

jader Rodriguez Cortina

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

446
citations

759233

12
h-index

794594

19
g-index

23
all docs

23
docs citations

23
times ranked

486
citing authors

#	ARTICLE	IF	CITATIONS
1	An overview of the physical and biochemical transformation of cocoa seeds to beans and to chocolate: Flavor formation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1593-1613.	10.3	77
2	Non-centrifugal cane sugar processing: A review on recent advances and the influence of process variables on qualities attributes of final products. <i>Journal of Food Engineering</i> , 2019, 255, 32-40.	5.2	62
3	Influence of high-intensity ultrasound on drying kinetics in fixed beds of high porosity. <i>Journal of Food Engineering</i> , 2014, 127, 93-102.	5.2	51
4	Modelling drying kinetics of thyme (<i>Thymus vulgaris</i> L.): Theoretical and empirical models, and neural networks. <i>Food Science and Technology International</i> , 2014, 20, 13-22.	2.2	34
5	Optimization of the antioxidant capacity of thyme (<i>Thymus vulgaris</i> L.) extracts: Management of the convective drying process assisted by power ultrasound. <i>Journal of Food Engineering</i> , 2013, 119, 793-799.	5.2	32
6	Optimization of the antioxidant capacity of thyme (<i>Thymus vulgaris</i> L.) extracts: Management of the drying process. <i>Industrial Crops and Products</i> , 2013, 46, 258-263.	5.2	20
7	A systematic analysis of non-centrifugal sugar cane processing: Research and new trends. <i>Trends in Food Science and Technology</i> , 2021, 107, 415-428.	15.1	20
8	Enhancement of fine flavour cocoa attributes under a controlled postharvest process. <i>Food Research International</i> , 2021, 143, 110236.	6.2	19
9	Thermal performance evaluation of production technologies for non-centrifuged sugar for improvement in energy utilization. <i>Energy</i> , 2018, 152, 858-865.	8.8	18
10	Antioxidant and Neuroprotective Properties of Non-Centrifugal Cane Sugar and Other Sugarcane Derivatives in an In Vitro Induced Parkinson's Model. <i>Antioxidants</i> , 2021, 10, 1040.	5.1	16
11	Synergistic effect of sugarcane scum as an accelerant co-substrate on anaerobic co-digestion with agricultural crop residues from non-centrifugal cane sugar agribusiness sector. <i>Bioresource Technology</i> , 2020, 303, 122957.	9.6	15
12	An engineering approach to design a non-centrifugal cane sugar production module: A heat transfer study to improve the energy use. <i>Journal of Food Engineering</i> , 2020, 274, 109843.	5.2	14
13	Management and valorization of waste from a non-centrifugal cane sugar mill via anaerobic co-digestion: Technical and economic potential. <i>Bioresource Technology</i> , 2020, 316, 123962.	9.6	13
14	Aligning Strategic Objectives with Research and Development Activities in a Soft Commodity Sector: A Technological Plan for Colombian Cocoa Producers. <i>Agriculture (Switzerland)</i> , 2020, 10, 141.	3.1	13
15	Sugarcane scum as a novel substrate for rapid biogas production from the non-centrifugal cane sugar agribusiness sector in developing countries. <i>Bioresource Technology</i> , 2020, 297, 122364.	9.6	12
16	Management of Surface Drying Temperature to Increase Antioxidant Capacity of Thyme Leaf Extracts (<i>Thymus vulgaris</i> L.). <i>Drying Technology</i> , 2014, 32, 1931-1941.	3.1	8
17	From soil to chocolate bar: identifying critical steps in the journey of cadmium in a Colombian cacao plantation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 949-963.	2.3	8
18	Optimization of the antioxidant capacity of mangosteen peels (<i>Garcinia mangostana</i> L.) extracts: Management of the drying extraction processes. <i>Food Science and Technology International</i> , 2021, 27, 404-412.	2.2	7

#	ARTICLE	IF	CITATIONS
19	Improving the thermal, productive, and environmental performance of a non-centrifugal cane sugar production module using a heat recovery system. <i>Journal of Food Engineering</i> , 2021, 308, 110688.	5.2	3
20	Drying and cooking effects on the final quality of pea grains (<i>Pisum sativum</i> L.) varieties. <i>Food Science and Technology</i> , 0, 42, .	1.7	2
21	Evaluating the Impact of Thermal Processing on the Anti-Inflammatory Activity of Non-Centrifugal Cane Sugar: Implications on Cytokine Secretion and TLR4 Signaling. <i>Frontiers in Pharmacology</i> , 0, 13, .	3.5	2
22	Evaluation and Characterization of Antioxidant and Immunomodulatory Activities of Colombian Sugar Cane-derived Extracts. , 2021, , .		0
23	Chemical Characterization of Quality-Related Compounds in Cocoa Matrices: An Overview of Analytical Methods Applied for Their Analysis. <i>Critical Reviews in Analytical Chemistry</i> , 2021, , 1-29.	3.5	0