

Anabel LÃ³pez-Ortiz

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

228
citations

1163117

8
h-index

1058476

14
g-index

19
all docs

19
docs citations

19
times ranked

259
citing authors

#	ARTICLE	IF	CITATIONS
1	Modeling of solute transport inside plant tissue during osmotic dehydration of apple. <i>Drying Technology</i> , 2022, 40, 387-400.	3.1	3
2	The anthocyanin's role on the food metabolic pathways, color and drying processes: An experimental and theoretical approach. <i>Food Bioscience</i> , 2022, 47, 101700.	4.4	7
3	Bioactive compounds conservation and energy-mass analysis in the solar greenhouse drying of blackberry pulps. <i>Heat and Mass Transfer</i> , 2021, 57, 1347.	2.1	2
4	Optical and thermal properties of edible coatings for application in solar drying. <i>Scientific Reports</i> , 2021, 11, 10051.	3.3	7
5	Solar drying of strawberry using polycarbonate with UV protection and polyethylene covers: Influence on anthocyanin and total phenolic content. <i>Solar Energy</i> , 2021, 221, 120-130.	6.1	14
6	A new air recirculation system for homogeneous solar drying: Computational fluid dynamics approach. <i>Renewable Energy</i> , 2021, 179, 1727-1741.	8.9	7
7	Understanding the drying kinetics of phenolic compounds in strawberries: An experimental and density functional theory study. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 60, 102283.	5.6	10
8	Structural properties and solute transfer relationships during sucrose and stevia osmotic dehydration of apple. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2310-2319.	3.2	3
9	Prospects toward UV-blue filtered solar drying of agricultural farm produce using chemically deposited copper chalcogenide thin films on cellular polycarbonate. <i>Solar Energy</i> , 2020, 203, 123-135.	6.1	8
10	Computational fluid dynamics analysis of heat transfer in a greenhouse solar dryer coupled to an air solar heating system. <i>Energy Science and Engineering</i> , 2019, 7, 1123-1139.	4.0	26
11	Solar drying of Stevia (<i>Rebaudiana Bertoni</i>) leaves using direct and indirect technologies. <i>Solar Energy</i> , 2018, 159, 898-907.	6.1	61
12	Non-isothermal drying of garlic slices (<i>Allium sativum</i> , L.): Wave period and initial temperature of the heating/cooling effect. <i>Food and Bioproducts Processing</i> , 2018, 111, 83-92.	3.6	8
13	Changes in physical properties and relations with allicin degradation during convective drying of garlic. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1227-1232.	3.2	10
14	True Density Prediction of Garlic Slices Dehydrated by Convection. <i>Journal of Food Science</i> , 2016, 81, E49-55.	3.1	3
15	Effects of Drying Air Temperature on the Structural Properties of Garlic Evaluated During Drying. <i>International Journal of Food Properties</i> , 2013, 16, 1516-1529.	3.0	19
16	True Density and Apparent Density During the Drying Process for Vegetables and Fruits: A Review. <i>Journal of Food Science</i> , 2012, 77, R146-54.	3.1	36
17	Moisture content modeling and effective moisture diffusivity determination during convective solar drying of blackberry (<i>rubus spp</i>) and basil (<i>Ocimum basilicum L.</i>). , 0, , .		4
18	Solar drying of strawberry coated with nopal mucilage: Its effect on phenolic compounds. , 0, , .		0

#	ARTICLE	IF	CITATIONS
19	Effect of the solar dehydration on the antioxidant capacity and the content of flavonoids of the blackberry pulp (rubus spp). , 0, , .		0