

# Wafa Hajji

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3275096/publications.pdf>

Version: 2024-02-01

7

papers

43

citations

1937457

4

h-index

1872570

6

g-index

7

all docs

7

docs citations

7

times ranked

45

citing authors



#	ARTICLE	IF	CITATIONS
1	Impact of initial moisture content levels, freezing rate and instant controlled pressure drop treatment (DIC) on dehydrofreezing process and quality attributes of quince fruits. <i>Drying Technology</i> , 2019, 37, 1028-1043.	1.7	12
2	Effect of partial drying intensity, frozen storage and repeated freeze-thaw cycles on some quality attributes of dehydrofrozen quince fruit. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 353-365.	1.6	10
3	Study of interval infrared Airflow Drying: A case study of butternut ( <i>Cucurbita moschata</i> ). <i>LWT - Food Science and Technology</i> , 2021, 147, 111486.	2.5	9
4	Energy-saving new drying technology: Interval starting accessibility drying (ISAD) used to intensify dehydrofreezing efficiency. <i>Drying Technology</i> , 2022, 40, 284-298.	1.7	5
5	Evaluating the Performances of Interval Starting Accessibility Drying (ISAD) through Protein and Total Polyphenol Contents of Blue Crabmeat ( <i>Portunus segnis</i> ). <i>Processes</i> , 2021, 9, 1698.	1.3	3
6	Structural and textural improvements of strawberry fruits by partial water removal prior to conventional freezing process. <i>Journal of Food Measurement and Characterization</i> , 0, , .	1.6	3
7	Optimisation of Instant Controlled Pressure Drop (DIC)-assisted dehydrofreezing using Response Surface Methodology towards better bioactive compounds retention of quince fruit. <i>Acta Alimentaria</i> , 2022, , .	0.3	1