Giustino Tribuzi

List of Publications by Year
in descending order

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22	498	840585 11	794469 19
papers	citations	h-index	g-index

22	22	22	458
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Microwave vacuum drying and multi-flash drying of pumpkin slices. Journal of Food Engineering, 2018, 232, 1-10.	2.7	70
2	Improving quality of dried fruits: A comparison between conductive multi-flash and traditional drying methods. LWT - Food Science and Technology, 2017, 84, 717-725.	2.5	58
3	Vacuum impregnation and drying of calcium-fortified pineapple snacks. LWT - Food Science and Technology, 2016, 72, 501-509.	2.5	57
4	Effect of multi-flash drying and microwave vacuum drying on the microstructure and texture of pumpkin slices. LWT - Food Science and Technology, 2018, 96, 612-619.	2.5	53
5	Digestibility, bioaccessibility and bioactivity of compounds from algae. Trends in Food Science and Technology, 2022, 121, 114-128.	7.8	53
6	Fortified apple (Malus spp., var. Fuji) snacks by vacuum impregnation of calcium lactate and convective drying. LWT - Food Science and Technology, 2019, 113, 108298.	2.5	37
7	Oilâ€“free potato chips produced by microwave multiflash drying. Journal of Food Engineering, 2019, 261, 133-139.	2.7	36
8	Assessment of texture and storage conditions of mangoes slices dried by a conductive multi-flash process. Journal of Food Engineering, 2018, 239, 8-14.	2.7	18
9	Spectrum crispness sensory scale correlation with instrumental acoustic high-sampling rate and mechanical analyses. Food Research International, 2020, 129, 108886.	2.9	15
10	Effect of the degree of acetylation, plasticizer concentration and relative humidity on cassava starch films properties. Food Science and Technology, 2019, 39, 491-499.	0.8	13
11	Drying and Quality of Microalgal Powders for Human Alimentation. , 0, , .		13
12	How to Adapt a Lab-Scale Freeze Dryer for Assessing Dehydrating Curves at Different Heating Conditions. Drying Technology, 2014, 32, 1119-1124.	1.7	12
13	Conductive multiâ€flash drying of mango slices: Vacuum pulse conditions on drying rate and product properties. Journal of Food Processing and Preservation, 2018, 42, e13440.	0.9	11
14	Processing of chopped mussel meat in retort pouch. Food Science and Technology, 2015, 35, 612-619.	0.8	10
15	Operational diagrams for salting-marination processes and quality of cooked mussels. LWT - Food Science and Technology, 2014, 59, 746-753.	2.5	9
16	Dehydration and Rehydration of Cooked Mussels. International Journal of Food Engineering, 2016, 12, 173-180.	0.7	8
17	Producing crispy chickpea snacks by air, freeze, and microwave multi-flash drying. LWT - Food Science and Technology, 2021, 140, 110781.	2.5	8
18	Microwave vacuum drying of <scp>Pereskia aculeata</scp> Miller leaves: Powder production and characterization. Journal of Food Process Engineering, 2021, 44, e13612.	1.5	6

#	Article	IF	Citations
19	Production of Spirulina (Arthrospira platensis) powder by innovative and traditional drying techniques. Journal of Food Process Engineering, 2022, 45, e13919.	1.5	6
20	Mechanical-acoustical measurements to assess the crispness of dehydrated bananas at different water activities. LWT - Food Science and Technology, 2022, 154, 112822.	2.5	5
21	EVALUATION OF DIFFERENT DEHYDRATION METHODS OF COOKED MUSSELS. , 0, , .		0
22	Formas alternativas de processamento e comercializaÃ§Ã£o de moluscos bivalves. AgropecuÃ¡ria Catarinense, 2020, 33, 25-28.	0.1	0