Irving Israel Ruiz-LÃ³pez

List of Publications by Year
in descending order

67	1,437	331670	361022
papers	citations	21 h-index	35 g-index

67	67	67	1440
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Automated method for the determination of the band gap energy of pure and mixed powder samples using diffuse reflectance spectroscopy. Heliyon, 2019, 5, e01505.	3.2	143
2	Antimicrobial Activity of Ginger (Zingiber Officinale) and Its Application in Food Products. Food Reviews International, 2019, 35, 407-426.	8.4	94
3	Effect of solvent composition and its interaction with ultrasonic energy on the ultrasound-assisted extraction of phenolic compounds from Mango peels (Mangifera indica L.). Food and Bioproducts Processing, 2020, 122, 41-54.	3.6	78
4	Analytical solution for food-drying kinetics considering shrinkage and variable diffusivity. Journal of Food Engineering, 2007, 79, 208-216.	5.2	76
5	Development of extruded snacks using taro (Colocasia esculenta) and nixtamalized maize (Zea mays) flour blends. LWT - Food Science and Technology, 2011, 44, 673-680.	5.2	69
6	Moisture and temperature evolution during food drying: effect of variable properties. Journal of Food Engineering, 2004, 63, 117-124.	5.2	66
7	Analytical model for variable moisture diffusivity estimation and drying simulation of shrinkable food products. Journal of Food Engineering, 2012, 108, 427-435.	5.2	59
8	Drying of shrinkable food products: Appraisal of deformation behavior and moisture diffusivity estimation under isotropic shrinkage. Journal of Food Engineering, 2015, 144, 138-147.	5.2	43
9	Evaluation of physical and chemical properties of carrots dried by Refractance Window drying. Drying Technology, 2016, 34, 1414-1422.	3.1	43
10	A Potential Application of Mango (Mangifera indica L. cv Manila) Peel Powder to Increase the Total Phenolic Compounds and Antioxidant Capacity of Edible Films and Coatings. Food and Bioprocess Technology, 2019, 12, 1584-1592.	4.7	43
11	Effect of Osmotic Dehydration on Air-Drying Characteristics of Chayote. Drying Technology, 2010, 28, 1201-1212.	3.1	34
12	Modeling of kinetics, equilibrium and distribution data of osmotically dehydrated carambola (Averrhoa carambola L.) in sugar solutions. Journal of Food Engineering, 2011, 104, 218-226.	5.2	32
13	Mass transfer modeling of equilibrium and dynamic periods during osmotic dehydration of radish in NaCl solutions. Food and Bioproducts Processing, 2013, 91, 216-224.	3.6	32
14	Mass Transfer Modeling During Osmotic Dehydration of Hexahedral Pineapple Slices in Limited Volume Solutions. Food and Bioprocess Technology, 2010, 3, 427-433.	4.7	31
15	Modeling heat and mass transfer during drying of green coffee beans using prolate spheroidal geometry. Journal of Food Engineering, 2008, 86, 1-9.	5.2	28
16	Modeling and simulation of heat and mass transfer during drying of solids with hemispherical shell geometry. Computers and Chemical Engineering, 2011, 35, 191-199.	3.8	27
17	Robust MIMO PID controllers tuning based on complex/real ratio of the characteristic matrix eigenvalues. Chemical Engineering Science, 2006, 61, 4332-4340.	3.8	25
18	Effect of UV-C light on Lactobacillus rhamnosus , Salmonella Typhimurium, and Saccharomyces cerevisiae kinetics in inoculated coconut water: Survival and residual effect. Journal of Food Engineering, 2018, 223, 255-261.	5.2	23

#	Article	IF	Citations
19	Analytical solution of simultaneous heat and mass transfer equations during food drying. Journal of Food Engineering, 2014, 142, 39-45.	5.2	22
20	Production, chemical, physical and technological properties of antioxidant dietary fiber from pineapple pomace and effect as ingredient in sausages. CYTA - Journal of Food, 2018, 16, 831-839.	1.9	22
21	Mathematical modeling and simulation of batch drying of foods in fixed beds with airflow reversal. Journal of Food Engineering, 2008, 89, 310-318.	5.2	21
22	Statistical Indices for the Selection of Food Sorption Isotherm Models. Drying Technology, 2009, 27, 726-738.	3.1	21
23	Mass transfer modeling in osmotic dehydration: Equilibrium characteristics and process dynamics under variable solution concentration and convective boundary. Food and Bioproducts Processing, 2016, 97, 88-99.	3.6	21
24	Analysis of mass transfer equations during solid-liquid extraction and its application for vanilla extraction kinetics modeling. Journal of Food Engineering, 2017, 192, 36-44.	5.2	21
25	Effect of shape change and initial geometry on water diffusivity estimation during drying of gel model systems. Journal of Food Engineering, 2018, 216, 52-64.	5.2	21
26	Inhibition of Salmonella Typhimurium growth in coconut (Cocos nucifera L.) water by hurdle technology. Food Control, 2018, 92, 312-318.	5.5	19
27	Ultraviolet-C light effect on physicochemical, bioactive, microbiological, and sensorial characteristics of carrot (Daucus carota) beverages. Food Science and Technology International, 2016, 22, 536-546.	2.2	18
28	A method to estimate anisotropic diffusion coefficients for cylindrical solids: Application to the drying of carrot. Journal of Food Engineering, 2014, 125, 24-33.	5.2	17
29	Mathematical Modeling Used to Evaluate the Effect of UV-C Light Treatment on Microorganisms in Liquid Foods. Food Engineering Reviews, 2020, 12, 290-308.	5.9	17
30	Mathematical Simulation of the Effective Diffusivity of Water during Drying of Papaya. Drying Technology, 2007, 25, 1633-1638.	3.1	16
31	Analysis of mass transfer and morphometric characteristics of white mushroom (Agaricus bisporus) pilei during osmotic dehydration. Journal of Food Engineering, 2019, 240, 120-132.	5.2	16
32	Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. CYTA - Journal of Food, 2019, 17, 824-833.	1.9	16
33	Drying modeling in products undergoing simultaneous size reduction and shape change: Appraisal of deformation effect on water diffusivity. Journal of Food Engineering, 2015, 164, 30-39.	5.2	14
34	Chemical, physical and sensory properties of Vienna sausages formulated with a starfruit dietary fiber concentrate. Journal of Food Science and Technology, 2018, 55, 3303-3313.	2.8	14
35	Optimization of a coconut oil extraction process with supercritical CO2 considering economical and thermal variables. Journal of Supercritical Fluids, 2021, 170, 105160.	3.2	14
36	A design method for robust and quadratic optimal MIMO linear controllers. Chemical Engineering Science, 2010, 65, 3431-3438.	3.8	12

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37	Mass transfer analysis of bioactive compounds in apple wedges impregnated with beetroot juice: A 3D modelling approach. Journal of Food Engineering, 2020, 282, 110003.	5.2	12
38	Tuning of multivariate PID controllers based on characteristic matrix eigenvalues, Lyapunov functions and robustness criteria. Chemical Engineering Science, 2005, 60, 897-905.	3.8	11
39	Significant improvement of Geobacillus thermoleovorans CCR11 thermoalkalophilic lipase production using Response Surface Methodology. New Biotechnology, 2011, 28, 761-766.	4.4	11
40	Effect of osmotic dehydration on the physical and chemical properties of Mexican ginger (Zingiber) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.9	10
41	Mass transfer and morphometric characteristics of fresh and osmodehydrated white mushroom pilei during convective drying. Journal of Food Engineering, 2019, 262, 181-188.	5.2	10
42	Improved expression and immobilization of Geobacillus thermoleovorans CCR11 thermostable recombinant lipase. Biotechnology and Applied Biochemistry, 2017, 64, 62-69.	3.1	9
43	Mass transfer modeling of the antioxidant extraction of roselle flower (Hibiscus sabdariffa). Journal of Food Science and Technology, 2019, 56, 1008-1015.	2.8	9
44	Design of multiloop PI controllers based on quadratic optimal approach. ISA Transactions, 2017, 70, 338-347.	5.7	9
45	Antioxidant and functional properties of a high dietary fibre powder from carambola (<scp>A</scp>verrhoa carambola <scp>L</scp>.) pomace. International Journal of Food Science and Technology, 2014, 49, 2101-2110.	2.7	7
46	Thermosonicated whey protein concentrate blends on quality attributes of reduced fat Panela cheese. Ultrasonics Sonochemistry, 2021, 76, 105621.	8.2	7
47	Study of oil uptake during deep-fat frying of Taro (Colocasia esculenta) chips. CYTA - Journal of Food, 2015, , 1-6.	1.9	6
48	Effect of natural extracts addition on antioxidant, color and sensory properties of avocado (Persea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2623-2634.	3.2	6
49	Kinetic mechanism of CO oxidation on gold catalyst supported on TiSBA-15 previously treated in a hydrogen atmosphere. Chemical Engineering Journal, 2021, 405, 126644.	12.7	6
50	The impact of convective drying on the color, phenolic content and antioxidant capacity of noni (Morinda citrifolia L.). Food Science and Technology, 2016, 36, 583-590.	1.7	5
51	Sorption of BTEX on a nanoporous composite of SBA-15 and a calcined hydrotalcite. Nano Convergence, 2018, 5, 21.	12.1	5
52	Analysis of ultrasound-assisted convective heating/cooling process: Development and application of a Nusselt equation. Ultrasonics Sonochemistry, 2021, 74, 105575.	8.2	5
53	Effect of extraction conditions on the antioxidant compounds from habanero pepper (Capsicum) Tj ETQq1 1 0.784314 rgBT /Over 2022, 46, .	2.0	5
54	The role of coupled water and solute diffusion and product shrinkage during osmotic dehydration. Journal of Food Engineering, 2022, 331, 111121.	5.2	5

#	Article	IF	Citations
55	Drying of Food Products Shaped as Longitudinal Sections of Solid and Annular Cylinders: Modeling and Simulation. Drying Technology, 2013, 31, 1148-1159.	3.1	4
56	Point set registration for reduced geometry mismatch during estimation of mass transfer properties in osmotic dehydration of complex-shaped foods. Drying Technology, 2020, 38, 506-517.	3.1	4
57	Thermodynamic and mathematical analysis of modified Luikov's equations for simultaneous heat and mass transfer. International Communications in Heat and Mass Transfer, 2021, 120, 105003.	5.6	4
58	Effect of ultraviolet-C light and mild thermal treatment on the storage life of orange juice. Czech Journal of Food Sciences, 2021, 39, 106-112.	1.2	3
59	Emulation of evolutionary selection as the growth mechanism of supported layered double hydroxide frameworks. Applied Clay Science, 2021, 210, 106159.	5.2	3
60	Sequential synthesis of PID controllers based on LQR method. Revista Mexicana De Ingeniera Quimica, 2019, 19, 913-928.	0.4	3
61	EFFECT OF AIRFLOW REVERSAL ON PACKED-BED DRYING OF CARROTS. Journal of Food Process Engineering, 2009, 33, 684.	2.9	2
62	Comments on â€œThe variable nature of Biot numbers in food dryingâ€•by S.A. Giner, R.M.T. Irigoyen, S. CicuttÃn, and C. Fiorentini [Journal of Food Engineering 101 (2010) 214â€“222]. Journal of Food Engineering, 2011, 106, 355-356.	5.2	2
63	Analysis of open-loop and <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" display="inline" id="d1e2924" altimg="si7.svg"><mml:mrow><mml:msub><mml:mrow><mml:mi>L</mml:mi></mml:mrow><mml:mrow><mml:mn2</mml:mn></mml:mrow></mml:msub></mml:mrow></mml:math> controlled closed-loop behavior of the Choletteâ€™s bioreactor under different operating conditions. ISA Transactions, 2020, 101, 147-159.	5.72	2
64	Water diffusivity estimation in air-dried complex-shaped foods by the method of slopes: Application to oblate spheroid geometry. Computers and Electronics in Agriculture, 2021, 181, 105949.	7.7	2
65	A sequential method to estimate equilibrium Point and diffusion coefficients of bioactive compounds during solidâ€“liquid extraction. Food and Bioproducts Processing, 2019, 116, 219-226.	3.6	1
66	A reactor engineering approach to describe bacterial inactivation during continuous UV-C light processing. Innovative Food Science and Emerging Technologies, 2021, 74, 102853.	5.6	1
67	Comments on Response to â€œComments on â€œThe variable nature of Biot numbers in food dryingâ€•by S.A. Giner, R.M. Torrez Irigoyen, S.R. CicuttÃn, and C. Fiorentini [Journal of Food Engineering 101 (2010) 214â€“222]â€, by Ruiz-LÃ³pez, I.I. and GarcÃa-Alvarado, M.A. [Journal of Food Engineering 106 (2011), 355â€“356]. J. Food Eng. 113, 362â€“363., Journal of Food Engineering, 2013, 115, 424-425.	5.2	0