

Gerard Hofland

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7820766/publications.pdf>

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4
papers

106
citations

1937685

4
h-index

2272923

4
g-index

4
all docs

4
docs citations

4
times ranked

133
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of three types of drying (supercritical CO ₂ , air and freeze) on the quality of dried apple "Quality index approach. LWT - Food Science and Technology, 2018, 94, 64-72.	5.2	52
2	Inactivation of Salmonella , Listeria monocytogenes and Escherichia coli O157:H7 inoculated on coriander by freeze-drying and supercritical CO ₂ drying. Innovative Food Science and Emerging Technologies, 2018, 47, 180-186.	5.6	30
3	Challenging chemical and quality changes of supercritical Co ₂ dried apple during long-term storage. LWT - Food Science and Technology, 2019, 110, 132-141.	5.2	12
4	Supercritical CO ₂ for the drying and microbial inactivation of apple™s slices. Drying Technology, 2021, 39, 259-267.	3.1	12