Yvan Gariepy

List of Publications by Year
in descending order

56 papers	1,425 citations	331670 21 h-index	361022 35 g-index
56 all docs	56 docs citations	56 times ranked	1788 citing authors

#	Article	IF	Citations
1	Osmotic dehydration under low agitation laminar flow condition: Effect on dielectric properties of broccoli stalk slices at 2.45â€‰GHz. Journal of Food Process Engineering, 2021, 44, e13707.	2.9	1
2	Eco-friendly extraction for the recovery of bioactive compounds from Brazilian olive leaves. Sustainable Materials and Technologies, 2021, 28, e00276.	3.3	15
3	Computer vision for real-time monitoring of shrinkage for peas dried in a fluidized bed dryer. Drying Technology, 2020, 38, 130-146.	3.1	20
4	Optimization of the process of drying of corn seeds with the use of microwaves. Drying Technology, 2020, 38, 676-684.	3.1	17
5	Development of Biodegradable Films with Improved Antioxidant Properties Based on the Addition of Carrageenan Containing Olive Leaf Extract for Food Packaging Applications. Journal of Polymers and the Environment, 2020, 28, 123-130.	5.0	40
6	Microwave pretreated enzymatic retting of flax stems and comparison with the effect of radio frequency pretreatment. Industrial Crops and Products, 2020, 151, 112312.	5.2	5
7	Effect of radio frequency pretreatment on enzymatic retting of flax stems and resulting fibers properties. Industrial Crops and Products, 2020, 146, 112204.	5.2	11
8	Comparison of microwave, ultrasonic and conventional techniques for extraction of bioactive compounds from olive leaves (Olea europaea L.). Innovative Food Science and Emerging Technologies, 2019, 58, 102234.	5.6	87
9	Modelling study of dielectric properties of seed to improve mathematical modelling for microwave-assisted hot-air drying. Journal of Microwave Power and Electromagnetic Energy, 2019, 53, 94-114.	0.8	4
10	Effects of biochar anodes in rice plant microbial fuel cells on the production of bioelectricity, biomass, and methane. Biochemical Engineering Journal, 2019, 141, 190-199.	3.6	87
11	Conventional Hydrothermal Carbonization of Shrimp Waste. Energy & Fuels, 2018, 32, 3532-3542.	5.1	14
12	Screening the microwave-assisted extraction of hydrocolloids from Ocimum basilicum L. seeds as a novel extraction technique compared with conventional heating-stirring extraction. Food Hydrocolloids, 2018, 74, 11-22.	10.7	21
13	Comparison of Conventional and Microwave Treatment on Soymilk for Inactivation of Trypsin Inhibitors and In Vitro Protein Digestibility. Foods, 2018, 7, 6.	4.3	55
14	Optimization of the conventional hydrothermal carbonization to produce hydrochar from fish waste. Biomass Conversion and Biorefinery, 2018, 8, 563-576.	4.6	12
15	Electrohydrodynamic drying of sand. Drying Technology, 2017, 35, 312-322.	3.1	12
16	Hot Air Drying and Microwave-Assisted Hot Air Drying of Broccoli Stalk Slices (<i>Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td	2.0	26
17	Optimization and Characterization of Hydrochar Derived from Shrimp Waste. Energy & Fuels, 2017, 31, 4068-4077.	5.1	44
18	Optimization and characterization of hydrochar produced from microwave hydrothermal carbonization of fish waste. Waste Management, 2017, 65, 159-168.	7.4	86

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19	New coupling model of microwave assisted hot-air drying of a capillary porous agricultural product: Application on soybeans and canola seeds. Applied Thermal Engineering, 2017, 114, 931-937.	6.0	12
20	Influence of wood-derived biochar on the compactibility and strength of silt loam soil. International Agrophysics, 2017, 31, 149-155.	1.7	21
21	Optimization of microwave-assisted fluidized-bed drying of carrot slices. Drying Technology, 2017, 35, 1234-1248.	3.1	21
22	Design of Continuous Flow Osmotic Dehydration and its Performance on Mass Transfer Exchange During Osmotic Dehydration of Broccoli Stalk Slices. Food and Bioprocess Technology, 2016, 9, 1455-1470.	4.7	13
23	Energy recovery from cassava peels in a single-chamber microbial fuel cell. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2016, 38, 2495-2502.	2.3	9
24	Effect of Thermal and High Electric Fields on Secondary Structure of Peanut Protein. International Journal of Food Properties, 2016, 19, 1259-1271.	3.0	64
25	Effects of operating factors on osmotic dehydration of broccoli stalk slices. Cogent Food and Agriculture, 2016, 2, .	1.4	9
26	Experimental investigation of a sequential process for the fractionation of sweet sorghum bagasse. Biomass Conversion and Biorefinery, 2016, 6, 1-11.	4.6	6
27	Application and the Techno-economical Aspects of Integrated Microwave Drying Systems for Development of Dehydrated Food Products. Japan Journal of Food Engineering, 2016, 17, 139-146.	0.3	2
28	Effect of MW-assisted roasting on nutritional and chemical properties of hazelnuts. Food and Nutrition Research, 2015, 59, 28916.	2.6	4
29	Characterization of Flax Water Retting of Different Durations in Laboratory Condition and Evaluation of Its Fiber Properties. BioResources, 2015, 10, .	1.0	18
30	Optimization of Enzyme Hydrolysis of Seafood Waste for Microwave Hydrothermal Carbonization. Energy & Fuels, 2015, 29, 8006-8016.	5.1	23
31	Characterization of radio frequency assisted water retting and flax fibers obtained. Industrial Crops and Products, 2015, 69, 228-237.	5.2	15
32	Comparative evaluation of steam-assisted treatments of biomass components and sweet sorghum bagasse. Biofuels, 2015, 6, 87-99.	2.4	2
33	Electrohydrodynamic drying (EHD) of wheat and its effect on wheat protein conformation. LWT - Food Science and Technology, 2015, 64, 750-758.	5.2	40
34	Microwave-assisted lime treatment and recovery of lignin from hydrothermally treated sweet sorghum bagasse. Biofuels, 2015, 6, 341-355.	2.4	12
35	An experimental study on hydrothermal treatment of sweet sorghum bagasse for the extraction of hemicellulose. Biomass Conversion and Biorefinery, 2015, 5, 161-171.	4.6	3
36	Effect of Dielectric Properties of a Solvent-Water Mixture Used in Microwave-Assisted Extraction of Antioxidants from Potato Peels. Antioxidants, 2014, 3, 99-113.	5.1	35

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37	Microwave extraction of mint essential oil â€“ Temperature calibration for the oven. Journal of Food Engineering, 2014, 126, 1-6.	5.2	29
38	Effect of Different Drying Methods on the Microwave Extraction of Phenolic Components and Antioxidant Activity of Highbush Blueberry Leaves. Drying Technology, 2014, 32, 1888-1904.	3.1	38
39	Optimization of Microwave-Assisted Extraction of Phenolic Antioxidants from Grape Seeds (Vitis) Tj ETQq1 1 0.784314 rgBT /Overloc	4.7	128
40	Effect of Static High Electric Field Pre-Treatment on Microwave-Assisted Drying of Potato Slices. Drying Technology, 2013, 31, 1960-1968.	3.1	25
41	EFFECT OF RADIOFREQUENCY HEATING ON THE DIELECTRIC AND PHYSICAL PROPERTIES OF EGGS. Progress in Electromagnetics Research B, 2013, 51, 201-220.	1.0	23
42	Effect of microwave and hot air drying on flax straw at controlled temperatures. International Journal of Postharvest Technology and Innovation, 2012, 2, 355.	0.1	9
43	OPTIMIZATION OF RADIOFREQUENCY HEATING OF IN-SHELL EGGS THROUGH FINITE ELEMENT MODELING AND EXPERIMENTAL TRIALS. Progress in Electromagnetics Research B, 2012, 45, 203-222.	1.0	16
44	Finite element modeling for optimization of microwave heating of inâ€shell eggs and experimental validation. International Journal of Numerical Modelling: Electronic Networks, Devices and Fields, 2012, 25, 275-287.	1.9	5
45	Microwave-Assisted Extraction of Phenolic Antioxidants from Potato Peels. Molecules, 2011, 16, 2218-2232.	3.8	106
46	Microwave Drying of Corn (Zea maysL. ssp.) for the Seed Industry. Drying Technology, 2011, 29, 1291-1296.	3.1	31
47	FDTD MODELING AND SIMULATION OF MICROWAVE HEATING OF IN-SHELL EGGS. Progress in Electromagnetics Research M, 2010, 13, 229-243.	0.9	20
48	Control of Microwave Drying Process Through Aroma Monitoring. Drying Technology, 2010, 28, 591-599.	3.1	24
49	Real-time, volatile-detection-assisted control for microwave drying. Computers and Electronics in Agriculture, 2009, 69, 177-184.	7.7	31
50	Effect of ear orientations on hydrocooling performance and quality of sweet corn. Postharvest Biology and Technology, 2007, 43, 351-357.	6.0	14
51	Microwave Vacuum Dryer Setup and Preliminary Drying Studies on Strawberries Carrots. Journal of Microwave Power and Electromagnetic Energy, 2006, 41, 36-44.	0.8	6
52	Computerized monitoring and control for a research controlled-atmosphere storage facility. Computers and Electronics in Agriculture, 2003, 39, 23-37.	7.7	9
53	Postharvest storage of Giant Cavendish bananas using ethylene oxide and sulphur dioxide. Journal of the Science of Food and Agriculture, 2003, 83, 180-186.	3.5	17
54	Changes in volatile production during an infection of potatoes by Erwinia carotovora. Food Research International, 2001, 34, 807-813.	6.2	22

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55	Long-term storage of leek stalks under regular and controlled atmospheres. International Journal of Refrigeration, 1994, 17, 140-144.	3.4	5
56	Microwave assisted fluidized bed drying of celery. , 0, , .		1