

# Carmen TÃ©llez-PÃ©rez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6607961/publications.pdf>

Version: 2024-02-01

13  
papers

284  
citations

1163117

8  
h-index

1199594

12  
g-index

13  
all docs

13  
docs citations

13  
times ranked

343  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound-assisted osmotic dehydration pretreatment on the convective drying of strawberry. <i>Ultrasonics Sonochemistry</i> , 2017, 36, 286-300.	8.2	133
2	Impact of Swell-Drying Process on Water Activity and Drying Kinetics of Moroccan Pepper ( <i>Capsicum annum</i> ). <i>Drying Technology</i> , 2015, 33, 131-142.	3.1	35
3	Phytochemicals, chlorophyll pigments, antioxidant activity, relative expansion ratio, and microstructure of dried okra pods: swell-drying by instant controlled pressure drop versus conventional shade drying. <i>Drying Technology</i> , 2021, 39, 2145-2159.	3.1	21
4	Texture and color characteristics of swell-dried ready-to-eat Zaghoul date snacks: Effect of operative parameters of instant controlled pressure drop process. <i>Journal of Texture Studies</i> , 2020, 51, 276-289.	2.5	17
5	Antioxidant Content of Frozen, Convective Air-Dried, Freeze-Dried, and Swell-Dried Chokecherries ( <i>Prunus virginiana</i> L.). <i>Molecules</i> , 2020, 25, 1190.	3.8	14
6	An Overview on Food Applications of the Instant Controlled Pressure-Drop Technology, an Innovative High Pressure-Short Time Process. <i>Molecules</i> , 2021, 26, 6519.	3.8	12
7	Effect of Instant Controlled Pressure Drop Process Coupled to Drying and Freezing on Antioxidant Activity of Green Poblano Pepper ( <i>Capsicum annum</i> L.). <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 321-334.	0.4	11
8	In-Vitro Antioxidant Capacity and Bioactive Compounds Preservation Post-Drying on Berry cacti ( <i>Myrtillocactus geometrizans</i> ). <i>Journal of Food Research</i> , 2017, 6, 121.	0.3	11
9	Instant Controlled Pressure Drop as Blanching and Texturing Pre-Treatment to Preserve the Antioxidant Compounds of Red Dried Beetroot ( <i>Beta vulgaris</i> L.). <i>Molecules</i> , 2020, 25, 4132.	3.8	8
10	Effect of the Instant Controlled Pressure Drop Technology in Cardamom ( <i>Elettaria cardamomum</i> ) Essential Oil Extraction and Antioxidant Activity. <i>Molecules</i> , 2022, 27, 3433.	3.8	7
11	Swell-Drying. <i>Food Engineering Series</i> , 2014, , 3-43.	0.7	6
12	Pressure, temperature and processing time in enhancing <i>Camelina sativa</i> oil extraction by Instant Controlled Pressure-Drop (DIC) texturing pre-treatment. <i>Grasas Y Aceites</i> , 2020, 71, 365.	0.9	6
13	Instant Controlled Pressure-Drop DIC as a Strategic Technology for Different Types of Natural Functional Foods. , 0, , .		3