

# 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	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
2	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
3	Combining ultrasound, vacuum and/or ethanol as pretreatments to the convective drying of celery slices. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105779.	3.8	25
4	Emerging Technologies for Noncarbonated Beverages Processing. , 2020, , 233-261.		2
5	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
6	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
7	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
8	Starch modification by ozone: Correlating molecular structure and gel properties in different starch sources. <i>Food Hydrocolloids</i> , 2020, 108, 106027.	5.6	22
9	Gamma irradiation of common beans: Effect on nutritional and technological properties. <i>LWT - Food Science and Technology</i> , 2019, 116, 108539.	2.5	17
10	Malting process as an alternative to obtain high nutritional quality quinoa flour. <i>Journal of Cereal Science</i> , 2019, 90, 102858.	1.8	37
11	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
12	Using ultrasound for improving hydration and debittering of Andean lupin grains. <i>Journal of Food Process Engineering</i> , 2019, 42, e13170.	1.5	17
13	Irradiation of mung beans ( <i>Vigna radiata</i> ): A prospective study correlating the properties of starch and grains. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 460-470.	3.6	20
14	Structural changes caused by ultrasound pretreatment: Direct and indirect demonstration in potato cylinders. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 176-183.	3.8	36
15	Rheological Properties of Tomato Products. <i>Food Chemistry, Function and Analysis</i> , 2019, , 1-25.	0.1	5
16	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.	0.1	0
17	The ultrasound assisted hydration as an opportunity to incorporate nutrients into grains. <i>Food Research International</i> , 2018, 106, 928-935.	2.9	37
18	Enhancing the hydration process of common beans by ultrasound and high temperatures: Impact on cooking and thermodynamic properties. <i>Journal of Food Engineering</i> , 2018, 225, 53-61.	2.7	47

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19	Correlating the properties of different carioca bean cultivars ( <i>Phaseolus vulgaris</i> ) with their hydration kinetics. <i>Food Research International</i> , 2018, 107, 182-194.	2.9	22
20	The Hydration of Grains: A Critical Review from Description of Phenomena to Process Improvements. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 352-370.	5.9	100
21	Evaluating the Guo's Campanella viscoelastic model. <i>Journal of Texture Studies</i> , 2018, 49, 121-128.	1.1	3
22	Hydration kinetics of cereal and pulses: New data and hypothesis evaluation. <i>Journal of Food Process Engineering</i> , 2018, 41, e12617.	1.5	13
23	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
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	Osmotic pretreatment to assure retention of phenolics and anthocyanins in berry jams. <i>Food Bioscience</i> , 2017, 17, 24-28.	2.0	3
26	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
27	Ultrasound technology enhances the hydration of corn kernels without affecting their starch properties. <i>Journal of Food Engineering</i> , 2017, 197, 34-43.	2.7	63
28	Ultrasound Processing of Fruit and Vegetable Juices. , 2017, , 181-199.		10
29	Other Mass Transfer Unit Operations Enhanced by Ultrasound. , 2017, , 369-389.		8
30	Enhancing mung bean hydration using the ultrasound technology: description of mechanisms and impact on its germination and main components. <i>Scientific Reports</i> , 2016, 6, 38996.	1.6	69
31	Ultrasound pre-treatment enhances the carrot drying and rehydration. <i>Food Research International</i> , 2016, 89, 701-708.	2.9	126
32	Mechanisms for improving mass transfer in food with ultrasound technology: Describing the phenomena in two model cases. <i>Ultrasonics Sonochemistry</i> , 2016, 29, 413-419.	3.8	119
33	Effect of ultrasound technology on barley seed germination and vigour. <i>Seed Science and Technology</i> , 2015, 43, 297-302.	0.6	39
34	Correlation between morphology, hydration kinetics and mathematical models on Andean lupin ( <i>Lupinus mutabilis</i> Sweet ) grains. <i>LWT - Food Science and Technology</i> , 2015, 61, 290-298.	2.5	47
35	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> ). <i>Food and Bioproducts Processing</i> , 2015, 96, 43-51.	1.8	49
36	Estimation of the shelf life of canned marinated hearts of artichoke ( <i>Cynara scolymus</i> L.) and the content of omega 3 and omega 6. <i>Scientia Agropecuaria</i> , 2010, , 207-211.	0.5	0

#	ARTICLE	IF	CITATIONS
37	Cut Orientation And Drying Temperature Effect On Drying And Rehydration Kinetics Of Yacon (Smallanthus Sonchifolius)., 0, , .		2
38	Freeze-thawing damage evaluation of vegetables with two cutting orientations. Journal of Food Process Engineering, 0, , e13845.	1.5	2
39	Influence of sodium chloride concentration and pineapple's heart extract (Ananas comosus - Trujillo) Tj ETQq1 1 0.784314 rgBT /0 (WHC) in beef (Bos taurus). Agroindustrial Science, 0, , 30-38.	0.0	0
40	Cut orientation effect on mass transfer: Drying and rehydration of yellow sweet potato cylinders. Drying Technology, 0, , 1-9.	1.7	3