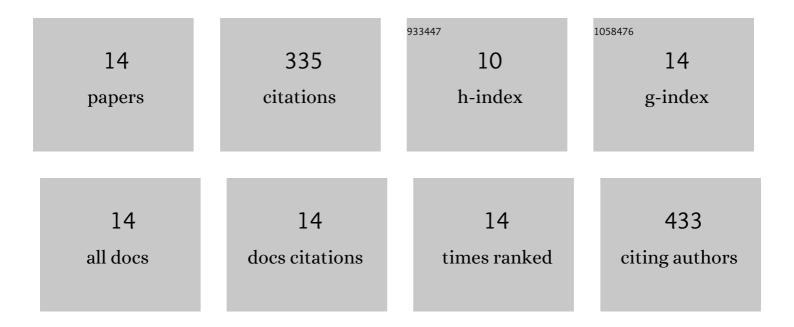
## Edith Corona-Jiménez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1702647/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Optimization of Antioxidant Compounds Extraction from Fruit By-Products: Apple Pomace, Orange and Banana Peel. Journal of Food Processing and Preservation, 2016, 40, 103-115.	2.0	89
2	Effect of solvent composition and its interaction with ultrasonic energy on the ultrasound-assisted extraction of phenolic compounds from Mango peels (Mangifera indica L.). Food and Bioproducts Processing, 2020, 122, 41-54.	3.6	78
3	Advances in the ultrasound characterization of dry-cured meat products. Journal of Food Engineering, 2013, 119, 464-470.	5.2	29
4	Ultrasonic monitoring of lard crystallization during storage. Food Research International, 2011, 44, 146-155.	6.2	27
5	Effect of UV-C light on Lactobacillus rhamnosus , Salmonella Typhimurium, and Saccharomyces cerevisiae kinetics in inoculated coconut water: Survival and residual effect. Journal of Food Engineering, 2018, 223, 255-261.	5.2	23
6	Hybrid microwave-hot air drying of the osmotically treated carrots. LWT - Food Science and Technology, 2022, 156, 113046.	5.2	17
7	Drying modeling in products undergoing simultaneous size reduction and shape change: Appraisal of deformation effect on water diffusivity. Journal of Food Engineering, 2015, 164, 30-39.	5.2	14
8	The role of kinetics and heat transfer on the performance of an industrial wallâ€cooled packedâ€bed reactor: Oxidative dehydrogenation of ethane. AICHE Journal, 2020, 66, e16900.	3.6	14
9	Ultrasonic assessment of textural changes in vacuum packaged sliced Iberian ham induced by high pressure treatment or cold storage. Meat Science, 2013, 95, 389-395.	5.5	12
10	Ultrasonic Characterization of Pork Fat Crystallization during Cold Storage. Journal of Food Science, 2014, 79, E828-38.	3.1	10
11	Ultrasonic characterization of the fat source and composition of formulated dry-cured meat products. Food Science and Technology International, 2014, 20, 275-285.	2.2	10
12	Analysis of ultrasound-assisted convective heating/cooling process: Development and application of a Nusselt equation. Ultrasonics Sonochemistry, 2021, 74, 105575.	8.2	5
13	Ultrasound-assisted extraction of phenolic compounds from avocado leaves (Persea americana Mill.) Tj ETQq1 2020, .	1 0.784314 1.1	4 rgBT /Overlo 5
14	Water diffusivity estimation in air-dried complex-shaped foods by the method of slopes: Application to	77	9

<sup>14</sup> oblate spheroid geometry. Computers and Electronics in Agriculture, 2021, 181, 105949.