

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 | A Review on Recent Progress in Membrane Distillation Crystallization. <i>ChemBioEng Reviews</i> , 2022, 9, 93-109. | 2.6 | 11 |
| 2 | 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 |
| 3 | 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 |
| 4 | Lactose-free skim milk and prebiotics as carrier agents of <i>Bifidobacterium</i> BB-12 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | Solvent-Aided Crystallization for Biodiesel Purification. <i>Chemical Engineering and Technology</i> , 2020, 43, 447-456. | 0.9 | 6 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | Freeze desalination by the integration of falling film and block freeze-concentration techniques. <i>Desalination</i> , 2018, 436, 56-62. | 4.0 | 46 |
| 15 | Progressive stirred freeze-concentration of ethanol-water solutions. <i>Journal of Food Engineering</i> , 2018, 224, 71-79. | 2.7 | 16 |
| 16 | MANAGEMENT OF CHEESE WHEY BY FILM FREEZE CONCENTRATION. <i>Environmental Engineering and Management Journal</i> , 2018, 17, 1373-1383. | 0.2 | 5 |
| 17 | Effect of Process Parameters on the Progressive Freeze Concentration of Sucrose Solutions. <i>Chemical Engineering Communications</i> , 2017, 204, 951-956. | 1.5 | 15 |
| 18 | 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 |

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|----|---|-----|-----------|
| 19 | 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 |
| 20 | 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 |
| 21 | 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 |
| 22 | 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 |
| 23 | 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 |
| 24 | 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 |
| 25 | Behaviour of falling-film freeze concentration of coffee extract. <i>Journal of Food Engineering</i> , 2014, 141, 20-26. | 2.7 | 18 |
| 26 | Behavior of functional compounds during freeze concentration of tofu whey. <i>Journal of Food Engineering</i> , 2013, 116, 681-688. | 2.7 | 28 |
| 27 | 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 |
| 28 | Freeze Concentration Applications in Fruit Processing. <i>Contemporary Food Engineering</i> , 2012, , 263-286. | 0.2 | 8 |
| 29 | 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 |
| 30 | 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 |
| 31 | 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 |
| 32 | Review: Freeze Concentration Technology Applied to Dairy Products. <i>Food Science and Technology International</i> , 2011, 17, 5-13. | 1.1 | 55 |
| 33 | 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 |
| 34 | 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 |
| 35 | 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 |
| 36 | Review. Freeze Concentration in the Fruit Juices Industry. <i>Food Science and Technology International</i> , 2009, 15, 303-315. | 1.1 | 98 |

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|----|---|-----|-----------|
| 37 | Concentration of aqueous sugar solutions in a multi-plate cryoconcentrator. Journal of Food Engineering, 2007, 79, 577-585. | 2.7 | 64 |
| 38 | Two strategies for freeze desalination of seawater by progressive and block techniques. , 0, 215, 1-9. | | 7 |