

Kingsly Ambrose

List of Publications by Year in descending order

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papers

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citations

933447

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888059

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18
all docs

18
docs citations

18
times ranked

369
citing authors

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