Cristina L.M. Silva

List of Publications by Year
in descending order

146 papers	5,304 citations	81743 39 h-index	102304 66 g-index
156 all docs	156 docs citations	156 times ranked	5030 citing authors

#	Article	IF	Citations
1	Thermal processing of food: Challenges, innovations and opportunities. A position paper. Food Reviews International, 2023, 39, 3344-3369.	4.3	8
2	Assessment of the impact of drying processes on orange peel quality characteristics. Journal of Food Process Engineering, 2022, 45, e13794.	1.5	8
3	Multifunctionality of Rapeseed Meal Protein Isolates Prepared by Sequential Isoelectric Precipitation. Foods, 2022, 11, 541.	1.9	3
4	<scp>CIBIA XII</scp>â€”Iberoamerican Congress of Food Engineering, 2019. Journal of Food Process Engineering, 2022, 45, .	1.5	0
5	Particle Size Effect of Integral Carob Flour on Bioaccessibility of Bioactive Compounds during Simulated Gastrointestinal Digestion. Foods, 2022, 11, 1272.	1.9	3
6	Modelling oxygen ingress through cork closures. Impact of test conditions. Journal of Food Engineering, 2022, 331, 111105.	2.7	1
7	Freeze-Drying Processes Applied to Melon Peel: Assessment of Physicochemical Attributes and Intrinsic Microflora Survival during Storage. Foods, 2022, 11, 1499.	1.9	2
8	Effect of Gaseous Ozone Process on Cantaloupe Melon Peel: Assessment of Quality and Antilisterial Indicators. Foods, 2021, 10, 727.	1.9	6
9	Microwave and Ultrasound Pre-Treatments for Drying of the â€œRochaâ€•Pear: Impact on Phytochemical Parameters, Color Changes and Drying Kinetics. Foods, 2021, 10, 853.	1.9	12
10	Carob bean (Ceratonia siliqua L.): A new perspective for functional food. Trends in Food Science and Technology, 2021, 114, 310-322.	7.8	55
11	Ultrasound and heat treatment effects on Staphylococcus aureus cell viability in orange juice. Ultrasonics Sonochemistry, 2021, 78, 105743.	3.8	18
12	Valorization of Rapeseed Meal: Influence of Ethanol Antinutrients Removal on Protein Extractability, Amino Acid Composition and Fractional Profile. Waste and Biomass Valorization, 2020, 11, 2709-2719.	1.8	25
13	Biopreservation approaches to reduce Listeria monocytogenes in fresh vegetables. Food Microbiology, 2020, 85, 103282.	2.1	37
14	Quality changes of carrots under different frozen storage conditions: A kinetic study. Journal of Food Processing and Preservation, 2020, 44, e14953.	0.9	5
15	Physicochemical and Bioactive Characterisation of Edible and Waste Parts of â€œPiel de Sapoâ€•Melon. Horticulturae, 2020, 6, 60.	1.2	10
16	Enhanced Solubility of Rapeseed Meal Protein Isolates Prepared by Sequential Isoelectric Precipitation. Foods, 2020, 9, 703.	1.9	23
17	Combined pre-treatments effects on zucchini (Cucurbita pepo L.) squash microbial load reduction. International Journal of Food Microbiology, 2019, 305, 108257.	2.1	9
18	Impact of ozone processing on microbiological, physicochemical, and bioactive characteristics of refrigerated stored Cantaloupe melon juice. Journal of Food Processing and Preservation, 2019, 43, e14276.	0.9	7

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19	Cross-European initial survey on the use of mathematical models in food industry. Journal of Food Engineering, 2019, 261, 109-116.	2.7	23
20	Stability of sunflower and rapeseed oil-in-water emulsions supplemented with ethanol-treated rapeseed meal protein isolate. Journal of Food Science and Technology, 2019, 56, 3090-3098.	1.4	5
21	Assessment of Thermosonication as Postharvest Treatment Applied on Whole Tomato Fruits: Optimization and Validation. Foods, 2019, 8, 649.	1.9	5
22	UV-C light processing of Cantaloupe melon juice: Evaluation of the impact on microbiological, and some quality characteristics, during refrigerated storage. LWT - Food Science and Technology, 2019, 103, 247-252.	2.5	38
23	Modelling Alicyclobacillus acidoterrestris inactivation in apple juice using thermosonication treatments. LWT - Food Science and Technology, 2019, 102, 159-163.	2.5	31
24	Colour profile analysis of Port wines by various instrumental and visual methods. Journal of the Science of Food and Agriculture, 2019, 99, 3563-3571.	1.7	5
25	Functional Properties of Protein Isolate and Acid Soluble Protein-Rich Ingredient Co-Produced from Ethanol-Treated Industrial Rapeseed Meal. Polish Journal of Food and Nutrition Sciences, 2019, 69, 129-136.	0.6	12
26	Physicochemical and Bioactive Compounds of â€˜Cantaloupeâ€™ Melon: Effect of Ozone Processing on Pulp and Seeds. Ozone: Science and Engineering, 2018, 40, 209-215.	1.4	10
27	Quality assessment of Cantaloupe melon juice under ozone processing. Innovative Food Science and Emerging Technologies, 2018, 47, 461-466.	2.7	29
28	Assessment of nutritional quality and color parameters of convective dried watercress (Nasturtium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	3
29	Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. Journal of Food Measurement and Characterization, 2018, 12, 292-300.	1.6	65
30	Microstructure, composition and their relationship with molecular mobility, food quality and stability. , 2018, , 29-41.		2
31	Ozonation of Adzuki beans (Vigna angularis): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. Journal of Food Process Engineering, 2018, 41, e12893.	1.5	8
32	Foaming properties of acid-soluble protein-rich ingredient obtained from industrial rapeseed meal. Journal of Food Science and Technology, 2018, 55, 3792-3798.	1.4	19
33	Application of ultraviolet radiation and ultrasound treatments for Alicyclobacillus acidoterrestris spores inactivation in apple juice. LWT - Food Science and Technology, 2017, 78, 138-142.	2.5	56
34	Modeling the Soluble Solids and Storage Temperature Effects on Byssochlamys fulva Growth in Apple Juices. Food and Bioprocess Technology, 2017, 10, 720-729.	2.6	6
35	Mathematical Models for Prediction of Temperature Effects on Kinetic Parameters of Microorganismsâ€™ Inactivation: Tools for Model Comparison and Adequacy in Data Fitting. Food and Bioprocess Technology, 2017, 10, 2208-2225.	2.6	18
36	Responsible research and innovation in the food value chain. Journal of Food Engineering, 2017, 213, 1.	2.7	2

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37	Inactivation kinetics of Alicyclobacillus acidoterrestris in apple juice submitted to ultraviolet radiation. Food Control, 2017, 73, 18-23.	2.8	61
38	Evaluation of Drying and Storage Conditions on Nutritional and Sensory Properties of Dried Galega Kale (Brassica oleracea L. var. Acephala). Journal of Food Quality, 2017, 2017, 1-9.	1.4	13
39	Simulation of Food Solar Drying. Green Energy and Technology, 2017, , 403-417.	0.4	0
40	Portuguese Galega Kale. , 2017, , 226-239.		0
41	Predictions of Microbial Thermal Inactivation in Solid Foods: Isothermal and Non-isothermal Conditions. Procedia Food Science, 2016, 7, 154-157.	0.6	0
42	Combined Effects of Temperature, pH and Water Activity on Predictive Ability of Microbial Kinetic Inactivation Model. Procedia Food Science, 2016, 7, 67-70.	0.6	2
43	NMR water transverse relaxation time approach to understand storage stability of fresh-cut â€˜Rochaâ€™ pear. LWT - Food Science and Technology, 2016, 74, 280-285.	2.5	28
44	A feasibility study of Lactobacillus plantarum in fruit powdersÂafter processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	1.3	22
45	Influence of Drying Processes and Pretreatments on Nutritional and Bioactive Characteristics of Dried Vegetables: A Review. Food Engineering Reviews, 2016, 8, 134-163.	3.1	86
46	Influence of Pretreatments on Quality Parameters and Nutritional Compounds of Dried Galega Kale (Brassica oleracea L. var. acephala). Food and Bioprocess Technology, 2016, 9, 872-881.	2.6	17
47	Evaluation of Alternative Preservation Treatments (Water Heat Treatment, Ultrasounds,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 0 Bioprocess Technology, 2016, 9, 924-935.	2.6	29
48	Effect of Air-Drying Temperature on the Quality and Bioactive Characteristics of Dried Galega Kale (Brassica oleraceaâ€¦L. var. Acephala). Journal of Food Processing and Preservation, 2015, 39, 2485-2496.	0.9	43
49	Food Science and Technology for a Sustainable Bioeconomy _ ISEKI_Food 2014. Journal of Food Engineering, 2015, 167, 1.	2.7	0
50	Career path of food science and technology professionals: Entry to the world of work. Trends in Food Science and Technology, 2015, 42, 183-192.	7.8	8
51	Influence of postharvest ultrasounds treatments on tomato (Solanum lycopersicum, cv. Zinac) quality and microbial load during storage. Ultrasonics Sonochemistry, 2015, 27, 552-559.	3.8	56
52	Simulation of solar drying of grapes using an integrated heat and mass transfer model. Renewable Energy, 2015, 81, 896-902.	4.3	40
53	Relationship between molecular mobility, microstructure and functional properties in chitosan/glycerol films. Innovative Food Science and Emerging Technologies, 2015, 28, 81-85.	2.7	6
54	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. Food Biophysics, 2015, 10, 324-333.	1.4	28

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55	Molecular Dynamics and Structure in Physical Properties and Stability of Food Systems. Food Engineering Reviews, 2015, 7, 384-392.	3.1	18
56	Fresh-cut melon quality during storage: An NMR study of water transverse relaxation time. Journal of Food Engineering, 2015, 167, 71-76.	2.7	26
57	Use of UV-C postharvest treatment for extending fresh whole tomato (Solanum lycopersicum, cv.) Tj ETQq1 1 0.784314 rgBT /Overlock	1.4	48
58	Postharvest Quality of Refrigerated Tomato Fruit (S olanum lycopersicum , cv. Zinac) at Two Maturity Stages Following Heat Treatment. Journal of Food Processing and Preservation, 2015, 39, 697-709.	0.9	14
59	Molecular mobility, composition and structure analysis in glycerol plasticised chitosan films. Food Chemistry, 2014, 144, 2-8.	4.2	29
60	Application of optimal experimental design concept to improve the estimation of model parameters in microbial thermal inactivation kinetics. Journal of Food Engineering, 2014, 134, 59-66.	2.7	9
61	Balsamic vinegar from Modena: An easy and effective approach to reduce Listeria monocytogenes from lettuce. Food Control, 2014, 42, 38-42.	2.8	23
62	Effect of pre-treatments on solar drying kinetics of red seedless grapes (cv. Monukka). International Journal of Food Studies, 2014, 3, 239-247.	0.5	2
63	Fresh fruits and vegetablesâ€"An overview on applied methodologies to improve its quality and safety. Innovative Food Science and Emerging Technologies, 2013, 20, 1-15.	2.7	381
64	Impact of non-thermal technologies and sanitizer solutions on microbial load reduction and quality factor retention of frozen red bell peppers. Innovative Food Science and Emerging Technologies, 2013, 17, 99-105.	2.7	31
65	Advances in Food Process Engineering Research and Applications. Food Engineering Series, 2013, , .	0.3	10
66	A Review on Ozone-Based Treatments for Fruit and Vegetables Preservation. Food Engineering Reviews, 2013, 5, 77-106.	3.1	177
67	Kinetics of changes in the physical quality parameters of fresh tomato fruits (Solanum lycopersicum,) Tj ETQq1 1 0.784314 rgBT /Ove	2.7	103
68	Kinetics of Ethylene Oxide Desorption from Sterilized Materials. Journal of AOAC INTERNATIONAL, 2013, 96, 33-36.	0.7	1
69	The impact of cold chain temperature abuses on the quality of frozen strawberries (Fragaria) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.5	2
70	Dynamic Approach to Assessing Food Quality and Safety Characteristics: The Case of Processed Foods. Food Engineering Series, 2013, , 567-579.	0.3	0
71	Inactivation kinetics of peroxidase in zucchini (Cucurbita pepo L.) by heat and UV-C radiation. Innovative Food Science and Emerging Technologies, 2012, 13, 158-162.	2.7	34
72	Assessment of the impact of hydrogen peroxide solutions on microbial loads and quality factors of red bell peppers, strawberries and watercress. Food Control, 2012, 27, 362-368.	2.8	53

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73	Efficacy of non-thermal technologies and sanitizer solutions on microbial load reduction and quality retention of strawberries. Journal of Food Engineering, 2012, 108, 417-426.	2.7	125
74	Emerging Technologies to Improve the Safety and Quality of Fruits and Vegetables. , 2012, , 261-297.		5
75	Modelling Microbial Load Reduction in Foods Due to Ozone Impact. Procedia Food Science, 2011, 1, 836-841.	0.6	15
76	Heat inactivation of Listeria innocua in broth and food products under non-isothermal conditions. Food Control, 2011, 22, 20-26.	2.8	15
77	DEVELOPMENT OF A SAFER FORMULATION OF EGG YOLK CREAM: PHYSICOCHEMICAL AND SENSORIAL CHARACTERISTICS ASSESSMENT. Journal of Food Processing and Preservation, 2011, 35, 220-235.	0.9	1
78	Degradation kinetics of colour, vitamin C and drip loss in frozen broccoli (Brassica oleracea L. ssp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Refrigeration, 2011, 34, 2136-2144.	1.8	73
79	Modeling the inactivation of Bacillus subtilis spores by ethylene oxide processing. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1535-1543.	1.4	4
80	Impact of Thermal Blanching and Thermosonication Treatments on Watercress (Nasturtium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 T Bioprocess Technology, 2011, 4, 1197-1204.	2.6	31
81	Study on Thermosonication and Ultraviolet Radiation Processes as an Alternative to Blanching for Some Fruits and Vegetables. Food and Bioprocess Technology, 2011, 4, 1012-1019.	2.6	24
82	On the Use of the Gompertz Model to Predict Microbial Thermal Inactivation Under Isothermal and Non-Isothermal Conditions. Food Engineering Reviews, 2011, 3, 17-25.	3.1	48
83	Influence of aqueous ozone, blanching and combined treatments on microbial load of red bell peppers, strawberries and watercress. Journal of Food Engineering, 2011, 105, 277-282.	2.7	91
84	Kinetics of quality changes of pumpkin (Curcurbita maxima L.) stored under isothermal and non-isothermal frozen conditions. Journal of Food Engineering, 2011, 106, 40-47.	2.7	28
85	Sucrose in the Concentrated Solution or the Supercooled â€œStateâ€: A Review of Caramelisation Reactions and Physical Behaviour. Food Engineering Reviews, 2010, 2, 204-215.	3.1	9
86	Comparison of recovery methods for the enumeration of injured Listeria innocua cells under isothermal and non-isothermal treatments. Food Microbiology, 2010, 27, 1112-1120.	2.1	14
87	Estimation of water diffusivity parameters on grape dynamic drying. Journal of Food Engineering, 2010, 97, 519-525.	2.7	47
88	Carrot (Daucus carota L.) peroxidase inactivation, phenolic content and physical changes kinetics due to blanching. Journal of Food Engineering, 2010, 97, 574-581.	2.7	144
89	Influence of pH, type of acid and recovery media on the thermal inactivation of Listeria innocua. International Journal of Food Microbiology, 2009, 133, 121-128.	2.1	35
90	Enterococcus faecalis and Pseudomonas aeruginosa behaviour in frozen watercress (Nasturtium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.8	6

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91	Biochemical and colour changes of watercress (Nasturtium officinale R. Br.) during freezing and frozen storage. Journal of Food Engineering, 2009, 93, 32-39.	2.7	65
92	Effect of cold chain temperature abuses on the quality of frozen watercress (Nasturtium officinale R.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.7	32
93	The response of watercress (Nasturtium officinale) to vacuum impregnation: Effect of an antifreeze protein type I. Journal of Food Engineering, 2009, 95, 339-345.	2.7	31
94	Degradation Kinetics of Peroxidase Enzyme, Phenolic Content, and Physical and Sensorial Characteristics in Broccoli (Brassica oleraceaL. ssp.Italica) during Blanching. Journal of Agricultural and Food Chemistry, 2009, 57, 5370-5375.	2.4	31
95	Sigmoidal thermal inactivation kinetics of Listeria innocua in broth: Influence of strain and growth phase. Food Control, 2009, 20, 1151-1157.	2.8	34
96	Predictive Modeling and RiskAssessment. , 2009, , .		5
97	Storage stability of an egg yolk cream formulation: texture and microbiological assessment. Journal of the Science of Food and Agriculture, 2008, 88, 1068-1073.	1.7	0
98	Design and Optimization of Hot-Filling Pasteurization Conditions: CupuaÃ§u (Theobroma grandiflorum) Fruit Pulp Case Study. Biotechnology Progress, 2008, 19, 1261-1268.	1.3	6
99	Effect of heat and thermosonication treatments on watercress (Nasturtium officinale) vitamin C degradation kinetics. Innovative Food Science and Emerging Technologies, 2008, 9, 483-488.	2.7	89
100	Ethylene oxide potential toxicity. Expert Review of Medical Devices, 2008, 5, 323-328.	1.4	17
101	ISEKI-Food: Integrating Safety and Environmental Knowledge into Food Studies Towards European Sustainable Development. Food Engineering Series, 2008, , 463-467.	0.3	0
102	Ethylene oxide sterilization of medical devices: A review. American Journal of Infection Control, 2007, 35, 574-581.	1.1	292
103	Modelling kinetics of watercress (Nasturtium officinale) colour changes due to heat and thermosonication treatments. Innovative Food Science and Emerging Technologies, 2007, 8, 244-252.	2.7	47
104	Multiresponse modelling of the caramelisation reaction. Innovative Food Science and Emerging Technologies, 2007, 8, 306-315.	2.7	50
105	Modelling Viscosity Temperature Dependence of Supercooled Sucrose SolutionsThe Random-Walk Approach. Journal of Physical Chemistry B, 2007, 111, 3192-3196.	1.2	7
106	Modelling the kinetics of peroxidase inactivation, colour and texture changes of pumpkin (Cucurbita) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.7	136
107	Modelling colour changes during the caramelisation reaction. Journal of Food Engineering, 2007, 83, 483-491.	2.7	58
108	Modelling autocatalytic behaviour of a food model systemâ€"Sucrose thermal degradation at high concentrations. Journal of Food Engineering, 2007, 78, 537-545.	2.7	27

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109	Effect of heat and thermosonication treatments on peroxidase inactivation kinetics in watercress (Nasturtium officinale). Journal of Food Engineering, 2006, 72, 8-15.	2.7	159
110	Variability in quality of white and green beans during in-pack sterilization. Journal of Food Engineering, 2006, 73, 149-156.	2.7	10
111	A modified Gompertz model to predict microbial inactivation under time-varying temperature conditions. Journal of Food Engineering, 2006, 76, 89-94.	2.7	60
112	Integrated approach on heat transfer and inactivation kinetics of microorganisms on the surface of foods during heat treatmentsâ€"software development. Journal of Food Engineering, 2006, 76, 95-103.	2.7	14
113	Rheology of supersaturated sucrose solutions. Journal of Food Engineering, 2006, 77, 844-852.	2.7	70
114	Recovery of heat-injured Listeria innocua. International Journal of Food Microbiology, 2006, 112, 261-265.	2.1	51
115	Accelerated life testing of frozen green beans (Phaseolus vulgaris, L.) quality loss kinetics: colour and starch. Journal of Food Engineering, 2005, 67, 339-346.	2.7	25
116	Integrated approach on solar drying, pilot convective drying and microstructural changes. Journal of Food Engineering, 2005, 67, 195-203.	2.7	29
117	OPTIMIZATION of A CUPUAÃ‡U (THEOBROMA GRANDIFLORUM) NECTAR FORMULATION. Journal of Food Process Engineering, 2004, 27, 181-196.	1.5	2
118	Quantification of microstructural changes during first stage air drying of grape tissue. Journal of Food Engineering, 2004, 62, 159-164.	2.7	103
119	The effect of home storage conditions and packaging materials on the quality of frozen green beans. International Journal of Refrigeration, 2004, 27, 850-861.	1.8	19
120	Inverse problem methodology for thermal-physical properties estimation of frozen green beans. Journal of Food Engineering, 2004, 63, 383-392.	2.7	21
121	Computational design of accelerated life testing applied to frozen green beans. Journal of Food Engineering, 2004, 64, 455-464.	2.7	12
122	Frozen green beans (Phaseolus vulgaris, L.) quality profile evaluation during home storage. Journal of Food Engineering, 2004, 64, 481-488.	2.7	30
123	Green beans (Phaseolus vulgaris, L.) quality loss upon thawing. Journal of Food Engineering, 2004, 65, 37-48.	2.7	11
124	Kinetics of Frozen Stored Green Bean (Phaseolus vulgaris L.) Quality Changes: Texture, Vitamin C, Reducing Sugars, and Starch. Journal of Food Science, 2003, 68, 2232-2237.	1.5	32
125	Alicyclobacillus acidoterrestris spores as a target for CupuaÃ§u (Theobroma grandiflorum) nectar thermal processing: kinetic parameters and experimental methods. International Journal of Food Microbiology, 2002, 77, 71-81.	2.1	48
126	Modelling colour and chlorophyll losses of frozen green beans (Phaseolus vulgaris, L.). International Journal of Refrigeration, 2002, 25, 966-974.	1.8	78

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127	Kinetic Parameters Estimation for Ascorbic Acid Degradation in Fruit Nectar Using the Partial Equivalent Isothermal Exposures (PEIE) Method under Non-Isothermal Continuous Heating Conditions. Biotechnology Progress, 2001, 17, 175-181.	1.3	13
128	Kinetics of flavour and aroma changes in thermally processed cupuaï¿½u (Theobroma grandiflorum) pulp. , 2000, 80, 783-787.		16
129	Influence of rotational speed on the statistical variability of heat penetration parameters and on the non-uniformity of lethality in retort processing. Journal of Food Engineering, 2000, 45, 93-102.	2.7	32
130	Mathematical modeling of the thermal degradation kinetics of vitamin C in cupuaÃ§u (Theobroma) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	105
131	Note. Quality evaluation of cupuaÃ§u (Theobroma grandiflorum) purÃ©e after pasteurization and during storage / Nota. Calidad del purÃ© de cupuaÃ§u (Theobroma grandiflorum) despuÃ©s de la pasterizaciÃ³n y durante su almacenamiento. Food Science and Technology International, 2000, 6, 53-58.	1.1	4
132	Modelling kinetics of thermal degradation of colour in peach puree. Journal of Food Engineering, 1999, 39, 161-166.	2.7	212
133	Colour changes in thermally processed cupuaÃ§u (Theobroma grandiflorum) puree: critical times and kinetics modelling. International Journal of Food Science and Technology, 1999, 34, 87-94.	1.3	60
134	Development of a Novel Methodology To Validate Optimal Sterilization Conditions for Maximizing the Texture Quality of White Beans in Glass Jars. Biotechnology Progress, 1999, 15, 565-572.	1.3	5
135	Thermal inactivation of Alicyclobacillus acidoterrestris spores under different temperature, soluble solids and pH conditions for the design of fruit processes. International Journal of Food Microbiology, 1999, 51, 95-103.	2.1	139
136	Quality optimization of hot filled pasteurized fruit purees: Container characteristics and filling temperatures. Journal of Food Engineering, 1997, 32, 351-364.	2.7	18
137	Modelling the thermal sterilisation of foods inside packs with two divisions. Mathematics and Computers in Simulation, 1996, 42, 279-285.	2.4	3
138	Experimental validation of models for predicting optimal surface quality sterilization temperatures. International Journal of Food Science and Technology, 1994, 29, 227-241.	1.3	7
139	Quality optimization of conduction heating foods sterilized in different packages. International Journal of Food Science and Technology, 1994, 29, 515-530.	1.3	19
140	Generalized (semi)-empirical formulae for optimal sterilization temperatures of conduction-heated foods with infinite surface heat transfer coefficients. Journal of Food Engineering, 1993, 19, 141-158.	2.7	29
141	Modelling optimum processing conditions for the sterilization of prepackaged foods. Food Control, 1993, 4, 67-78.	2.8	36
142	Optimal Sterilization Temperatures for Conduction Heating Foods Considering Finite Surface Heat Transfer Coefficients. Journal of Food Science, 1992, 57, 743-748.	1.5	50
143	Freezing Influences Diffusion of Reducing Sugars in Carrot Cortex. Journal of Food Science, 1992, 57, 932-934.	1.5	17
144	Critical evaluation of commonly used objective functions to optimize overall quality and nutrient retention of heat-preserved foods. Journal of Food Engineering, 1992, 17, 241-258.	2.7	43

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145	Freezing of Fruits and Vegetables. , 0, , 165-183.		14
146	Alternative technologies for tomato post-harvest quality preservation.. CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources, 0, , 1-15.	0.6	6