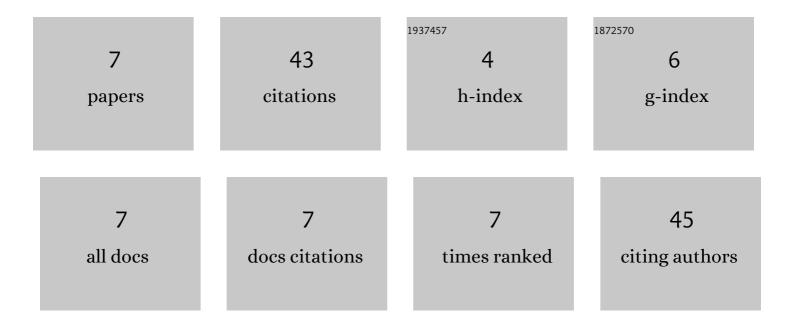
Wafa Hajji

List of Publications by Year in descending order

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λλάξα Ηλιμ

#	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. Drying Technology, 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. Journal of Food Measurement and Characterization, 2020, 14, 353-365.	1.6	10
3	Study of interval infrared Airflow Drying: A case study of butternut (Cucurbita moschata). LWT - Food Science and Technology, 2021, 147, 111486.	2.5	9
4	Energy-saving new drying technology: Interval starting accessibility drying (ISAD) used to intensify dehydrofreezing efficiency. Drying Technology, 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 (Portunus segnis). Processes, 2021, 9, 1698.	1.3	3
6	Structural and textural improvements of strawberry fruits by partial water removal prior to conventional freezing process. Journal of Food Measurement and Characterization, 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. Acta Alimentaria, 2022, , .	0.3	1