

Robert Amanor-Atiemoh

List of Publications by Year in descending order

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Version: 2024-02-01

7
papers

143
citations

1478505

6
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

167
citing authors

#	ARTICLE	IF	CITATIONS
1	Storage effects on the quality quartet of orange juice submitted to moderate thermosonication: Predictive modeling and odor fingerprinting approach. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104982.	8.2	38
2	Sonozonation: Enhancing the antimicrobial efficiency of aqueous ozone washing techniques on cherry tomato. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105059.	8.2	31
3	Effect of ultrasound-ethanol pretreatment on drying kinetics, quality parameters, functional group, and amino acid profile of apple slices using pulsed vacuum drying. <i>Journal of Food Process Engineering</i> , 2020, 43, e13347.	2.9	26
4	Kinetic modeling of inactivation of natural microbiota and <i>Escherichia coli</i> on cherry tomato treated with fixed multi-frequency sonication. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105035.	8.2	20
5	Quality attributes optimization of orange juice subjected to multi-frequency thermosonication: <i>Alicyclobacillus acidoterrestris</i> spore inactivation and applied spectroscopy ROS characterization. <i>Food Chemistry</i> , 2021, 361, 130108.	8.2	12
6	Acoustically-aided osmo-dehydration pretreatments under pulsed vacuum dryer for apple slices: drying kinetics, thermodynamics, and quality attributes. <i>Journal of Food Science</i> , 2020, 85, 3909-3919.	3.1	11
7	Effect of simultaneous dual-frequency ultrasound aided ethanolic pretreatment on drying kinetics, bioactive compounds, antioxidant activity, and physicochemical properties of apple slices using pulsed vacuum dryer. <i>Journal of Food Process Engineering</i> , 2020, 43, e13535.	2.9	5