

Julian Andres Gomez Salazar

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

260
citations

1162889

8
h-index

940416

16
g-index

22
all docs

22
docs citations

22
times ranked

300
citing authors

#	ARTICLE	IF	CITATIONS
1	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. <i>Antioxidants</i> , 2021, 10, 181.	2.2	64
2	Effect of Acid Marination Assisted by Power Ultrasound on the Quality of Rabbit Meat. <i>Journal of Food Quality</i> , 2018, 2018, 1-6.	1.4	46
3	Ultrasound effect on salt reduction in meat products: a review. <i>Current Opinion in Food Science</i> , 2021, 38, 71-78.	4.1	43
4	Effect of temperature on nitrite and water diffusion in pork meat. <i>Journal of Food Engineering</i> , 2015, 149, 188-194.	2.7	22
5	Review of mathematical models to describe the food salting process. <i>DYNA (Colombia)</i> , 2015, 82, 23-30.	0.2	16
6	Electrically induced changes in amaranth seed enzymatic activity and their effect on bioactive compounds content after germination. <i>Journal of Food Science and Technology</i> , 2018, 55, 648-657.	1.4	10
7	Multi-objective optimization of sustainable red prickly pear (<i>Opuntia streptacantha</i>) peel drying and biocompounds extraction using a hybrid stochastic algorithm. <i>Food and Bioproducts Processing</i> , 2022, 132, 155-166.	1.8	10
8	Diffusion of nitrate and water in pork meat: Effect of the direction of the meat fiber. <i>Journal of Food Engineering</i> , 2017, 214, 69-78.	2.7	9
9	Modeling of sodium nitrite and water transport in pork meat. <i>Journal of Food Engineering</i> , 2019, 249, 48-54.	2.7	8
10	Physical, Chemical and Sensory Changes in Meat and Meat Products Induced by the Addition of Essential Oils: A Concise Review. <i>Food Reviews International</i> , 2023, 39, 2027-2056.	4.3	8
11	Apple quality study using fringe projection and colorimetry techniques. <i>Optik</i> , 2017, 147, 401-413.	1.4	7
12	Effects of microwave-assisted hot water treatments designed against Mexican fruit fly (<i>Anastrepha ludens</i>) on grapefruit (<i>Citrus paradisi</i>) quality. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3659-3666.	1.7	5
13	CLARIFICATION AND GELATION OF A MINIMALLY HEATED ORANGE JUICE CONCENTRATE DURING ITS REFRIGERATED STORAGE. <i>Journal of Food Process Engineering</i> , 2011, 34, 1187-1198.	1.5	4
14	Dielectric properties of fresh rabbit meat in the microwave range. <i>Journal of Food Science</i> , 2021, 86, 952-959.	1.5	3
15	Postharvest treatments with radio frequency for 10 and 20 kg batches of black beans (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.3	3
16	Effect of temperature on dielectric properties of rabbit meat for further microwave heating processes. , 2019, , .		1
17	Influence of fat content and water activity on the heating pattern of model systems submitted to microwave heating. <i>Journal of Food Science</i> , 2021, 86, 5329.	1.5	1
18	Rheological properties of lactose-free dairy custard desserts. , 2016, , .		0

#	ARTICLE	IF	CITATIONS
19	<i>Biocompounds retention after drying of red raspberry fruits by infrared energy and hot air</i>Introduction. , 2017, , .		0
20	<i>Effect of power ultrasound on sodium chloride diffusion during marinating rabbit meat</i>. , 2017, , .		0
21	Monitoring deformation of cuticles using bulge test and projected fringes. , 2016, , .		0
22	Topography and Color Study of an Object Using Fringe Projection and Colorimetry Techniques. Conference Proceedings of the Society for Experimental Mechanics, 2017, , 135-144.	0.3	0