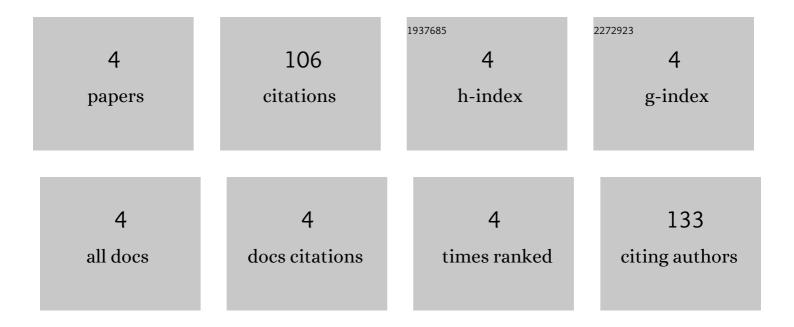
Gerard Hofland

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7820766/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Comparison of three types of drying (supercritical CO2, 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 Co2 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