

Alberto C Miano

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,017
citations

471371

17
h-index

434063

31
g-index

41
all docs

41
docs citations

41
times ranked

722
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound pre-treatment enhances the carrot drying and rehydration. Food Research International, 2016, 89, 701-708.	2.9	126
2	Mechanisms for improving mass transfer in food with ultrasound technology: Describing the phenomena in two model cases. Ultrasonics Sonochemistry, 2016, 29, 413-419.	3.8	119
3	The Hydration of Grains: A Critical Review from Description of Phenomena to Process Improvements. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 352-370.	5.9	100
4	Enhancing mung bean hydration using the ultrasound technology: description of mechanisms and impact on its germination and main components. Scientific Reports, 2016, 6, 38996.	1.6	69
5	Ultrasound technology enhances the hydration of corn kernels without affecting their starch properties. Journal of Food Engineering, 2017, 197, 34-43.	2.7	63
6	From the sigmoidal to the downward concave shape behavior during the hydration of grains: Effect of the initial moisture content on Adzuki beans (<i>Vigna angularis</i>). Food and Bioproducts Processing, 2015, 96, 43-51.	1.8	49
7	Correlation between morphology, hydration kinetics and mathematical models on Andean lupin (<i>Lupinus mutabilis</i> Sweet) grains. LWT - Food Science and Technology, 2015, 61, 290-298.	2.5	47
8	Enhancing the hydration process of common beans by ultrasound and high temperatures: Impact on cooking and thermodynamic properties. Journal of Food Engineering, 2018, 225, 53-61.	2.7	47
9	Effect of ultrasound technology on barley seed germination and vigour. Seed Science and Technology, 2015, 43, 297-302.	0.6	39
10	The ultrasound assisted hydration as an opportunity to incorporate nutrients into grains. Food Research International, 2018, 106, 928-935.	2.9	37
11	Malting process as an alternative to obtain high nutritional quality quinoa flour. Journal of Cereal Science, 2019, 90, 102858.	1.8	37
12	Structural changes caused by ultrasound pretreatment: Direct and indirect demonstration in potato cylinders. Ultrasonics Sonochemistry, 2019, 52, 176-183.	3.8	36
13	Combining ultrasound, vacuum and/or ethanol as pretreatments to the convective drying of celery slices. Ultrasonics Sonochemistry, 2021, 79, 105779.	3.8	25
14	Correlating the properties of different carioca bean cultivars (<i>Phaseolus vulgaris</i>) with their hydration kinetics. Food Research International, 2018, 107, 182-194.	2.9	22
15	Starch modification by ozone: Correlating molecular structure and gel properties in different starch sources. Food Hydrocolloids, 2020, 108, 106027.	5.6	22
16	Irradiation of mung beans (<i>Vigna radiata</i>): A prospective study correlating the properties of starch and grains. International Journal of Biological Macromolecules, 2019, 129, 460-470.	3.6	20
17	Gamma irradiation of common beans: Effect on nutritional and technological properties. LWT - Food Science and Technology, 2019, 116, 108539.	2.5	17
18	Using ultrasound for improving hydration and debittering of Andean lupin grains. Journal of Food Process Engineering, 2019, 42, e13170.	1.5	17

#	ARTICLE	IF	CITATIONS
19	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.	2.7	15
20	Combining Ionizing Irradiation and Ultrasound Technologies: Effect on Beans Hydration and Germination. <i>Journal of Food Science</i> , 2019, 84, 3179-3185.	1.5	14
21	Hydration kinetics of cereal and pulses: New data and hypothesis evaluation. <i>Journal of Food Process Engineering</i> , 2018, 41, e12617.	1.5	13
22	Ultrasound assisted acidification of model foods: Kinetics and impact on structure and viscoelastic properties. <i>Food Research International</i> , 2017, 100, 468-476.	2.9	11
23	Ultrasound Processing of Fruit and Vegetable Juices. , 2017, , 181-199.		10
24	Describing the Sigmoidal Behavior of Roasted White Lupin (<i>Lupinus albus</i>) During Hydration. <i>Journal of Food Process Engineering</i> , 2017, 40, e12428.	1.5	9
25	Other Mass Transfer Unit Operations Enhanced by Ultrasound. , 2017, , 369-389.		8
26	Ozonation of Adzuki beans (<i>Vigna angularis</i>): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. <i>Journal of Food Process Engineering</i> , 2018, 41, e12893.	1.5	8
27	Ultrasound-assisted hydration with sodium bicarbonate solution enhances hydration-cooking of pigeon pea. <i>LWT - Food Science and Technology</i> , 2021, 144, 111191.	2.5	8
28	Rheological Properties of Tomato Products. <i>Food Chemistry, Function and Analysis</i> , 2019, , 1-25.	0.1	5
29	Evaluating new lines of pigeon pea (<i>Cajanus cajan</i> L.) as a human food source. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14517.	0.9	4
30	Osmotic pretreatment to assure retention of phenolics and anthocyanins in berry jams. <i>Food Bioscience</i> , 2017, 17, 24-28.	2.0	3
31	Evaluating the Guo's Campanella viscoelastic model. <i>Journal of Texture Studies</i> , 2018, 49, 121-128.	1.1	3
32	Automation of a Mattson Bean Cooker: A simple and a low-cost approach. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14769.	0.9	3
33	Cut orientation effect on mass transfer: Drying and rehydration of yellow sweet potato cylinders. <i>Drying Technology</i> , 0, , 1-9.	1.7	3
34	Emerging Technologies for Noncarbonated Beverages Processing. , 2020, , 233-261.		2
35	Mixing Design for Optimizing Ultrasound-Assisted Extraction of Phenolic Components and Anthocyanins from Blue Berries and Grape Marc. <i>International Journal of Fruit Science</i> , 2020, 20, S1313-S1327.	1.2	2
36	Cut Orientation And Drying Temperature Effect On Drying And Rehydration Kinetics Of Yacon (<i>Smallanthus Sonchifolius</i>). , 0, , .		2

#	ARTICLE	IF	CITATIONS
37	Freeze-thawing damage evaluation of vegetables with two cutting orientations. Journal of Food Process Engineering, 0, , e13845.	1.5	2
38	Estimation of the shelf life of canned marinated hearts of artichoke (Cynara scolymus L.) and the content of omega 3 and omega 6. Scientia Agropecuaria, 2010, , 207-211.	0.5	0
39	Influence of sodium chloride concentration and pineapple's heart extract (Ananas comosus - Trujillo) Tj ETQq1 (WHC) in beef (Bos taurus). Agroindustrial Science, 0, , 30-38.	1 0.784314 0.0	14 0
40	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.	0.1	0