jader Rodriguez Cortina

List of Publications by Year
in descending order

23	446	759233 12	794594 19
papers	citations	h-index	g-index

23	23	23	486
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	â€˜From soil to chocolate barâ€™: identifying critical steps in the journey of cadmium in a Colombian cacao plantation. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 949-963.	2.3	8
2	Optimization of the antioxidant capacity of mangosteen peels (Garcinia mangostana L.) extracts: Management of the drying extraction processes. Food Science and Technology International, 2021, 27, 404-412.	2.2	7
3	A systematic analysis of non-centrifugal sugar cane processing: Research and new trends. Trends in Food Science and Technology, 2021, 107, 415-428.	15.1	20
4	Enhancement of fine flavour cocoa attributes under a controlled postharvest process. Food Research International, 2021, 143, 110236.	6.2	19
5	Antioxidant and Neuroprotective Properties of Non-Centrifugal Cane Sugar and Other Sugarcane Derivatives in an In Vitro Induced Parkinsonâ€™s Model. Antioxidants, 2021, 10, 1040.	5.1	16
6	Improving the thermal, productive, and environmental performance of a non-centrifugal cane sugar production module using a heat recovery system. Journal of Food Engineering, 2021, 308, 110688.	5.2	3
7	Evaluation and Characterization of Antioxidant and Immunomodulatory Activities of Colombian Sugar Cane-derived Extracts. , 2021, , .		0
8	Chemical Characterization of Quality-Related Compounds in Cocoa Matrices: An Overview of Analytical Methods Applied for Their Analysis. Critical Reviews in Analytical Chemistry, 2021, , 1-29.	3.5	0
9	An overview of the physical and biochemical transformation of cocoa seeds to beans and to chocolate: Flavor formation. Critical Reviews in Food Science and Nutrition, 2020, 60, 1593-1613.	10.3	77
10	Sugarcane scum as a novel substrate for rapid biogas production from the non-centrifugal cane sugar agribusiness sector in developing countries. Bioresource Technology, 2020, 297, 122364.	9.6	12
11	An engineering approach to design a non-centrifugal cane sugar production module: A heat transfer study to improve the energy use. Journal of Food Engineering, 2020, 274, 109843.	5.2	14
12	Management and valorization of waste from a non-centrifugal cane sugar mill via anaerobic co-digestion: Technical and economic potential. Bioresource Technology, 2020, 316, 123962.	9.6	13
13	Aligning Strategic Objectives with Research and Development Activities in a Soft Commodity Sector: A Technological Plan for Colombian Cocoa Producers. Agriculture (Switzerland), 2020, 10, 141.	3.1	13
14	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. Bioresource Technology, 2020, 303, 122957.	9.6	15
15	Non-centrifugal cane sugar processing: A review on recent advances and the influence of process variables on qualities attributes of final products. Journal of Food Engineering, 2019, 255, 32-40.	5.2	62
16	Thermal performance evaluation of production technologies for non-centrifuged sugar for improvement in energy utilization. Energy, 2018, 152, 858-865.	8.8	18
17	Influence of high-intensity ultrasound on drying kinetics in fixed beds of high porosity. Journal of Food Engineering, 2014, 127, 93-102.	5.2	51
18	Modelling drying kinetics of thyme (Thymus vulgaris L.): Theoretical and empirical models, and neural networks. Food Science and Technology International, 2014, 20, 13-22.	2.2	34

#	ARTICLE	IF	CITATIONS
19	Management of Surface Drying Temperature to Increase Antioxidant Capacity of Thyme Leaf Extracts (Thymus vulgarisL.). Drying Technology, 2014, 32, 1931-1941.	3.1	8
20	Optimization of the antioxidant capacity of thyme (Thymus vulgaris L.) extracts: Management of the convective drying process assisted by power ultrasound. Journal of Food Engineering, 2013, 119, 793-799.	5.2	32
21	Optimization of the antioxidant capacity of thyme (Thymus vulgaris L.) extracts: Management of the drying process. Industrial Crops and Products, 2013, 46, 258-263.	5.2	20
22	Drying and cooking effects on the final quality of pea grains (Pisum sativum L.) varieties. Food Science and Technology, 0, 42, .	1.7	2
23	Evaluating the Impact of Thermal Processing on the Anti-Inflammatory Activity of Non-Centrifugal Cane Sugar: Implications on Cytokine Secretion and TLR4 Signaling. Frontiers in Pharmacology, 0, 13, .	3.5	2