

# Lespinard Ar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2139064/publications.pdf>

Version: 2024-02-01

12  
papers

150  
citations

1307594

7  
h-index

1281871

11  
g-index

12  
all docs

12  
docs citations

12  
times ranked

151  
citing authors

#	ARTICLE	IF	CITATIONS
1	Experimental determination and modelling of size variation, heat transfer and quality indexes during mushroom blanching. Journal of Food Engineering, 2009, 92, 8-17.	5.2	36
2	Quality parameters assessment in kiwi jam during pasteurization. Modelling and optimization of the thermal process. Food and Bioproducts Processing, 2012, 90, 799-808.	3.6	20
3	Numerical simulation of mushrooms during freezing using the FEM and an enthalpy: Kirchhoff formulation. Heat and Mass Transfer, 2011, 47, 1671-1683.	2.1	18
4	Effect of Ultrasonic-Assisted Blanching on Size Variation, Heat Transfer, and Quality Parameters of Mushrooms. Food and Bioprocess Technology, 2015, 8, 41-53.	4.7	17
5	Kinetic Modeling of Thermal Degradation of Color, Lycopene, and Ascorbic Acid in Crushed Tomato. Food and Bioprocess Technology, 2021, 14, 324-333.	4.7	16
6	Thermal processing of raspberry pulp: Effect on the color and bioactive compounds. Food and Bioproducts Processing, 2020, 124, 469-477.	3.6	11
7	INFLUENCE OF THE GEOMETRY ASPECT OF JARS ON THE HEAT TRANSFER AND FLOW PATTERN DURING STERILIZATION OF LIQUID FOODS. Journal of Food Process Engineering, 2012, 35, 751-762.	2.9	9
8	Comparative study between conventional and microwave-assisted pasteurization of packaged milk by finite element modeling. Journal of Food Processing and Preservation, 2019, 43, e14207.	2.0	7
9	Computational fluid dynamics analysis on natural convective heating of bottled liquid food during pasteurization: Effect of container orientation. Journal of Food Process Engineering, 2019, 42, e12995.	2.9	7
10	Multi-Objective Optimization of the Pasteurization Process of Pumpkin Cubes Packaged in Glass Jars. International Journal of Food Engineering, 2015, 11, 679-689.	1.5	4
11	Preservation of protective capacity of hyperimmune anti-Stx2 bovine colostrum against enterohemorrhagic Escherichia coli O157:H7 pathogenicity after pasteurization and spray-drying processes. Journal of Dairy Science, 2021, 104, 5229-5238.	3.4	4
12	Shelf life of barley shoots chlorophyll under four frozen storage conditions. Journal of Food Processing and Preservation, 0, , e15972.	2.0	1