

# Mercè Raventós Santamaria

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2943007/publications.pdf>

Version: 2024-02-01

16  
papers

787  
citations

623734

14  
h-index

940533

16  
g-index

16  
all docs

16  
docs citations

16  
times ranked

356  
citing authors

#	ARTICLE	IF	CITATIONS
1	Review. Freeze Concentration in the Fruit Juices Industry. Food Science and Technology International, 2009, 15, 303-315.	2.2	98
2	Progressive freeze concentration of orange juice in a pilot plant falling film. Innovative Food Science and Emerging Technologies, 2010, 11, 644-651.	5.6	82
3	Freeze concentration of must in a pilot plant falling film cryoconcentrator. Innovative Food Science and Emerging Technologies, 2010, 11, 130-136.	5.6	80
4	Block freeze-concentration of coffee extract: Effect of freezing and thawing stages on solute recovery and bioactive compounds. Journal of Food Engineering, 2014, 120, 158-166.	5.2	66
5	Freeze concentration of whey in a falling-film based pilot plant: Process and characterization. Journal of Food Engineering, 2011, 103, 147-155.	5.2	65
6	Concentration of aqueous sugar solutions in a multi-plate cryoconcentrator. Journal of Food Engineering, 2007, 79, 577-585.	5.2	64
7	Concentration of apple and pear juices in a multi-plate freeze concentrator. Innovative Food Science and Emerging Technologies, 2009, 10, 348-355.	5.6	62
8	One option for the management of wastewater from tofu production: Freeze concentration in a falling-film system. Journal of Food Engineering, 2012, 110, 364-373.	5.2	61
9	Review: Freeze Concentration Technology Applied to Dairy Products. Food Science and Technology International, 2011, 17, 5-13.	2.2	55
10	Estimation of the freezing point of concentrated fruit juices for application in freeze concentration. Journal of Food Engineering, 2011, 105, 289-294.	5.2	51
11	Behavior of functional compounds during freeze concentration of tofu whey. Journal of Food Engineering, 2013, 116, 681-688.	5.2	28
12	Calculation method for designing a multi-plate freeze-concentrator for concentration of fruit juices. Journal of Food Engineering, 2011, 107, 27-35.	5.2	23
13	Rheological Behaviour, Freezing Curve, and Density of Coffee Solutions at Temperatures Close to Freezing. International Journal of Food Properties, 2015, 18, 426-438.	3.0	18
14	Effect of Process Parameters on the Progressive Freeze Concentration of Sucrose Solutions. Chemical Engineering Communications, 2017, 204, 951-956.	2.6	15
15	Application and Possibilities of Supercritical CO <sub>2</sub> Extraction in Food Processing Industry: An Overview. Food Science and Technology International, 2002, 8, 269-284.	2.2	15
16	Calculation process for the recovery of solutes retained in the ice in a multi-plate freeze concentrator: Time and concentration. Innovative Food Science and Emerging Technologies, 2014, 26, 347-359.	5.6	4