

Engin Demiray

List of Publications by Year in descending order

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13
papers

500
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1040056

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13
docs citations

13
times ranked

622
citing authors

#	ARTICLE	IF	CITATIONS
1	Degradation kinetics of lycopene, β -carotene and ascorbic acid in tomatoes during hot air drying. LWT - Food Science and Technology, 2013, 50, 172-176.	5.2	145
2	Drying kinetics of onion (<i>Allium cepa</i> L.) slices with convective and microwave drying. Heat and Mass Transfer, 2017, 53, 1817-1827.	2.1	87
3	Drying characteristics of garlic (<i>Allium sativum</i> L) slices in a convective hot air dryer. Heat and Mass Transfer, 2014, 50, 779-786.	2.1	67
4	Thin-layer drying of tomato (<i>Lycopersicon esculentum</i> Mill. cv. Rio Grande) slices in a convective hot air dryer. Heat and Mass Transfer, 2012, 48, 841-847.	2.1	54
5	Color Degradation Kinetics of Carrot (<i>Daucus carota</i> L.) Slices during Hot Air Drying. Journal of Food Processing and Preservation, 2015, 39, 800-805.	2.0	43
6	Degradation kinetics of β -carotene in carrot slices during convective drying. International Journal of Food Properties, 2017, 20, 151-156.	3.0	39
7	Effect of drying temperature on color and desorption characteristics of oyster mushroom. Food Science and Technology, 2020, 40, 187-193.	1.7	22
8	Effect of temperature on water diffusion during rehydration of sun-dried red pepper (<i>Capsicum</i>)	2.1	16
9	The effect of pretreatments on air drying characteristics of persimmons. Heat and Mass Transfer, 2017, 53, 99-106.	2.1	15
10	DRYING CHARACTERISTICS AND KINETICS OF LOVASTATIN DEGRADATION OF OYSTER MUSHROOM (<i>PLEUROTUS OSTREATUS</i>) SLICES. Latin American Applied Research, 2019, 49, 269-274.	0.4	5
11	Effect of vacuum drying temperature and pressure on the drying and desorption characteristics, and lovastatin content of the oyster mushroom (<i>Pleurotus ostreatus</i>) slices. Journal of Food Processing and Preservation, 2021, 45, e15301.	2.0	4
12	Kinetics of allicin potential loss in garlic slices during convective drying. Quality Assurance and Safety of Crops and Foods, 2019, 11, 211-220.	3.4	2
13	EFFECT OF DIFFERENT TEMPERATURE ON REHYDRATION KINETICS OF CHICKEN BREAST MEAT CUBES. Latin American Applied Research, 2021, 51, 211-216.	0.4	1