

Joelle Nader

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

101
citations

1306789

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1719596

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12
all docs

12
docs citations

12
times ranked

47
citing authors

#	ARTICLE	IF	CITATIONS
1	Pandemic planning, sustainability practices, and organizational performance: An empirical investigation of global manufacturing firms. <i>International Journal of Production Economics</i> , 2022, 246, 108419.	5.1	24
2	Instant Controlled Pressure Drop (DIC) as an Emerging Food Processing Technology. , 2022, , 229-246.		0
3	Advanced Analytics Tools for Process Improvement: A Case Study in a Brewery. , 2022, , .		0
4	Lean Six Sigma and Design of Experiments: An Empirical Case Study From the Dairy Industry. , 2022, , .		0
5	Impact of a novel partial defatting technology on oxidative stability and sensory properties of peanut kernels. <i>Food Chemistry</i> , 2021, 334, 127581.	4.2	18
6	Development of a novel technology entitled "Intensification of Vaporization by Decompression to the Vacuum" (IVDV) for reconstitution and texturing of partially defatted peanuts. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 455-466.	2.7	7
7	Expansion of partially defatted peanuts by a new texturizing process called "Intensification of Vaporization by Decompression to the Vacuum" (IVDV). <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 179-187.	2.7	14
8	Color and texture of low-calorie peanuts as affected by a new oil extraction process named "Mechanical Expression Preserving Shape Integrity" (MEPSI). <i>Journal of Food Science and Technology</i> , 2016, 53, 1649-1662.	1.4	9
9	Study of physiological and textural properties of roasted peanuts defatted by an innovative oil extraction process. Correlation with consumer evaluation. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 450-461.	2.7	9
10	A novel process for preparing low-fat peanuts: Optimization of the oil extraction yield with limited structural and organoleptic damage. <i>Food Chemistry</i> , 2016, 197, 1215-1225.	4.2	11
11	A new eco-friendly defatting process of peanuts by mechanical expression preserving structure integrity (MEPSI). , 2014, , .		6
12	Organizational cultures of higher education institutions operating amid turbulence and an unstable environment: the Lebanese case. <i>Higher Education</i> , 0, , 1.	2.8	3