

# Nghia Duc Pham

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4558812/publications.pdf>

Version: 2024-02-01

7  
papers

232  
citations

1684188  
5  
h-index

1872680  
6  
g-index

7  
all docs

7  
docs citations

7  
times ranked

219  
citing authors

#	ARTICLE	IF	CITATIONS
1	Multi-scale model of food drying: Current status and challenges. Critical Reviews in Food Science and Nutrition, 2018, 58, 858-876.	10.3	58
2	A mathematical model for predicting the transport process and quality changes during intermittent microwave convective drying. Food Chemistry, 2020, 325, 126932.	8.2	52
3	Development of fractional viscoelastic model for characterizing viscoelastic properties of food material during drying. Food Bioscience, 2018, 23, 45-53.	4.4	46
4	Quality of plant-based food materials and its prediction during intermittent drying. Critical Reviews in Food Science and Nutrition, 2019, 59, 1197-1211.	10.3	45
5	Nutritional quality of heat-sensitive food materials in intermittent microwave convective drying. Food and Nutrition Research, 2018, 62, .	2.6	27
6	Investigation of nutritional quality evolution of papaya during intermittent microwave convective drying. Drying Technology, 2022, 40, 3694-3707.	3.1	4
7	Theoretical and experimental investigation of temperature and moisture distributions and changes in nutritional quality during Intermittent Microwave Convective Drying. , 0, , .		0