

Sihem Bellagha

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

349
citations

759055

12
h-index

839398

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23
all docs

23
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23
times ranked

415
citing authors

#	ARTICLE	IF	CITATIONS
1	Energy-saving new drying technology: Interval starting accessibility drying (ISAD) used to intensify dehydrofreezing efficiency. <i>Drying Technology</i> , 2022, 40, 284-298.	1.7	5
2	Instant controlled pressure drop (DIC) assisted dehydrofreezing for improving freezing/thawing efficiency and apple fruit texture. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 577-584.	1.6	7
3	Supplementation of Double Cream Cheese with <i>Allium roseum</i> : Effects on Quality Improvement and Shelf-Life Extension. <i>Foods</i> , 2021, 10, 1276.	1.9	7
4	Study of interval infrared Airflow Drying: A case study of butternut (<i>Cucurbita moschata</i>). <i>LWT - Food Science and Technology</i> , 2021, 147, 111486.	2.5	9
5	Evaluating the Performances of Interval Starting Accessibility Drying (ISAD) through Protein and Total Polyphenol Contents of Blue Crabmeat (<i>Portunus segnis</i>). <i>Processes</i> , 2021, 9, 1698.	1.3	3
6	Effect of partial drying intensity, frozen storage and repeated freeze-thaw cycles on some quality attributes of dehydrofrozen quince fruit. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 353-365.	1.6	10
7	Use of pomegranate peel and artichoke leaf extracts to improve the quality of marinated sardine (<i>Sardinella aurita</i>) fillets. <i>Journal of Food Science and Technology</i> , 2020, 57, 713-722.	1.4	13
8	Soaking and cooking modify the alpha-galacto-oligosaccharide and dietary fibre content in five Mediterranean legumes. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 551-561.	1.3	28
9	Impact of initial moisture content levels, freezing rate and instant controlled pressure drop treatment (DIC) on dehydrofreezing process and quality attributes of quince fruits. <i>Drying Technology</i> , 2019, 37, 1028-1043.	1.7	12
10	Effects of cooking and food matrix on estimated mineral bioavailability in Mloukhiya, a Mediterranean dish based on jute leaves and meat. <i>Food Research International</i> , 2018, 105, 233-240.	2.9	9
11	Dehydrofreezing of Apple Fruits: Freezing Profiles, Freezing Characteristics, and Texture Variation. <i>Food and Bioprocess Technology</i> , 2016, 9, 252-261.	2.6	18
12	Ethyl Formate Fumigation of Dry and Semidry Date Fruits: Experimental Kinetics, Modeling, and Lethal Effect on Carob Moth. <i>Journal of Economic Entomology</i> , 2015, 108, 993-999.	0.8	16
13	Optimization of Instant Controlled Pressure Drop (DIC)-Assisted Dehydrofreezing Using Mechanical Texture Measurements Versus Initial Water Content of Apple. <i>Food and Bioprocess Technology</i> , 2015, 8, 1102-1112.	2.6	18
14	Measurements of texture, sorption isotherms and drying/rehydration kinetics of dehydrofrozen-textured apple. <i>Journal of Food Engineering</i> , 2015, 165, 22-33.	2.7	23
15	Effects of Osmotic Treatments on Modulating Bitter Flavanones Glycosides Contents and Microstructure of <i>Citrus aurantium</i> Peels. <i>Food and Bioprocess Technology</i> , 2015, 8, 2461-2469.	2.6	2
16	Effects of Blanching on Flavanones and Microstructure of <i>Citrus aurantium</i> Peels. <i>Food and Bioprocess Technology</i> , 2015, 8, 2246-2255.	2.6	16
17	Thin layer convective air drying of wild edible plant (<i>Allium roseum</i>) leaves: experimental kinetics, modeling and quality. <i>Journal of Food Science and Technology</i> , 2014, 52, 3739-49.	1.4	21
18	Does the spicing step affect the quality and drying behaviour of traditional kaddid, a Tunisian cured meat?. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3634-3641.	1.7	13

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19	Studies on the Salting Step of Tunisian Kaddid Meat: Experimental Kinetics, Modeling and Quality. Food and Bioprocess Technology, 2012, 5, 1882-1895.	2.6	25
20	Combined Effects of Osmotic Dehydration and Convective Air Drying on Kaddid Meats: Kinetics and Quality. Drying Technology, 2011, 29, 1571-1579.	1.7	25
21	Study of moisture and salt transfers during salting of sardine fillets. Journal of Food Engineering, 2009, 94, 83-89.	2.7	52
22	Desorption Isotherms and Isotheric Heat of Three Tunisian Date Cultivars. Food and Bioprocess Technology, 2008, 1, 270-275.	2.6	14
23	Structural and textural improvements of strawberry fruits by partial water removal prior to conventional freezing process. Journal of Food Measurement and Characterization, 0, , .	1.6	3