Viviana Olga Salvadori

List of Publications by Year
in descending order

42 papers	1,178 citations	535685 17 h-index	425179 34 g-index
43 all docs	43 docs citations	43 times ranked	1171 citing authors

#	Article	IF	Citations
1	Effect of Load Spatial Configuration on the Heating of Chicken Meat Assisted by Radio Frequency at 40.68 MHz. Foods, 2022, 11, 1096.	1.9	6
2	Inflation, squeezing and collapse in wheat flour dough during baking: Effects of flour quality and oven temperature. Journal of Cereal Science, 2020, 95, 103017.	1.8	5
3	Water transport during bread baking: Impact of the baking temperature and the baking time. Food Science and Technology International, 2019, 25, 187-197.	1.1	18
4	Advanced modeling of vegetable oils steam stripping with structured packing columns. Computers and Chemical Engineering, 2019, 121, 654-669.	2.0	10
5	Effects of different freezing methods on calcium enriched papaya (Carica papaya L.). Journal of Food Science and Technology, 2018, 55, 2039-2047.	1.4	6
6	Energy requirements during sponge cake baking: Experimental and simulated approach. Applied Thermal Engineering, 2017, 115, 637-643.	3.0	3
7	Characterisation of liquid food colour from digital images. International Journal of Food Properties, 2017, 20, S467-S477.	1.3	9
8	Color measurement: comparison of colorimeter vs. computer vision system. Journal of Food Measurement and Characterization, 2017, 11, 538-547.	1.6	33
9	Influence of baking conditions on the quality attributes of sponge cake. Food Science and Technology International, 2017, 23, 156-165.	1.1	8
10	Baking of Sponge Cake: Experimental Characterization and Mathematical Modelling. Food and Bioprocess Technology, 2016, 9, 664-674.	2.6	13
11	Quality Attributes of Muffins: Effect of Baking Operative Conditions. Food and Bioprocess Technology, 2014, 7, 463-470.	2.6	32
12	Determination of the moisture sorption behavior of osmotically dehydrated mackerel fillets by means of binary and ternary solutions. Food Science and Technology International, 2014, 20, 353-363.	1.1	3
13	Baking of muffins: Kinetics of crust color development and optimal baking time. Food and Bioprocess Technology, 2014, 7, 3208-3216.	2.6	17
14	Kinetic modeling of quality changes of chilled ready to serve lasagna. Journal of Food Engineering, 2012, 110, 487-492.	2.7	15
15	Model-based multi-objective optimization of beef roasting. Journal of Food Engineering, 2012, 111, 92-101.	2.7	14
16	Optimization of thermal processing of canned mussels. Food Science and Technology International, 2011, 17, 449-458.	1.1	9
17	Commercial characterization of madalenas: Relationship between physical and sensory parameters. Procedia Food Science, 2011, 1, 994-1000.	0.6	2
18	Multi-objective optimization of beef roasting. Procedia Food Science, 2011, 1, 747-752.	0.6	2

#	Article	IF	Citations
19	Kinetic modelling of colour changes during beef roasting. Procedia Food Science, 2011, 1, 1039-1044.	0.6	9
20	Instrumental and sensory evaluation of cooked pasta during frozen storage. International Journal of Food Science and Technology, 2011, 46, 1445-1454.	1.3	12
21	Prediction of cooking times and weight losses during meat roasting. Journal of Food Engineering, 2010, 100, 1-11.	2.7	51
22	Application of Transfer Functions to Canned Tuna Fish Thermal Processing. Food Science and Technology International, 2010, 16, 43-51.	1.1	3
23	A moving boundary problem in a food material undergoing volume change â€“ Simulation of bread baking. Food Research International, 2010, 43, 949-958.	2.9	46
24	Effect of freezing rate in textural and rheological characteristics of frozen cooked organic pasta. Journal of Food Engineering, 2009, 90, 271-276.	2.7	74
25	Bread baking as a moving boundary problem. Part 1: Mathematical modelling. Journal of Food Engineering, 2009, 91, 428-433.	2.7	88
26	Bread baking as a moving boundary problem. Part 2: Model validation and numerical simulation. Journal of Food Engineering, 2009, 91, 434-442.	2.7	68
27	Modelling the browning of bread during baking. Food Research International, 2009, 42, 865-870.	2.9	134
28	Geometry modelling of food materials from magnetic resonance imaging. Journal of Food Engineering, 2008, 88, 561-567.	2.7	28
29	Prediction of foods freezing and thawing times: Artificial neural networks and genetic algorithm approach. Journal of Food Engineering, 2008, 84, 164-178.	2.7	55
30	An analytical solution for the coupled heat and mass transfer during the freezing of high-water content materials. International Journal of Heat and Mass Transfer, 2008, 51, 4379-4391.	2.5	13
31	Bread browning kinetics during baking. Journal of Food Engineering, 2007, 80, 1107-1115.	2.7	91
32	Three-dimensional reconstruction of irregular foodstuffs. Journal of Food Engineering, 2007, 82, 536-547.	2.7	54
33	Structural Studies on Unpackaged Foods during Their Freezing and Storage. Journal of Food Science, 2006, 71, E218.	1.5	13
34	Textural characterisation of lasagna made from organic whole wheat. International Journal of Food Science and Technology, 2006, 41, 63-69.	1.3	14
35	Food freezing with simultaneous surface dehydration: approximate prediction of freezing time. International Journal of Heat and Mass Transfer, 2005, 48, 1205-1213.	2.5	26
36	Food freezing with simultaneous surface dehydration: approximate prediction of weight loss during freezing and storage. International Journal of Heat and Mass Transfer, 2005, 48, 1195-1204.	2.5	22

#	Article	IF	Citations
37	Analysis of impingement freezers performance. Journal of Food Engineering, 2002, 54, 133-140.	2.7	44
38	Weight loss during freezing and storage of unpackaged foods. Journal of Food Engineering, 2001, 47, 69-79.	2.7	61
39	Freezing of strawberry pulp in large containers: experimental determination and prediction of freezing times. International Journal of Refrigeration, 1996, 19, 87-94.	1.8	14
40	Prediction of freezing and thawing times of foods by means of a simplified analytical method. Journal of Food Engineering, 1991, 13, 67-78.	2.7	42
41	Thawning time prediction for simple shaped foods using a generalized graphical method. International Journal of Refrigeration, 1989, 12, 232-236.	1.8	2
42	Freezing time predictions for regular shaped foods: a simplified graphical method. International Journal of Refrigeration, 1987, 10, 357-361.	1.8	7