Jun Qiu

List of Publications by Year in descending order

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Version: 2024-02-01

1684188 1872680 6 134 5 6 citations h-index g-index papers 6 6 6 181 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Porosity, Bulk Density, and Volume Reduction During Drying: Review of Measurement Methods and Coefficient Determinations. Drying Technology, 2015, 33, 1681-1699.	3.1	55
2	Formation and degradation kinetics of organic acids during heating and drying of concentrated tomato juice. LWT - Food Science and Technology, 2018, 87, 112-121.	5.2	26
3	A systematic analysis on tomato powder quality prepared by four conductive drying technologies. Innovative Food Science and Emerging Technologies, 2019, 54, 103-112.	5.6	25
4	Agitated thin-film drying of foods. Drying Technology, 2019, 37, 735-744.	3.1	16
5	Conductive thin film drying kinetics relevant to drum drying. Journal of Food Engineering, 2019, 242, 68-75.	5. 2	11
6	Model development for conductive thin film drying processes. Journal of Food Engineering, 2020, 268, 109733.	5.2	1