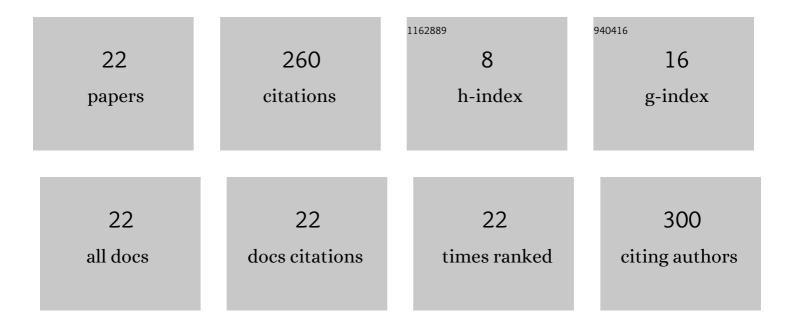
Julian Andres Gomez Salazar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6744494/publications.pdf

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#	Article	IF	CITATIONS
1	Physical, Chemical and Sensory Changes in Meat and Meat Products Induced by the Addition of Essential Oils: A Concise Review. Food Reviews International, 2023, 39, 2027-2056.	4.3	8

2 Postharvest treatments with radio frequency for 10 and 20 kg batches of black beans (<i>Phaseolus) Tj ETQq0 0 0 ggBT /Overlock 10 Tf

3	Multi-objective optimization of sustainable red prickly pear (Opuntia streptacantha) peel drying and biocompounds extraction using a hybrid stochastic algorithm. Food and Bioproducts Processing, 2022, 132, 155-166.	1.8	10
4	Ultrasound effect on salt reduction in meat products: a review. Current Opinion in Food Science, 2021, 38, 71-78.	4.1	43
5	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. Antioxidants, 2021, 10, 181.	2.2	64
6	Dielectric properties of fresh rabbit meat in the microwave range. Journal of Food Science, 2021, 86, 952-959.	1.5	3
7	Influence of fat content and water activity on the heating pattern of model systems submitted to microwave heating. Journal of Food Science, 2021, 86, 5329.	1.5	1
8	Modeling of sodium nitrite and water transport in pork meat. Journal of Food Engineering, 2019, 249, 48-54.	2.7	8
9	Effect of temperature on dielectric properties of rabbit meat for further microwave heating processes. , 2019, , .		1
10	Effects of microwaveâ€assisted hot water treatments designed against Mexican fruit fly (<scp><i>Anastrepha ludens</i></scp>) on grapefruit (<i>Citrus paradisi</i>) quality. Journal of the Science of Food and Agriculture, 2018, 98, 3659-3666.	1.7	5
11	Electrically induced changes in amaranth seed enzymatic activity and their effect on bioactive compounds content after germination. Journal of Food Science and Technology, 2018, 55, 648-657.	1.4	10
12	Effect of Acid Marination Assisted by Power Ultrasound on the Quality of Rabbit Meat. Journal of Food Quality, 2018, 2018, 1-6.	1.4	46
13	Apple quality study using fringe projection and colorimetry techniques. Optik, 2017, 147, 401-413.	1.4	7
14	Diffusion of nitrate and water in pork meat: Effect of the direction of the meat fiber. Journal of Food Engineering, 2017, 214, 69-78.	2.7	9
15	<i>Biocompounds retention after drying of red raspberry fruits by infrared energy and hot air</i> Introduction. , 2017, , .		0
16	<i>Effect of power ultrasound on sodium chloride diffusion during marinating rabbit meat</i> . , 2017, , .		0
17	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

18 Rheological properties of lactose-free dairy custard desserts. , 2016, , .

#	Article	IF	CITATIONS
19	Monitoring deformation of cuticles using bulge test and projected fringes. , 2016, , .		0
20	Review of mathematical models to describe the food salting process. DYNA (Colombia), 2015, 82, 23-30.	0.2	16
21	Effect of temperature on nitrite and water diffusion in pork meat. Journal of Food Engineering, 2015, 149, 188-194.	2.7	22
22	CLARIFICATION AND GELATION OF A MINIMALLY HEATED ORANGE JUICE CONCENTRATE DURING ITS REFRIGERATED STORAGE. Journal of Food Process Engineering, 2011, 34, 1187-1198.	1.5	4