

Carmen TÃ©llez-PÃ©rez

List of Publications by Year in descending order

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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 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
2	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
3	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
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	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
6	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
7	Pressure, temperature and processing time in enhancing &Camelina sativa& oil extraction by Instant Controlled Pressure-Drop (DIC) texturing pre-treatment. <i>Grasas Y Aceites</i> , 2020, 71, 365.	0.9	6
8	Effect of ultrasound-assisted osmotic dehydration pretreatment on the convective drying of strawberry. <i>Ultrasonics Sonochemistry</i> , 2017, 36, 286-300.	8.2	133
9	In-Vitro Antioxidant Capacity and Bioactive Compounds Preservation Post-Drying on Berrycacti (<i>Myrtillocactus geometrizans</i>). <i>Journal of Food Research</i> , 2017, 6, 121.	0.3	11
10	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
11	Swell-Drying. <i>Food Engineering Series</i> , 2014, , 3-43.	0.7	6
12	Effect of Instant Controlled Pressure Drop Process Coupled to Drying and Freezing on Antioxidant Activity of Green Poblano Pepper (&Capsicum annum& L.). <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 321-334.	0.4	11
13	Instant Controlled Pressure-Drop DIC as a Strategic Technology for Different Types of Natural Functional Foods. , 0, , .		3