

Eduard Hernández Yañez

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

1,154
citations

430442

18
h-index

395343

33
g-index

38
all docs

38
docs citations

38
times ranked

451
citing authors

#	ARTICLE	IF	CITATIONS
1	Review. Freeze Concentration in the Fruit Juices Industry. <i>Food Science and Technology International</i> , 2009, 15, 303-315.	1.1	98
2	Progressive freeze concentration of orange juice in a pilot plant falling film. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 644-651.	2.7	82
3	Freeze concentration of must in a pilot plant falling film cryoconcentrator. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 130-136.	2.7	80
4	Block freeze-concentration of coffee extract: Effect of freezing and thawing stages on solute recovery and bioactive compounds. <i>Journal of Food Engineering</i> , 2014, 120, 158-166.	2.7	66
5	Freeze concentration of whey in a falling-film based pilot plant: Process and characterization. <i>Journal of Food Engineering</i> , 2011, 103, 147-155.	2.7	65
6	Concentration of aqueous sugar solutions in a multi-plate cryoconcentrator. <i>Journal of Food Engineering</i> , 2007, 79, 577-585.	2.7	64
7	Concentration of apple and pear juices in a multi-plate freeze concentrator. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 348-355.	2.7	62
8	One option for the management of wastewater from tofu production: Freeze concentration in a falling-film system. <i>Journal of Food Engineering</i> , 2012, 110, 364-373.	2.7	61
9	Review: Freeze Concentration Technology Applied to Dairy Products. <i>Food Science and Technology International</i> , 2011, 17, 5-13.	1.1	55
10	Estimation of the freezing point of concentrated fruit juices for application in freeze concentration. <i>Journal of Food Engineering</i> , 2011, 105, 289-294.	2.7	51
11	Freeze desalination by the integration of falling film and block freeze-concentration techniques. <i>Desalination</i> , 2018, 436, 56-62.	4.0	46
12	Volatile compounds, sensory quality and ice morphology in falling-film and block freeze concentration of coffee extract. <i>Journal of Food Engineering</i> , 2015, 166, 64-71.	2.7	44
13	Sustainable nutrient recovery from animal manure: A review of current best practice technology and the potential for freeze concentration. <i>Journal of Cleaner Production</i> , 2021, 315, 128106.	4.6	43
14	A process to concentrate coffee extract by the integration of falling film and block freeze-concentration. <i>Journal of Food Engineering</i> , 2014, 128, 88-95.	2.7	33
15	Behavior of functional compounds during freeze concentration of tofu whey. <i>Journal of Food Engineering</i> , 2013, 116, 681-688.	2.7	28
16	Progressive freeze concentration of skimmed milk in an agitated vessel: Effect of the coolant temperature and stirring rate on process performance. <i>Food Science and Technology International</i> , 2019, 25, 150-159.	1.1	24
17	Calculation method for designing a multi-plate freeze-concentrator for concentration of fruit juices. <i>Journal of Food Engineering</i> , 2011, 107, 27-35.	2.7	23
18	Multi-stage block freeze-concentration of green tea (<i>Camellia sinensis</i>) extract. <i>Journal of Food Engineering</i> , 2021, 293, 110381.	2.7	23

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19	Multi-plate freeze concentration: Recovery of solutes occluded in the ice and determination of thawing time. <i>Food Science and Technology International</i> , 2014, 20, 405-419.	1.1	18
20	Behaviour of falling-film freeze concentration of coffee extract. <i>Journal of Food Engineering</i> , 2014, 141, 20-26.	2.7	18
21	Rheological Behaviour, Freezing Curve, and Density of Coffee Solutions at Temperatures Close to Freezing. <i>International Journal of Food Properties</i> , 2015, 18, 426-438.	1.3	18
22	Progressive stirred freeze-concentration of ethanol-water solutions. <i>Journal of Food Engineering</i> , 2018, 224, 71-79.	2.7	16
23	Effect of Process Parameters on the Progressive Freeze Concentration of Sucrose Solutions. <i>Chemical Engineering Communications</i> , 2017, 204, 951-956.	1.5	15
24	Ice morphology modification and solute recovery improvement by heating and annealing during block freeze-concentration of coffee extracts. <i>Journal of Food Engineering</i> , 2016, 189, 72-81.	2.7	14
25	Influence of Cryoconcentration on Quality Attributes of Apple Juice (<i>Malus Domestica</i> cv. Red Fuji). <i>Applied Sciences (Switzerland)</i> , 2020, 10, 959.	1.3	14
26	A Review on Recent Progress in Membrane Distillation Crystallization. <i>ChemBioEng Reviews</i> , 2022, 9, 93-109.	2.6	11
27	Lactose-free skim milk and prebiotics as carrier agents of <i>Bifidobacterium</i> microencapsulation: physicochemical properties, survival during storage and <i>in vitro</i> gastrointestinal condition behaviour. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2132-2145.	1.3	10
28	Optimization of goat milk vacuum-assisted block freeze concentration using response surface methodology and NaCl addition influence. <i>LWT - Food Science and Technology</i> , 2020, 124, 109133.	2.5	9
29	An approach to the optimization of the progressive freeze concentration of sucrose solutions in an agitated vessel. <i>Separation Science and Technology</i> , 2021, 56, 746-756.	1.3	9
30	The combined use of progressive and block freeze concentration in lactose-free milk: Effect of process parameters and influence on the content of carbohydrates and proteins. <i>Journal of Food Process Engineering</i> , 2021, 44, e13867.	1.5	8
31	Freeze Concentration Applications in Fruit Processing. <i>Contemporary Food Engineering</i> , 2012, , 263-286.	0.2	8
32	Encapsulated <i>Bifidobacterium</i> BB-12 addition in a concentrated lactose-free yogurt: Its survival during storage and effects on the product's properties. <i>Food Research International</i> , 2021, 150, 110742.	2.9	8
33	Two strategies for freeze desalination of seawater by progressive and block techniques. , 0, 215, 1-9.		7
34	Solvent-Aided Crystallization for Biodiesel Purification. <i>Chemical Engineering and Technology</i> , 2020, 43, 447-456.	0.9	6
35	Current knowledge about physical properties of innovative probiotic spray-dried powders produced with lactose-free milk and prebiotics. <i>LWT - Food Science and Technology</i> , 2021, 151, 112175.	2.5	5
36	MANAGEMENT OF CHEESE WHEY BY FILM FREEZE CONCENTRATION. <i>Environmental Engineering and Management Journal</i> , 2018, 17, 1373-1383.	0.2	5

#	ARTICLE	IF	CITATIONS
37	Calculation process for the recovery of solutes retained in the ice in a multi-plate freeze concentrator: Time and concentration. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 347-359.	2.7	4
38	Optimization of Progressive Freezing on Synthetic Produced Water by Circular Moving Cylindrical Crystallizer via Response Surface Methodology. <i>Crystals</i> , 2021, 11, 103.	1.0	3