

# Giustino Tribuzi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5535192/publications.pdf>

Version: 2024-02-01

22  
papers

498  
citations

840585

11  
h-index

794469

19  
g-index

22  
all docs

22  
docs citations

22  
times ranked

458  
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of Spirulina ( <i>Arthrospira platensis</i> ) powder by innovative and traditional drying techniques. Journal of Food Process Engineering, 2022, 45, e13919.	1.5	6
2	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
3	Digestibility, bioaccessibility and bioactivity of compounds from algae. Trends in Food Science and Technology, 2022, 121, 114-128.	7.8	53
4	Microwave vacuum drying of <i>Pereskia aculeata</i> Miller leaves: Powder production and characterization. Journal of Food Process Engineering, 2021, 44, e13612.	1.5	6
5	Producing crispy chickpea snacks by air, freeze, and microwave multi-flash drying. LWT - Food Science and Technology, 2021, 140, 110781.	2.5	8
6	Spectrum crispness sensory scale correlation with instrumental acoustic high-sampling rate and mechanical analyses. Food Research International, 2020, 129, 108886.	2.9	15
7	Formas alternativas de processamento e comercializa�o de moluscos bivalves. Agropecu�ria Catarinense, 2020, 33, 25-28.	0.1	0
8	Fortified apple ( <i>Malus</i> spp., var. Fuji) snacks by vacuum impregnation of calcium lactate and convective drying. LWT - Food Science and Technology, 2019, 113, 108298.	2.5	37
9	Oil-free potato chips produced by microwave multiflash drying. Journal of Food Engineering, 2019, 261, 133-139.	2.7	36
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	Microwave vacuum drying and multi-flash drying of pumpkin slices. Journal of Food Engineering, 2018, 232, 1-10.	2.7	70
12	Conductive multi-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
13	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
14	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
15	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
16	Vacuum impregnation and drying of calcium-fortified pineapple snacks. LWT - Food Science and Technology, 2016, 72, 501-509.	2.5	57
17	Dehydration and Rehydration of Cooked Mussels. International Journal of Food Engineering, 2016, 12, 173-180.	0.7	8
18	Processing of chopped mussel meat in retort pouch. Food Science and Technology, 2015, 35, 612-619.	0.8	10

#	ARTICLE	IF	CITATIONS
19	How to Adapt a Lab-Scale Freeze Dryer for Assessing Dehydrating Curves at Different Heating Conditions. <i>Drying Technology</i> , 2014, 32, 1119-1124.	1.7	12
20	Operational diagrams for salting-marination processes and quality of cooked mussels. <i>LWT - Food Science and Technology</i> , 2014, 59, 746-753.	2.5	9
21	Drying and Quality of Microalgal Powders for Human Alimentation. , 0, , .		13
22	EVALUATION OF DIFFERENT DEHYDRATION METHODS OF COOKED MUSSELS. , 0, , .		0