

Engin Demiray

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

500
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1040056

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| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | 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 |
| 2 | EFFECT OF DIFFERENT TEMPERATURE ON REHYDRATION KINETICS OF CHICKEN BREAST MEAT CUBES. Latin American Applied Research, 2021, 51, 211-216. | 0.4 | 1 |
| 3 | Effect of drying temperature on color and desorption characteristics of oyster mushroom. Food Science and Technology, 2020, 40, 187-193. | 1.7 | 22 |
| 4 | 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 |
| 5 | DRYING CHARACTERISTICS AND KINETICS OF LOVASTATIN DEGRADATION OF OYSTER MUSHROOM (PLEUROTUS OSTREATUS) SLICES. Latin American Applied Research, 2019, 49, 269-274. | 0.4 | 5 |
| 6 | The effect of pretreatments on air drying characteristics of persimmons. Heat and Mass Transfer, 2017, 53, 99-106. | 2.1 | 15 |
| 7 | Degradation kinetics of Î²-carotene in carrot slices during convective drying. International Journal of Food Properties, 2017, 20, 151-156. | 3.0 | 39 |
| 8 | Effect of temperature on water diffusion during rehydration of sun-dried red pepper (<i>Capsicum</i>) | 2.1 | 16 |
| 9 | 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 |
| 10 | 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 |
| 11 | 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 |
| 12 | Degradation kinetics of lycopene, Î²-carotene and ascorbic acid in tomatoes during hot air drying. LWT - Food Science and Technology, 2013, 50, 172-176. | 5.2 | 145 |
| 13 | 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 |