

Javier Telis-Romero

List of Publications by Year in descending order

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140
papers

3,042
citations

159358

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214527

47
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142
all docs

142
docs citations

142
times ranked

2807
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in the application of ultrasound to meat and meat products: Physicochemical and sensory aspects. <i>Food Reviews International</i> , 2023, 39, 4529-4544.	4.3	6
2	Properties of isomaltulose (Palatinose®) – An emerging healthy carbohydrate: Effect of temperature and solute concentration. <i>Journal of Molecular Liquids</i> , 2022, 347, 118304.	2.3	3
3	Thermophysical properties of dilute acid slurries of cassava bagasse as a function of biomass loading, acid concentration, and temperature. <i>Environmental Progress and Sustainable Energy</i> , 2021, 40, e13543.	1.3	3
4	Antioxidant effect of acerola fruit powder, rosemary and licorice extract in caiman meat nuggets containing mechanically separated caiman meat. <i>Meat Science</i> , 2021, 173, 108406.	2.7	24
5	Water sorption properties of papaya seeds (<i>Carica papaya</i> L.) formosa variety: An assessment under storage and drying conditions. <i>LWT - Food Science and Technology</i> , 2021, 138, 110458.	2.5	19
6	Mass transfer in beef: effect of crossbreeding and ultrasound application. <i>Scientia Agricola</i> , 2021, 78, .	0.6	3
7	Ultrasound-assisted acid hydrolysis of cassava (<i>Manihot esculenta</i>) bagasse: Kinetics, acoustic field and structural effects. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105318.	3.8	2
8	Acoustic fields of acid suspensions containing cassava bagasse: Influence of physical properties on acoustic attenuation. <i>Applied Acoustics</i> , 2021, 177, 107922.	1.7	8
9	Sorption isotherms and thermodynamic properties of wheat malt under storage conditions. <i>Journal of Food Process Engineering</i> , 2021, 44, e13784.	1.5	10
10	Transport properties of saturated sucrose and maltitol solutions as affected by temperature. <i>Journal of Molecular Liquids</i> , 2021, 336, 116254.	2.3	3
11	Technological and diffusion properties in the wet salting of beef assisted by ultrasound. <i>LWT - Food Science and Technology</i> , 2021, 149, 112036.	2.5	21
12	Physical properties of barley grains at hydration and drying conditions of malt production. <i>Journal of Food Process Engineering</i> , 2021, 44, e13644.	1.5	6
13	Thermophysical properties of carbohydrate solutions: Correlation between thermal and transport properties. <i>Journal of Food Process Engineering</i> , 2020, 43, e13483.	1.5	7
14	Ultrasound-assisted hydration of wheat grains at different temperatures and power applied: Effect on acoustic field, water absorption and germination. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020, 155, 108045.	1.8	25
15	Influence of temperature and chemical composition on water sorption isotherms for dry-cured ham. <i>LWT - Food Science and Technology</i> , 2020, 123, 109112.	2.5	15
16	Determination of the rheological behavior and thermophysical properties of malbec grape juice concentrates (<i>Vitis vinifera</i>). <i>Food Research International</i> , 2020, 137, 109431.	2.9	19
17	Thixotropy of sweetened condensed milk applied to flow fluid dynamics analysis of cylindrical pipes. <i>Journal of Food Process Engineering</i> , 2020, 43, e13397.	1.5	1
18	Impact of ultrasound and potassium chloride on the physicochemical and sensory properties in low sodium restructured cooked ham. <i>Meat Science</i> , 2020, 165, 108130.	2.7	35

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19	Influência da temperatura no comportamento reológico de geleias comerciais de cupuaçu (Theobroma Tj ETQq1, 0.784314 rgBT	0.0	0
20	Influence of high-intensity ultrasound application on the kinetics of sugar release from acid suspensions of artichoke (<i>Cynara scolymus</i>) biomass. <i>Chemical Engineering and Processing: Process Intensification</i> , 2019, 145, 107681.	1.8	14
21	Rheology of acid suspensions containing cassava bagasse: Effect of biomass loading, acid content and temperature. <i>Powder Technology</i> , 2019, 354, 271-280.	2.1	8
22	Water sorption isotherms of cooked hams as affected by temperature and chemical composition. <i>Food Science and Technology</i> , 2019, 39, 677-683.	0.8	6
23	The effect of encapsulants on the heat of sorption in vacuum-dried cajá powder. <i>Revista Ciencia Agronomica</i> , 2019, 50, .	0.1	0
24	Organic amaranth starch: A study of its technological properties after heat-moisture treatment. <i>Food Chemistry</i> , 2018, 264, 435-442.	4.2	40
25	Identification of acoustic fields in aqueous biomass solutions of banana waste pretreated by power ultrasound. <i>Biomass Conversion and Biorefinery</i> , 2018, 8, 87-96.	2.9	3
26	Experimental study of physical and rheological properties of grape juice using different temperatures and concentrations. Part II: Merlot. <i>Food Research International</i> , 2018, 105, 905-912.	2.9	18
27	Improving sensory acceptance and physicochemical properties by ultrasound application to restructured cooked ham with salt (NaCl) reduction. <i>Meat Science</i> , 2018, 145, 55-62.	2.7	75
28	Effect of intermittent high-intensity sonication and temperature on barley steeping for malt production. <i>Journal of Cereal Science</i> , 2018, 82, 138-145.	1.8	16
29	PHYSICAL, MICROSTRUCTURAL AND SENSORY CHARACTERISTICS OF EXTRUDED AND MICROWAVE-EXPANDED SNACKS ADDED WITH DEHYDRATED SQUASH. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 17, 805-821.	0.2	9
30	Rheology and Fluid Dynamic of Egg White: Effect of Thixotropy on Engineering Design. <i>Journal of Food Process Engineering</i> , 2017, 40, e12277.	1.5	6
31	Optimization of an Air-Drying Process to Obtain a Dehydrated Naranja (<i>Citrus Mitis</i> B.) Pomace Product With High Bioactive Compounds and Antioxidant Capacity. <i>Journal of Food Process Engineering</i> , 2017, 40, e12338.	1.5	10
32	Thermophysical properties of different olive oils: Evaluating density and rheology through a fluid dynamic approach. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600316.	1.0	6
33	Experimental study of physical and rheological properties of grape juice using different temperatures and concentrations. Part I: Cabernet Sauvignon. <i>Food Research International</i> , 2017, 100, 724-730.	2.9	7
34	Determination of acoustic fields in acidic suspensions of peanut shell during pretreatment with high-intensity ultrasound. <i>Brazilian Journal of Chemical Engineering</i> , 2017, 34, 385-394.	0.7	7
35	Modelling of Drying Kinetics During Non-isothermal Convective Drying of Passion Fruit Seeds. <i>Japan Journal of Food Engineering</i> , 2016, 17, 117-121.	0.1	4
36	Density, thermal expansion coefficient, and rheological behaviour of meat extract under different temperatures and solids concentrations. <i>Canadian Journal of Chemical Engineering</i> , 2016, 94, 988-994.	0.9	6

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37	Rheological behavior of molasses for application in industry. <i>Environmental Progress and Sustainable Energy</i> , 2016, 35, 1545-1552.	1.3	3
38	Sorption isotherms and thermodynamic properties of grated <i>queso</i> cheese. <i>International Journal of Food Science and Technology</i> , 2016, 51, 250-259.	1.3	9
39	Water adsorption isotherms and thermodynamic properties of cassava bagasse. <i>Thermochimica Acta</i> , 2016, 632, 79-85.	1.2	39
40	Density and rheology of acid suspensions of peanut waste in different conditions: An engineering basis for bioethanol production. <i>Powder Technology</i> , 2016, 294, 168-176.	2.1	15
41	Isotherms and isosteric heat of sorption of two varieties of Peruvian quinoa. <i>Scientia Agropecuaria</i> , 2016, 7, 409-417.	0.5	4
42	Physicothermal Properties of Aqueous Sodium Chloride Solutions. <i>Journal of Food Process Engineering</i> , 2015, 38, 234-242.	1.5	23
43	Study of the specific heat capacity of biomass from banana waste for application in the second-generation ethanol industry. <i>Environmental Progress and Sustainable Energy</i> , 2015, 34, 1221-1228.	1.3	7
44	EFFECT OF HEAT TREATMENT ON THE RHEOLOGICAL PROPERTIES AND COLOR OF PUMPKINS (<i>Cucurbita</i>)	0.2	0
45	PHYSICOCHEMICAL AND RHEOLOGICAL CHARACTERIZATION OF AVOCADO OILS. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 390-400.	1.5	23
46	Study of thermodynamic water properties and moisture sorption hysteresis of mango skin. <i>Food Science and Technology</i> , 2015, 35, 157-166.	0.8	7
47	MATHEMATICAL MODELING OF ORANGE SEED DRYING KINETICS. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 291-300.	1.5	32
48	Morphological, thermal and physicochemical characteristics of small granules starch from <i>Mirabilis jalapa</i> L. <i>Thermochimica Acta</i> , 2015, 602, 1-7.	1.2	23
49	The effect of power-ultrasound on the pretreatment of acidified aqueous solutions of banana flower-stalk: Structural, chemical and statistical analysis. <i>Industrial Crops and Products</i> , 2015, 66, 52-61.	2.5	26
50	Rheological Behavior of Yeast Paste from the Ethanol Industry. <i>Industrial Biotechnology</i> , 2015, 11, 160-166.	0.5	1
51	Effect of ethanol, dry extract and reducing sugars on density and viscosity of Brazilian red wines. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1421-1427.	1.7	19
52	Influence of Fluid Concentration on Freezing-Point Depression and Thermal Conductivity of Frozen Physalis Juice. <i>Food Engineering Series</i> , 2015, , 393-403.	0.3	0
53	Influence of alternative drying aids on water sorption of spray dried mango mix powders: A thermodynamic approach. <i>Food and Bioproducts Processing</i> , 2015, 93, 19-28.	1.8	50
54	Thermodynamic properties of water adsorption from orange peels. <i>Journal of Bioenergy and Food Science</i> , 2015, 2, 72-81.	0.6	5

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55	Physical, Thermal and Water-Sorption Properties of Passion Fruit Seeds. International Journal of Food Engineering, 2014, 10, 785-798.	0.7	2
56	Moisture Sorption Characteristics of Pineapple Processing Waste: Shell and Central Cylinder. Journal of Food Process Engineering, 2014, 37, 100-110.	1.5	3
57	Effect of a Thermoascus aurantiacus thermostable enzyme cocktail on wheat bread quality. Food Chemistry, 2014, 143, 139-146.	4.2	41
58	Density, Refractive Index, Apparent Specific Volume, and Electrical Conductivity of Aqueous Solutions of Poly(ethylene glycol) 1500 at Different Temperatures. Journal of Chemical & Engineering Data, 2014, 59, 339-345.	1.0	13
59	Thermophysical Properties of Cotton, Canola, Sunflower and Soybean Oils as a Function of Temperature. International Journal of Food Properties, 2013, 16, 1620-1629.	1.3	64
60	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 gÅ·mol ⁻¹ as Affected by Temperature and Polymer Concentration. Journal of Chemical & Engineering Data, 2013, 58, 838-844.	1.0	5
61	Thermophysical and rheological properties of dulce de leche with and without coconut flakes as a function of temperature. Food Science and Technology, 2013, 33, 93-98.	0.8	6
62	Sorption isotherms and drying kinetics of grapefruit seeds - doi: 10.4025/actascitechnol.v35i4.13658. Acta Scientiarum - Technology, 2013, 35, .	0.4	7
63	Study of the enthalpy-entropy mechanism from water sorption of orange seeds (C. sinensis cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 222 Food Science and Technology, 2013, 33, 95-101.	0.8	2
64	Study of adsorption isotherms of green coconut pulp. Food Science and Technology, 2013, 33, 68-74.	0.8	18
65	Thermodynamic properties of water sorption of jackfruit (Artocarpus heterophyllus Lam.) as a function of moisture content. Food Science and Technology, 2013, 33, 199-208.	0.8	11
66	Modelling Thermodynamic Properties of Banana Waste by Analytical Derivation of Desorption Isotherms. International Journal of Food Engineering, 2012, 8, .	0.7	15
67	Rheological Behavior of Biopolymer Suspensions. Contemporary Food Engineering, 2012, , 69-110.	0.2	2
68	Effect of maltodextrin on the freezing point and thermal conductivity of uvaia pulp (Eugenia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	1.5	6
69	Density and rheological parameters of goat milk. Food Science and Technology, 2012, 32, 381-385.	0.8	16
70	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. Biochemical Engineering Journal, 2012, 60, 111-118.	1.8	5
71	Role of enthalpy and entropy in moisture sorption behavior of pineapple pulp powder produced by different drying methods. Thermochemica Acta, 2012, 528, 63-71.	1.2	74
72	ANTAGONIST ACTIVITY BETWEEN AUREOBASIDIUM PULLULANS AND PENICILLIUM EXPANSUM IN PYRUS COMMUNIS L. 'ROCHA' - IMPLICATIONS ON THE ANTIOXIDANT DEFENCE SYSTEM. Acta Horticulturae, 2012, , 393-400.	0.1	0

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73	Water adsorption isotherms and isosteric sorption heat of spray-dried and freeze-dried dehydrated passion fruit pulp with additives and skimmed milk. <i>Ciencia E Agrotecnologia</i> , 2011, 35, 1196-1203.	1.5	22
74	INFLUENCE OF ENCAPSULATING MATERIALS ON WATER SORPTION ISOTHERMS OF VACUUM-DRIED PERSIMMON PULP POWDER. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 423-431.	0.9	13
75	Friction losses in valves and fittings for liquid food products. <i>Food and Bioproducts Processing</i> , 2011, 89, 375-382.	1.8	19
76	Ultrasonic assessment of fresh cheese composition. <i>Journal of Food Engineering</i> , 2011, 103, 137-146.	2.7	22
77	Rheology and fluid dynamics properties of sugarcane juice. <i>Biochemical Engineering Journal</i> , 2011, 53, 260-265.	1.8	35
78	Osmotic dehydration process for low temperature blanched pumpkin. <i>Journal of Food Engineering</i> , 2011, 105, 56-64.	2.7	42
79	FLOW PROPERTIES AND TUBE FRICTION FACTOR OF MILK CREAM: INFLUENCE OF TEMPERATURE AND FAT CONTENT. <i>Journal of Food Process Engineering</i> , 2010, 33, 820-836.	1.5	6
80	Thermophysical properties of mango pulp (<i>Mangifera indica</i> L. cv. Tommy Atkins). <i>Journal of Food Engineering</i> , 2010, 97, 563-568.	2.7	42
81	RHEOLOGICAL CHARACTERIZATION OF SUSPENSIONS OF SUCROSE CRYSTALS IN SATURATED SUCROSE SOLUTIONS. <i>Journal of Food Process Engineering</i> , 2010, 33, 992-1009.	1.5	1
82	Non-newtonian flow and pressure drop of pineapple juice in a plate heat exchanger. <i>Brazilian Journal of Chemical Engineering</i> , 2010, 27, 563-571.	0.7	9
83	Effect of drying method on the adsorption isotherms and isosteric heat of passion fruit pulp powder. <i>Food Science and Technology</i> , 2010, 30, 993-1000.	0.8	33
84	Propiedades termofísicas del jugo concentrado de lulo a temperaturas por encima del punto de congelación. <i>Food Science and Technology</i> , 2010, 30, 90-95.	0.8	5
85	Thermophysical Properties of Industrial Sugar Cane Juices for the Production of Bioethanol. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1200-1203.	1.0	10
86	Propiedades termodinámicas de sorción de agua de la pulpa de lulo en polvo con encapsulantes. <i>Food Science and Technology</i> , 2009, 29, 911-918.	0.8	7
87	Forced convection to laminar flow of liquid egg yolk in circular and annular ducts. <i>Brazilian Journal of Chemical Engineering</i> , 2009, 26, 287-298.	0.7	6
88	Thermophysical Properties of Lemon Juice as Affected by Temperature and Water Content. <i>Journal of Chemical & Engineering Data</i> , 2009, 54, 2269-2272.	1.0	13
89	Influence of Fluid Concentration on the Elevation of Boiling Point of Blackberry Juice. <i>International Journal of Food Properties</i> , 2008, 11, 865-875.	1.3	6
90	SUGAR VARIATION IN 'ROCHA' PEARS AND PENICILLIUM EXPANSUM REDUCTION BY AUREOBASIDIUM PULLULANS. <i>Acta Horticulturae</i> , 2008, , 929-934.	0.1	0

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91	Rheological Properties of Frozen Concentrated Orange Juice (FCOJ) as a Function of Concentration and Subzero Temperatures. <i>International Journal of Food Properties</i> , 2007, 10, 829-839.	1.3	17
92	Rheological and thermophysical properties of blackberry juice. <i>Food Science and Technology</i> , 2007, 27, 589-595.	0.8	26
93	Thermodynamic and Quality Properties of Lemon Juice Powder as Affected by Maltodextrin and Arabic Gum. <i>Drying Technology</i> , 2007, 25, 2035-2045.	1.7	48
94	Freezing Point and Thermal Conductivity of Tropical Fruit Pulp: Mango and Papaya. <i>International Journal of Food Properties</i> , 2007, 10, 73-84.	1.3	16
95	Viscosity of Aqueous Carbohydrate Solutions at Different Temperatures and Concentrations. <i>International Journal of Food Properties</i> , 2007, 10, 185-195.	1.3	188
96	Influence of Drying Conditions on Ascorbic Acid during Convective Drying of Whole Persimmons. <i>Drying Technology</i> , 2007, 25, 891-899.	1.7	39
97	Thermal Evaporation: Representation of Rise in Boiling Point of Grapefruit Juice. <i>Food Science and Technology International</i> , 2007, 13, 225-229.	1.1	6
98	Non-Newtonian Heat Transfer on a Plate Heat Exchanger with Generalized Configurations. <i>Chemical Engineering and Technology</i> , 2007, 30, 21-26.	0.9	32
99	Effect of apparent viscosity on the pressure drop during fluidized bed drying of soursop pulp. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 684-694.	1.8	15
100	Laminar flow of soursop juice through concentric annuli: Friction factors and rheology. <i>Journal of Food Engineering</i> , 2007, 78, 1343-1354.	2.7	48
101	Effect of apparent viscosity on fluidized bed drying process parameters of guava pulp. <i>Journal of Food Engineering</i> , 2007, 80, 1096-1106.	2.7	18
102	Effect of maltodextrin and arabic gum in water vapor sorption thermodynamic properties of vacuum dried pineapple pulp powder. <i>Journal of Food Engineering</i> , 2007, 82, 246-252.	2.7	201
103	Influência da temperatura e da concentração do cloreto de sódio (NaCl) nas isotermas de sorção da carne de tambaqui (<i>Colossoma macroparum</i>). <i>Food Science and Technology</i> , 2006, 26, 453-458.	0.8	9
104	Laminar forced convection to a pseudoplastic fluid food in circular and annular ducts. <i>International Communications in Heat and Mass Transfer</i> , 2006, 33, 451-457.	2.9	9
105	Rheological properties and fluid dynamics of egg yolk. <i>Journal of Food Engineering</i> , 2006, 74, 191-197.	2.7	45
106	Influence of temperature and concentration on thermophysical properties of yellow mombin (<i>Spondias mombin</i> , L.). <i>European Food Research and Technology</i> , 2006, 223, 585-593.	1.6	17
107	Density, heat capacity and thermal conductivity of liquid egg products. <i>Journal of Food Engineering</i> , 2006, 74, 186-190.	2.7	59
108	Sorption Isotherm, Glass Transitions and State Diagram for Freeze-dried Plum Skin and Pulp. <i>Food Science and Technology International</i> , 2006, 12, 181-187.	1.1	26

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109	Drying rates of Rubi grapes submitted to chemical pretreatments for raisin production. Pesquisa Agropecuaria Brasileira, 2006, 41, 503-509.	0.9	11
110	CONTINUOUS PASTEURIZATION OF EGG YOLK: THERMOPHYSICAL PROPERTIES AND PROCESS SIMULATION. Journal of Food Process Engineering, 2005, 28, 181-203.	1.5	27
111	Enthalpy-entropy compensation based on isotherms of mango. Food Science and Technology, 2005, 25, 297-303.	0.8	22
112	Changes of Density, Thermal Conductivity, Thermal Diffusivity, and Specific Heat of Plums During Drying. International Journal of Food Properties, 2005, 8, 233-242.	1.3	12
113	Viscoelastic behavior of persimmons dried at constant air temperature. LWT - Food Science and Technology, 2005, 38, 143-150.	2.5	18
114	Solids Rheology for Dehydrated Food and Biological Materials. Drying Technology, 2005, 23, 759-780.	1.7	39
115	Friction Losses in Valves and Fittings for Viscoplastic Fluids. Canadian Journal of Chemical Engineering, 2005, 83, 186-193.	0.9	7
116	THERMAL PROPERTIES OF PASSION FRUIT JUICE AS AFFECTED BY TEMPERATURE AND WATER CONTENT. Journal of Food Process Engineering, 2004, 27, 413-431.	1.5	21
117	Dynamic Viscosity of Binary and Ternary Mixtures Containing Poly(Ethylene Glycol), Potassium Phosphate, and Water. Journal of Chemical & Engineering Data, 2004, 49, 1340-1343.	1.0	12
118	Modeling Thermal Conductivity, Specific Heat, and Density of Milk: A Neural Network Approach. International Journal of Food Properties, 2004, 7, 531-539.	1.3	16
119	Influence of Fluid Concentration on Freezing Point Depression and Thermal Conductivity of Frozen Orange Juice. International Journal of Food Properties, 2003, 6, 543-556.	1.3	15
120	Salting kinetics and salt diffusivities in farmed Pantanal caiman muscle. Pesquisa Agropecuaria Brasileira, 2003, 38, 529-535.	0.9	43
121	Friction losses in valves and fittings for power-law fluids. Brazilian Journal of Chemical Engineering, 2003, 20, 455-463.	0.7	30
122	Caída de presión en lecho fijo de cubos de papa, remolacha y zanahoria considerando encogimiento. Food Science and Technology, 2003, 23, 110-115.	0.8	0
123	INFLUENCE OF DRYING CONDITIONS ON THE RHEOLOGICAL PROPERTIES OF PRUNES. Drying Technology, 2002, 20, 1485-1502.	1.7	27
124	Influence of Temperature and Water and Fat Contents on the Thermophysical Properties of Milk. Journal of Chemical & Engineering Data, 2002, 47, 1488-1491.	1.0	33
125	Structural and Physicochemical Characteristics of Lintnerized Native and Sour Cassava Starches. Starch/Staerke, 2002, 54, 469-475.	1.1	44
126	Sorption isotherms of alligator's meat (Caiman crocodilus yacare). Journal of Food Engineering, 2002, 52, 201-206.	2.7	29

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127	ELEVATION ON BOILING POINT OF COFFE EXTRACT. Brazilian Journal of Chemical Engineering, 2002, 19, 119-126.	0.7	11
128	RHEOLOGICAL PROPERTIES AND FLUID DYNAMICS OF COFFEE EXTRACT. Journal of Food Process Engineering, 2001, 24, 217-230.	1.5	34
129	AIR-DRYING OF FRESH AND OSMOTICALLY PRE-TREATED PINEAPPLE SLICES: FIXED AIR TEMPERATURE VERSUS FIXED SLICE TEMPERATURE DRYING KINETICS. Drying Technology, 2001, 19, 2175-2191.	1.7	67
130	Water sorption thermodynamic properties applied to persimmon skin and pulp. Thermochemica Acta, 2000, 343, 49-56.	1.2	95
131	Water Sorption Enthalpy-Entropy Compensation Based on Isotherms of Plum Skin and Pulp. Journal of Food Science, 2000, 65, 680-680.	1.5	71
132	Temperature and water content influence on thermophysical properties of coffee extract. International Journal of Food Properties, 2000, 3, 375-384.	1.3	28
133	Friction factors and rheological properties of orange juice. Journal of Food Engineering, 1999, 40, 101-106.	2.7	45
134	THERMODYNAMIC MODELS FOR WATER SORPTION BY GRAPE SKIN AND PULP. Drying Technology, 1999, 17, 962-974.	1.7	28
135	EFFECT OF CHEMICAL PRETREATMENT ON THE PHYSICAL PROPERTIES OF DEHYDRATED GRAPES. Drying Technology, 1999, 17, 1215-1226.	1.7	38
136	Thermophysical properties of Brazilian orange juice as affected by temperature and water content. Journal of Food Engineering, 1998, 38, 27-40.	2.7	86
137	Boiling point and specific heat of meat extract. International Journal of Food Properties, 0, , 1-11.	1.3	0
138	Hydration kinetics of four quinoa (Chenopodium quinoa Willd.) varieties. Revista Colombiana De Investigaciones Agroindustriales, 0, 3, 23.	0.1	2
139	Moisture sorption isotherms and isosteric heat sorption of habanero pepper (Capsicum chÃnense) dehydrated powder. , 0, , .		0
140	Salting kinetics, salt diffusivities and proximate composition in osmotically dehydrated Pirarucu muscle. , 0, , .		0