

Meliza Lindsay Rojas

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

35
papers

652
citations

14
h-index

25
g-index

42
ext. papers

897
ext. citations

4.7
avg, IF

4.99
L-index

#	Paper	IF	Citations
35	Drying kinetics of blueberry pulp and mass transfer parameters: Effect of hot air and refractance window drying at different temperatures. <i>Journal of Food Engineering</i> , 2022 , 320, 110929	6	3
34	Combining ultrasound, vacuum and/or ethanol as pretreatments to the convective drying of celery slices. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105779	8.9	2
33	An insight into the pasting properties and gel strength of starches from different sources: effect of starch concentration. <i>Scientia Agropecuaria</i> , 2021 , 24, 203-212	4.6	2
32	Ultrasound processing of fruits and vegetables, structural modification and impact on nutrient and bioactive compounds: a review. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4376-4395	3.8	5
31	Enhancing carrot convective drying by combining ethanol and ultrasound as pre-treatments: Effect on product structure, quality, energy consumption, drying and rehydration kinetics. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105304	8.9	26
30	Emerging technologies to enhance starch performance. <i>Current Opinion in Food Science</i> , 2021 , 37, 26-36	9.8	19
29	Combining ethanol pre-treatment and ultrasound-assisted drying to enhance apple chips by fortification with black carrot anthocyanin. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2078-2089	4.3	2
28	Convective drying of cambuci, a native fruit from the Brazilian Atlantic Forest: Effect of pretreatments with ethanol and freezing. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13822	2.4	0
27	Structural modification on potato tissue and starch using ethanol pre-treatment and drying process. <i>Food Structure</i> , 2021 , 29, 100202	4.3	3
26	Ethanol pre-treatment to ultrasound-assisted convective drying of apple. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 61, 102328	6.8	23
25	Emerging Technologies for Noncarbonated Beverages Processing 2020 , 233-261		1
24	Drying Accelerators to Enhance Processing and Properties: Ethanol, Isopropanol, Acetone and Acetic Acid as Pre-treatments to Convective Drying of Pumpkin. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1984-1996	5.1	7
23	Ultrasound and ethanol pre-treatments to improve convective drying: Drying, rehydration and carotenoid content of pumpkin. <i>Food and Bioprocess Technology</i> , 2020 , 119, 20-30	4.9	44
22	Incorporation of microencapsulated hydrophilic and lipophilic nutrients into foods by using ultrasound as a pre-treatment for drying: A prospective study. <i>Ultrasonics Sonochemistry</i> , 2019 , 54, 153-161	8.9	17
21	Using ultrasound for improving hydration and debittering of Andean lupin grains. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13170	2.4	10
20	Improving the infrared drying and rehydration of potato slices using simple approaches: Perforations and ethanol. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13089	2.4	13
19	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. <i>Food Chemistry, Function and Analysis</i> , 2019 , 201-230	0.6	

18	Chapter 1: Rheological Properties of Tomato Products. <i>Food Chemistry, Function and Analysis</i> , 2019 , 1-25	0.6	2
17	Structural changes caused by ultrasound pretreatment: Direct and indirect demonstration in potato cylinders. <i>Ultrasonics Sonochemistry</i> , 2019 , 52, 176-183	8.9	20
16	Ethanol pre-treatment improves vegetable drying and rehydration: Kinetics, mechanisms and impact on viscoelastic properties. <i>Journal of Food Engineering</i> , 2018 , 233, 17-27	6	44
15	Microstructure elements affect the mass transfer in foods: The case of convective drying and rehydration of pumpkin. <i>LWT - Food Science and Technology</i> , 2018 , 93, 102-108	5.4	20
14	Evaluating the Guo-Campanella viscoelastic model. <i>Journal of Texture Studies</i> , 2018 , 49, 121-128	3.6	2
13	Ethanol and ultrasound pre-treatments to improve infrared drying of potato slices. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 49, 65-75	6.8	49
12	Peroxidase inactivation kinetics is affected by the addition of calcium chloride in fruit beverages. <i>LWT - Food Science and Technology</i> , 2018 , 89, 610-616	5.4	7
11	Impact of pre-drying and frying time on physical properties and sensorial acceptability of fried potato chips. <i>Journal of Food Science and Technology</i> , 2018 , 55, 138-144	3.3	13
10	Gluten-Free Snacks Based on Brown Rice and Amaranth Flour with Incorporation of Cactus Pear Peel Powder: Physical, Nutritional, and Sensorial Properties. <i>International Journal of Food Science</i> , 2018 , 2018, 7120327	3.4	5
9	Ultrasound processing of guava juice: Effect on structure, physical properties and lycopene in vitro accessibility. <i>Food Chemistry</i> , 2018 , 268, 594-601	8.5	51
8	Using ultrasound technology for the inactivation and thermal sensitization of peroxidase in green coconut water. <i>Ultrasonics Sonochemistry</i> , 2017 , 36, 173-181	8.9	36
7	Fenómenos a partir de residuos de café: Optimización del proceso de extracción. <i>Journal of High Andean Research</i> , 2017 , 19, 405-410	1	1
6	Ultrasound Processing of Fruit and Vegetable Juices 2017 , 181-199		8
5	Other Mass Transfer Unit Operations Enhanced by Ultrasound 2017 , 369-389		8
4	Peach juice processed by the ultrasound technology: Changes in its microstructure improve its physical properties and stability. <i>Food Research International</i> , 2016 , 82, 22-33	7	100
3	The ultrasound technology for modifying enzyme activity. <i>Scientia Agropecuaria</i> , 2016 , 07, 145-150	4.6	17
2	Ultrasound pre-treatment enhances the carrot drying and rehydration. <i>Food Research International</i> , 2016 , 89, 701-708	7	90
1	Cut orientation effect on mass transfer: Drying and rehydration of yellow sweet potato cylinders. <i>Drying Technology</i> , 1-9	2.6	0

