

## List of Publications by Year in descending order

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51  
papers

1,599  
citations

304602

22  
h-index

302012

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52  
docs citations

52  
times ranked

1432  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermodynamic analysis and modeling of water vapor adsorption isotherms of roasted specialty coffee (Coffee arabica L. cv. Colombia). LWT - Food Science and Technology, 2022, 160, 113335.	2.5	6
2	Experimental and computational model approach to assess the photothermal effects in transparent nanocrystalline yttria stabilized zirconia cranial implant. Computer Methods and Programs in Biomedicine, 2022, 221, 106896.	2.6	0
3	Physical properties of barley grains at hydration and drying conditions of malt production. Journal of Food Process Engineering, 2021, 44, e13644.	1.5	6
4	Switching Monopolar Mode for RF-Assisted Resection and Superficial Ablation of Biological Tissue: Computational Modeling and Ex Vivo Experiments. Processes, 2020, 8, 1660.	1.3	2
5	Modeling of sodium nitrite and water transport in pork meat. Journal of Food Engineering, 2019, 249, 48-54.	2.7	8
6	Intensification of the convective drying process of <i>Salvia officinalis</i> : Modeling and optimization. Food Science and Technology International, 2018, 24, 382-393.	1.1	7
7	Intensification of heat transfer during mild thermal treatment of dry-cured ham by using airborne ultrasound. Ultrasonics Sonochemistry, 2018, 41, 206-212.	3.8	15
8	Accelerated mild heating of dry-cured ham by applying power ultrasound in a liquid medium. Innovative Food Science and Emerging Technologies, 2018, 50, 94-101.	2.7	14
9	Effect of intermittent high-intensity sonication and temperature on barley steeping for malt production. Journal of Cereal Science, 2018, 82, 138-145.	1.8	16
10	Computational modelling of internally cooled wet (ICW) electrodes for radiofrequency ablation: impact of rehydration, thermal convection and electrical conductivity. International Journal of Hyperthermia, 2017, 33, 624-634.	1.1	15
11	Diffusion of nitrate and water in pork meat: Effect of the direction of the meat fiber. Journal of Food Engineering, 2017, 214, 69-78.	2.7	9
12	Airborne Power Ultrasonic Technologies for Intensification of Food and Environmental Processes. Physics Procedia, 2016, 87, 54-60.	1.2	1
13	Computer modelling of an impedance-controlled pulsing protocol for RF tumour ablation with a cooled electrode. International Journal of Hyperthermia, 2016, 32, 931-939.	1.1	39
14	Mechanistic modeling to address process analysis: Kibbles of carob ( <i>Ceratonia siliqua</i> , L.) pod extraction. Journal of Food Engineering, 2016, 176, 71-76.	2.7	6
15	Effect of Ultrasonic-Assisted Blanching on Size Variation, Heat Transfer, and Quality Parameters of Mushrooms. Food and Bioprocess Technology, 2015, 8, 41-53.	2.6	17
16	Effect of temperature on nitrite and water diffusion in pork meat. Journal of Food Engineering, 2015, 149, 188-194.	2.7	22
17	Influence of high-intensity ultrasound on drying kinetics in fixed beds of high porosity. Journal of Food Engineering, 2014, 127, 93-102.	2.7	51
18	Modelling drying kinetics of thyme ( <i>Thymus vulgaris</i> L.): Theoretical and empirical models, and neural networks. Food Science and Technology International, 2014, 20, 13-22.	1.1	34

#	ARTICLE	IF	CITATIONS
19	Management of Surface Drying Temperature to Increase Antioxidant Capacity of Thyme Leaf Extracts ( <i>Thymus vulgaris</i> L.). <i>Drying Technology</i> , 2014, 32, 1931-1941.	1.7	8
20	Optimization of the antioxidant capacity of thyme ( <i>Thymus vulgaris</i> L.) extracts: Management of the convective drying process assisted by power ultrasound. <i>Journal of Food Engineering</i> , 2013, 119, 793-799.	2.7	32
21	Optimisation of the addition of carrot dietary fibre to a dry fermented sausage (sobrassada) using artificial neural networks. <i>Meat Science</i> , 2013, 94, 341-348.	2.7	17
22	Optimization of the antioxidant capacity of thyme ( <i>Thymus vulgaris</i> L.) extracts: Management of the drying process. <i>Industrial Crops and Products</i> , 2013, 46, 258-263.	2.5	20
23	Modelling Thermodynamic Properties of Banana Waste by Analytical Derivation of Desorption Isotherms. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	15
24	Moisture dependence on mechanical properties of pine nuts from <i>Pinus pinea</i> L.. <i>Journal of Food Engineering</i> , 2012, 110, 294-297.	2.7	17
25	Drying modelling of defrosted pork meat under forced convection conditions. <i>Meat Science</i> , 2011, 88, 374-378.	2.7	27
26	Ultrasonic assessment of fresh cheese composition. <i>Journal of Food Engineering</i> , 2011, 103, 137-146.	2.7	22
27	Moisture profiles in cheese drying determined by TD-NMR: Mathematical modeling of mass transfer. <i>Journal of Food Engineering</i> , 2011, 104, 525-531.	2.7	33
28	Modeling of the process of moisture loss during the storage of dried apricots. <i>Food Science and Technology International</i> , 2011, 17, 439-447.	1.1	12
29	Thermophysical properties of mango pulp ( <i>Mangifera indica</i> L. cv. Tommy Atkins). <i>Journal of Food Engineering</i> , 2010, 97, 563-568.	2.7	42
30	Simulation and optimization of milk pasteurization processes using a general process simulator (ProSimPlus). <i>Computers and Chemical Engineering</i> , 2010, 34, 414-420.	2.0	23
31	Determination of Shrinkage Function for Pork Meat Drying. <i>Drying Technology</i> , 2009, 27, 143-148.	1.7	21
32	Enthalpy-driven optimization of intermittent drying of <i>Mangifera indica</i> L.. <i>Chemical Engineering Research and Design</i> , 2009, 87, 885-898.	2.7	64
33	Desorption isotherms and isosteric heat of desorption of previously frozen raw pork meat. <i>Meat Science</i> , 2009, 82, 413-418.	2.7	14
34	Natural Convection Drying at Low Temperatures of Previously Frozen Salted Meat. <i>Drying Technology</i> , 2007, 25, 1885-1891.	1.7	14
35	High intensity ultrasound effects on meat brining. <i>Meat Science</i> , 2007, 76, 611-619.	2.7	181
36	Mathematical Modeling of Drying Kinetics for Apricots: Influence of the External Resistance to Mass Transfer. <i>Drying Technology</i> , 2007, 25, 1829-1835.	1.7	46

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37	Enthalpy-Driven Optimization of Intermittent Drying. <i>Drying Technology</i> , 2007, 25, 523-532.	1.7	46
38	Effect of Blanching and Air Flow Rate on Turmeric Drying. <i>Food Science and Technology International</i> , 2006, 12, 315-323.	1.1	45
39	Management and optimization of curing chambers. <i>Journal of Food Engineering</i> , 2005, 68, 33-41.	2.7	4
40	Rehydration process of <i>Boletus edulis</i> mushroom: characteristics and modelling. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1397-1404.	1.7	64
41	Changes in the quality of dehydrated broccoli florets during storage. <i>Journal of Food Engineering</i> , 2004, 62, 15-21.	2.7	22
42	The effect of blanching on the quality of dehydrated broccoli florets. <i>European Food Research and Technology</i> , 2001, 213, 474-479.	1.6	11
43	Water and salt diffusion during cheese ripening: effect of the external and internal resistances to mass transfer. <i>Journal of Food Engineering</i> , 2001, 48, 269-275.	2.7	68
44	Changes in the quality of dehydrated broccoli stems during storage. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1589-1594.	1.7	4
45	EFFECT OF SHAPE ON POTATO AND CAULIFLOWER SHRINKAGE DURING DRYING. <i>Drying Technology</i> , 2000, 18, 1201-1219.	1.7	56
46	Review: Low intensity ultrasonics in food technology / Revisión: Ultrasonidos de baja intensidad en tecnología de alimentos. <i>Food Science and Technology International</i> , 1999, 5, 285-297.	1.1	37
47	Modelling of broccoli stems rehydration process. <i>Journal of Food Engineering</i> , 1999, 42, 27-31.	2.7	78
48	Sorption Isothermic Heat Determination by Thermal Analysis and Sorption Isotherms. <i>Journal of Food Science</i> , 1999, 64, 64-68.	1.5	66
49	Ultrasonic Velocity in Cheddar Cheese as Affected by Temperature. <i>Journal of Food Science</i> , 1999, 64, 1038-1041.	1.5	21
50	Drying characteristics of hemispherical solids. <i>Journal of Food Engineering</i> , 1997, 34, 109-122.	2.7	41
51	Design Optimization of Convective Driers by Using Spreadsheets. <i>Drying Technology</i> , 1995, 13, 2027-2047.	1.7	0