

Edith Corona-Jiménez

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

335
citations

933447

10
h-index

1058476

14
g-index

14
all docs

14
docs citations

14
times ranked

433
citing authors

#	ARTICLE	IF	CITATIONS
1	Hybrid microwave-hot air drying of the osmotically treated carrots. <i>LWT - Food Science and Technology</i> , 2022, 156, 113046.	5.2	17
2	Water diffusivity estimation in air-dried complex-shaped foods by the method of slopes: Application to oblate spheroid geometry. <i>Computers and Electronics in Agriculture</i> , 2021, 181, 105949.	7.7	2
3	Analysis of ultrasound-assisted convective heating/cooling process: Development and application of a Nusselt equation. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105575.	8.2	5
4	The role of kinetics and heat transfer on the performance of an industrial wall-cooled packed-bed reactor: Oxidative dehydrogenation of ethane. <i>AIChE Journal</i> , 2020, 66, e16900.	3.6	14
5	Effect of solvent composition and its interaction with ultrasonic energy on the ultrasound-assisted extraction of phenolic compounds from Mango peels (<i>Mangifera indica</i> L.). <i>Food and Bioprocess Technology</i> , 2020, 122, 41-54.	3.6	78
6	Ultrasound-assisted extraction of phenolic compounds from avocado leaves (<i>Persea americana</i> Mill.) <i>Trends in Food Science and Technology</i> , 2020, .	1.1	5
7	Effect of UV-C light on <i>Lactobacillus rhamnosus</i> , <i>Salmonella Typhimurium</i> , and <i>Saccharomyces cerevisiae</i> kinetics in inoculated coconut water: Survival and residual effect. <i>Journal of Food Engineering</i> , 2018, 223, 255-261.	5.2	23
8	Optimization of Antioxidant Compounds Extraction from Fruit By-Products: Apple Pomace, Orange and Banana Peel. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 103-115.	2.0	89
9	Drying modeling in products undergoing simultaneous size reduction and shape change: Appraisal of deformation effect on water diffusivity. <i>Journal of Food Engineering</i> , 2015, 164, 30-39.	5.2	14
10	Ultrasonic Characterization of Pork Fat Crystallization during Cold Storage. <i>Journal of Food Science</i> , 2014, 79, E828-38.	3.1	10
11	Ultrasonic characterization of the fat source and composition of formulated dry-cured meat products. <i>Food Science and Technology International</i> , 2014, 20, 275-285.	2.2	10
12	Advances in the ultrasound characterization of dry-cured meat products. <i>Journal of Food Engineering</i> , 2013, 119, 464-470.	5.2	29
13	Ultrasonic assessment of textural changes in vacuum packaged sliced Iberian ham induced by high pressure treatment or cold storage. <i>Meat Science</i> , 2013, 95, 389-395.	5.5	12
14	Ultrasonic monitoring of lard crystallization during storage. <i>Food Research International</i> , 2011, 44, 146-155.	6.2	27