

Rodrigo M BÃ³rquez

List of Publications by Year in descending order

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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	Fabrication and Filtration Performance of Aquaporin Biomimetic Membranes for Water Treatment. Separation and Purification Reviews, 2022, 51, 340-357.	5.5	11
2	Physical, chemical and nutritional characteristics of puffed quinoa. International Journal of Food Science and Technology, 2020, 55, 313-322.	2.7	28
3	Comparative study of nanofiltration and ion exchange for nitrate reduction in the presence of chloride and iron in groundwater. Science of the Total Environment, 2020, 723, 137809.	8.0	29
4	Assessment and Modeling of Nanofiltration of Acid Mine Drainage. Industrial & Engineering Chemistry Research, 2018, 57, 14727-14739.	3.7	20
5	Chitin extraction from <i>Allopetrolisthes punctatus</i> crab using lactic fermentation. Biotechnology Reports (Amsterdam, Netherlands), 2018, 20, e00287.	4.4	40
6	Membrane technology applied to acid mine drainage from copper mining. Water Science and Technology, 2017, 75, 705-715.	2.5	45
7	Effect of Vacuum Microwave Drying on the Quality and Storage Stability of Strawberries. Journal of Food Processing and Preservation, 2016, 40, 1104-1115.	2.0	49
8	Seawater desalination by combined nanofiltration and ionic exchange. Desalination and Water Treatment, 2016, 57, 28122-28132.	1.0	6
9	Membrane treatment of alkaline bleaching effluents from elementary chlorine free kraft softwood cellulose production. Environmental Technology (United Kingdom), 2015, 36, 890-900.	2.2	1
10	Microwaveâ€“Vacuum Drying of Strawberries with Automatic Temperature Control. Food and Bioprocess Technology, 2015, 8, 266-276.	4.7	28
11	Quality retention in strawberries dried by emerging dehydration methods. Food Research International, 2014, 63, 42-48.	6.2	48
12	Influence of Osmotic Stress and Encapsulating Materials on the Stability of Autochthonous <i>Lactobacillus plantarum</i> after Spray Drying. Drying Technology, 2013, 31, 57-66.	3.1	36
13	Atmospheric Freeze-Impingement Drying of an Autochthonous Microencapsulated Probiotic Strain. Drying Technology, 2013, 31, 535-548.	3.1	4
14	Osmotic dehydration of raspberries with vacuum pretreatment followed by microwave-vacuum drying. Journal of Food Engineering, 2010, 99, 121-127.	5.2	57
15	Drying and Storage Stability of a Probiotic Strain Incorporated into a Fish Feed Formulation. Drying Technology, 2010, 28, 508-516.	3.1	10
16	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
17	Spray Drying of a Vaginal Probiotic Strain of <i>Lactobacillus acidophilus</i> . Drying Technology, 2009, 27, 123-132.	3.1	103
18	Drying of Fish Press-Cake with Superheated Steam in a Pilot Plant Impingement System. Drying Technology, 2008, 26, 290-298.	3.1	20

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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	Membrane Blocking In Ultrafiltration. Food and Bioproducts Processing, 2005, 83, 211-219.	3.6	45
21	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
22	An economic assessment of protein recovery from fish meal wastewaters by ultrafiltration. Desalination, 2004, 165, 281.	8.2	2
23	An economic assessment of proteins recovery from fish meal effluents by ultrafiltration. Trends in Food Science and Technology, 2004, 15, 506-512.	15.1	49
24	Nanofiltration of wastewaters from the fish meal industry. Desalination, 2003, 151, 131-138.	8.2	42
25	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
26	Ultrafiltration performance of Carbosep membranes for the clarification of apple juice. LWT - Food Science and Technology, 2003, 36, 397-406.	5.2	62
27	Simulation of Superheated Steam Turbulent Flows and Heat Transfer in an Impingement Dryer. Drying Technology, 2003, 21, 311-328.	3.1	7
28	Pore blocking and permeability reduction in cross-flow microfiltration. Journal of Membrane Science, 2002, 209, 121-142.	8.2	27
29	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. Desalination, 2002, 142, 29-45.	8.2	159
30	Influence of crossflow ultrafiltration on membrane fouling and apple juice quality. Desalination, 2002, 148, 131-136.	8.2	59
31	Steady state modelling and simulation of an indirect rotary dryer. Food Control, 2001, 12, 77-83.	5.5	18
32	Impingement jet freezing of biomaterials. Food Control, 2001, 12, 515-522.	5.5	26
33	Simulation of turbulent flows in an impingement dryer by an extended Îµ model. Computer Methods in Applied Mechanics and Engineering, 2000, 190, 625-637.	6.6	11
34	Impinging jet drying of pressed fish cake. Journal of Food Engineering, 1999, 40, 113-120.	5.2	24
35	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
36	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

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37	Effects of storage time and chemical preservatives on the total volatile basic nitrogen content in chilean mackerel (<i>Trachurus murphy</i>) prior to fish meal production. <i>Journal of the Science of Food and Agriculture</i> , 1994, 66, 181-186.	3.5	13
38	Influence of acetic acid preservation of chilean mackerel (<i>Trachurus murphy</i>) on fish meal production. <i>Journal of the Science of Food and Agriculture</i> , 1994, 66, 187-192.	3.5	6
39	Effect of Milk Replacement by Whey Protein Concentrates on the Rheological Properties of Dulce de Leche. <i>LWT - Food Science and Technology</i> , 1994, 27, 289-291.	5.2	5