

Camel Lagnika

List of Publications by Year in descending order

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5
papers

191
citations

1684188

5
h-index

2053705

5
g-index

5
all docs

5
docs citations

5
times ranked

194
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15807.	2.0	7
2	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage (<i>Brassica oleracea</i> var. <i>Capitata</i> var L.) subjected to different drying methods. <i>Food Chemistry</i> , 2020, 309, 124935.	8.2	98
3	Effects of pretreatments on properties of microwave-vacuum drying of sweet potato slices. <i>Drying Technology</i> , 2019, 37, 1901-1914.	3.1	25
4	Effects of different combined drying methods on drying uniformity and quality of dried taro slices. <i>Drying Technology</i> , 2019, 37, 322-330.	3.1	18
5	Ultrasound-assisted osmotic process on quality of microwave vacuum drying sweet potato. <i>Drying Technology</i> , 2018, 36, 1367-1379.	3.1	43