

Kong Ah-Hen

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

1,540
citations

516215

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360668

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docs citations

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fibre in processed murta (<i>Ugni molinae</i> Turcz) berries: bioactive components and antioxidant capacity. <i>Journal of Food Science and Technology</i> , 2022, 59, 3093-3101.	1.4	1
2	Honeybee Pollen From Southern Chile: Phenolic Profile, Antioxidant Capacity, Bioaccessibility, and Inhibition of DNA Damage. <i>Frontiers in Pharmacology</i> , 2022, 13, 775219.	1.6	7
3	Experimental and Numerical Study of a Turbulent Air-Drying Process for an Ellipsoidal Fruit with Volume Changes. <i>Foods</i> , 2022, 11, 1880.	1.9	1
4	Effect of drying methods on drying kinetics, energy features, thermophysical and microstructural properties of <i>Stevia rebaudiana</i> leaves. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6484-6495.	1.7	17
5	Effect of drying methods on bioactive compounds, nutritional, antioxidant, and antidiabetic potential of brown alga <i>Durvillaea antarctica</i> . <i>Drying Technology</i> , 2020, 38, 1915-1928.	1.7	26
6	Total phenolics, anthocyanin profile and antioxidant activity of maqui, <i>Aristotelia chilensis</i> (Mol.) Stuntz, berries extract in freeze-dried polysaccharides microcapsules. <i>Food Chemistry</i> , 2020, 313, 126115.	4.2	53
7	Effect of high hydrostatic pressure processing on phytochemicals, antioxidant activity, and behavior of <i>Botrytis cinerea</i> in white grape juice concentrate. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14864.	0.9	3
8	Refractance Window drying of goldenberry (<i>Physalis peruviana</i> L.) pulp: A comparison of quality characteristics with respect to other drying techniques. <i>LWT - Food Science and Technology</i> , 2020, 131, 109772.	2.5	32
9	Nutritional and organoleptic properties of murta (<i>Ugni molinae</i> Turcz) berries impregnated with <i>Lactobacillus casei</i> var. <i>rhamnosus</i> and dehydrated by different methods. <i>Food Chemistry</i> , 2019, 299, 125117.	4.2	5
10	Survival of Spray-Dried <i>Rhodotorula mucilaginosa</i> Isolated from Natural Microbiota of Murta Berries and Antagonistic Effect on <i>Botrytis cinerea</i> . <i>Food Technology and Biotechnology</i> , 2019, 57, 222-229.	0.9	2
11	Survival of Spray-Dried <i>Rhodotorula mucilaginosa</i> Isolated from Natural Microbiota of Murta berries and Antagonistic Effect on <i>Botrytis cinerea</i> . <i>Food Technology and Biotechnology</i> , 2019, 57, .	0.9	0
12	Bioaccessibility of bioactive compounds and antioxidant activity in murta (<i>Ugni molinae</i> T.) berries juices. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 602-615.	1.6	15
13	Phytochemical components and amino acid profile of brown seaweed <i>Durvillaea antarctica</i> as affected by air drying temperature. <i>Journal of Food Science and Technology</i> , 2018, 55, 4792-4801.	1.4	20
14	Effects of drying methods on quality attributes of murta (<i>ugni molinae</i> turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. <i>Journal of Food Process Engineering</i> , 2017, 40, e12511.	1.5	15
15	Anthocyanin Retention of Cranberry (<i>Vaccinium macrocarpon</i>) Juice Subjected to Different Nanofiltration Conditions. <i>Journal of Chemistry</i> , 2017, 2017, 1-7.	0.9	0
16	Effect of high hydrostatic pressure on rheological and thermophysical properties of murtilla (<i>Ugni</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.4	4
17	<i>Stevia rebaudiana</i> Leaves: Effect of Drying Process Temperature on Bioactive Components, Antioxidant Capacity and Natural Sweeteners. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 49-56.	1.4	51
18	Changes in bioactive components and antioxidant capacity of maqui, <i>Aristotelia chilensis</i> [Mol] Stuntz, berries during drying. <i>LWT - Food Science and Technology</i> , 2016, 65, 537-542.	2.5	75

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19	Moisture Sorption Isotherms, Isosteric Heat of Sorption and Glass Transition Temperature of Murtila (<i>Ugni molinae</i> T. Berry). International Journal of Food Engineering, 2014, 10, 583-594.	0.7	3
20	Influence of high hydrostatic pressure on quality parameters and structural properties of aloe vera gel (<i>Aloe barbadensis</i> Miller). Journal of Food Science and Technology, 2014, 51, 2481-2489.	1.4	8
21	Evaluation of different starch sources in extruded feed for Atlantic salmon. Aquaculture Nutrition, 2014, 20, 183-191.	1.1	9
22	Changes in bioactive compounds and antioxidant activity during convective drying of murta (<i>Ugni</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T 990-1000.	1.3	40
23	El color en los alimentos un criterio de calidad medible. Agro Sur, 2014, 42, 57-66.	0.1	18
24	EFFECT OF TEMPERATURE ON REHYDRATION KINETICS, FUNCTIONAL PROPERTIES, TEXTURE AND ANTIOXIDANT ACTIVITY OF RED PEPPER VAR. HUNGARIAN (<i>CAPSICUM ANNUUM</i> L.). Journal of Food Processing and Preservation, 2013, 37, 74-85.	0.9	6
25	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
26	Influence of air-drying temperature on drying kinetics, colour, firmness and biochemical characteristics of Atlantic salmon (<i>Salmo salar</i> L.) fillets. Food Chemistry, 2013, 139, 162-169.	4.2	61
27	A KINETIC APPROACH TO SAPONIN EXTRACTION DURING WASHING OF QUINOA (<i>CHENOPODIUM</i>) Tj ETQq1 1 0,784314 rgBT /O	1.5	21
28	Combined Infrared-Convective Drying of Murta (<i>Ugni molinae</i> Turcz) Berries: Kinetic Modeling and Quality Assessment. Drying Technology, 2013, 31, 329-338.	1.7	87
29	Moisture Diffusivity Coefficient and Convective Drying Modelling of Murta (<i>Ugni molinae</i> Turcz): Influence of Temperature and Vacuum on Drying Kinetics. Food and Bioprocess Technology, 2013, 6, 919-930.	2.6	52
30	Effect of Rehydration Temperature on Functional Properties, Antioxidant Capacity and Structural Characteristics of Apple (<i>G</i> ranny <i>S</i> mith) Slices in Relation to Mass Transfer Kinetics. Journal of Food Process Engineering, 2013, 36, 559-571.	1.5	17
31	Chemical and physical properties of aloe vera (<i>Aloe barbadensis</i> Miller) gel stored after high hydrostatic pressure processing. Food Science and Technology, 2013, 33, 52-59.	0.8	25
32	Response to the Letter to Editor regarding "Stevia rebaudiana Bertoni, source of a high potency natural sweetener: A comprehensive review on the biochemical, nutritional and functional aspects extraction and safety of stevioside". Food Chemistry, 2012, 135, 1784.	4.2	1
33	Modelling of Rheological Behaviour of Pulps and Purées from Fresh and Frozen-Thawed Murta (<i>Ugni</i>) Tj ETQq1 1 0,784314 rgBT /O	0.7	6
34	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
35	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
36	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

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37	DETERMINACION DE LA AUTENTICIDAD DE GRASAS LACTEAS. ANALISIS DISCRIMINANTE LINEAL DE TRIACILGLICERIDOS. Agro Sur, 2002, 30, 59-67.	0.1	2
38	EFFECTO ESTACIONAL Y DEL AREA GEOGRAFICA EN LA COMPOSICIÓN DE ÁCIDOS GRASOS EN LA LECHE DE BOVINOS. Agro Sur, 2002, 30, 75-90.	0.1	6