

Solomon Worku Kidane

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

193
citations

1478280

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h-index

1281743

11
g-index

13
all docs

13
docs citations

13
times ranked

263
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical properties of the Hareenna forest honey, Bale, Ethiopia. Food Chemistry, 2013, 141, 3386-3392.	4.2	72
2	Botanical origin, colour, granulation, and sensory properties of the Hareenna forest honey, Bale, Ethiopia. Food Chemistry, 2015, 167, 213-219.	4.2	58
3	Effect of drying methods and blending ratios on dough rheological properties, physical and sensory properties of wheat-taro flour composite bread. Food Science and Nutrition, 2017, 5, 653-661.	1.5	16
4	COMPARISON OF MECHANICAL TESTS FOR EVALUATING TEXTURAL CHANGES IN POTATOES DURING THERMAL SOFTENING. Journal of Texture Studies, 2002, 33, 529-542.	1.1	12
5	Effects of extrusion operating conditions and blend proportion on the physicochemical and sensory properties of teff-rice blend extruded products. Food Research, 2021, 5, 173-183.	0.3	8
6	Valorisation of brewer's spent grain flour (BSGF) through wheat-maize-BSGF composite flour bread: optimization using D-optimal mixture design. Heliyon, 2022, 8, e09514.	1.4	7
7	Optimization of blending ratios of wheat-maize-sprouted mungbean (<i>Vigna radiata</i> L.) composite flour bread using D-optimal mixture design. Cogent Food and Agriculture, 2020, 6, 1824304.	0.6	5
8	Hydration kinetics of direct expanded tef flour breakfast cereals in water and milk. Food Science and Nutrition, 2014, 2, 39-45.	1.5	4
9	Dough rheology and physicochemical and sensory properties of wheat-peanut composite flour bread. , 2022, 4, .		4
10	Rehydration Capacity and Kinetics of Solar-Dried Carrot (<i>Daucus carota</i>) Slices as Affected by Blanching and Osmotic Pretreatments. International Journal of Food Engineering, 2016, 12, 203-210.	0.7	3
11	Optimization of Phosphate and Anionic Polyacrylamide Flocculant (APF) Level for Sugar Cane Juice Clarification Using Central Composite Design. Journal of Food Processing and Preservation, 2016, 40, 67-75.	0.9	2
12	Application of Peleg's equation to describe creep responses of potatoes under constant and variable storage conditions. Journal of Texture Studies, 2017, 48, 193-197.	1.1	2
13	Optimization of heat treatment and pH of red and white pear cactus [<i>Opuntia ficus-indica</i> (L.) mill.] fruit juice using response surface methodology. Food Research, 2022, 6, 124-135.	0.3	0