

Gabriela Clemente

List of Publications by Year in descending order

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Version: 2024-02-01

45
papers

1,166
citations

361296

20
h-index

414303

32
g-index

45
all docs

45
docs citations

45
times ranked

1403
citing authors

#	ARTICLE	IF	CITATIONS
1	Water sorption isotherms for lemon peel at different temperatures and isosteric heats. LWT - Food Science and Technology, 2008, 41, 18-25.	2.5	81
2	Review on environmental models in the food chain - Current status and future perspectives. Journal of Cleaner Production, 2018, 176, 1012-1025.	4.6	65
3	Enthalpy-driven optimization of intermittent drying of <i>Mangifera indica</i> L.. Chemical Engineering Research and Design, 2009, 87, 885-898.	2.7	64
4	Ultrasonic determination of the composition of a meat-based product. Journal of Food Engineering, 2003, 58, 253-257.	2.7	62
5	Cheese Maturity Assessment Using Ultrasonics. Journal of Dairy Science, 2000, 83, 248-254.	1.4	58
6	Consequential LCA of two alternative systems for biodiesel consumption in Spain, considering uncertainty. Journal of Cleaner Production, 2014, 79, 61-73.	4.6	57
7	Designing healthy, climate friendly and affordable school lunches. International Journal of Life Cycle Assessment, 2016, 21, 631-645.	2.2	50
8	Influence of Temperature, Air Velocity, and Ultrasound Application on Drying Kinetics of Grape Seeds. Drying Technology, 2014, 32, 68-76.	1.7	45
9	Air-borne ultrasonic application in the drying of grape skin: Kinetic and quality considerations. Journal of Food Engineering, 2016, 168, 251-258.	2.7	44
10	Organic versus conventional citrus. Impact assessment and variability analysis in the Comunitat Valenciana (Spain). International Journal of Life Cycle Assessment, 2017, 22, 571-586.	2.2	42
11	Quality assessment of Iberian pigs through backfat ultrasound characterization and fatty acid composition. Meat Science, 2007, 76, 102-111.	2.7	41
12	Measuring and Improving Eco-efficiency Using Data Envelopment Analysis. Journal of Industrial Ecology, 2011, 15, 614-628.	2.8	40
13	Manchego cheese texture evaluation by ultrasonics and surface probes. International Dairy Journal, 2006, 16, 431-438.	1.5	37
14	Modelling of the rehydration process of brocolli florets. European Food Research and Technology, 2001, 212, 449-453.	1.6	36
15	Modelling drying kinetics of thyme (<i>Thymus vulgaris</i> L.): Theoretical and empirical models, and neural networks. Food Science and Technology International, 2014, 20, 13-22.	1.1	34
16	Uncertainty analysis in the environmental assessment of an integrated management system for restaurant and catering waste in Spain. International Journal of Life Cycle Assessment, 2015, 20, 244-262.	2.2	32
17	Drying modelling of defrosted pork meat under forced convection conditions. Meat Science, 2011, 88, 374-378.	2.7	27
18	LCA of integrated orange production in the Comunidad Valenciana (Spain). , 2005, 4, 163.		23

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19	Simulation and optimization of milk pasteurization processes using a general process simulator (ProSimPlus). <i>Computers and Chemical Engineering</i> , 2010, 34, 414-420.	2.0	23
20	Changes in the quality of dehydrated broccoli florets during storage. <i>Journal of Food Engineering</i> , 2004, 62, 15-21.	2.7	22
21	Use of ultrasonics for the composition assessment of olive mill wastewater (alpechin). <i>Food Research International</i> , 2004, 37, 595-601.	2.9	22
22	Effect of temperature on nitrite and water diffusion in pork meat. <i>Journal of Food Engineering</i> , 2015, 149, 188-194.	2.7	22
23	Determination of Shrinkage Function for Pork Meat Drying. <i>Drying Technology</i> , 2009, 27, 143-148.	1.7	21
24	Assessing variability in carbon footprint throughout the food supply chain: a case study of Valencian oranges. <i>International Journal of Life Cycle Assessment</i> , 2019, 24, 1515-1532.	2.2	18
25	Detection of Internal Cracks in Manchego Cheese Using the Acoustic Impulse-Response Technique and Ultrasounds. <i>Journal of Dairy Science</i> , 2008, 91, 918-927.	1.4	17
26	Review of mathematical models to describe the food salting process. <i>DYNA (Colombia)</i> , 2015, 82, 23-30.	0.2	16
27	Natural Convection Drying at Low Temperatures of Previously Frozen Salted Meat. <i>Drying Technology</i> , 2007, 25, 1885-1891.	1.7	14
28	Desorption isotherms and isosteric heat of desorption of previously frozen raw pork meat. <i>Meat Science</i> , 2009, 82, 413-418.	2.7	14
29	Assessing the environmental impact of Spanish vineyards in Utiel-Requena PDO: The influence of farm management and on-field emission modelling. <i>Journal of Environmental Management</i> , 2020, 262, 110325.	3.8	14
30	Uncertainty analysis in the financial assessment of an integrated management system for restaurant and catering waste in Spain. <i>International Journal of Life Cycle Assessment</i> , 2015, 20, 1491-1510.	2.2	13
31	Medición de la ecoeficiencia en procesos productivos en el sector agrario. Caso de estudio sobre producción de câtricos. <i>Economía Agraria Y Recursos Naturales</i> , 2009, 9, 125.	0.1	13
32	Influence of Management Practices on Economic and Environmental Performance of Crops. A Case Study in Spanish Horticulture. <i>Agroecology and Sustainable Food Systems</i> , 2014, 38, 635-659.	1.0	12
33	The effect of blanching on the quality of dehydrated broccoli florets. <i>European Food Research and Technology</i> , 2001, 213, 474-479.	1.6	11
34	The influence of blanching pretreatments on the quality of dehydrated broccoli stems/ Influencia del tipo de escaldado en la calidad de tallos de brâculi deshidratados. <i>Food Science and Technology International</i> , 2000, 6, 227-234.	1.1	10
35	Drying Kinetics of Grape Stalk. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 225-230.	0.4	10
36	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

#	ARTICLE	IF	CITATIONS
37	Potato Shrinkage During Hot Air Drying. Food Science and Technology International, 2010, 16, 337-341.	1.1	8
38	An agro-industrial model for the optimization of biodiesel production in Spain to meet the European GHG reduction targets. Energy, 2017, 120, 619-631.	4.5	8
39	Modeling of sodium nitrite and water transport in pork meat. Journal of Food Engineering, 2019, 249, 48-54.	2.7	8
40	Upscaling via a Prospective LCA: A Case Study on Tomato Homogenate Using a Near-to-Market Pasteurisation Technology. Sustainability, 2022, 14, 1716.	1.6	8
41	Use of the Acoustic Impulse-Response Technique for the Nondestructive Assessment of Manchego Cheese Texture. Journal of Dairy Science, 2006, 89, 4490-4502.	1.4	6
42	Pressure Effect on Deep Fat Frying of Apple Chips. Drying Technology, 2011, 29, 472-477.	1.7	5
43	Management and optimization of curing chambers. Journal of Food Engineering, 2005, 68, 33-41.	2.7	4
44	Optimization of Intermittent Hot Air Drying of Mango (Mangifera Indica L.). Defect and Diffusion Forum, 2008, 273-276, 250-255.	0.4	0
45	Grape Seeds Dehydration under Forced Convection Conditions. Defect and Diffusion Forum, 0, 283-286, 610-615.	0.4	0