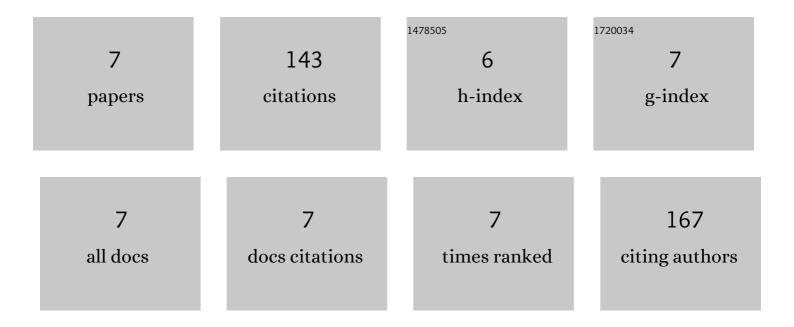
## Robert Amanor-Atiemoh

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2429190/publications.pdf Version: 2024-02-01



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