

# Daoud Mihoubi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/790987/publications.pdf>

Version: 2024-02-01

37  
papers

740  
citations

516710

16  
h-index

552781

26  
g-index

37  
all docs

37  
docs citations

37  
times ranked

694  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microwave dehydration of three citrus peel cultivars: Effect on water and oil retention capacities, color, shrinkage and total phenols content. <i>Industrial Crops and Products</i> , 2012, 40, 167-177.	5.2	107
2	Shrinkage, vitamin C degradation and aroma losses during infra-red drying of apple slices. <i>LWT - Food Science and Technology</i> , 2007, 40, 1648-1654.	5.2	59
3	Transfer Phenomena During the Drying of a Shrinkable Product: Modeling and Simulation. <i>Drying Technology</i> , 2004, 22, 91-109.	3.1	42
4	Raisin processing: physicochemical, nutritional and microbiological quality characteristics as affected by drying process. <i>Food Reviews International</i> , 2019, 35, 246-298.	8.4	42
5	Thermodynamic analysis of sorption isotherms of bentonite. <i>Journal of Chemical Thermodynamics</i> , 2006, 38, 1105-1110.	2.0	39
6	Drying-Induced Stresses during Convective and Combined Microwave and Convective Drying of Saturated Porous Media. <i>Drying Technology</i> , 2009, 27, 851-856.	3.1	35
7	Modelling of convective drying of carrot slices with IR heat source. <i>Chemical Engineering and Processing: Process Intensification</i> , 2009, 48, 808-815.	3.6	29
8	Comparative numerical study of kaolin clay with three drying methods: Convective, convective+microwave and convective infrared modes. <i>Energy Conversion and Management</i> , 2014, 87, 832-839.	9.2	26
9	DRYING OF CLAY. II RHEOLOGICAL MODELISATION AND SIMULATION OF PHYSICAL PHENOMENA. <i>Drying Technology</i> , 2002, 20, 1895-1917.	3.1	23
10	Mechanical and thermal dewatering of residual sludge. <i>Desalination</i> , 2004, 167, 135-139.	8.2	23
11	Stress Generated During Drying of Saturated Porous Media. <i>Transport in Porous Media</i> , 2009, 80, 519-536.	2.6	22
12	Two-dimensional heat and mass transfer during drying of deformable media. <i>Applied Mathematical Modelling</i> , 2008, 32, 303-314.	4.2	21
13	Modeling of heat and moisture transfers with stress-strain formation during convective air drying of deformable media. <i>Heat and Mass Transfer</i> , 2012, 48, 1697-1705.	2.1	21
14	Modelling of drying induced stress of clay: elastic and viscoelastic behaviours. <i>Mechanics of Time-Dependent Materials</i> , 2014, 18, 97-111.	4.4	20
15	Water Sorption Isotherms and Thermodynamic Characteristics of Hardened Cement Paste and Mortar. <i>Transport in Porous Media</i> , 2016, 113, 283-301.	2.6	20
16	Drying Characteristics of Lemon By-product ( <i>Citrus limon. v. lunari</i> ): Effects of Drying Modes on Quality Attributes Kinetics™. <i>Waste and Biomass Valorization</i> , 2020, 11, 303-322.	3.4	20
17	DRYING OF CLAY. I MATERIAL CHARACTERISTICS. <i>Drying Technology</i> , 2002, 20, 465-487.	3.1	18
18	Mechanical dewatering of suspension. <i>Desalination</i> , 2003, 158, 259-265.	8.2	18

#	ARTICLE	IF	CITATIONS
19	Thermodynamic properties and water desorption isotherms of Golden Delicious apples. Heat and Mass Transfer, 2019, 55, 1405-1418.	2.1	17
20	Strain-Induced Stress Formation During Stationary and Intermittent Drying of Deformable Media. Drying Technology, 2014, 32, 1245-1255.	3.1	16
21	Modeling kinetics and transport phenomena during multi-stage tire wastes pyrolysis using Comsol®. Waste Management, 2018, 78, 337-345.	7.4	15
22	Effect of Infrared Drying on Drying Kinetics, Color, Total Phenols and Water and Oil Holding Capacities of Orange (Citrus Sinensis) Peel and Leaves. International Journal of Food Engineering, 2011, 7, .	1.5	12
23	Simulation model for a solar drying process. Desalination, 2004, 168, 111-115.	8.2	11
24	Thermodynamic and mechanical characterisation of kaolin clay. Polish Journal of Chemical Technology, 2014, 16, 28-35.	0.5	11
25	Moisture sorption isotherms and thermodynamic properties of bovine leather. Heat and Mass Transfer, 2018, 54, 1163-1176.	2.1	10
26	Modeling of Thermo-Hydro-Viscoelastic Behavior of a Partially Saturated Ceramic Material During Drying. Drying Technology, 2014, 32, 1219-1230.	3.1	9
27	Experimental study and modelling of water sorption/desorption isotherms on two agricultural products: Apple and carrot. European Physical Journal Special Topics, 2004, 122, 235-240.	0.2	8
28	Experimental and numerical investigations on water behaviour in a solar tunnel drier. Desalination, 2004, 168, 117-124.	8.2	8
29	Changes in the physico-mechanical characteristics of a ceramic paste during drying. Comptes Rendus - Mecanique, 2015, 343, 419-428.	2.1	8
30	Multiphase Thermo-Hydro-Mechanical Model for Concrete Under Drying at High Temperatures. Drying Technology, 2015, 33, 143-152.	3.1	7
31	Modelling of Moisture Content, $\beta$ -Carotene and Deformation Variation during Drying of Carrot. International Journal of Food Engineering, 2019, 15, .	1.5	5
32	Modeling desorption isotherms and thermodynamic properties of Italia grapes. Journal of Food Processing and Preservation, 2020, 44, e14731.	2.0	5
33	Characterization of physico-chemical, textural, phytochemical and sensory properties of Italia raisins subjected to different drying conditions. Journal of Food Measurement and Characterization, 2021, 15, 4635-4651.	3.2	5
34	Influence of stationary and non-stationary conditions on drying time and mechanical properties of a porcelain slab. Heat and Mass Transfer, 2017, 53, 3571-3580.	2.1	4
35	Numerical modeling assessment of mechanical effect in bovine leather drying process. Drying Technology, 2018, 36, 1313-1325.	3.1	2
36	Pressure and Porosity Profiles During Filtration-Expression Process. Theoretical Foundations of Chemical Engineering, 2020, 54, 370-379.	0.7	2

#	ARTICLE	IF	CITATIONS
37	Development of Physical Properties of Apple during Dehydration. Periodica Polytechnica: Chemical Engineering, 2019, , .	1.1	0