

# Joelle Nader

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9356079/publications.pdf>

Version: 2024-02-01

12  
papers

101  
citations

1307594

7  
h-index

1720034

7  
g-index

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. International Journal of Production Economics, 2022, 246, 108419.	8.9	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. Food Chemistry, 2021, 334, 127581.	8.2	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. Innovative Food Science and Emerging Technologies, 2018, 45, 455-466.	5.6	7
7	Expansion of partially defatted peanuts by a new texturizing process called "Intensification of Vaporization by Decompression to the Vacuum" (IVDV). Innovative Food Science and Emerging Technologies, 2017, 41, 179-187.	5.6	14
8	Color and texture of low-calorie peanuts as affected by a new oil extraction process named "Mechanical Expression Preserving Shape Integrity" (MEPSI). Journal of Food Science and Technology, 2016, 53, 1649-1662.	2.8	9
9	Study of physiological and textural properties of roasted peanuts defatted by an innovative oil extraction process. Correlation with consumer evaluation. Innovative Food Science and Emerging Technologies, 2016, 33, 450-461.	5.6	9
10	A novel process for preparing low-fat peanuts: Optimization of the oil extraction yield with limited structural and organoleptic damage. Food Chemistry, 2016, 197, 1215-1225.	8.2	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. Higher Education, 0, , 1.	4.4	3