

Wafa Hajji

List of Publications by Year in descending order

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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	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
2	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
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	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
5	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
6	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
7	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