Ho-Hsien Chen

List of Publications by Year in descending order

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1307594 1199594 14 241 7 12 citations g-index h-index papers 14 14 14 308 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	A study of the drying effect on lemon slices using a closed-type solar dryer. Solar Energy, 2005, 78, 97-103.	6.1	95
2	Formation of 6-Shogaol of Ginger Oil Under Different Drying Conditions. Drying Technology, 2011, 29, 1884-1889.	3.1	32
3	Development and Performance Analysis of a New Solar Energy-Assisted Photocatalytic Dryer. Drying Technology, 2008, 26, 503-507.	3.1	28
4	Biodiesel Production Using Supercritical Methanol with Carbon Dioxide and Acetic Acid. Journal of Chemistry, 2013, 2013, 1-6.	1.9	17
5	Development and Optimization of Djulis Sourdough Bread Using Taguchi Grey Relational Analysis. Foods, 2020, 9, 1149.	4.3	15
6	Enhancement of antioxidant activity of C-phycocyanin of Spirulina powder treated with supercritical fluid carbon dioxide. Agriculture and Natural Resources, 2017, 51, 347-354.	0.1	14
7	Solar energyâ€based extraction of essential oils from cloves, cinnamon, orange, lemon, eucalyptus, and cardamom: A clean energy technology for green extraction. Journal of Food Process Engineering, 2022, 45, .	2.9	9
8	Application of Highly Purified Electrolyzed Chlorine Dioxide for Tilapia Fillet Disinfection. Scientific World Journal, The, 2014, 2014, 1-7.	2.1	8
9	Application of Grey Prediction in a Solar Energy-Assisted Photocatalytic Low-Pressure Drying Process. Drying Technology, 2010, 28, 1097-1106.	3.1	6
10	Fractionation for Biodiesel Purification Using Supercritical Carbon Dioxide. Energies, 2014, 7, 824-833.	3.1	6
11	The Optimization of Monascus Fermentation Process for Pigments Increment and Citrinin Reduction. , 2009, , .		5
12	Ester formation in intermittently dried noni fruit (<i>Morinda citrifolia</i> L.). Drying Technology, 2020, 38, 1186-1193.	3.1	3
13	Combined effects of sunlight and tempering treatment on the oligomeric procyanidin formation in dried ume (<i>Prunus mume</i> Sieb. et Zucc.). Drying Technology, 2022, 40, 3273-3284.	3.1	3
14	Applying Grey Theory to Identify the Dried Temperatures of Roselles. IFAC Postprint Volumes IPPV / International Federation of Automatic Control, 2000, 33, 197-202.	0.4	0