Meliza Lindsay Rojas

List of Publications by Citations

35	652	14	25
papers	citations	h-index	g-index
42	897	4.7	4.99
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
35	Peach juice processed by the ultrasound technology: Changes in its microstructure improve its physical properties and stability. *Food Research International*, **2016**, 82, 22-33	7	100
34	Ultrasound pre-treatment enhances the carrot drying and rehydration. *Food Research International*, **2016**, 89, 701-708	7	90
33	Ultrasound processing of guava juice: Effect on structure, physical properties and lycopene in vitro accessibility. *Food Chemistry*, **2018**, 268, 594-601	8.5	51
32	Ethanol and ultrasound pre-treatments to improve infrared drying of potato slices. *Innovative Food Science and Emerging Technologies*, **2018**, 49, 65-75	6.8	49
31	Ethanol pre-treatment improves vegetable drying and rehydration: Kinetics, mechanisms and impact on viscoelastic properties. *Journal of Food Engineering*, **2018**, 233, 17-27	6	44
30	Ultrasound and ethanol pre-treatments to improve convective drying: Drying, rehydration and carotenoid content of pumpkin. *Food and Bioproducts Processing*, **2020**, 119, 20-30	4.9	44
29	Using ultrasound technology for the inactivation and thermal sensitization of peroxidase in green coconut water. *Ultrasonics Sonochemistry*, **2017**, 36, 173-181	8.9	36
28	Enhancing carrot convective drying by combining ethanol and ultrasound as pre-treatments: Effect on product structure, quality, energy consumption, drying and rehydration kinetics. *Ultrasonics Sonochemistry*, **2021**, 70, 105304	8.9	26
27	Ethanol pre-treatment to ultrasound-assisted convective drying of apple. *Innovative Food Science and Emerging Technologies*, **2020**, 61, 102328	6.8	23
26	Microstructure elements affect the mass transfer in foods: The case of convective drying and rehydration of pumpkin. *LWT - Food Science and Technology*, **2018**, 93, 102-108	5.4	20
25	Structural changes caused by ultrasound pretreatment: Direct and indirect demonstration in potato cylinders. *Ultrasonics Sonochemistry*, **2019**, 52, 176-183	8.9	20
24	Emerging technologies to enhance starch performance. *Current Opinion in Food Science*, **2021**, 37, 26-36	9.8	19
23	Incorporation of microencapsulated hydrophilic and lipophilic nutrients into foods by using ultrasound as a pre-treatment for drying: A prospective study. *Ultrasonics Sonochemistry*, **2019**, 54, 153-161	8.9	17
22	The ultrasound technology for modifying enzyme activity. *Scientia Agropecuaria*, **2016**, 07, 145-150	4.6	17
21	Improving the infrared drying and rehydration of potato slices using simple approaches: Perforations and ethanol. *Journal of Food Process Engineering*, **2019**, 42, e13089	2.4	13
20	Impact of pre-drying and frying time on physical properties and sensorial acceptability of fried potato chips. *Journal of Food Science and Technology*, **2018**, 55, 138-144	3.3	13
19	Using ultrasound for improving hydration and debittering of Andean lupin grains. *Journal of Food Process Engineering*, **2019**, 42, e13170	2.4	10

18	Ultrasound Processing of Fruit and Vegetable Juices **2017**, 181-199		8
17	Other Mass Transfer Unit Operations Enhanced by Ultrasound **2017**, 369-389		8
16	Drying Accelerators to Enhance Processing and Properties: Ethanol, Isopropanol, Acetone and Acetic Acid as Pre-treatments to Convective Drying of Pumpkin. *Food and Bioprocess Technology*, **2020**, 13, 1984-1996	5.1	7
15	Peroxidase inactivation kinetics is affected by the addition of calcium chloride in fruit beverages. *LWT - Food Science and Technology*, **2018**, 89, 610-616	5.4	7
14	Ultrasound processing of fruits and vegetables, structural modification and impact on nutrient and bioactive compounds: a review. *International Journal of Food Science and Technology*, **2021**, 56, 4376-4395	3.8	5
13	Gluten-Free Snacks Based on Brown Rice and Amaranth Flour with Incorporation of Cactus Pear Peel Powder: Physical, Nutritional, and Sensorial Properties. *International Journal of Food Science*, **2018**, 2018, 7120327	3.4	5
12	Drying kinetics of blueberry pulp and mass transfer parameters: Effect of hot air and refractance window drying at different temperatures. *Journal of Food Engineering*, **2022**, 320, 110929	6	3
11	Structural modification on potato tissue and starch using ethanol pre-treatment and drying process. *Food Structure*, **2021**, 29, 100202	4.3	3
10	Evaluating the Guo-Campanella viscoelastic model. *Journal of Texture Studies*, **2018**, 49, 121-128	3.6	2
9	Combining ultrasound, vacuum and/or ethanol as pretreatments to the convective drying of celery slices. *Ultrasonics Sonochemistry*, **2021**, 79, 105779	8.9	2
8	Chapter 1:Rheological Properties of Tomato Products. *Food Chemistry, Function and Analysis*, **2019**, 1-25	0.6	2
7	An insight into the pasting properties and gel strength of starches from different sources: effect of starch concentration. *Scientia Agropecuaria*, **2021**, 24, 203-212	4.6	2
6	Combining ethanol pre-treatment and ultrasound-assisted drying to enhance apple chips by fortification with black carrot anthocyanin. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2078-2089	4.3	2
5	Fen□cos a partir de residuos de caf□Optimizaci□ del proceso de extracci□. *Journal of High Andean Research*, **2017**, 19, 405-410	1	1
4	Emerging Technologies for Noncarbonated Beverages Processing **2020**, 233-261		1
3	Convective drying of cambuci, a native fruit from the Brazilian Atlantic Forest: Effect of pretreatments with ethanol and freezing. *Journal of Food Process Engineering*, **2021**, 44, e13822	2.4	0
2	Cut orientation effect on mass transfer: Drying and rehydration of yellow sweet potato cylinders. *Drying Technology*,1-9	2.6	0
1	Chapter 11:The Use of Non-conventional Technologies for Processing Tomato Products: High-power Ultrasound, High-pressure Homogenization, High Hydrostatic Pressure, and Pulsed Electric Fields. *Food Chemistry, Function and Analysis*, **2019**, 201-230	0.6	