Jorge A W Gut

List of Publications by Year
in descending order

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56 papers	1,486 citations	331259 21 h-index	329751 37 g-index
57 all docs	57 docs citations	57 times ranked	1281 citing authors

#	Article	IF	Citations
1	Modeling of plate heat exchangers with generalized configurations. International Journal of Heat and Mass Transfer, 2003, 46, 2571-2585.	2.5	129
2	Inactivation kinetics of polyphenol oxidase and peroxidase in green coconut water by microwave processing. Journal of Food Engineering, 2008, 88, 169-176.	2.7	115
3	Optimal configuration design for plate heat exchangers. International Journal of Heat and Mass Transfer, 2004, 47, 4833-4848.	2.5	103
4	Experimental and numerical heat transfer in a plate heat exchanger. Chemical Engineering Science, 2006, 61, 7133-7138.	1.9	98
5	Non-thermal effects of microwave and ohmic processing on microbial and enzyme inactivation: a critical review. Current Opinion in Food Science, 2020, 35, 36-48.	4.1	90
6	Dielectric properties of green coconut water relevant to microwave processing: Effect of temperature and field frequency. Journal of Food Engineering, 2015, 155, 69-78.	2.7	72
7	Thermal model validation of plate heat exchangers with generalized configurations. Chemical Engineering Science, 2004, 59, 4591-4600.	1.9	65
8	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 67-83.	5.9	58
9	Inactivation kinetics of Escherichia coli O157:H7 and Listeria monocytogenes in apple juice by microwave and conventional thermal processing. Innovative Food Science and Emerging Technologies, 2018, 45, 84-91.	2.7	49
10	Inactivation Kinetics of Pectin Methylesterase, Polyphenol Oxidase, and Peroxidase in Cloudy Apple Juice under Microwave and Conventional Heating to Evaluate Non-Thermal Microwave Effects. Food and Bioprocess Technology, 2018, 11, 1359-1369.	2.6	40
11	Residence time distribution in holding tubes using generalized convection model and numerical convolution for non-ideal tracer detection. Journal of Food Engineering, 2010, 98, 248-256.	2.7	39
12	Using ultrasound technology for the inactivation and thermal sensitization of peroxidase in green coconut water. Ultrasonics Sonochemistry, 2017, 36, 173-181.	3.8	39
13	Non-Newtonian Heat Transfer on a Plate Heat Exchanger with Generalized Configurations. Chemical Engineering and Technology, 2007, 30, 21-26.	0.9	32
14	Thermal inactivation of polyphenoloxidase and peroxidase in green coconut (Cocos nucifera) water. International Journal of Food Science and Technology, 2009, 44, 2662-2668.	1.3	32
15	The effect of flow arrangement on the pressure drop of plate heat exchangers. Chemical Engineering Science, 2008, 63, 5386-5393.	1.9	31
16	CONTINUOUS PASTEURIZATION OF EGG YOLK: THERMOPHYSICAL PROPERTIES AND PROCESS SIMULATION. Journal of Food Process Engineering, 2005, 28, 181-203.	1.5	27
17	Development of enzymic time-temperature integrators with rapid detection for evaluation of continuous HTST pasteurization processes. LWT - Food Science and Technology, 2012, 47, 110-116.	2.5	25
18	Dielectric Properties of Cloudy Apple Juices Relevant to Microwave Pasteurization. Food and Bioprocess Technology, 2016, 9, 1345-1357.	2.6	25

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19	Effect of Electric Field on Pectinesterase Inactivation During Orange Juice Pasteurization by Ohmic Heating. Food and Bioprocess Technology, 2020, 13, 1206-1214.	2.6	25
20	Inactivation of polyphenol oxidase by microwave and conventional heating: Investigation of thermal and non-thermal effects of focused microwaves. Food Chemistry, 2021, 340, 127911.	4.2	25
21	Modeling of time-temperature history and enzymatic inactivation of cloudy apple juice in continuous flow microwave assisted pasteurization. Food and Bioproducts Processing, 2018, 111, 45-53.	1.8	24
22	Comparative evaluation of flavour and nutritional quality after conventional and microwave-assisted pasteurization of cloudy apple juice. LWT - Food Science and Technology, 2019, 111, 853-860.	2.5	23
23	Modeling of continuous thermal processing of a non-Newtonian liquid food under diffusive laminar flow in a tubular system. International Journal of Heat and Mass Transfer, 2012, 55, 5783-5792.	2.5	22
24	Investigation of the residence time distribution in a plate heat exchanger with series and parallel arrangements using a non-ideal tracer detection technique. Applied Thermal Engineering, 2011, 31, 1725-1733.	3.0	18
25	Continuous HTST pasteurization of liquid foods with plate heat exchangers: Mathematical modeling and experimental validation using a timeâ€“temperature integrator. Journal of Food Engineering, 2014, 123, 78-86.	2.7	18
26	Inactivation kinetics of pectin methyl esterase in the microwave-assisted pasteurization of orange juice. LWT - Food Science and Technology, 2018, 97, 603-609.	2.5	17
27	Residence Time Distribution of a Capillary Microreactor Used for Pharmaceutical Synthesis. Chemical Engineering and Technology, 2020, 43, 429-435.	0.9	17
28	Cutpoint Temperature Surrogate Modeling for Distillation Yields and Properties. Industrial & Engineering Chemistry Research, 2020, 59, 18616-18628.	1.8	17
29	Microwave and conventional thermal processing of soymilk: Inactivation kinetics of lipoxygenase and trypsin inhibitors activity. LWT - Food Science and Technology, 2021, 145, 111275.	2.5	17
30	Residence Time Distribution Models Derived from Nonâ€Ideal Laminar Velocity Profiles in Tubes. Chemical Engineering and Technology, 2012, 35, 1593-1603.	0.9	16
31	Selecting Optimal Configurations for Multisection Plate Heat Exchangers in Pasteurization Processes. Industrial & Engineering Chemistry Research, 2003, 42, 6112-6124.	1.8	14
32	Dynamic simulation of a plate pasteurizer unit: Mathematical modeling and experimental validation. Journal of Food Engineering, 2014, 131, 124-134.	2.7	13
33	Validation of spectrophotometric microplate methods for polyphenol oxidase and peroxidase activities analysis in fruits and vegetables. Food Science and Technology, 2017, 37, 148-153.	0.8	13
34	A screening method for the optimal selection of plate heat exchanger configurations. Brazilian Journal of Chemical Engineering, 2002, 19, 433-439.	0.7	12
35	Correlation between the dielectric properties and the physicochemical characteristics and proximate composition of whole, semi-skimmed and skimmed sheep milk using chemometric tools. International Dairy Journal, 2019, 97, 120-130.	1.5	12
36	Effect of microwave-assisted processing on polyphenol oxidase and peroxidase inactivation kinetics of aÃ§ai-berry (Euterpe oleracea) pulp. Food Chemistry, 2021, 341, 128287.	4.2	12

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37	A moving horizon rescheduling framework for continuous nonlinear processes with disturbances. Chemical Engineering Research and Design, 2021, 174, 276-293.	2.7	11
38	Determination of the effective radial mass diffusivity in tubular reactors under non-Newtonian laminar flow using residence time distribution data. International Journal of Heat and Mass Transfer, 2014, 71, 18-25.	2.5	10
39	Evaluation and modeling of a microwaveâ€assisted unit for continuous flow pasteurization of liquid foods: Residence time distribution, timeâ€“temperature history, and integrated lethality. Journal of Food Process Engineering, 2018, 41, e12910.	1.5	10
40	Non-newtonian flow and pressure drop of pineapple juice in a plate heat exchanger. Brazilian Journal of Chemical Engineering, 2010, 27, 563-571.	0.7	9
41	FLOW PROPERTIES AND TUBE FRICTION FACTOR OF MILK CREAM: INFLUENCE OF TEMPERATURE AND FAT CONTENT. Journal of Food Process Engineering, 2010, 33, 820-836.	1.5	6
42	Study of Spray-dried Yoghurt Production in a Pilot-scale Equipment Using Drying Agents to Reduce Wall Deposition. International Journal of Food Engineering, 2016, 12, 793-803.	0.7	6
43	Predicting the dielectric behavior of orange and other citrus fruit juices at 915 and 2450 MHz. International Journal of Food Properties, 2017, , 1-21.	1.3	6
44	Modeling sterilization value and nutrient degradation in the thermal processing of liquid foods under diffusive laminar flow with associations of tubular heat exchangers. Journal of Food Process Engineering, 2018, 41, e12897.	1.5	5
45	Model food for microwaveâ€assisted pasteurization of fruit juices and nectars at 915 and 2,450â€‰MHz. Journal of Food Process Engineering, 2018, 41, e12858.	1.5	5
46	Microbiological feasibility of microwave processing of coconut water. LWT - Food Science and Technology, 2021, 145, 111344.	2.5	5
47	Modeling time-temperature history and sterilization value of mango puree under conventional and microwave assisted pasteurization. International Journal of Food Engineering, 2021, 17, 737-745.	0.7	5
48	An experimental and numerical evaluation of continuous pasteurization of aÃ§ai pulp with plate heat exchangers on the inactivation of peroxidase and polyphenol oxidase. Journal of Food Engineering, 2022, 314, 110799.	2.7	4
49	Design for Online Process and Blend Scheduling Optimization. Computer Aided Chemical Engineering, 2019, 47, 187-192.	0.3	4
50	DETERMINATION OF THE EFFECTIVE RADIAL THERMAL DIFFUSIVITY FOR EVALUATING ENHANCED HEAT TRANSFER IN TUBES UNDER NON-NEWTONIAN LAMINAR FLOW. Brazilian Journal of Chemical Engineering, 2015, 32, 445-454.	0.7	3
51	Pasteurization efficiency of donor human milk processed by microwave heating. LWT - Food Science and Technology, 2019, 115, 108466.	2.5	3
52	Correction of residence time distribution measurements for short holding times in pasteurization processes. International Journal of Food Engineering, 2021, 17, 11-26.	0.7	3
53	The Importance of Heating Unit Operations in the Food Industry to Obtain Safe and High-Quality Products. Frontiers in Nutrition, 2022, 9, 853638.	1.6	3
54	Evaluation of Microwave Applicator Design on Electromagnetic Field Distribution and Heating Pattern of Cooked Peeled Shrimp. Foods, 2021, 10, 1903.	1.9	2

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55	Optimial design of continuous sterilization processes with plate heat exchangers. Computer Aided Chemical Engineering, 2005, , 919-924.	0.3	1
56	Study of heat transfer coefficients and temperature distribution in a continuous flow pasteurizer with helical tubes using model fluids in laminar flow. International Journal of Food Engineering, 2022, .	0.7	1