Ivan Pavkov

List of Publications by Year in Descending Order

26 papers	146 citations	7 h-index	11 g-index
27 ext. papers	200 ext. citations	1.6 avg, IF	2.57 L-index

#	Paper	IF	Citations
26	Experimental investigation on thermophysical properties of iobiofluids. *Advances in Mechanical Engineering*, **2022**, 14, 168781402210754	1.2	0
25	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. *Separations*, **2021**, 8, 167	3.1	1
24	Effects of Osmotic Dehydration on the Hot Air Drying of Apricot Halves: Drying Kinetics, Mass Transfer, and Shrinkage. *Processes*, **2021**, 9, 202	2.9	0
23	Effect of Selected Drying Methods and Emerging Drying Intensification Technologies on the Quality of Dried Fruit: A Review. *Processes*, **2021**, 9, 132	2.9	9
22	Ranking and multicriteria decision making in optimization of raspberry convective drying processes. *Journal of Chemometrics*, **2020**, 34, e3224	1.6	4
21	Air torque position damper hysteresis. *Flow Measurement and Instrumentation*, **2020**, 71, 101688	2.2	1
20	Convective Drying of Fresh and Frozen Raspberries and Change of Their Physical and Nutritive Properties. *Foods*, **2019**, 8,	4.9	12
19	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
18	Effects of storage and sulfurization with sulfur dioxide of different concentration on changes in the color of dried apricots. *Journal on Processing and Energy in Agriculture*, **2019**, 23, 190-194	0.3	2
17	Economic aspects of dried fruit production by combined technology. *Ekonomika Poljoprivrede (1979)*, **2018**, 65, 1031-1044	0.6	2
16	Osmotic and convective drying of strawberries: Effects of experimental parameters on the drying kinetics, color and rehidratation. *Journal on Processing and Energy in Agriculture*, **2018**, 22, 58-64	0.3	2
15	Accuracy analysis of air torque position dampers based on blade profiles and damper locations. *Thermal Science*, **2018**, 22, 675-685	1.2	
14	A basic approach to the verification and validation of sorption isotherm models. *Journal on Processing and Energy in Agriculture*, **2018**, 22, 95-100	0.3	1
13	An application of bivariate polynomial factorization on decoding of Reed-Solomon based codes. *Applicable Analysis and Discrete Mathematics*, **2018**, 12, 166-177	1	0
12	Effects of modified atmosphere, anti-browning treatments and ultrasound on the polyphenolic stability, antioxidant capacity and microbial growth in fresh-cut apples. *Journal of Food Process Engineering*, **2017**, 40, e12539	2.4	25
11	Mathematical modelling of the sorption isotherms of quince. *Thermal Science*, **2017**, 21, 1965-1973	1.2	6
10	Different methods of equilibrium moisture content determination. *Journal on Processing and Energy in Agriculture*, **2017**, 21, 91-96	0.3	5

9	Comparison of energy consumption in the convective and freeze drying of raspberries. *Journal on Processing and Energy in Agriculture*, **2017**, 21, 192-196	0.3	6
8	Mathematical modelling of thin layer drying of pear. *Chemical Industry and Chemical Engineering Quarterly*, **2016**, 22, 191-199	0.7	7
7	Experimental calibration of the mathematical model of Air Torque Position dampers with non-cascading blades. *Thermal Science*, **2016**, 20, 567-578	1.2	
6	The Power Series as Water Sorption Isotherm Models. *Journal of Food Process Engineering*, **2016**, 39, 178-185	2.4	4
5	Adsorption isotherms of pear at several temperatures. *Thermal Science*, **2015**, 19, 1119-1129	1.2	9
4	Physical properties and compression loading behaviour of corn seed. *International Agrophysics*, **2013**, 27, 119-126	2	21
3	Surface Area and Volume Modeling of the Williams Pear (Pyrus Communis). *International Journal of Food Properties*, **2012**, 15, 880-890	3	7
2	The Physical and Compressive Load Properties of Sunflower (Helianthus Annuus L.) Fruit. *Helia*, **2012**, 35, 95-112	0.4	2
1	Physical and stress-strain properties of wheat (Triticum aestivum) kernel. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1236-43	4.3	19