

# Hector Ruiz-Espinosa

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/283390/publications.pdf>

Version: 2024-02-01

15  
papers

282  
citations

1040056

9  
h-index

1058476

14  
g-index

15  
all docs

15  
docs citations

15  
times ranked

266  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analytical model for variable moisture diffusivity estimation and drying simulation of shrinkable food products. <i>Journal of Food Engineering</i> , 2012, 108, 427-435.	5.2	59
2	Drying of shrinkable food products: Appraisal of deformation behavior and moisture diffusivity estimation under isotropic shrinkage. <i>Journal of Food Engineering</i> , 2015, 144, 138-147.	5.2	43
3	Modeling of kinetics, equilibrium and distribution data of osmotically dehydrated carambola ( <i>Averrhoa carambola</i> L.) in sugar solutions. <i>Journal of Food Engineering</i> , 2011, 104, 218-226.	5.2	32
4	Mass transfer modeling of equilibrium and dynamic periods during osmotic dehydration of radish in NaCl solutions. <i>Food and Bioproducts Processing</i> , 2013, 91, 216-224.	3.6	32
5	Modeling and simulation of heat and mass transfer during drying of solids with hemispherical shell geometry. <i>Computers and Chemical Engineering</i> , 2011, 35, 191-199.	3.8	27
6	A method to estimate anisotropic diffusion coefficients for cylindrical solids: Application to the drying of carrot. <i>Journal of Food Engineering</i> , 2014, 125, 24-33.	5.2	17
7	Texture, physicochemical and sensory properties of artisanal Adobera cheese from Los Altos de Jalisco, a genuine Mexican cheese. <i>International Journal of Dairy Technology</i> , 2020, 73, 411-420.	2.8	15
8	Drying modeling in products undergoing simultaneous size reduction and shape change: Appraisal of deformation effect on water diffusivity. <i>Journal of Food Engineering</i> , 2015, 164, 30-39.	5.2	14
9	Chemical, physical and sensory properties of Vienna sausages formulated with a starfruit dietary fiber concentrate. <i>Journal of Food Science and Technology</i> , 2018, 55, 3303-3313.	2.8	14
10	Antioxidant and functional properties of a high dietary fibre powder from carambola ( <i>Averrhoa carambola</i> L.) pomace. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2101-2110.	2.7	7
11	Study of oil uptake during deep-fat frying of Taro ( <i>Colocasia esculenta</i> ) chips. <i>CYTA - Journal of Food</i> , 2015, , 1-6.	1.9	6
12	Use of Autochthonous Lactic Acid Bacteria as Starter Culture of Pasteurized Milk Adobera Cheese. <i>Fermentation</i> , 2022, 8, 234.	3.0	6
13	The role of coupled water and solute diffusion and product shrinkage during osmotic dehydration. <i>Journal of Food Engineering</i> , 2022, 331, 111121.	5.2	5
14	Drying of Food Products Shaped as Longitudinal Sections of Solid and Annular Cylinders: Modeling and Simulation. <i>Drying Technology</i> , 2013, 31, 1148-1159.	3.1	4
15	A sequential method to estimate equilibrium Point and diffusion coefficients of bioactive compounds during solid-liquid extraction. <i>Food and Bioproducts Processing</i> , 2019, 116, 219-226.	3.6	1