

Guadalupe Luna Solano

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

224
citations

1040056

9
h-index

1058476

14
g-index

20
all docs

20
docs citations

20
times ranked

296
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of brewer's yeast spray drying process. <i>Journal of Food Engineering</i> , 2005, 68, 9-18.	5.2	56
2	Optimization of Vegetal Pear Drying Using Response Surface Methodology. <i>Drying Technology</i> , 2008, 26, 1401-1405.	3.1	21
3	IMPROVED VIABILITY OF SPRAY DRIED BREWER'S YEAST BY USING STARCH (GRITS) AND MALTODEXTRIN AS PROCESSING AIDS. <i>Journal of Food Process Engineering</i> , 2000, 23, 453-462.	2.9	20
4	Energy requirements and production cost of the spray drying process of cheese whey. <i>Drying Technology</i> , 2018, 36, 597-608.	3.1	14
5	Effect of drying methods on the physicochemical and thermal properties of Mexican plum (<i>Spondias purpurea</i> L.). <i>CYTA - Journal of Food</i> , 2018, 16, 127-134.	1.9	14
6	Effect of the Freeze-Drying Process on the Physicochemical and Microbiological Properties of Mexican Kefir Grains. <i>Processes</i> , 2019, 7, 127.	2.8	13
7	Fluidized bed and tray drying of thinly sliced mango (<i>Mangifera indica</i>) pretreated with ascorbic and citric acid. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1296-1302.	2.7	11
8	Use of native agave fructans as stabilizers on physicochemical properties of spray-dried pineapple juice. <i>Drying Technology</i> , 2020, 38, 293-303.	3.1	11
9	Bioethanol production process rheology. <i>Industrial Crops and Products</i> , 2017, 106, 59-64.	5.2	10
10	Inhibition of <i>Salmonella</i> spp. isolated from mango using bacteriocin-like produced by lactobacilli. Inhibición de <i>Salmonella</i> spp. aislada de mango usando sustancias tipo bacteriocinas producidas por lactobacilos. <i>CYTA - Journal of Food</i> , 2009, 7, 181-187.	1.9	9
11	Effect of Addition of Native Agave Fructans on Spray-Dried Chayote (<i>Sechium edule</i>) and Pineapple (<i>Ananas comosus</i>) Juices: Rheology, Microstructure, and Water Sorption. <i>Food and Bioprocess Technology</i> , 2017, 10, 2069-2080.	4.7	8
12	Simulation and control based on temperature measurements for Petlyuk distillation columns. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2013, 8, 880-894.	1.5	7
13	Fluidized Bed Drying Process of Thinly Sliced Potato (<i>Solanum tuberosum</i>). <i>American Journal of Potato Research</i> , 2011, 88, 360-366.	0.9	6
14	Optimization of Agave tequilana Weber var. Azul Juice Spray Drying Process. <i>Journal of Chemistry</i> , 2014, 2014, 1-10.	1.9	6
15	Metabolic Activity of the Dehydrated Yeast by Spray Drying. <i>Drying Technology</i> , 2007, 25, 1281-1285.	3.1	5
16	Effect of the microstructure on the stability of red onion microcapsules. <i>Drying Technology</i> , 2019, 37, 223-231.	3.1	5
17	Low-Cost Solar Thermodynamic Drying System for the Dehydration of Roselle (<i>Hibiscus sabdarifa</i> L.). <i>Drying Technology</i> , 2009, 27, 621-624.	3.1	4
18	Variable Cascade Control Structure for Tubular Reactors. <i>Chemical Engineering and Technology</i> , 2015, 38, 521-529.	1.5	3

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19	Saccharomyces cerevisiae Mixed Culture of Blackberry (Rubus ulmifolius L.) Juice: Synergism in the Aroma Compounds Production. Scientific World Journal, The, 2014, 2014, 1-9.	2.1	1
20	Rheological Characterization of Vegetal Pear (Sechium edule). AIP Conference Proceedings, 2008, , .	0.4	0