

# Rodrigo M BÃ³rquez

## List of Publications by Year in descending order

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Version: 2024-02-01

39  
papers

1,174  
citations

361413

20  
h-index

377865

34  
g-index

40  
all docs

40  
docs citations

40  
times ranked

1320  
citing authors

#	ARTICLE	IF	CITATIONS
1	Review of the treatment of seafood processing wastewaters and recovery of proteins therein by membrane separation processes â€™ prospects of the ultrafiltration of wastewaters from the fish meal industry. <i>Desalination</i> , 2002, 142, 29-45.	8.2	159
2	Spray Drying of a Vaginal Probiotic Strain of <i>Lactobacillus acidophilus</i> . <i>Drying Technology</i> , 2009, 27, 123-132.	3.1	103
3	Ultrafiltration performance of Carbosep membranes for the clarification of apple juice. <i>LWT - Food Science and Technology</i> , 2003, 36, 397-406.	5.2	62
4	Influence of crossflow ultrafiltration on membrane fouling and apple juice quality. <i>Desalination</i> , 2002, 148, 131-136.	8.2	59
5	Osmotic dehydration of raspberries with vacuum pretreatment followed by microwave-vacuum drying. <i>Journal of Food Engineering</i> , 2010, 99, 121-127.	5.2	57
6	An economic assessment of proteins recovery from fish meal effluents by ultrafiltration. <i>Trends in Food Science and Technology</i> , 2004, 15, 506-512.	15.1	49
7	Effect of Vacuum Microwave Drying on the Quality and Storage Stability of Strawberries. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1104-1115.	2.0	49
8	Quality retention in strawberries dried by emerging dehydration methods. <i>Food Research International</i> , 2014, 63, 42-48.	6.2	48
9	Membrane Blocking In Ultrafiltration. <i>Food and Bioproducts Processing</i> , 2005, 83, 211-219.	3.6	45
10	Membrane technology applied to acid mine drainage from copper mining. <i>Water Science and Technology</i> , 2017, 75, 705-715.	2.5	45
11	Nanofiltration of wastewaters from the fish meal industry. <i>Desalination</i> , 2003, 151, 131-138.	8.2	42
12	Chitin extraction from <i>Allopetrolisthes punctatus</i> crab using lactic fermentation. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2018, 20, e00287.	4.4	40
13	Influence of Osmotic Stress and Encapsulating Materials on the Stability of Autochthonous <i>Lactobacillus plantarum</i> after Spray Drying. <i>Drying Technology</i> , 2013, 31, 57-66.	3.1	36
14	Comparative study of nanofiltration and ion exchange for nitrate reduction in the presence of chloride and iron in groundwater. <i>Science of the Total Environment</i> , 2020, 723, 137809.	8.0	29
15	Microwaveâ€™ Vacuum Drying of Strawberries with Automatic Temperature Control. <i>Food and Bioprocess Technology</i> , 2015, 8, 266-276.	4.7	28
16	Physical, chemical and nutritional characteristics of puffed quinoa. <i>International Journal of Food Science and Technology</i> , 2020, 55, 313-322.	2.7	28
17	Pore blocking and permeability reduction in cross-flow microfiltration. <i>Journal of Membrane Science</i> , 2002, 209, 121-142.	8.2	27
18	Impingement jet freezing of biomaterials. <i>Food Control</i> , 2001, 12, 515-522.	5.5	26

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19	Analysis of the fouling mechanisms during cross-flow ultrafiltration of apple juice. LWT - Food Science and Technology, 2006, 39, 861-871.	5.2	26
20	Impinging jet drying of pressed fish cake. Journal of Food Engineering, 1999, 40, 113-120.	5.2	24
21	Drying of Fish Press-Cake with Superheated Steam in a Pilot Plant Impingement System. Drying Technology, 2008, 26, 290-298.	3.1	20
22	Assessment and Modeling of Nanofiltration of Acid Mine Drainage. Industrial & Engineering Chemistry Research, 2018, 57, 14727-14739.	3.7	20
23	Steady state modelling and simulation of an indirect rotary dryer. Food Control, 2001, 12, 77-83.	5.5	18
24	A Rapid Method to Determine the Oxidation Kinetics of n-3 Fatty Acids in Fish Oil. LWT - Food Science and Technology, 1997, 30, 502-507.	5.2	16
25	Stability of n-3 Fatty Acids of Fish Protein Concentrate during Drying and Storage. LWT - Food Science and Technology, 1997, 30, 508-512.	5.2	15
26	Effects of storage time and chemical preservatives on the total volatile basic nitrogen content in chilean mackerel (Trachurus murphy) prior to fish meal production. Journal of the Science of Food and Agriculture, 1994, 66, 181-186.	3.5	13
27	Simulation of turbulent flows in an impingement dryer by an extended $\epsilon$ model. Computer Methods in Applied Mechanics and Engineering, 2000, 190, 625-637.	6.6	11
28	Stability of n-3 fatty acids in fish particles during processing by impingement jet. Journal of Food Engineering, 2003, 56, 245-247.	5.2	11
29	Fabrication and Filtration Performance of Aquaporin Biomimetic Membranes for Water Treatment. Separation and Purification Reviews, 2022, 51, 340-357.	5.5	11
30	Computational Study of Impingement Jet Drying of Seeds Using Superheated Steam Based on Kinetic Theory of Granular Flow. Drying Technology, 2009, 27, 1171-1182.	3.1	10
31	Drying and Storage Stability of a Probiotic Strain Incorporated into a Fish Feed Formulation. Drying Technology, 2010, 28, 508-516.	3.1	10
32	Simulation of Superheated Steam Turbulent Flows and Heat Transfer in an Impingement Dryer. Drying Technology, 2003, 21, 311-328.	3.1	7
33	Influence of acetic acid preservation of chilean mackerel (Trachurus murphy) on fish meal production. Journal of the Science of Food and Agriculture, 1994, 66, 187-192.	3.5	6
34	A Model for the Relative Velocity of a Particle in an Impingement Dryer: Application to Heat Transfer. Drying Technology, 2004, 22, 2409-2426.	3.1	6
35	Seawater desalination by combined nanofiltration and ionic exchange. Desalination and Water Treatment, 2016, 57, 28122-28132.	1.0	6
36	Effect of Milk Replacement by Whey Protein Concentrates on the Rheological Properties of Dulce de Leche. LWT - Food Science and Technology, 1994, 27, 289-291.	5.2	5

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37	Atmospheric Freeze-Impingement Drying of an Autochthonous Microencapsulated Probiotic Strain. <i>Drying Technology</i> , 2013, 31, 535-548.	3.1	4
38	An economic assessment of protein recovery from fish meal wastewaters by ultrafiltration. <i>Desalination</i> , 2004, 165, 281.	8.2	2
39	Membrane treatment of alkaline bleaching effluents from elementary chlorine free kraft softwood cellulose production. <i>Environmental Technology (United Kingdom)</i> , 2015, 36, 890-900.	2.2	1