Ivan Pavkov

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26 papers 146 papers 200 papers 200 pext. papers 200 avg, IF 11 g-index 2.57 pext. papers 200 pext. citations 200

#	Paper	IF	Citations
26	Effects of modified atmosphere, anti-browning treatments and ultrasound on the polyphenolic stability, antioxidant capacity and microbial growth in fresh-cut apples. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12539	2.4	25
25	Physical properties and compression loading behaviour of corn seed. <i>International Agrophysics</i> , 2013 , 27, 119-126	2	21
24	Physical and stress-strain properties of wheat (Triticum aestivum) kernel. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1236-43	4.3	19
23	Convective Drying of Fresh and Frozen Raspberries and Change of Their Physical and Nutritive Properties. <i>Foods</i> , 2019 , 8,	4.9	12
22	Adsorption isotherms of pear at several temperatures. <i>Thermal Science</i> , 2015 , 19, 1119-1129	1.2	9
21	Effect of Selected Drying Methods and Emerging Drying Intensification Technologies on the Quality of Dried Fruit: A Review. <i>Processes</i> , 2021 , 9, 132	2.9	9
20	Surface Area and Volume Modeling of the Williams Pear (Pyrus Communis). <i>International Journal of Food Properties</i> , 2012 , 15, 880-890	3	7
19	Mathematical modelling of thin layer drying of pear. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2016 , 22, 191-199	0.7	7
18	Mathematical modelling of the sorption isotherms of quince. <i>Thermal Science</i> , 2017 , 21, 1965-1973	1.2	6
17	Comparison of energy consumption in the convective and freeze drying of raspberries. <i>Journal on Processing and Energy in Agriculture</i> , 2017 , 21, 192-196	0.3	6
16	Different methods of equilibrium moisture content determination. <i>Journal on Processing and Energy in Agriculture</i> , 2017 , 21, 91-96	0.3	5
15	Ranking and multicriteria decision making in optimization of raspberry convective drying processes. Journal of Chemometrics, 2020 , 34, e3224	1.6	4
14	The Power Series as Water Sorption Isotherm Models. <i>Journal of Food Process Engineering</i> , 2016 , 39, 178-185	2.4	4
13	The Physical and Compressive Load Properties of Sunflower (Helianthus Annuus L.) Fruit. <i>Helia</i> , 2012 , 35, 95-112	0.4	2
12	Economic aspects of dried fruit production by combined technology. <i>Ekonomika Poljoprivrede</i> (1979), 2018 , 65, 1031-1044	0.6	2
11	Osmotic and convective drying of strawberries: Effects of experimental parameters on the drying kinetics, color and rehidratation. <i>Journal on Processing and Energy in Agriculture</i> , 2018 , 22, 58-64	0.3	2
10	Effects of storage and sulfurization with sulfur dioxide of different concentration on changes in the color of dried apricots. <i>Journal on Processing and Energy in Agriculture</i> , 2019 , 23, 190-194	0.3	2

LIST OF PUBLICATIONS

9	Air torque position damper hysteresis. Flow Measurement and Instrumentation, 2020, 71, 101688	2.2	1	
8	Air drying of blueberry fruits: Drying kinetics, mathematical modeling and physical properties. Journal on Processing and Energy in Agriculture, 2019 , 23, 151-157	0.3	1	
7	Influence of Harvest Time, Method of Preparation and Method of Distillation on the Qualitative Properties of Organically Grown and Wild Helichrysum italicum Immortelle Essential Oil. <i>Separations</i> , 2021 , 8, 167	3.1	1	
6	A basic approach to the verification and validation of sorption isotherm models. <i>Journal on Processing and Energy in Agriculture</i> , 2018 , 22, 95-100	0.3	1	
5	Experimental investigation on thermophysical properties of iobiofluids. <i>Advances in Mechanical Engineering</i> , 2022 , 14, 168781402210754	1.2	О	
4	An application of bivariate polynomial factorization on decoding of Reed-Solomon based codes. <i>Applicable Analysis and Discrete Mathematics</i> , 2018 , 12, 166-177	1	O	
3	Effects of Osmotic Dehydration on the Hot Air Drying of Apricot Halves: Drying Kinetics, Mass Transfer, and Shrinkage. <i>Processes</i> , 2021 , 9, 202	2.9	О	
2	Accuracy analysis of air torque position dampers based on blade profiles and damper locations. <i>Thermal Science</i> , 2018 , 22, 675-685	1.2		
1	Experimental calibration of the mathematical model of Air Torque Position dampers with non-cascading blades. <i>Thermal Science</i> , 2016 , 20, 567-578	1.2		