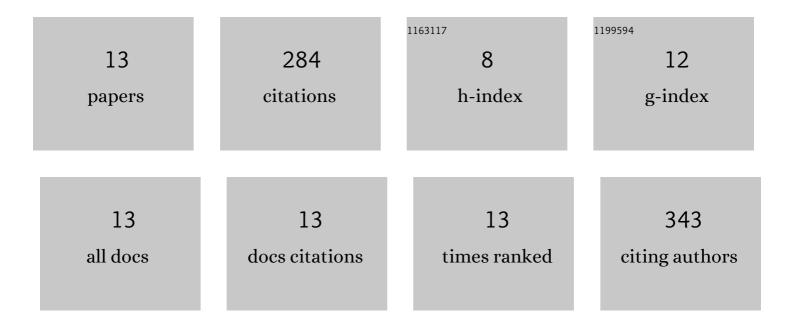
Carmen Téllez-Pérez

List of Publications by Year in descending order

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

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#	Article	IF	CITATIONS
1	Effect of ultrasound-assisted osmotic dehydration pretreatment on the convective drying of strawberry. Ultrasonics Sonochemistry, 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>). Drying Technology, 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. Drying Technology, 2021, 39, 2145-2159.	3.1	21
4	Texture and color characteristics of swellâ€dried readyâ€ŧoâ€eat Zaghloul date snacks: Effect of operative parameters of instant controlled pressure drop process. Journal of Texture Studies, 2020, 51, 276-289.	2.5	17
5	Antioxidant Content of Frozen, Convective Air-Dried, Freeze-Dried, and Swell-Dried Chokecherries (Prunus virginiana L.). Molecules, 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. Molecules, 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 annuum</i> L.). Food and Nutrition Sciences (Print), 2013, 04, 321-334.	0.4	11
8	In-Vitro Antioxidant Capacity and Bioactive Compounds Preservation Post-Drying on Berrycacti (Myrtillocactus geometrizans). Journal of Food Research, 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 (Beta vulgaris L.). Molecules, 2020, 25, 4132.	3.8	8
10	Effect of the Instant Controlled Pressure Drop Technology in Cardamom (Elettaria cardamomum) Essential Oil Extraction and Antioxidant Activity. Molecules, 2022, 27, 3433.	3.8	7
11	Swell-Drying. Food Engineering Series, 2014, , 3-43.	0.7	6
12	Pressure, temperature and processing time in enhancing Camelina sativa oil extraction by Instant Controlled Pressure-Drop (DIC) texturing pre-treatment. Grasas Y Aceites, 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