

Huseyin Topcam

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2238706/publications.pdf>

Version: 2024-02-01

9
papers

86
citations

1937685

4
h-index

1720034

7
g-index

9
all docs

9
docs citations

9
times ranked

49
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of rotation on temperature uniformity of microwave processed low - high viscosity liquids: A computational study with experimental validation. Innovative Food Science and Emerging Technologies, 2020, 60, 102306.	5.6	32
2	Designing system cavity geometry and optimizing process variables for continuous flow microwave processing. Food and Bioproducts Processing, 2021, 127, 295-308.	3.6	23
3	Computational study for microwave pasteurization of beer and hypothetical continuous flow system design. Innovative Food Science and Emerging Technologies, 2022, 75, 102878.	5.6	12
4	Effect of radio frequency processing on physical, chemical, rheological and bread-baking properties of white and whole wheat flour. LWT - Food Science and Technology, 2021, 147, 111563.	5.2	5
5	Hot air assisted radio frequency drying of apricots: Mathematical modeling study for process design. Journal of Food Science, 2022, 87, 764-779.	3.1	5
6	Sequential combined solar energy assisted hot air and hot air assisted radio frequency drying to produce high quality dried whole apricots: An optimization study for process parameters. Journal of Food Processing and Preservation, 2022, 46, .	2.0	4
7	Computational modeling of axial rotation for the evolution of temperature in horizontal toroidal cans under pasteurization conditions. Food and Bioproducts Processing, 2021, 130, 106-120.	3.6	2
8	Process Uniformity During Electro-Thermal Applications and Modeling Approaches. , 2021, , 713-730.		2
9	Effect of sequential-combined solar energy assisted hot air and hot air assisted radio frequency drying on the physical and chemical properties of dried apricots. Journal of Food Science and Technology, 0, , 1.	2.8	1