

Kingsly Ambrose

List of Publications by Year in descending order

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18
papers

388
citations

933447

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888059

17
g-index

18
all docs

18
docs citations

18
times ranked

369
citing authors

#	ARTICLE	IF	CITATIONS
1	Applications of Discrete Element Method in Modeling of Grain Postharvest Operations. <i>Food Engineering Reviews</i> , 2014, 6, 128-149.	5.9	91
2	CFD simulation of corn drying in a natural convection solar dryer. <i>Drying Technology</i> , 2018, 36, 859-870.	3.1	70
3	Determination of material and interaction properties of maize and wheat kernels for DEM simulation. <i>Biosystems Engineering</i> , 2020, 195, 208-226.	4.3	44
4	Starch-based biodegradable hydrogel as seed coating for corn to improve early growth under water shortage. <i>Journal of Applied Polymer Science</i> , 2020, 137, 48523.	2.6	29
5	Influence of protein content and storage temperature on the particle morphology and flowability characteristics of milk protein concentrate powders. <i>Journal of Dairy Science</i> , 2018, 101, 7013-7026.	3.4	26
6	Significance of composition and particle size on the shear flow properties of wheat flour. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2300-2306.	3.5	23
7	Image Analysis Approach to Understand the Differences in Flour Particle Surface and Shape Characteristics. <i>Cereal Chemistry</i> , 2016, 93, 234-241.	2.2	18
8	Effect of grinding action on the flowability of rice flour. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 801-811.	3.2	16
9	Structural characteristics of sorghum kernel: Effects of temperature. <i>International Journal of Food Properties</i> , 2017, 20, 2630-2638.	3.0	14
10	Milling performance of waxy wheat and wild-type wheat using two laboratory milling methods. <i>Cereal Chemistry</i> , 2018, 95, 708-719.	2.2	14
11	Food Powder Flow in Extrusion: Role of Particle Size and Composition. <i>Processes</i> , 2022, 10, 178.	2.8	12
12	Moisture Dependent Dynamic Flow Properties of Coconut Flours. <i>International Journal of Food Engineering</i> , 2016, 12, 577-585.	1.5	8
13	Physicochemical, thermal, and flow properties of ice cream powder as influenced by moisture content. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15106.	2.0	8
14	Design, development, and evaluation of rotary drum dryer for turmeric rhizomes (<i>Curcuma</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15106.	2.9	6
15	Disintegration and release kinetics of dry compacted urea composites: A formulation and process design study. <i>EFB Bioeconomy Journal</i> , 2021, 1, 100020.	2.4	5
16	Quantifying the influence of surface chemical composition on surface energy during powder flow. <i>Particulate Science and Technology</i> , 2021, 39, 192-203.	2.1	3
17	Air and Moisture Transport Properties of Low-Oil DDGS. <i>Cereal Chemistry</i> , 2017, 94, 934-941.	2.2	1
18	Sensory profiling and consumer evaluation of solar dried tomato powder in Ghana. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3607-3617.	3.5	0