Kong Ah-Hen

List of Publications by Year
in descending order

38 papers	1,540 citations	516215 16 h-index	360668 35 g-index
38 all docs	38 docs citations	38 times ranked	2051 citing authors

#	Article	IF	Citations
1	Stevia rebaudiana Bertoni, source of a high-potency natural sweetener: A comprehensive review on the biochemical, nutritional and functional aspects. Food Chemistry, 2012, 132, 1121-1132.	4.2	480
2	Effect of temperature and air velocity on drying kinetics, antioxidant capacity, total phenolic content, colour, texture and microstructure of apple (var. Granny Smith) slices. Food Chemistry, 2012, 132, 51-59.	4.2	305
3	Combined Infrared-Convective Drying of Murta (Ugni molinaeTurcz) Berries: Kinetic Modeling and Quality Assessment. Drying Technology, 2013, 31, 329-338.	1.7	87
4	Changes in bioactive components and antioxidant capacity of maqui, Aristotelia chilensis [Mol] Stuntz, berries during drying. LWT - Food Science and Technology, 2016, 65, 537-542.	2.5	75
5	Influence of air-drying temperature on drying kinetics, colour, firmness and biochemical characteristics of Atlantic salmon (Salmo salar L.) fillets. Food Chemistry, 2013, 139, 162-169.	4.2	61
6	Total phenolics, anthocyanin profile and antioxidant activity of maqui, Aristotelia chilensis (Mol.) Stuntz, berries extract in freeze-dried polysaccharides microcapsules. Food Chemistry, 2020, 313, 126115.	4.2	53
7	Moisture Diffusivity Coefficient and Convective Drying Modelling of Murta (Ugni molinae Turcz): Influence of Temperature and Vacuum on Drying Kinetics. Food and Bioprocess Technology, 2013, 6, 919-930.	2.6	52
8	Stevia rebaudiana Leaves: Effect of Drying Process Temperature on Bioactive Components, Antioxidant Capacity and Natural Sweeteners. Plant Foods for Human Nutrition, 2016, 71, 49-56.	1.4	51
9	Changes in bioactive compounds and antioxidant activity during convective drying of murta (Ugni) Tj ETQq1 1 0.784314 rgBT /Ov 990-1000.	1.3	40
10	Antioxidant Capacity and Total Phenolic Compounds of Twelve Selected Potato Landrace Clones Grown in Southern Chile. Chilean Journal of Agricultural Research, 2012, 72, 3-9.	0.4	39
11	Refractance Window drying of goldenberry (Physalis peruviana L.) pulp: A comparison of quality characteristics with respect to other drying techniques. LWT - Food Science and Technology, 2020, 131, 109772.	2.5	32
12	Quality Characterization of Waste Olive Cake During Hot Air Drying: Nutritional Aspects and Antioxidant Activity. Food and Bioprocess Technology, 2013, 6, 1207-1217.	2.6	27
13	Effect of drying methods on bioactive compounds, nutritional, antioxidant, and antidiabetic potential of brown alga Durvillaea antarctica. Drying Technology, 2020, 38, 1915-1928.	1.7	26
14	Chemical and physical properties of aloe vera (Aloe barbadensis Miller) gel stored after high hydrostatic pressure processing. Food Science and Technology, 2013, 33, 52-59.	0.8	25
15	A KINETIC APPROACH TO SAPONIN EXTRACTION DURING WASHING OF QUINOA (CHENOPODIUM) Tj ETQq1 1 0.784314 rgBT /O	1.5	2P
16	Phytochemical components and amino acid profile of brown seaweed Durvillaea antarctica as affected by air drying temperature. Journal of Food Science and Technology, 2018, 55, 4792-4801.	1.4	20
17	El color en los alimentos un criterio de calidad medible. Agro Sur, 2014, 42, 57-66.	0.1	18
18	Effect of Rehydration Temperature on Functional Properties, Antioxidant Capacity and Structural Characteristics of Apple (<scp>G</scp>ranny <scp>S</scp>mith) Slices in Relation to Mass Transfer Kinetics. Journal of Food Process Engineering, 2013, 36, 559-571.	1.5	17

#	Article	IF	Citations
19	Effect of drying methods on drying kinetics, energy features, thermophysical and microstructural properties of Stevia rebaudiana leaves. Journal of the Science of Food and Agriculture, 2021, 101, 6484-6495.	1.7	17
20	Effects of drying methods on quality attributes of murta (ugni molinae turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. Journal of Food Process Engineering, 2017, 40, e12511.	1.5	15
21	Bioaccessibility of bioactive compounds and antioxidant activity in murta (Ugni molinae T.) berries juices. Journal of Food Measurement and Characterization, 2018, 12, 602-615.	1.6	15
22	Evaluation of different starch sources in extruded feed for Atlantic salmon. Aquaculture Nutrition, 2014, 20, 183-191.	1.1	9
23	Influence of high hydrostatic pressure on quality parameters and structural properties of aloe vera gel (Aloe barbadensis Miller). Journal of Food Science and Technology, 2014, 51, 2481-2489.	1.4	8
24	Honeybee Pollen From Southern Chile: Phenolic Profile, Antioxidant Capacity, Bioaccessibility, and Inhibition of DNA Damage. Frontiers in Pharmacology, 2022, 13, 775219.	1.6	7
25	Modelling of Rheological Behaviour of Pulps and PurÃ©es from Fresh and Frozen-Thawed Murta (Ugni) Tj ETQq1 1 0.784314 rgBT /Ov	0.7	6
26	EFFECT OF TEMPERATURE ON REHYDRATION KINETICS, FUNCTIONAL PROPERTIES, TEXTURE AND ANTIOXIDANT ACTIVITY OF RED PEPPER VAR. HUNGARIAN (CAPSICUM ANNUUM L.). Journal of Food Processing and Preservation, 2013, 37, 74-85.	0.9	6
27	EFECTO ESTACIONAL Y DEL ÃREA GEOGRÃFICA EN LA COMPOSICIÃ“N DE ÃCIDOS GRASOS EN LA LECHE DE BOVINOS. Agro Sur, 2002, 30, 75-90.	0.1	6
28	Nutritional and organoleptic properties of murta (Ugni molinae Turcz) berries impregnated with Lactobacillus casei var. rhamnosus and dehydrated by different methods. Food Chemistry, 2019, 299, 125117.	4.2	5
29	Effect of high hydrostatic pressure on rheological and thermophysical properties of murtilla (Ugni) Tj ETQq1 1 0.784314 rgBT /Overlock	1.4	4
30	Moisture Sorption Isotherms, Isosteric Heat of Sorption and Glass Transition Temperature of Murtilla (Ugni molinae T.) Berry. International Journal of Food Engineering, 2014, 10, 583-594.	0.7	3
31	Effect of high hydrostatic pressure processing on phytochemicals, antioxidant activity, and behavior ofBotrytis cinereain white grape juice concentrate. Journal of Food Processing and Preservation, 2020, 44, e14864.	0.9	3
32	Survival of Spray-Dried Rhodotorula mucilaginosa Isolated from Natural Microbiota of Murta Berries and Antagonistic Effect on Botrytis cinerea. Food Technology and Biotechnology, 2019, 57, 222-229.	0.9	2
33	DETERMINACION DE LA AUTENTICIDAD DE GRASAS LACTEAS. ANALISIS DISCRIMINANTE LINEAL DE TRIACILGLICERIDOS. Agro Sur, 2002, 30, 59-67.	0.1	2
34	Response to the Letter to Editor regarding â€œStevia rebaudiana Bertoni, source of a high potency natural sweetener: A comprehensive review on the biochemical, nutritional and functional aspects extraction and safety of steviosideâ€• Food Chemistry, 2012, 135, 1784.	4.2	1
35	Dietary fibre in processed murta (Ugni molinae Turcz) berries: bioactive components and antioxidant capacity. Journal of Food Science and Technology, 2022, 59, 3093-3101.	1.4	1
36	Experimental and Numerical Study of a Turbulent Air-Drying Process for an Ellipsoidal Fruit with Volume Changes. Foods, 2022, 11, 1880.	1.9	1

#	Article	IF	Citations
37	Anthocyanin Retention of Cranberry (Vaccinium macrocarpon) Juice Subjected to Different Nanofiltration Conditions. Journal of Chemistry, 2017, 2017, 1-7.	0.9	0
38	Survival of Spray-Dried Rhodotorula mucilaginosa Isolated from Natural Microbiota of Murta berries and Antagonistic Effect on Botrytis cinerea. Food Technology and Biotechnology, 2019, 57, .	0.9	0