Daoud Mihoubi

List of Publications by Year
in descending order

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	Characterization of physico-chemical, textural, phytochemical and sensory proprieties of Italia raisins subjected to different drying conditions. Journal of Food Measurement and Characterization, 2021, 15, 4635-4651.	3.2	5
2	Drying Characteristics of Lemon By-product (Citrus limon. v. lunari): Effects of Drying Modes on Quality Attributes Kineticsâ€™. Waste and Biomass Valorization, 2020, 11, 303-322.	3.4	20
3	Modeling desorption isotherms and thermodynamic properties of Italia grapes. Journal of Food Processing and Preservation, 2020, 44, e14731.	2.0	5
4	Pressure and Porosity Profiles During Filtrationâ€“Expression Process. Theoretical Foundations of Chemical Engineering, 2020, 54, 370-379.	0.7	2
5	Development of Physical Properties of Apple during Dehydration. Periodica Polytechnica: Chemical Engineering, 2019, , .	1.1	0
6	Modelling of Moisture Content, Î²-Carotene and Deformation Variation during Drying of Carrot. International Journal of Food Engineering, 2019, 15, .	1.5	5
7	Thermodynamic properties and water desorption isotherms of Golden Delicious apples. Heat and Mass Transfer, 2019, 55, 1405-1418.	2.1	17
8	Raisin processing: physicochemical, nutritional and microbiological quality characteristics as affected by drying process. Food Reviews International, 2019, 35, 246-298.	8.4	42
9	Numerical modeling assessment of mechanical effect in bovine leather drying process. Drying Technology, 2018, 36, 1313-1325.	3.1	2
10	Moisture sorption isotherms and thermodynamic properties of bovine leather. Heat and Mass Transfer, 2018, 54, 1163-1176.	2.1	10
11	Modeling kinetics and transport phenomena during multi-stage tire wastes pyrolysis using ComsolÂ®. Waste Management, 2018, 78, 337-345.	7.4	15
12	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
13	Water Sorption Isotherms and Thermodynamic Characteristics of Hardened Cement Paste and Mortar. Transport in Porous Media, 2016, 113, 283-301.	2.6	20
14	Changes in the physicomechanical characteristics of a ceramic paste during drying. Comptes Rendus - Mecanique, 2015, 343, 419-428.	2.1	8
15	Multiphase Thermo-Hydro-Mechanical Model for Concrete Under Drying at High Temperatures. Drying Technology, 2015, 33, 143-152.	3.1	7
16	Strainâ€“Stress Formation During Stationary and Intermittent Drying of Deformable Media. Drying Technology, 2014, 32, 1245-1255.	3.1	16
17	Modelling of drying induced stress of clay: elastic and viscoelastic behaviours. Mechanics of Time-Dependent Materials, 2014, 18, 97-111.	4.4	20
18	Modeling of Thermo-Hydro-Viscoelastic Behavior of a Partially Saturated Ceramic Material During Drying. Drying Technology, 2014, 32, 1219-1230.	3.1	9

#	Article	IF	Citations
19	Comparative numerical study of kaolin clay with three drying methods: Convective, convectiveâ€“microwave and convective infrared modes. Energy Conversion and Management, 2014, 87, 832-839.	9.2	26
20	Thermodynamic and mechanical characterisation of kaolin clay. Polish Journal of Chemical Technology, 2014, 16, 28-35.	0.5	11
21	Modeling of heat and moisture transfers with stressâ€“strain formation during convective air drying of deformable media. Heat and Mass Transfer, 2012, 48, 1697-1705.	2.1	21
22	Microwave dehydration of three citrus peel cultivars: Effect on water and oil retention capacities, color, shrinkage and total phenols content. Industrial Crops and Products, 2012, 40, 167-177.	5.2	107
23	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
24	Stress Generated During Drying of Saturated Porous Media. Transport in Porous Media, 2009, 80, 519-536.	2.6	22
25	Modelling of convective drying of carrot slices with IR heat source. Chemical Engineering and Processing: Process Intensification, 2009, 48, 808-815.	3.6	29
26	Drying-Induced Stresses during Convective and Combined Microwave and Convective Drying of Saturated Porous Media. Drying Technology, 2009, 27, 851-856.	3.1	35
27	Two-dimensional heat and mass transfer during drying of deformable media. Applied Mathematical Modelling, 2008, 32, 303-314.	4.2	21
28	Shrinkage, vitamin C degradation and aroma losses during infra-red drying of apple slices. LWT - Food Science and Technology, 2007, 40, 1648-1654.	5.2	59
29	Thermodynamic analysis of sorption isotherms of bentonite. Journal of Chemical Thermodynamics, 2006, 38, 1105-1110.	2.0	39
30	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
31	Mechanical and thermal dewatering of residual sludge. Desalination, 2004, 167, 135-139.	8.2	23
32	Simulation model for a solar drying process. Desalination, 2004, 168, 111-115.	8.2	11
33	Experimental and numerical investigations on water behaviour in a solar tunnel drier. Desalination, 2004, 168, 117-124.	8.2	8
34	Transfer Phenomena During the Drying of a Shrinkable Product: Modeling and Simulation. Drying Technology, 2004, 22, 91-109.	3.1	42
35	Mechanical dewatering of suspension. Desalination, 2003, 158, 259-265.	8.2	18
36	DRYING OF CLAY. II RHEOLOGICAL MODELISATION AND SIMULATION OF PHYSICAL PHENOMENA. Drying Technology, 2002, 20, 1895-1917.	3.1	23

#	Article	IF	Citations
37	DRYING OF CLAY. I MATERIAL CHARACTERISTICS. Drying Technology, 2002, 20, 465-487.	3.1	18