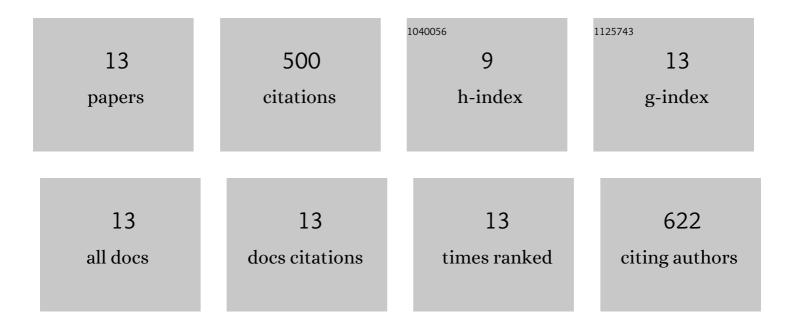
Engin Demiray

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3180517/publications.pdf Version: 2024-02-01



#	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 (Allium cepa L.) slices with convective and microwave drying. Heat and Mass Transfer, 2017, 53, 1817-1827.	2.1	87
3	Drying characteristics of garlic (Allium sativum 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 (Lycopersicum esculentum 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>D aucus carota</i> â€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 (Capsicum) Tj ETQq0 0 0 rgBT Overlock 10 Tf 50 46

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 (PLEUROTUS OSTREATUS) 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