

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