

Manuel Dornier

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

116
papers

3,694
citations

37
h-index

56
g-index

120
ext. papers

4,132
ext. citations

4.7
avg, IF

5.12
L-index

| # | Paper | IF | Citations |
|-----|---|-----|-----------|
| 116 | Enhancement of the in vitro bioavailable carotenoid content of a citrus juice combining crossflow microfiltration and high-pressure treatments. <i>Food Research International</i> , 2022 , 156, 111134 | 7 | 0 |
| 115 | Modulation of carotenoid/flavonoid profiles and sugar content of a potential functional citrus-based food through crossflow microfiltration. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110923 | 5.4 | 1 |
| 114 | Sensory quantitative descriptive analysis of African slimy okra (<i>Abelmoschus esculentus</i>) preparations and its correlation with instrumental parameters. <i>Journal of Texture Studies</i> , 2021 , 52, 314-333 | 3.6 | 0 |
| 113 | Concentrates from citrus juice obtained by crossflow microfiltration: Guidance of the process considering carotenoid bioaccessibility. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102526 | 6.8 | 3 |
| 112 | Alcoholic fermentation as a potential tool for coffee pulp detoxification and reuse: Analysis of phenolic composition and caffeine content by HPLC-DAD-MS/MS. <i>Food Chemistry</i> , 2020 , 319, 126600 | 8.5 | 9 |
| 111 | Coupling osmotic dehydration with heat treatment for green papaya impregnated with blackberry juice solution. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2551-2561 | 3.8 | 2 |
| 110 | Clustering of instrumental methods to characterize the texture and the rheology of slimy okra (<i>Abelmoschus esculentus</i>) suspensions. <i>Journal of Texture Studies</i> , 2020 , 51, 426-443 | 3.6 | 2 |
| 109 | Concentration and purification by crossflow microfiltration with diafiltration of carotenoids from a by-product of cashew apple juice processing. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102519 | 6.8 | 7 |
| 108 | Solid-state fermentation as a sustainable method for coffee pulp treatment and production of an extract rich in chlorogenic acids. <i>Food and Bioprocess Processing</i> , 2019 , 115, 175-184 | 4.9 | 28 |
| 107 | Monitoring anthocyanin degradation in <i>Hibiscus sabdariffa</i> extracts with multi-curve resolution on spectral measurement during storage. <i>Food Chemistry</i> , 2019 , 271, 536-542 | 8.5 | 9 |
| 106 | Identification of roselle varieties through simple discriminating physicochemical characteristics using multivariate analysis. <i>Food Science and Technology</i> , 2019 , 39, 321-327 | 2 | 5 |
| 105 | Coupling of pressure-driven membrane technologies for concentrating, purifying and fractionizing betacyanins in cactus pear (<i>Opuntia dillenii</i> Haw.) juice. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 52, 244-255 | 6.8 | 8 |
| 104 | Crossflow microfiltration coupled with diafiltration to concentrate and purify carotenoids and flavonoids from citrus juices. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 320-329 | 6.8 | 13 |
| 103 | Membrane Technologies for Fruit Juice Processing. <i>Food Engineering Series</i> , 2018 , 211-248 | 0.5 | 2 |
| 102 | Bioaccessibility of Biofortified Sweet Potato Carotenoids in Baby Food: Impact of Manufacturing Process. <i>Frontiers in Nutrition</i> , 2018 , 5, 98 | 6.2 | 8 |
| 101 | Concentration of Polyphenolic Compounds in Blackberry (<i>Rubus Adenotrichos</i> Schltdl.) Juice by Nanofiltration. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12343 | 2.4 | 21 |
| 100 | Exploration of reaction mechanisms of anthocyanin degradation in a roselle extract through kinetic studies on formulated model media. <i>Food Chemistry</i> , 2017 , 235, 67-75 | 8.5 | 22 |

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| 99 | Innovative process combining roasting and tempering to mechanically dehull jicaro seeds (<i>Crescentia alata</i> K.H.B). <i>Journal of Food Engineering</i> , 2017 , 212, 283-290 | 6 | 4 |
| 98 | Coupling nanofiltration and osmotic evaporation for the recovery of a natural flavouring concentrate from shrimp cooking juice. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 182-190 | 6.8 | 12 |
| 97 | Anthocyanins degradation during storage of Hibiscus sabdariffa extract and evolution of its degradation products. <i>Food Chemistry</i> , 2017 , 214, 234-241 | 8.5 | 101 |
| 96 | Physicochemical characterization of jicaro seeds (<i>Crescentia alata</i> H.B.K.): A novel protein and oleaginous seed. <i>Journal of Food Composition and Analysis</i> , 2017 , 56, 84-92 | 4.1 | 5 |
| 95 | Pasteurization of citrus juices with ohmic heating to preserve the carotenoid profile. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 397-404 | 6.8 | 66 |
| 94 | Size-cartography of orange juices foulant particles: Contribution to a better control of fouling during microfiltration. <i>Journal of Membrane Science</i> , 2016 , 509, 164-172 | 9.6 | 13 |
| 93 | Rheological study of orange juices for a better knowledge of their suspended solids interactions at low and high concentration. <i>Journal of Food Engineering</i> , 2016 , 174, 15-20 | 6 | 22 |
| 92 | Comparison of phenolic and volatile profiles of edible and toxic forms of <i>Detarium senegalense</i> J. F. GMEL. <i>African Journal of Biotechnology</i> , 2016 , 15, 622-632 | 0.6 | 0 |
| 91 | Effect of Temperature on Acidity and Hydration Equilibrium Constants of Delphinidin-3-O- and Cyanidin-3-O-sambubioside Calculated from Uni- and Multiwavelength Spectroscopic Data. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4139-45 | 5.7 | 11 |
| 90 | Concentration and purification of lycopene from watermelon juice by integrated microfiltration-based processes. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 153-160 | 6.8 | 12 |
| 89 | Carotene reactivity in pink grapefruit juice elucidated from model systems and multiresponse modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3970-9 | 5.7 | 11 |
| 88 | 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 | 5.1 | 2 |
| 87 | Development of an original lab-scale filtration strategy for the prediction of microfiltration performance: Application to orange juice clarification. <i>Separation and Purification Technology</i> , 2015 , 156, 42-50 | 8.3 | 15 |
| 86 | Effects of Blanching on Flavanones and Microstructure of <i>Citrus aurantium</i> Peels. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2246-2255 | 5.1 | 12 |
| 85 | Identification of relevant physicochemical characteristics for predicting fruit juices filterability. <i>Separation and Purification Technology</i> , 2015 , 141, 59-67 | 8.3 | 21 |
| 84 | Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. <i>Food Chemistry</i> , 2015 , 173, 665-73 | 8.5 | 64 |
| 83 | Cashew apple extract inhibition of fat storage and insulin resistance in the diet-induced obesity mouse model. <i>Journal of Nutritional Science</i> , 2015 , 4, e38 | 2.7 | 3 |
| 82 | Potential of ultrafiltration for separation and purification of ellagitannins in blackberry (<i>Rubus adenotrichus</i> Schltld.) juice. <i>Separation and Purification Technology</i> , 2014 , 125, 120-125 | 8.3 | 28 |

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| 81 | Modelling of brown rice and limited-water cooking modes and its potential use for texture prediction. <i>Journal of Food Engineering</i> , 2014 , 141, 99-106 | 6 | 17 |
| 80 | Main properties of steviol glycosides and their potential in the food industry: a review. <i>Fruits</i> , 2014 , 69, 127-141 | 0.3 | 21 |
| 79 | Volatile compounds of ditax fruit (<i>Detarium senegalense</i> J.F. Gmel) from Senegal. <i>Fruits</i> , 2014 , 69, 181-188 | | |
| 78 | Nutrient composition and nutritional potential of wild fruit <i>Dialium guineense</i> . <i>Journal of Food Composition and Analysis</i> , 2014 , 34, 186-191 | 4.1 | 14 |
| 77 | Modelling of water transport and swelling associated with starch gelatinization during rice cooking. <i>Journal of Food Engineering</i> , 2014 , 121, 143-151 | 6 | 38 |
| 76 | Use of Multi-response Modelling to Investigate Mechanisms of β -Carotene Degradation in Dried Orange-Fleshed Sweet Potato During Storage: from Carotenoids to Aroma Compounds. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1656-1669 | 5.1 | 9 |
| 75 | Concentration of camuamu juice by the coupling of reverse osmosis and osmotic evaporation processes. <i>Journal of Food Engineering</i> , 2013 , 119, 7-12 | 6 | 33 |
| 74 | Cashew apple (<i>Anacardium occidentale</i> L.) extract from by-product of juice processing: a focus on carotenoids. <i>Food Chemistry</i> , 2013 , 138, 25-31 | 8.5 | 58 |
| 73 | Thermal degradation kinetics of xanthophylls from blood orange in model and real food systems. <i>Food Chemistry</i> , 2013 , 138, 2442-50 | 8.5 | 41 |
| 72 | Modelling starch phase transitions and water uptake of rice kernels during cooking. <i>Journal of Cereal Science</i> , 2013 , 58, 387-392 | 3.8 | 14 |
| 71 | Aqueous extraction of anthocyanins from <i>Hibiscus sabdariffa</i> : Experimental kinetics and modeling. <i>Journal of Food Engineering</i> , 2012 , 109, 16-21 | 6 | 87 |
| 70 | Effect of water activity on anthocyanin degradation and browning kinetics at high temperatures (100-140°C). <i>Food Research International</i> , 2012 , 47, 106-115 | 7 | 18 |
| 69 | Starch gelatinization distribution and peripheral cell disruption in cooking rice grains monitored by microscopy. <i>Journal of Cereal Science</i> , 2012 , 56, 699-705 | 3.8 | 28 |
| 68 | Impact of the extraction procedure on the kinetics of anthocyanin and colour degradation of roselle extracts during storage. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1214-21 | 4.3 | 30 |
| 67 | Characterisation of the volatile profile of coconut water from five varieties using an optimised HS-SPME-GC analysis. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2471-8 | 4.3 | 27 |
| 66 | Coconut water preservation and processing: a review. <i>Fruits</i> , 2012 , 67, 157-171 | 0.3 | 47 |
| 65 | Coconut water uses, composition and properties: a review. <i>Fruits</i> , 2012 , 67, 87-107 | 0.3 | 110 |
| 64 | Evaluation of anthocyanin stability during storage of a coloured drink made from extracts of the Andean blackberry (<i>Rubus glaucus</i> Benth.), aji (<i>Euterpe oleracea</i> Mart.) and black carrot (<i>Daucus carota</i> L.). <i>Fruits</i> , 2011 , 66, 203-215 | 0.3 | 20 |

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| 63 | Identification and thermal degradation kinetics of chlorophyll pigments and ascorbic acid from ditax nectar (<i>Detarium senegalense</i> J.F. Gmel). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12018-27 | 5.7 | 28 |
| 62 | Selecting ultrafiltration and nanofiltration membranes to concentrate anthocyanins from roselle extract (<i>Hibiscus sabdariffa</i> L.). <i>Food Research International</i> , 2011 , 44, 2607-2614 | 7 | 115 |
| 61 | Athermal concentration by osmotic evaporation of roselle extract, apple and grape juices and impact on quality. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 352-360 | 6.8 | 47 |
| 60 | Degradation of β -carotene during fruit and vegetable processing or storage: reaction mechanisms and kinetic aspects: a review. <i>Fruits</i> , 2011 , 66, 417-440 | 0.3 | 109 |
| 59 | Crossflow microfiltration for the cold stabilization of roselle (<i>Hibiscus sabdariffa</i> L.) extract. <i>Journal of Food Engineering</i> , 2011 , 106, 20-27 | 6 | 28 |
| 58 | Evaluation of nanofiltration membranes for the retention of anthocyanins of aïïi (<i>Euterpe oleracea</i> Mart.) juice. <i>Desalination and Water Treatment</i> , 2011 , 27, 108-113 | | 17 |
| 57 | The cashew (<i>Anacardium occidentale</i>) industry in Côte d'Ivoire: analysis and prospects for development. <i>Fruits</i> , 2011 , 66, 237-245 | 0.3 | 1 |
| 56 | Kinetics of anthocyanin degradation and browning in reconstituted blackberry juice treated at high temperatures (100-180 degrees C). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2314-22 | 5.7 | 46 |
| 55 | Relationship between the kinetics of β -carotene degradation and formation of norisoprenoids in the storage of dried sweet potato chips. <i>Food Chemistry</i> , 2010 , 121, 348-357 | 8.5 | 71 |
| 54 | Le ditax (<i>Detarium senegalense</i> J. F. Gmel.): principales caractéristiques et utilisations au Sénégal. <i>Fruits</i> , 2010 , 65, 293-306 | 0.3 | 8 |
| 53 | Le bissap (<i>Hibiscus sabdariffa</i> L.) : composition et principales utilisations. <i>Fruits</i> , 2009 , 64, 179-193 | 0.3 | 48 |
| 52 | Deacidification of passion fruit juice by electrodialysis with bipolar membrane after different pretreatments. <i>Journal of Food Engineering</i> , 2009 , 90, 67-73 | 6 | 53 |
| 51 | Modeling of clarified tropical fruit juice deacidification by electrodialysis. <i>Journal of Membrane Science</i> , 2009 , 326, 472-483 | 9.6 | 27 |
| 50 | Thermal degradation kinetics of anthocyanins from blood orange, blackberry, and roselle using the arrhenius, eyring, and ball models. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6285-91 | 5.7 | 116 |
| 49 | La production du bissap (<i>Hibiscus sabdariffa</i> L.) au Sénégal. <i>Fruits</i> , 2009 , 64, 111-124 | 0.3 | 11 |
| 48 | Caractérisation du fruit du baobab et étude de sa transformation en nectar. <i>Fruits</i> , 2009 , 64, 19-34 | 0.3 | 15 |
| 47 | Composition nutritionnelle et apport énergétique du fruit de <i>Maerua pseudopetalosa</i> , aliment de soudure au Sénégal. <i>Fruits</i> , 2009 , 64, 147-156 | 0.3 | 6 |
| 46 | Analysis of the main components of the aguamiel produced by the maguey-pulquero (<i>Agave mapisaga</i>) throughout the harvest period. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3682-7 | 5.7 | 60 |

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| 45 | Turbidity of pulpy fruit juice: A key factor for predicting cross-flow microfiltration performance. <i>Journal of Membrane Science</i> , 2008 , 325, 404-412 | 9.6 | 43 |
| 44 | Concentration of pineapple juice by osmotic evaporation. <i>Journal of Food Engineering</i> , 2008 , 88, 548-5526 | | 50 |
| 43 | Deacidification of clarified tropical fruit juices by electrodialysis. Part I. Influence of operating conditions on the process performances. <i>Journal of Food Engineering</i> , 2007 , 78, 1427-1438 | 6 | 39 |
| 42 | Deacidification of clarified tropical fruit juices by electrodialysis. Part II. Characteristics of the deacidified juices. <i>Journal of Food Engineering</i> , 2007 , 78, 1439-1445 | 6 | 27 |
| 41 | Evaluation of the cleaning of a new hydrophobic membrane for osmotic evaporation. <i>Separation and Purification Technology</i> , 2007 , 55, 191-197 | 8.3 | 22 |
| 40 | Thermal degradation of antioxidant micronutrients in citrus juice: kinetics and newly formed compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4209-16 | 5.7 | 161 |
| 39 | Le baobab africain (<i>Adansonia digitata</i> L.) : principales caractéristiques et utilisations. <i>Fruits</i> , 2006 , 61, 55-69 | 0.3 | 57 |
| 38 | New hydrophobic membranes for contactor processes [Applications to isothermal concentration of solutions. <i>Desalination</i> , 2006 , 193, 280-285 | 10.3 | 20 |
| 37 | Clarification and concentration of melon juice using membrane processes. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 213-220 | 6.8 | 113 |
| 36 | Colorant and antioxidant properties of red-purple pitahaya (<i>Hylocereus</i> sp.). <i>Fruits</i> , 2005 , 60, 3-12 | 0.3 | 50 |
| 35 | Potentialité de la microfiltration tangentielle sur membranes miniales pour la clarification du jus de pomme de cajou. <i>Fruits</i> , 2005 , 60, 33-40 | 0.3 | 13 |
| 34 | The quality of orange juice processed by coupling crossflow microfiltration and osmotic evaporation. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 105-116 | 3.8 | 43 |
| 33 | Evaluation of lactoperoxidase system treatment to reduce anthracnose, stem-end rot, and bacterial black spot development during storage of mangoes. <i>Journal of Food Protection</i> , 2005 , 68, 1671-5 | 2.5 | 2 |
| 32 | Effect of the lactoperoxidase system against three major causal agents of disease in mangoes. <i>Journal of Food Protection</i> , 2005 , 68, 1497-500 | 2.5 | 14 |
| 31 | Evaluation of reverse osmosis and osmotic evaporation to concentrate camu-camu juice (<i>Myrciaria dubia</i>). <i>Journal of Food Engineering</i> , 2004 , 63, 97-102 | 6 | 71 |
| 30 | Relation entre la fermeté de la mangue fraîche et la teneur en amidon de la pulpe. <i>Fruits</i> , 2004 , 59, 399-410. | 0.3 | 2 |
| 29 | Tangential microfiltration of orange juice in bench pilot. <i>Food Science and Technology</i> , 2003 , 23, 330-336 | 2 | 2 |
| 28 | New hydrophobic membranes for osmotic evaporation process. <i>Separation and Purification Technology</i> , 2003 , 32, 3-7 | 8.3 | 21 |

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| 27 | Deacidification of clarified passion fruit juice using different configurations of electro dialysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2003 , 78, 918-925 | 3.5 | 40 |
| 26 | Comparison between different ion exchange resins for the deacidification of passion fruit juice. <i>Journal of Food Engineering</i> , 2003 , 57, 199-207 | 6 | 24 |
| 25 | Comparison of different methods for deacidification of clarified passion fruit juice. <i>Journal of Food Engineering</i> , 2003 , 59, 361-367 | 6 | 54 |
| 24 | Evaluating transfers of aroma compounds during the concentration of sucrose solutions by osmotic distillation in a batch-type pilot plant. <i>Journal of Food Engineering</i> , 2003 , 60, 1-8 | 6 | 30 |
| 23 | Évaluation de l'intérêt du babaco (<i>Carica pentagona</i> Heilb.). <i>Fruits</i> , 2003 , 58, 39-52 | 0.3 | 4 |
| 22 | Deacidification of the clarified passion fruit juice (<i>P. edulis</i> f. <i>flavicarpa</i>). <i>Desalination</i> , 2002 , 149, 357-361 | 0.3 | 25 |
| 21 | Concentration of passion fruit juice on an industrial pilot scale using osmotic evaporation. <i>Journal of Food Engineering</i> , 2001 , 47, 195-202 | 6 | 112 |
| 20 | Strategy for economical optimisation of the clarification of pulpy fruit juices using crossflow microfiltration. <i>Journal of Food Engineering</i> , 2001 , 48, 83-90 | 6 | 111 |
| 19 | The problem of membrane characterization for the process of osmotic distillation. <i>Desalination</i> , 2001 , 140, 15-25 | 10.3 | 31 |
| 18 | Biocatalytic properties of lipase in crude latex from babaco fruit (<i>Carica pentagona</i>). <i>Biotechnology Letters</i> , 2001 , 23, 1021-1024 | 3 | 29 |
| 17 | Evaluation of Concentrated Orange and Passionfruit Juices Prepared by Osmotic Evaporation. <i>LWT - Food Science and Technology</i> , 2001 , 34, 60-65 | 5.4 | 37 |
| 16 | Les produits de l'anacardier : caractéristiques, voies de valorisation et marchés. <i>Fruits</i> , 2001 , 56, 235-248 | 0.3 | 8 |
| 15 | An Amazonian fruit with a high potential as a natural source of vitamin C: the camu-camu (<i>Myrciaria dubia</i>). <i>Fruits</i> , 2001 , 56, 345-354 | 0.3 | 36 |
| 14 | Un produit amazonien particulièrement riche en caféine : la graine de guaranã [Paullinia Cupana H.B.K. var. <i>sorbilis</i> (Mart.) Ducke]. <i>Fruits</i> , 2001 , 56, 423-435 | 0.3 | 0 |
| 13 | Principales caractéristiques de <i>Sechium edule</i> Sw.. <i>Fruits</i> , 2001 , 56, 155-167 | 0.3 | 3 |
| 12 | Co-immobilized pectin lyase and endocellulase on chitin and Nylon supports. <i>Process Biochemistry</i> , 2000 , 35, 989-996 | 4.8 | 73 |
| 11 | Modelling of water transport in osmotic distillation using asymmetric membrane. <i>Journal of Membrane Science</i> , 2000 , 173, 107-122 | 9.6 | 58 |
| 10 | Effect of operating conditions on water transport during the concentration of sucrose solutions by osmotic distillation. <i>Journal of Membrane Science</i> , 2000 , 170, 281-289 | 9.6 | 70 |

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| 9 | Crossflow microfiltration of passion fruit juice after partial enzymatic liquefaction. <i>Journal of Food Engineering</i> , 1999 , 42, 215-224 | 6 | 77 |
| 8 | Optimization of enzymatic preparation for passion fruit juice liquefaction by fractionation of fungal enzymes through metal chelate affinity chromatography. <i>Food Biotechnology</i> , 1999 , 13, 33-50 | 2.2 | 11 |
| 7 | Evaluation of the Simplex method for training simple multilayer neural networks. <i>Neural Computing and Applications</i> , 1998 , 7, 107-114 | 4.8 | 2 |
| 6 | Crossflow microfiltration of gum arabic solutions: Comparison of the classical system with the co-current permeate flow system. <i>International Journal of Food Science and Technology</i> , 1996 , 31, 153-166 | 3.8 | 6 |
| 5 | Dynamic modeling of crossflow microfiltration using neural networks. <i>Journal of Membrane Science</i> , 1995 , 98, 263-273 | 9.6 | 98 |
| 4 | Influence of start-up procedure on crossflow microfiltration of raw cane sugar. <i>Journal of Food Engineering</i> , 1995 , 24, 213-224 | 6 | 22 |
| 3 | Interest of neural networks for the optimization of the crossflow filtration process. <i>LWT - Food Science and Technology</i> , 1995 , 28, 300-309 | 5.4 | 12 |
| 2 | USE of EXPERIMENTAL DESIGN to ESTABLISH OPTIMAL CROSSFLOW FILTRATION CONDITIONS: APPLICATION to RAW CANE SUGAR CLARIFICATION. <i>Journal of Food Process Engineering</i> , 1994 , 17, 73-92 | 2.4 | 9 |
| 1 | Setting up a diagram process for the elaboration of a new plant-based beverage from <i>Pinus halepensis</i> seeds: Selection of unit operations and their conditions. <i>Journal of Food Process Engineering</i> , e13943 | 2.4 | |