmotic processes. Journal of Food Process Engineering, 2021, 44, e13809.	1.5	9
5	Sensory quality of parchment coffee subjected to drying at different air temperatures and relative humidities. Research, Society and Development, 2021, 10, e541101019351.	0.0	0
6	Dried yacon with high fructooligosaccharide content. Journal of Food Process Engineering, 2021, 44, e13884.	1.5	3
7	Pulsed Vacuum Osmotic Dehydration of Beetroot, Carrot and Eggplant Slices: Effect of Vacuum Pressure on the Quality Parameters. Food and Bioprocess Technology, 2018, 11, 1863-1875.	2.6	29
8	Microwave, convective, and intermittent microwave-convective drying of pulsed vacuum osmodehydrated pumpkin slices. Journal of Food Processing and Preservation, 2017, 41, e13250.	0.9	51
9	Influence of sodium replacement and vacuum pulse on the osmotic dehydration of eggplant slices. Innovative Food Science and Emerging Technologies, 2017, 41, 10-18.	2.7	25
10	Convective drying of cape gooseberry fruits: Effect of pretreatments on kinetics and quality parameters. LWT - Food Science and Technology, 2017, 82, 404-410.	2.5	49
11	Influences of convective and vacuum drying on the quality attributes of osmo-dried pequi ( <i>Caryocar</i> ) Tj ETQq1 1 0.784314 rgBT /Overbo 4.2 836	0.784314	836
12	Evaluation of the Shrinkage Effect on the Modeling Kinetics of Osmotic Dehydration of Sweet Potato ( <i>Ipomoea batatas</i> (L.)). Journal of Food Processing and Preservation, 2017, 41, e12881.	0.9	20
13	Use of Ultrasound in the Distilled Water Pretreatment and Convective Drying of Pineapple. Advanced Structured Materials, 2016, , 71-87.	0.3	11
14	Optimization of osmotic dehydration of yacon slices. Drying Technology, 2016, 34, 386-394.	1.7	31
15	Ethanol pretreatment in taioba leaves during vacuum drying. Ciencia E Agrotecnologia, 0, 45, .	1.5	2