

CITATION REPORT

List of articles citing

An Empirical Model for the Description of Moisture Sorption Curves

DOI: 10.1111/j.1365-2621.1988.tb13565.x
Journal of Food Science, 1988, 53, 1216-1217.

Source: <https://exaly.com/paper-pdf/19595760/citation-report.pdf>

Version: 2024-04-26

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
745	Modelling Water Absorption in Soybean, Cowpea and Peanuts at Three Temperatures Using Peleg's Equation. <i>Journal of Food Science</i> , 1990 , 55, 1084-1087	3.4	121
744	An empirical model for describing weight changes in swelling and shrinking gels. 1990 , 4, 69-76		13
743	The use of Peleg's equation to model water absorption in some cereal grains during soaking. 1992 , 15, 269-283		118
742	Water Absorption in Chickpea (<i>C. arietinum</i>) and Field Pea (<i>P. sativum</i>) Cultivars using the Peleg Model. <i>Journal of Food Science</i> , 1993 , 58, 848-852	3.4	70
741	ABSORPTION of WATER IN LONG-GRAIN RICE ROUGH DURING SOAKING1. 1994 , 17, 141-154		50
740	THE USE OF PELEG'S EQUATION TO MODEL OSMOTIC CONCENTRATION OF PAPAYA. 1994 , 12, 965-978		64
739	MOISTURE SORPTION and VOLUMETRIC CHANGES of CANOLA DURING HYDROTHERMAL PROCESSING. 1995 , 18, 233-242		9
738	The hygroscopic behaviour of the hazelnut. 1995 , 25, 197-208		50
737	Osmotic Concentration and Drying of Mango Slices. 1995 , 13, 405-416		18
736	Water and Phase Transitions. 1995 , 73-107		17
735	Growth of <i>Staphylococcus aureus</i> as Related to ¹⁷ O NMR Water Mobility and Water Activity. <i>Journal of Food Science</i> , 1997 , 62, 861-866	3.4	13
734	The application of Peleg's equation to model water absorption during the soaking of red kidney beans (<i>Phaseolus vulgaris</i> L.). 1997 , 32, 391-401		97
733	Kinetics of moisture uptake and soluble-solids loss by puffed breakfast cereals immersed in water. 1998 , 33, 225-237		57
732	Optimal experimental design for estimating the kinetic parameters of processes described by the Weibull probability distribution function. 1998 , 37, 175-191		174
731	Effects of blanching and calcium infiltration on PPO activity, texture, microstructure and kinetics of osmotic dehydration of apple tissue. 1998 , 31, 557-569		71
730	Approaches to improving the quality of dried fruit and vegetables. 1998 , 9, 13-20		159
729	APPLICATION OF PELEG'S EQUATION IN DESORPTION STUDIES OF FOOD SYSTEMS: A CASE STUDY WITH SAGO METROXYLON SAGU ROTTB STARCH. 1999 , 17, 975-989		17

728	The glass transition and microbial stability. 2000 , 25-54	3
727	STRUCTURAL CHANGES AND MASS TRANSFER DURING GLUCOSE INFUSION OF APPLES AS AFFECTED BY BLANCHING AND PROCESS VARIABLES. 2000 , 18, 361-382	32
726	Modelling of the rehydration process of broccoli florets. 2001 , 212, 449-453	28
725	Sorption Characteristics of Soy Protein Films and their Relation to Mechanical Properties. 2002 , 35, 151-157	115
724	Osmotic dehydration kinetics of pear D'anjou (<i>Pyrus communis</i> L.). 2002 , 52, 293-298	76
723	Effect of processing on hydration kinetics of three wheat products of the same variety. 2002 , 52, 337-341	74
722	Application of Peleg model to study water absorption in chickpea during soaking. 2002 , 53, 153-159	181
721	Relationship between physicochemical and cooking properties, and effects of cooking on antinutrients, of yellow field peas (<i>Pisum sativum</i>). 2003 , 83, 1228-1237	60
720	Modeling the hydration of foodstuffs: Temperature effects. 2003 , 49, 1334-1339	26
719	Kinetic modelling of textural changes in ready-to-eat breakfast cereals during soaking in semi-skimmed milk. 2003 , 38, 135-143	30
718	The Plasticisation Effect of Glycerol and Water on the Gelatinisation of Wheat Starch. 2003 , 55, 131-137	65
717	Modeling Rehydration of Porous Biomaterials: Anisotropy Effects. <i>Journal of Food Science</i> , 2003 , 68, 937-942	3-4 33
716	Modelling of dehydration-rehydration of orange slices in combined microwave/air drying. 2003 , 4, 203-209	82
715	Note: Use of a Distribution of Frequencies Model to Interpret the Tailed Heat Inactivation Curves of Prions. 2003 , 9, 29-32	1
714	Evaluating Some Empirical Models for Predicting Water Absorption in African Breadfruit (<i>Treculia Africana</i>) Seeds. 2004 , 7, 585-602	10
713	Mass transfer kinetics of osmotic dehydration of cherry tomato. 2004 , 61, 291-295	128
712	Water Absorption Rate and Volume Change during Soaking for Adzuki Beans and Soybeans. 2005 , 52, 566-571	3
711	Modelling the hydration of foodstuffs. 2005 , 13, 119-128	11

710	Hydration kinetics of dried apple as affected by drying conditions. 2005 , 68, 369-376		53
709	Assessment of the permeability of semi-solid food materials. 2005 , 70, 55-60		2
708	Water sorption and mechanical properties of cassava starch films and their relation to plasticizing effect. 2005 , 60, 283-289		409
707	The effect of extrusion temperature and drying-tempering on both the kinetics of hydration and the textural changes in extruded ready-to-eat breakfast cereals during soaking in semi-skimmed milk. 2005 , 40, 655-663		26
706	WATER-ABSORPTION CHARACTERISTICS OF VARIOUS PEARL MILLET CULTIVARS AND SORGHUM GROWN IN NORTHERN NIGERIA. 2005 , 28, 282-298		10
705	Rehydration process of <i>Boletus edulis</i> mushroom: characteristics and modelling. 2005 , 85, 1397-1404		56
704	Modelling of drying and rehydration of carrots using Peleg's model. 2005 , 221, 446-451		52
703	Análise das propriedades mecânicas de cereais matinais com diferentes fontes de amido durante o processo de absorção de leite. 2005 , 25, 78-85		10
702	New approach to model rehydration of dry food particulates utilizing principles of liquid transport in porous media. 2005 , 16, 495-506		92
701	Drying of Red Pepper (<i>Capsicum Annum</i>): Water Desorption and Quality. 2005 , 1,		17
700	Models for Sorption Isotherms for Foods: A Review. 2006 , 24, 917-930		200
699	A Method to Estimate the Hydration and Swelling Properties of Chickpeas (<i>Cicer arietinum</i> L.). <i>Journal of Food Science</i> , 2006 , 71, E190-E195	3-4	23
698	Water activity an important parameter for the preparation and proper use of certified reference materials. 2006 , 96, 411-417		25
697	The mathematical modelling of the rehydration characteristics of fruits. 2006 , 72, 16-23		59
696	Hydration kinetics of amaranth grain. 2006 , 72, 247-253		55
695	<i>Morchella esculenta</i> (morel) rehydration process modelling. 2006 , 72, 346-353		113
694	A study of the mass transfer in osmotic dehydration of coated potato cubes. 2006 , 77, 84-95		68
693	Rehydration kinetics and soluble solids leaching of candied mango fruit as affected by sucrose concentration. 2006 , 77, 825-834		21

692	Application of Peleg model to study mass transfer during osmotic dehydration of sardine sheets. 2006 , 75, 535-541	39
691	Effect of Blanching and Air Flow Rate on Turmeric Drying. 2006 , 12, 315-323	42
690	Dynamic Water Adsorption Characteristics of Distillers Dried Grains with Solubles (DDGS). 2007 , 84, 548-555	6
689	Centrifugal osmotic dehydration and rehydration of carrot tissue pre-treated by pulsed electric field. 2007 , 40, 1156-1166	33
688	Effect of stirring in the osmotic dehydration of chestnut using glycerol solutions. 2007 , 40, 1507-1514	31
687	Influence of Process Conditions on the Mass Transfer Kinetics of Pulsed Vacuum Osmotically Dehydrated Mango Slices. 2007 , 25, 1769-1777	28
686	Influence of pre-blanching on the water absorption kinetics of soybeans. 2007 , 78, 965-971	43
685	Osmotic dehydration kinetics of apricot using sucrose solution. 2007 , 78, 1355-1360	64
684	Water uptake and solid loss during cooking of milled rice (<i>Oryza sativa</i> L.) in relation to its physicochemical properties. 2007 , 80, 46-54	38
683	Modeling changes in milled rice (<i>Oryza sativa</i> L.) kernel dimensions during soaking by image analysis. 2007 , 80, 359-369	27
682	Predicting the moisture and salt contents of sardine sheets during vacuum pulse osmotic dehydration. 2007 , 80, 781-790	21
681	Study of solid-liquid extraction kinetics of total polyphenols from grape seeds. 2007 , 81, 236-242	284
680	Modelling water absorption of pasta during soaking. 2007 , 82, 600-607	100
679	Properties of Cast Films Made of HCl-Methanol Modified Corn Starch. 2007 , 59, 583-592	14
678	HYDRATION KINETICS OF LUPIN (<i>LUPINUS ALBUS</i>) SEEDS. 2007 , 30, 119-130	40
677	MODELING VARIETAL EFFECT ON THE WATER UPTAKE BEHAVIOR OF MILLED RICE (<i>ORYZA SATIVA</i> L.) DURING SOAKING. 2007 , 30, 670-684	6
676	Moisture absorption characteristics of food thickeners used for the management of swallowing dysfunctions. 2007 , 224, 555-560	9
675	Dry mass determination: what role does it play in combined measurement uncertainty?. 2007 , 12, 295-302	3

674	Equivalence of the Peleg, Pulosof and Singh&Kulshrestha models for water absorption in food. 2007 , 78, 730-734	24
673	Soaking behaviour and milky extraction performance of tiger nut (<i>Cyperus esculentus</i>) tubers. 2007 , 78, 546-550	27
672	Dimensional changes in milled rice (<i>Oryza sativa</i> L.) kernel during cooking in relation to its physicochemical properties by image analysis. 2007 , 81, 710-720	35
671	Effects of pulsed-vacuum and ultrasound on the osmodehydration kinetics and microstructure of apples (Fuji). 2008 , 85, 84-93	119
670	The effect of blanching and freezing on osmotic dehydration of pumpkin. 2008 , 86, 30-38	65
669	Physical properties and rehydration kinetics of two varieties of cowpea (<i>Vigna unguiculata</i>) and bambara groundnuts (<i>Voandzeia subterranea</i>) seeds. 2008 , 86, 91-99	92
668	Effect of solute on osmotic dehydration and rehydration of vacuum impregnated apple cylinders (cv. Granny Smith). 2008 , 89, 49-56	43
667	Modeling changes in health-related compounds of tomato juice treated by high-intensity pulsed electric fields. 2008 , 89, 210-216	49
666	Spaghetti cooking by microwave oven: Cooking kinetics and product quality. 2008 , 85, 537-546	36
665	Changes in head rice yield and whiteness during milling of rough rice (<i>Oryza sativa</i> L.). 2008 , 86, 113-121	38
664	Water absorption, texture, and color kinetics of air-dried chestnuts during rehydration. 2008 , 86, 584-594	76
663	Respiration rate of banana fruit under aerobic conditions at different storage temperatures. 2008 , 87, 116-123	86
662	Microstructure and creep-recovery characteristics of achu (a taro based paste) made from freeze dried taro chips as affected by moisture content and variety. 2008 , 87, 172-180	16
661	Kinetics of daidzin and genistin transformations and water absorption during soybean soaking at different temperatures. 2008 , 111, 13-19	24
660	EFFECT OF BARREL TEMPERATURE ON REHYDRATION KINETICS OF DIRECT-EXPANDED TEF FLOUR BREAKFAST CEREAL. 2008 , 31, 469-487	10
659	WATER ABSORPTION CHARACTERISTICS OF APRICOT KERNELS DURING SOAKING. 2008 , 31, 711-720	1
658	Rehydration of freeze-dried and convective dried boletus edulis mushrooms: effect on some quality parameters. <i>Journal of Food Science</i> , 2008 , 73, E356-62	3-4 31
657	Evaluation of the mechanical properties and diffusion coefficients of osmodehydrated melon cubes. 2008 , 43, 2065-2074	27

656	Effect of drying conditions on rehydration kinetics of microwave dried spinach. 2008 , 86, 235-241	37
655	Comparison of sucrose and fructo-oligosaccharides as osmotic agents in apple. 2008 , 9, 365-373	21
654	Effect of pulsed vacuum and ultrasound osmopretreatments on glass transition temperature, texture, microstructure and calcium penetration of dried apples (Fuji). 2008 , 41, 1575-1585	136
653	Improved bruchid management through favorable host plant traits and natural enemies. 2008 , 47, 133-140	17
652	Mathematical Equations to Predict Mass Fluxes and Compositional Changes During Osmotic Dehydration of Cherry Tomato Halves. 2008 , 26, 873-883	4
651	Hydration Kinetics of Rice Kernels under Vacuum and Pressure. 2008 , 4,	9
650	Effects of malting conditions on the properties of malt flour from some selected Cameroon maize varieties. 2008 , 4,	
649	Hygroscopic Moisture Sorption Kinetics Modeling of Corn Stover and its Fractions. 2009 , 25, 65-73	7
648	Moisture Adsorption Characteristics of Various Biomasses. 2009 ,	
647	Effect of the Salting Process on the Mass Transfer Kinetics of Manchego-type Cheese. 2009 , 12, 791-807	1
646	Modeling of the Soybean Grains Hydration by a Distributed Parameters Approach. 2009 , 5,	7
645	Mathematical modelling of mass transfer during rehydration process of Aloe vera (<i>Aloe barbadensis</i> Miller). 2009 , 87, 254-260	50
644	Tensile properties, barrier properties, and biodegradation in soil of compression- \hat{M} Molded gelatin-dialdehyde starch films. 2009 , 112, 2166-2178	99
643	Modeling of water absorption of Botswana bambara varieties using Peleg's equation. 2009 , 92, 182-188	88
642	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. 2009 , 44, 2208-2217	32
641	REHYDRATION KINETICS OF MICROWAVE-DRIED OKRAS AS AFFECTED BY DRYING CONDITIONS. 2009 , 33, 618-634	7
640	HYDRATION KINETICS OF ROASTED LUPIN (<i>LUPINUS ALBUS</i>) SEEDS. 2009 , 33, 214-225	7
639	Osmotic dehydration of tomato in sucrose solutions: Fick's law classical modeling. <i>Journal of Food Science</i> , 2009 , 74, E250-8	3-4 14

638	Effects of plasticizers on the properties of oat starch films. 2009 , 29, 532-538	110
637	Effect of the impregnated solute on air drying and rehydration of apple slices (cv. Granny Smith). 2009 , 91, 305-310	17
636	Application of diffusive and empirical models to hydration, dehydration and salt gain during osmotic treatment of chicken breast cuts. 2009 , 91, 553-559	41
635	Grape phenolic impregnation by osmotic treatment: Influence of osmotic agent on mass transfer and product characteristics. 2009 , 94, 59-68	26
634	Extraction of soluble matter from grape pomace by high voltage electrical discharges for polyphenol recovery: Effect of sulphur dioxide and thermal treatments. 2009 , 95, 192-198	105
633	Rehydration Behavior of Vacuum-Microwave-Dried Potato Cubes. 2009 , 27, 296-305	66
632	Effect of composition on moisture sorption of delactosed permeate. 2009 , 19, 630-636	14
631	Rehydration characteristics of freeze-dried tropical fruits. 2009 , 42, 1232-1237	68
630	Modeling the Rehydration Process of Dried Tomato. 2009 , 27, 1078-1088	39
629	Application of the Hsu model to soybean grain hydration. 2010 , 30, 19-29	14
628	Overview of Flavors and Fruit Dehydration. 2010 , 485-514	2
627	Finite element analysis and modeling of water absorption by date pits during a soaking process. 2010 , 11, 482-8	9
626	The use of dynamic vapour sorption methods for the characterisation of water uptake in amorphous trehalose. 2010 , 345, 1938-44	20
625	Infusion of grape phenolics into fruits and vegetables by osmotic treatment: Phenolic stability during air drying. 2010 , 99, 142-150	42
624	Biodegradable three-layer film derived from bovine gelatin. 2010 , 99, 377-383	71
623	Hydration behaviour of food grains and modelling their moisture pick up as per Peleg's equation: Part I. Cereals. 2010 , 47, 34-41	18
622	Hydration behaviour of food grains and modelling their moisture pick up as per Peleg's equation: Part II. Legumes. 2010 , 47, 42-6	7
621	Three-layer sheets based on gelatin and poly(lactic acid), part 1: Preparation and properties. 2010 , 118, 3102-3110	57

620	Kinetics of starch digestion in sorghum as affected by particle size. 2010 , 96, 18-28	178
619	Effect of protein on sorption characteristics of delactosed permeate. 2010 , 96, 388-393	7
618	Effect of temperature and pretreatment on water diffusion during rehydration of dehydrated mangoes. 2010 , 96, 333-341	41
617	Mass transfer kinetics of pulsed vacuum osmotic dehydration of guavas. 2010 , 96, 498-504	92
616	Modeling yerba mate aqueous extraction kinetics: Influence of temperature. 2010 , 97, 471-477	51
615	Extraction modeling and activities of antioxidants from pomegranate marc. 2010 , 99, 16-23	240
614	Shelf life prediction of packaged cassava-flour-based baked product by using empirical models and activation energy for water vapor permeability of polyolefin films. 2010 , 100, 461-467	29
613	Effect of temperature and plasticizer molecular size on moisture diffusion of plasticized-starch biopolymer. 2010 , 62, 364-372	8
612	REHYDRATION KINETICS OF MICROWAVE-DRIED BASIL. 2010 , 34, no-no	1
611	Brining kinetics of different cuts of anchovy (<i>Engraulis anchoita</i>). 2010 , 45, 2001-2007	11
610	Mass transfer kinetics during osmotic dehydration of bananas (<i>Musa sapientum</i> , shum.). 2010 , 45, 2281-2289	23
609	Modelling of solid-liquid extraction process of total polyphenols from soybeans. 2010 , 28, 206-212	88
608	Rehydration: Dried Food Particulates. 2010 , 1442-1453	
607	Water Absorption Characteristics of Nigerian Acha (<i>Digitaria exilis</i>). 2010 , 6,	2
606	A Mathematical Model to Predict Moisture Uptake of Dry Products Packaged Individually in Flexible Films. 2010 , 297-301, 1250-1255	2
605	Use of commercial grape phenolic extracts to supplement solid foodstuff. 2010 , 43, 623-631	20
604	Influence of pre-treatment and storage temperature on the evolution of the colour of dried persimmon. 2010 , 43, 1191-1196	22
603	Temperature dependent hydration kinetics of <i>Cicer arietinum</i> splits. 2010 , 43, 483-488	28

602	Drying of Tomato Using Different Methods: Comparison of Dehydration and Rehydration Kinetics. 2010 , 28, 651-658	52
601	Drying of Apple Slices in Atmospheric and Vacuum Freeze Dryer. 2011 , 29, 1076-1089	26
600	Combined Effects of Osmotic Dehydration and Convective Air Drying on Kaddid Meats: Kinetics and Quality. 2011 , 29, 1571-1579	19
599	Molecular structure, physicochemical characterization, and in vitro degradation of barley protein films. 2011 , 59, 13221-9	18
598	Grape phenolic infusion into solid foods: studies on mass transfer and antioxidant capacity. 2011 , 1, 1494-15014	
597	The Moisture Migration Behavior of Plasticized Starch Biopolymer. 2011 , 29, 278-285	10
596	Comparative 3D simulation on water absorption and hygroscopic swelling in japonica rice grains under various isothermal soaking conditions. 2011 , 44, 2615-2623	35
595	Evaluation of water, sucrose and NaCl effective diffusivities during osmotic dehydration of banana (<i>Musa sapientum</i> , shum.). 2011 , 44, 82-91	71
594	Rehydration of air-dried Shiitake mushroom (<i>Lentinus edodes</i>) caps: Comparison of conventional and vacuum water immersion processes. 2011 , 44, 480-488	49
593	Drying Characteristics of Distillers Wet Grains Under Varying Condensed Distillers Solubles and Drying Temperature Levels. 2011 , 27, 777-786	6
592	Mass Transfer in Cheese. 2011 ,	
591	Hot Water Extraction of Brown Seaweed, Nagamo (<i>Sargassum horneri</i>) Processing Residue. 2011 , 17, 487-492	
590	Computational Study of Ultrasound-Assisted Drying of Food Materials. 2011 , 265-301	17
589	REHYDRATION KINETICS OF PEAR AS AFFECTED BY OSMOTIC PRETREATMENT AND TEMPERATURE. 2011 , 34, 251-266	1
588	PHYSICAL PROPERTIES AND REHYDRATION CHARACTERISTICS OF DIFFERENT VARIETIES OF MAIZE (<i>ZEA MAYS</i> L.) AND COWPEA (<i>VIGNA UNGUICULATA</i> L. WALP) SEEDS. 2011 , 35, 299-307	20
587	KINETIC OF WATER ADSORPTION IN COMMON BEAN: CONSIDERATIONS ON THE SUITABILITY OF PELEG'S MODEL FOR DESCRIBING BEAN HYDRATION. 2011 , 35, 447-452	31
586	MODELING DESORPTION ISOTHERMS AND THERMODYNAMIC PROPERTIES OF ASSAM CTC MANUFACTURED FROM TEA CULTIVAR T3E3. 2011 , 35, 729-738	1
585	Mass transfer kinetics during osmotic dehydration of pomegranate arils. <i>Journal of Food Science</i> , 2011 , 76, E31-9	3.4 29

584	Intensification of polyphenols extraction from grape seeds by high voltage electrical discharges and extract concentration by dead-end ultrafiltration. 2011 , 81, 134-140	56
583	Water sorption kinetics of spaghetti at different temperatures. 2011 , 89, 135-141	29
582	Effect of salting techniques on salt uptake and drying kinetics of African catfish (<i>Clarias gariepinus</i>). 2011 , 89, 170-177	27
581	A Finite Element Analysis of Coupling Between Water Absorption and Swelling of Foodstuffs During Soaking. 2011 , 88, 399-419	7
580	Process conditions effect on the quality of banana osmotically dehydrated. 2011 , 103, 401-408	18
579	Modeling rehydration of porous food materials: II. The dual porosity approach. 2011 , 105, 416-421	16
578	NMR and DSC Water Study During Osmotic Dehydration of <i>Actinidia deliciosa</i> and <i>Actinidia chinensis</i> Kiwifruit. 2011 , 6, 327-333	46
577	On the initial reaction rate of Peleg's model for rehydration kinetics. 2011 , 42, 278-280	7
576	Effect of freezing temperature on rehydration and water vapor adsorption characteristics of freeze-dried rice porridge. 2011 , 104, 484-491	39
575	Modelling starch digestion in sweetpotato with biphasic digestograms. 2011 , 104, 307-315	18
574	Kinetics of water diffusion in corn grain during the alkaline cooking at different temperatures and calcium hydroxide concentration. 2011 , 106, 60-64	16
573	Effects of the addition of a meal deriving from toasted durum wheat kernels on dough properties and spaghetti cooking behavior Efectos de la adici�n de una harina derivada de granos tostados de trigo duro en las propiedades de masa y comportamiento para el cocido de espaguetis. 2011 , 9, 200-209	2
572	Theoretical and Experimental Study of Freeze-Drying of �lco��(Concholepas concholepas). 2011 , 29, 1386-1395	11
571	Extraction of Sorrel Calyces Using Water. 2012 , 54, 22-29	
570	Hydration, Blanching and Thermal Processing of Dry Beans. 2012 , 129-154	3
569	Comparison of Peleg and Azuara et al. models in the modeling mass transfer during pile salting of goat sheets. 2012 , 46, 448-452	8
568	Effect of different rehydration temperatures on the moisture, content of phenolic compounds, antioxidant capacity and textural properties of edible Irish brown seaweed. 2012 , 47, 300-307	42
567	Optimizing red sorghum malt quality when <i>Bacillus subtilis</i> is used during steeping to control mould growth. 2012 , 118, 295-304	5

566	Kinetic modeling of total polyphenol extraction from grape marc and characterization of the extracts. 2012 , 100, 82-87	64
565	Kinetics Modeling of Mass Transfer Using Peleg's Equation During Osmotic Dehydration of Seedless Guava (<i>Psidium guajava</i> L.): Effect of Process Parameters. 2012 , 5, 2151-2159	27
564	Effect of process variables on the osmotic dehydration of star-fruit slices. 2012 , 32, 357-365	12
563	Studies on the Salting Step of Tunisian Kaddid Meat: Experimental Kinetics, Modeling and Quality. 2012 , 5, 1882-1895	18
562	INFLUENCE OF DRYING METHOD ON THE REHYDRATION PROPERTIES OF APRICOT AND APPLE. 2012 , 35, 178-190	15
561	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS (<i>PUNICA GRANATUM</i> L.): EFFECT OF FREEZING PRE-TREATMENT. 2012 , 35, 335-354	29
560	KINETIC MODELING OF REHYDRATION IN AIR-DRIED QUINCES PRETREATED WITH OSMOTIC DEHYDRATION AND ULTRASONIC. 2012 , 36, 383-392	33
559	Extraction of antioxidants from forestry biomass: Kinetics and optimization of extraction conditions. 2012 , 43, 42-51	21
558	Rehydration kinetics at 5 and 15 °C of dry salted meat. 2012 , 110, 465-471	13
557	Application of edible coatings to partially dehydrated pineapple for use in fruit-cereal products. 2012 , 112, 86-93	36
556	Characterization of soybean protein concentrate-taric acid/palmitic acid blend edible films. 2012 , 124, 1796-1807	33
555	MODELING SOLID-LIQUID EXTRACTION KINETICS OF TRANS-RESVERATROL AND TRANS-RESINIFERIN FROM GRAPE CANE. 2013 , 36, 103-112	44
554	EFFECT OF TEMPERATURE ON REHYDRATION KINETICS, FUNCTIONAL PROPERTIES, TEXTURE AND ANTIOXIDANT ACTIVITY OF RED PEPPER VAR. HUNGARIAN (<i>CAPSICUM ANNUUM</i> L.). 2013 , 37, 74-85	6
553	Phenolic Extracts from Wild Olive Leaves and Their Potential as Edible Oils Antioxidants. 2013 , 2, 18-31	47
552	Computational and numerical modeling of rice hydration and dehydration: A review. 2013 , 31, 100-117	19
551	Modelling the effect of temperature on the hydration kinetic of adzuki beans (<i>Vigna angularis</i>). 2013 , 118, 417-420	54
550	Kinetic Modeling of Anthocyanin Extraction from Grape Marc. 2013 , 6, 3473-3480	16
549	Effect of Cooking on Moisture Sorption Isotherms of Shea Nut (<i>Vitellaria paradoxa</i> Gaertn.) Kernels Part II: Modelling and Properties of Sorbed Water. 2013 , 6, 3273-3283	5

548	Modification of Transverse NMR Relaxation Times and Water Diffusion Coefficients of Kiwifruit Pericarp Tissue Subjected to Osmotic Dehydration. 2013 , 6, 1434-1443	41
547	Extraction of Polyphenols from Red Grape Pomace Assisted by Pulsed Ohmic Heating. 2013 , 6, 1281-1289	108
546	A cyclically pressurised soaking process for the hydration and aromatisation of cannellini beans. 2013 , 116, 765-774	25
545	Ultrasound-assisted extraction of pomegranate seed oil âKinetic modeling. 2013 , 117, 492-498	155
544	Rehydration Capacity of Chilean Papaya (<i>Vasconcellea pubescens</i>): Effect of Process Temperature on Kinetic Parameters and Functional Properties. 2013 , 6, 844-850	11
543	Kinetic modeling of spice extraction from <i>S. aromaticum</i> and <i>C. cassia</i> . 2013 , 117, 326-332	31
542	Effect of Glycerol on Physical and Mechanical Properties of Wheat Starch Edible Films. 2013 , 44, 176-186	102
541	Understanding the role of plasticisers in spray-dried starch. 2013 , 97, 571-80	17
540	Broken rice kernels and the kinetics of rice hydration and texture during cooking. 2013 , 93, 1673-9	14
539	The swelling behaviour of wheat starch granules during isothermal and non-isothermal treatments. 2013 , 114, 199-206	20
538	Monitoring water uptake in whole barley (<i>Hordeum vulgare</i> L.) grain during steeping using near infrared reflectance spectroscopy. 2013 , 114, 545-549	13
537	Modelling the effect of temperature and lipid content on anchovy (<i>Engraulis anchoita</i>) salting kinetics. 2013 , 115, 164-172	8
536	Empirical modeling of moisture sorption characteristics and mechanical and barrier properties of cassava flour film and their relation to plasticizingântiplasticizing effects. 2013 , 50, 290-297	60
535	Effect of boiling, roasting and frying on disintegration of peanuts in simulated gastric environment. 2013 , 50, 32-38	12
534	Modelling the effect of temperature on respiration rate of fresh cut papaya (<i>Carica papaya</i> L.) fruits. 2013 , 22, 1581-1588	10
533	Parameter estimation in food science. 2013 , 4, 401-22	57
532	Modelling sorption kinetic of sponge cake crumb added with milk syrup. 2013 , 48, 1649-1660	11
531	Water Sorption Kinetics of Spaghetti Prepared under Different Drying Conditions. 2013 , 19, 17-22	18

530	Effects of the mechanical damage on the water absorption process by corn kernel. 2013 , 33, 282-288	16
529	Sorçõ de Umidade de Bandejas Biodegradáveis a Base de Amido de Mandioca e Bagaço de Malte. 2013 , 2, 195	
528	Convective and Microwave Dryings of Raffia Fruit: Modeling and Effects on Color and Hardness. 2013 , 6, 2715-2723	4
527	Some Remarks on Modelling of Mass Transfer Kinetics During Rehydration of Dried Fruits and Vegetables. 2013 ,	1
526	Study of water absorption in Raffia vinifera fibres from Bandjoun, Cameroon. 2014 , 2014, 912380	18
525	Modelling the Water Absorption Characteristics of Different Maize (Zea Mays L.) Types during Soaking. 2014 , 05,	2
524	Propiedades reológicas y de adsorción de agua de harina extrudida de arroz y bagazo de cebada. 2014 , 61, 313-322	1
523	Hydration kinetics, physicochemical composition, and textural changes of transgenic corn kernels of flint, semi-flint, and dent varieties. 2014 , 34, 88-93	16
522	Influence of osmotic pre-treatment on convective drying of yellow pitahaya. 2014 , 81, 145-151	4
521	Moisture Sorption Kinetics of Switchgrass, Big Bluestem, and Bromegrass Biomass. 2014 , 1219-1230	
520	Moisture-induced strength degradation of aggregate asphalt mastic bonds. 2014 , 15, 239-262	60
519	Modeling and Investigation of the Swelling Kinetics of Acrylamide-Sodium Acrylate Hydrogel. 2014 , 2014, 1-8	18
518	Influence of hydration and starch digestion on the transient rheology of an aqueous suspension of comminuted potato snack food. 2014 , 5, 2775-82	12
517	Extraction Kinetics and Properties of Proanthocyanidins from Pomegranate Peel. 2014 , 10, 683-695	12
516	Extraction and fractionation of polyunsaturated fatty acids from <i>Mortierella</i> sp. using supercritical fluid: experimental and kinetic studies. 2014 , 9, n/a-n/a	1
515	Modeling of Water Loss during Osmotic Dehydration of Apple Cubes in Sugar Beet Molasses. 2014 , 38, 1592-1598	2
514	Hydration kinetics of soybeans: Transgenic and conventional cultivars. 2014 , 60, 584-588	16
513	Comparison between 2 methods of solid-liquid extraction for the production of <i>Cinchona calisaya</i> elixir: an experimental kinetics and numerical modeling approach. <i>Journal of Food Science</i> , 2014 , 79, E1704-12	9

512	Low-temperature drying of salted cod (<i>Gadus morhua</i>) assisted by high power ultrasound: Kinetics and physical properties. 2014 , 23, 146-155	50
511	Peleg and Weibull models for water absorption of copolymer gels crosslinked on polyethylene glycol dimethacrylates. 2014 , 40, 1327-1335	2
510	Optimization of Osmotic Dehydration of Apples in Sugar Beet Molasses. 2014 , 38, 1705-1715	6
509	Kinetics of cooking of rice: A review. 2014 , 123, 113-129	36
508	Comparison of four kinds of extraction techniques and kinetics of microwave-assisted extraction of vanillin from <i>Vanilla planifolia</i> Andrews. 2014 , 149, 54-61	65
507	Modeling of Shrinkage, Rehydration and Textural Changes for Food Structural Analysis: A Review. 2014 , 37, 199-210	21
506	Use of malt bagasse to produce biodegradable baked foams made from cassava starch. 2014 , 55, 187-193	84
505	Drying-induced protein and microstructure damages of squid fillets affected moisture distribution and rehydration ability during rehydration. 2014 , 123, 23-31	48
504	Kinetics of ultrasound assisted extraction of anthocyanins from <i>Aronia melanocarpa</i> (black chokeberry) wastes. 2014 , 92, 1818-1826	94
503	In-package atmospheric pressure cold plasma treatment of strawberries. 2014 , 125, 131-138	238
502	Effect of ultrasound treatment on the water state in kiwifruit during osmotic dehydration. 2014 , 144, 18-25	127
501	Parboiled rice: Understanding from a materials science approach. 2014 , 124, 173-183	77
500	Effect of the Extraction Technique and Operational Conditions on the Recovery of Bioactive Compounds from Chestnut (<i>Castanea sativa</i>) Bur and Shell. 2014 , 49, 267-277	38
499	The Diffusion of Moisture in Paddy During Hydration and Dehydration Processes. 2014 , 32, 1423-1434	12
498	Influence of electrostatic interactions on the release of charged molecules from lipid cubic phases. 2014 , 30, 4280-8	24
497	Osmotic Dehydration Dynamic of Common Carp (<i>Cyprinus carpio</i>) Fillets Using Binary and Ternary Solutions. 2014 , 23, 115-128	1
496	Pressure-dependent kinetic modeling of solid-liquid extraction of the major green tea constituents. 2014 , 133, 155-159	10
495	Modeling and kinetics study of conventional and assisted batch solvent extraction. 2014 , 92, 1169-1186	103

494	Oil Extraction from Castor Cake Using Ethanol: Kinetics and Thermodynamics. 2014 , 53, 6824-6829	35
493	Comparison of Freeze-Drying and Freeze-Drying Combined with Microwave Vacuum Drying Methods on Drying Kinetics and Rehydration Characteristics of Button Mushroom (<i>Agaricus bisporus</i>) Slices. 2014 , 7, 1629-1639	38
492	Influence of Temperature, Air Velocity, and Ultrasound Application on Drying Kinetics of Grape Seeds. 2014 , 32, 68-76	39
491	Mushrooms dehydration in a hybrid-solar dryer, using a phase change material. 2014 , 83, 241-248	86
490	Ultrasound assisted hydration of navy beans (<i>Phaseolus vulgaris</i>). 2014 , 21, 409-14	71
489	Rehydration characteristics of dehydrated West African pepper (<i>Piper guineense</i>) leaves. 2014 , 2, 664-8	9
488	Packaging Materials Calculations. 2015 , 103-113	
487	Analysis of Freeze-Drying and Rehydration of A ^ê ãi (<i>Euterpe oleracea</i> Martius). 2015 , 365, 11-16	
486	Influence of plasticizer with different functional groups on thermoplastic starch. 2015 , 132, n/a-n/a	28
485	Extraction Kinetics of phytochemicals and antioxidant activity during black tea (<i>Camellia sinensis</i> L.) brewing. 2015 , 14, 74	41
484	Osmotic Dehydration of Litchi Using Sucrose Solution: Effect of Mass Transfer. 2015 , 06,	3
483	An ^ê lise da hidrata ^ê õ de gr ^ê õs de alpiste. 2015 , 19, 218-223	7
482	Elephant Foot Yam (<i>Amorphophallus paeoniifolius</i>): Osmotic Dehydration and Modelling. 2015 , 6,	4
481	Review of mathematical models to describe the food salting process. 2015 , 82, 23-30	11
480	Propiedades de adsorci ^ê õ de agua de dos genotipos de arroz rojo. 2015 , 35, 134-143	2
479	Effect of Ultrasound Pretreatment on the Extraction Kinetics of Bioactives from Brown Seaweed (<i>Ascophyllum nodosum</i>). 2015 , 50, 670-675	30
478	Mathematical model of the water sorption kinetics of UBC. 2015 , 137, 194-203	5
477	Numerical modeling of chickpea (<i>Cicer arietinum</i>) hydration: The effects of temperature and low pressure. 2015 , 165, 112-123	22

476	Influence of aggregate absorption and diffusion properties on moisture damage in asphalt mixtures. 2015 , 16, 404-422	25
475	Ethyl Formate Fumigation of Dry and Semidry Date Fruits: Experimental Kinetics, Modeling, and Lethal Effect on Carob Moth. 2015 , 108, 993-9	9
474	Correlation between morphology, hydration kinetics and mathematical models on Andean lupin (<i>Lupinus mutabilis</i> Sweet) grains. 2015 , 61, 290-298	35
473	Surface photo-crosslinking of plasticized thermoplastic starch films. 2015 , 64, 229-243	36
472	Forward osmosis with waste glycerol for concentrating microalgae slurries. 2015 , 8, 168-173	20
471	Effect of time and temperature on the hydration process of barley grains. 2015 , 51, 363-372	22
470	From the sigmoidal to the downward concave shape behavior during the hydration of grains: Effect of the initial moisture content on Adzuki beans (<i>Vigna angularis</i>). 2015 , 96, 43-51	34
469	Optimal design of experiments and measurements of the water sorption process of wheat grains using a modified Peleg model. 2015 , 165, 166-171	13
468	Texture hysteresis of pistachio kernels on drying and rehydration. 2015 , 166, 335-341	3
467	Modeling Mass Transfer During Salting of Catfish Sheets. 2015 , 24, 120-130	8
466	Rehydration of <i>Rosa rubiginosa</i> Fruits Dried with Hot Air. 2015 , 33, 696-703	6
465	Temperature dependence on hydration kinetic model parameters during rehydration of parboiled rice. 2015 , 52, 6090-4	11
464	Understanding the ellagitannin extraction process from oak wood. 2015 , 71, 3089-3094	13
463	Drying Kinetics Evaluation of Solid Red Bricks. 2015 , 3, 119-134	
462	Osmotic Dehydration of Yacon Using Glycerol and Sorbitol as Solutes: Water Effective Diffusivity Evaluation. 2015 , 8, 623-636	28
461	New Method of Wood Impregnation with Inorganic Compounds Using Ethyl Methylimidazolium Chloride as Carrier. 2015 , 35, 113-128	11
460	Chitosan crosslinked microparticles with encapsulated polyphenols: Water sorption and release properties. 2015 , 30, 618-31	16
459	Moving boundary modeling of conventional and transgenic soybean hydration: Moisture profile and moving front experimental validation. 2015 , 90, 568-577	11

458	Microwave-assisted extraction of polyphenols from <i>Clinacanthus nutans</i> Lindau medicinal plant: Energy perspective and kinetics modeling. 2015 , 97, 66-74	44
457	Ultrasound (US) enhances the hydration of sorghum (<i>Sorghum bicolor</i>) grains. 2015 , 23, 11-5	43
456	Application of CO ₂ in <i>Perna perna</i> Mussel: Evaluation of Absorption Mechanism During Soluble Gas Stabilization (SGS) Process. 2015 , 7, 250-257	5
455	Ultrasonication as a highly efficient method of flaxseed mucilage extraction. 2015 , 65, 354-360	24
454	Optimal experimental design for parameter estimation of the Peleg model. 2015 , 140, 36-42	14
453	The spatial distribution of β -carotene impregnated in apple slices determined using image and fractal analysis. 2015 , 52, 697-708	3
452	Effect of temperature on nitrite and water diffusion in pork meat. 2015 , 149, 188-194	17
451	Extraction of lycopene from tomato processing waste: kinetics and modelling. 2015 , 173, 943-50	69
450	Describing the Food Sigmoidal Behavior During Hydration Based on a Second-Order Autocatalytic Kinetic. 2015 , 33, 315-321	15
449	Analytical solution and experimental validation of a model for hydration of soybeans with variable mass transfer coefficient. 2015 , 149, 17-23	12
448	A soft condensed matter approach towards mathematical modelling of mass transport and swelling in food grains. 2015 , 145, 37-44	7
447	Extraction and analysis of antioxidant compounds from the residues of <i>Asparagus officinalis</i> L. 2015 , 52, 2690-700	52
446	KINETICS OF ULTRASOUND ASSISTED EXTRACTION OF WEDELOLACTONE FROM <i>Eclipta alba</i> . 2016 , 33, 1003-1010	22
445	Modelling of Rehydration of Freeze-dried Dumpling Wrapper. 2016 , 12, 556-561	1
444	Cinética de la Deshidratación Osmótica del Aguacate (<i>Persea americana</i>), y Optimización del Color por Medio de Superficies de Respuesta. 2016 , 27, 17-32	
443	Optimization of pulsed vacuum osmotic dehydration of the cape gooseberry (<i>Physalis peruviana</i> L.) using the response surface methodology. 2016 , 34, 228-238	4
442	Studies on Mass Transfer and Diffusion Coefficients in Elephant Foot Yam (<i>Amorphophallus</i> spp.) during Osmotic Dehydration in Sodium Chloride Solution. 2016 , 40, 521-530	7
441	Relations between soil hydraulic properties and burn severity. 2016 , 25, 279	51

440	Carbon Dioxide Expanded Ethanol Extraction: Solubility and Extraction Kinetics of α -Pinene and cis-Verbenol. 2016 , 88, 4336-45	47
439	Extraction of model contaminants from solid surfaces by environmentally compatible microemulsions. 2016 , 471, 118-126	11
438	Recovery of colorants from red prickly pear peels and pulps enhanced by pulsed electric field and ultrasound. 2016 , 37, 336-344	96
437	Design of Continuous Flow Osmotic Dehydration and its Performance on Mass Transfer Exchange During Osmotic Dehydration of Broccoli Stalk Slices. 2016 , 9, 1455-1470	9
436	Assessment of techno-functional and sensory attributes of tiger nut fresh egg tagliatelle. 2016 , 74, 183-190	6
435	Kinetics and thermodynamics of paclitaxel extraction from plant cell culture. 2016 , 33, 3175-3183	8
434	Ultrasound pre-treatment enhances the carrot drying and rehydration. 2016 , 89, 701-708	90
433	Mass transfer kinetics during osmotic processing of beef meat using ternary solutions. 2016 , 100, 560-569	17
432	Kinetics of bread crumb hydration as related to porous microstructure. 2016 , 7, 3577-89	18
431	Chemical properties and water absorption kinetics of transgenic corn grain (2B587 Hx) and its conventional isolate (2B587). 2016 , 71, 93-98	18
430	A bootstrap-based method for optimal design of experiments. 2016 , 30, 567-574	2
429	Development and characterization of active films based on starch-PVA, containing silver nanoparticles. 2016 , 10, 16-24	73
428	Kinetics and thermodynamics of the solid-liquid extraction process of total polyphenols, antioxidants and extraction yield from Asteraceae plants. 2016 , 91, 205-214	55
427	Quantification based on dimensionless dendrometry and drying of residual biomass from the pruning of orange trees in Bolivar province (Ecuador). 2016 , 10, 175-185	5
426	Influence of the bed height on the kinetics of watermelon seed oil extraction with pressurized ethanol. 2016 , 169, 187-195	21
425	Calcium and temperature effect on structural damage of hot air dried apple slices: Nonlinear irreversible thermodynamic approach and rehydration analysis. 2016 , 189, 106-114	5
424	Oxidized potato starch based thermoplastic films: Effect of combination of hydrophilic and amphiphilic plasticizers. 2016 , 68, 785-795	6
423	Analysis of water absorption of bean and chickpea during soaking using Peleg model. 2016 , 15, 135-144	64

422	Dehydration and Rehydration of Cooked Mussels. 2016 , 12, 173-180	6
421	Impact of Far-Infrared Radiation Assisted Heat Pump Drying on Moisture Distribution and Rehydration Kinetics of Squid Fillets During Rehydration. 2016 , 25, 147-155	6
420	Controlled Release from Zein Matrices: Interplay of Drug Hydrophobicity and pH. 2016 , 33, 673-85	43
419	Kinetic study of polyphenols extraction from olive (<i>Olea europaea</i> L.) leaves using instant controlled pressure drop texturing. 2016 , 161, 165-171	24
418	Determination of the drying and rehydration kinetics of freeze dried kiwi (<i>Actinidia deliciosa</i>) slices. 2016 , 52, 2697-2705	19
417	Determination of water retention capacity of granular media of methane biofilters: a simplified approach. 2016 , 75, 1	4
416	Microwave assisted extraction of flavonoids from <i>Terminalia bellerica</i> : Study of kinetics and thermodynamics. 2016 , 157, 169-178	86
415	Dendrometric characterization of corn cane residues and drying models in natural conditions in Bolivar Province (Ecuador). 2016 , 86, 745-750	4
414	Effect of pre and post germination parameters on the chemical characteristics of Bengal gram (<i>Cicer arietinum</i>). 2016 , 65, 783-790	5
413	The influence of microwave-assisted drying techniques on the rehydration behavior of blueberries (<i>Vaccinium corymbosum</i> L.). 2016 , 196, 1188-96	51
412	Swelling kinetics of tea in hot water. 2016 , 53, 315-25	8
411	Mass Transfer Modeling During Marination of Anchovy Fillets in Ternary and Multicomponent Solutions. 2016 , 25, 760-769	3
410	Air-borne ultrasonic application in the drying of grape skin: Kinetic and quality considerations. 2016 , 168, 251-258	34
409	Mass Transfer in Osmotic Dehydration of Food Products: Comparison Between Mathematical Models. 2016 , 8, 116-133	36
408	Aqueous extraction kinetics of phenolic compounds from jamun (<i>Syzygium cumini</i> L.) seeds. 2017 , 20, 372-389	26
407	Changes in Myofibrillar and Sarcoplasmic Proteins in Salami Processing Added with <i>Lactobacillus Sakei</i> / <i>Staphylococcus Carnosus</i> According to Modulated Differential Scanning Calorimetry and the Color Profile. 2017 , 40, e12330	1
406	Modelling Investigation and Parameters Study of Polyphenols Extraction from Carob (<i>Ceratonia siliqua</i> L.) Using Experimental Factorial Design. 2017 , 41, e12769	17
405	Osmotic Dehydration of Banana Slices Using Direct and Indirect Sonication: Optimization and Microstructure Analysis. 2017 , 40, e12336	13

404	The temperature hydration kinetics of <i>Lens culinaris</i> . 2017 , 16, 250-256	9
403	Describing the Sigmoidal Behavior of Roasted White Lupin (<i>Lupinus albus</i>) During Hydration. 2017 , 40, e12428	6
402	Drying characteristics of pumpkin (<i>Cucurbita moschata</i>) slices in convective and freeze dryer. 2017 , 53, 2129-2141	18
401	Comparative kinetic analysis of isothermal extraction of caffeine from guarana seed under conventional and microwave heating. 2017 , 118, 61-70	10
400	Stability of biocontrol products carrying <i>Candida sake</i> CPA-1 in starch derivatives as a function of water activity. 2017 , 27, 268-287	8
399	Effects of calcium lactate and ascorbic acid on osmotic dehydration kinetics and metabolic profile of apples. 2017 , 103, 1-9	12
398	Influence of microwave vacuum drying on glass transition temperature, gelatinization temperature, physical and chemical qualities of lotus seeds. 2017 , 228, 167-176	27
397	Water sorption isotherms of molecularly imprinted polymers. Relation between water binding and iprodione binding capacity. 2017 , 114, 1-7	5
396	Ultrasound-assisted extraction of polyphenols from potato peels: profiling and kinetic modelling. 2017 , 52, 1432-1439	45
395	Modeling and comparison of extraction kinetics of 8 catechins, gallic acid and caffeine from representative white teas. 2017 , 83, 1-9	13
394	Isothermal green microwave-assisted extraction of caffeine from guarana: a kinetic study. 2017 , 6,	1
393	Genotype and environment effects on the susceptibility of wheat starch to amylolysis. 2017 , 69, 1700058	1
392	Effect of pulsed electric field (PEF) pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries. 2017 , 213, 2-9	48
391	Mathematical Modeling of Mucilage Extraction Kinetic from the Waste Hydrolysates of Fruiting Bodies of <i>Zizyphus jujuba</i> Mill. 2017 , 41, e13064	20
390	Physico-chemical characteristics and rehydration kinetics of five species of cucurbitaceae seeds. 2017 , 11, 736-745	2
389	Effect of temperature on water diffusion during rehydration of sun-dried red pepper (<i>Capsicum annuum</i> L.). 2017 , 53, 1829-1834	11
388	Drying and rehydration of pasta. 2017 , 35, 1919-1949	9
387	Modeling rice and corn hydration kinetic by NicolinâJorge model. 2017 , 40, e12588	9

386	Improving quality of dried fruits: A comparison between conductive multi-flash and traditional drying methods. 2017 , 84, 717-725	41
385	Release kinetics of carvacrol and eugenol from poly(hydroxybutyrate-co-hydroxyvalerate) (PHBV) films for food packaging applications. 2017 , 92, 185-193	47
384	Effect of Nixtamalization Processing Temperature on Maize Hydration and the Textural Properties of Masa and Tortillas. 2017 , 41, e13136	3
383	Kinetic modeling and thermodynamic properties of soybean cultivar (BRS257) during hydration process. 2017 , 40, e12579	22
382	Dynamics of fluid migration into porous solid matrix during high pressure treatment. 2017 , 103, 122-130	7
381	Osmotic dehydration of Honeoye strawberries in solutions enriched with natural bioactive molecules. 2017 , 85, 500-505	17
380	Osmotic Dehydration and Blanching. 2017 , 311-328	2
379	Green Banana (<i>Musa cavendishii</i>) Osmotic Dehydration by Non-Caloric Solutions: Modeling, Physical-Chemical Properties, Color, and Texture. 2017 , 10, 615-629	14
378	Thermodynamic properties of drying process and water absorption of rice grains. 2017 , 15, 204-210	15
377	Combined osmotic dehydration and drying process of pirarucu () fillets. 2017 , 54, 3170-3179	5
376	Extraction and consecutive purification of anthocyanins from grape pomace using ionic liquid solutions. 2017 , 451, 68-78	43
375	Diffusion of nitrate and water in pork meat: Effect of the direction of the meat fiber. 2017 , 214, 69-78	7
374	Ultrasound technology enhances the hydration of corn kernels without affecting their starch properties. 2017 , 197, 34-43	45
373	Water adsorption characteristics of extruded blends of corn gluten meal and distillers dried grains with solubles. 2017 , 101, 110-117	5
372	Rheology of Biological Soft Matter. 2017 ,	2
371	The rehydration behavior of microwave-dried amaranth () leaves. 2017 , 5, 399-406	9
370	Osmotic dehydration of lemon (<i>Citrus limon</i> L.) slices: Modeling mass transfer kinetics correlated with dry matter holding capacity and juice sac losses. 2017 , 35, 877-892	11
369	Sepiolite as a promising nanoclay for nano-biocomposites based on starch and biodegradable polyester. 2017 , 70, 296-302	53

368	Ultrasound assisted extraction of polysaccharides from mushroom by-products. 2017 , 77, 92-99	67
367	Introduction. 2017 , 1-50	3
366	Global production, processing and utilization of lentil: A review. 2017 , 16, 2898-2913	38
365	Dehydration kinetics of <i>Musa acuminata</i> in osmotics and microwave drying. 2017 , 55, 173	
364	Seed Coating Increases Seed Moisture Uptake and Restricts Embryonic Oxygen Availability in Germinating Cereal Seeds. 2017 , 6,	6
363	Modelling of the Water Absorption Kinetics and Determination of the Water Diffusion Coefficient in the Pith of <i>Raffia vinifera</i> of Bandjoun, Cameroon. 2017 , 2017, 1-12	15
362	Water sorption and water permeability properties of edible film made from potato peel waste. 2017 , 37, 63-70	35
361	. 2017 ,	10
360	Effects of temperature and soaking durations on the hydration kinetics of hybrid and pureline parboiled brown rice cultivars. 2018 , 12, 1369-1377	4
359	Impact of pretreatments on the solid/liquid expression behavior of canola seeds based on the simplified computational method. 2018 , 113, 135-141	3
358	Valorization of postharvest sweet cherry discard for the development of dehydrated fruit ingredients: compositional, physical, and mechanical properties. 2018 , 98, 5450-5458	
357	Use of the brown seaweed <i>Sargassum latifolium</i> in the design of alginate-fucoidan based films with natural antioxidant properties and kinetic modeling of moisture sorption and polyphenolic release. 2018 , 82, 64-72	43
356	Dynamic laser speckle technique as an alternative tool to determine hygroscopic capacity and specific surface area of microporous zeolites. 2018 , 447, 587-593	4
355	Mathematical modeling and thermodynamic properties of rice parboiling. 2018 , 41, e12691	8
354	Use of seaweed and filamentous fungus derived polysaccharides in the development of alginate-chitosan edible films containing fucoidan: Study of moisture sorption, polyphenol release and antioxidant properties. 2018 , 82, 239-247	44
353	Natural antimicrobial delivery systems: Formulation, antimicrobial activity, and mechanism of action of quillaja saponin-stabilized carvacrol nanoemulsions. 2018 , 82, 442-450	36
352	Effect of poly(lactic acid) coating on mechanical and physical properties of thermoplastic starch foams from potato starch. 2018 , 118, 91-96	35
351	Serial combination drying processes: A measure to improve quality of dried carrot disks and to reduce drying time. 2018 , 36, 1578-1591	16

350	Release kinetics and antimicrobial properties of carvacrol encapsulated in electrospun poly-(ε-caprolactone) nanofibres. Application in starch multilayer films. 2018 , 79, 158-169	62
349	The Hydration of Grains: A Critical Review from Description of Phenomena to Process Improvements. 2018 , 17, 352-370	57
348	Obtaining antimicrobial bilayer starch and polyester-blend films with carvacrol. 2018 , 83, 118-133	30
347	Microwave vacuum drying and multi-flash drying of pumpkin slices. 2018 , 232, 1-10	47
346	A comprehensive review of mathematical modeling of paddy parboiling and drying: Effects of modern techniques on process kinetics and rice quality. 2018 , 75, 206-230	20
345	Evaluation of physical properties and hydration kinetics of red lentil (<i>Lens culinaris</i>) at different processed levels and soaking temperatures. 2018 , 17, 330-338	20
344	Hydrolytic Performance of <i>Aspergillus niger</i> and <i>Trichoderma reesei</i> Cellulases on Lignocellulosic Industrial Pineapple Waste Intended for Bioethanol Production. 2018 , 9, 1359-1368	14
343	Foxtail millet: Properties, processing, health benefits, and uses. 2018 , 34, 329-363	50
342	Baked Foams Based on Cassava Starch Coated with Polyvinyl Alcohol with a Higher Degree of Hydrolysis. 2018 , 26, 1445-1452	11
341	Modeling the hydration step of the rice (<i>Oryza sativa</i>) parboiling process. 2018 , 216, 81-89	32
340	Effect of ripening inhibitor type on formation, stability, and antimicrobial activity of thyme oil nanoemulsion. 2018 , 245, 104-111	67
339	Effects of moisture content on mechanical properties, transparency, and thermal stability of yuba film. 2018 , 243, 202-207	21
338	Air-drying and rehydration characteristics of the brown seaweeds, <i>Ascophyllum nodosum</i> and <i>Undaria pinnatifida</i> . 2018 , 30, 1259-1270	10
337	Hydration kinetics of cereal and pulses: New data and hypothesis evaluation. 2018 , 41, e12617	9
336	Isolation and characterization of collagen extracted from channel catfish (<i>Ictalurus punctatus</i>) skin. 2018 , 242, 147-155	72
335	Physical and rheological characterization of carbonated bitumen for paving applications. 2018 , 140, 345-356	
334	Solutions and parameterizations of common bean (<i>Phaseolus vulgaris</i>) rehydration models at different temperatures and pressures. 2018 , 42, e13376	2
333	The estimation of kinetic parameters of the solid-liquid extraction process of the lavender flower (<i>Lavandula x hybrida</i> L.). 2018 , 10, 64-72	4

332	Mathematical Modelling of the Rehydration Kinetics of Yam (<i>Dioscorea rotundata</i>) Chips in a Microwave Oven. 2018 , 15, 225-229	
331	Solid-liquid extraction of daidzein and genistein from soybean: Kinetic modeling of influential factors. 2018 , 48, 946-953	2
330	Polyphenols from Red Vine Leaves Using Alternative Processing Techniques. 2018 , 6, 262	4
329	Optimization and kinetic modelling of robinetin and dihydrorobinetin extraction from <i>Robinia pseudoacacia</i> wood. 2018 , 126, 22-30	7
328	Solid-liquid extraction of bioactive compounds from yerba mate (<i>Ilex paraguariensis</i>) leaves: Experimental study, kinetics and modeling. 2018 , 41, e12892	11
327	An insight into thermodynamic aspects of ultrasonication effect on hydration mechanism of wheat. 2018 , 41, e12862	7
326	Study and optimization of high hydrostatic pressure (HHP) to improve mass transfer and quality characteristics of candied green plums (<i>Prunus mume</i>). 2018 , 42, e13769	2
325	Sorption Properties of Clay and Pectin-Containing Hydrogels. 2018 ,	2
324	Effect of convective, infrared and microwave heating on drying rates, mass transfer characteristics, milling quality and microstructure of steam gelatinized Paddy. 2018 , 41, e12900	10
323	Thermal and water sorption properties of <i>Bifidobacterium</i> BB-12 microcapsules obtained from goat's milk and prebiotics. 2018 , 98, 314-321	10
322	Evaluation of microwave toasting of corn flakes. 2018 , 42, e13671	1
321	Lipid extraction from <i>Yarrowia lipolytica</i> biomass using high-pressure homogenization. 2018 , 115, 143-150	21
320	A free boundary problem with two moving boundaries modeling grain hydration. 2018 , 31, 3591-3616	3
319	Characterizing the Deacidification Adsorption Model of Organic Acids and Phenolic Compounds of Noni Extract Using Weak Base Ion Exchanger. 2018 , 2018, 1-10	5
318	Modeling the Three Phases of the Soaking Kinetics of Seeds. 2018 , 110, 164-170	3
317	Mass Transfer in Osmotic Dehydration of Kiwiberry: Experimental and Mathematical Modelling Studies. 2018 , 23,	11
316	Effects of ultrasound-assisted osmotic dehydration as a pretreatment and finish drying methods on the quality of pumpkin slices. 2018 , 42, e13679	14
315	The influence of heat on shrinkage and water absorption of <i>Dendrocalamus giganteus</i> bamboo as a functionally graded material. 2018 , 186, 145-154	23

314	Pressurized liquid extraction of flavanols and alkaloids from cocoa bean shell using ethanol as solvent. 2018 , 114, 20-29	56
313	Mathematical empirical models of thin-layer airflow drying kinetics of pumpkin slice. 2018 , 11, 220-231	12
312	Efficiency of Osmotic Dehydration of Apples in Polyols Solutions. 2018 , 23,	13
311	Effects of hydrophobized starches on thermoplastic starch foams made from potato starch. 2018 , 200, 106-114	46
310	Studying the Collapse of Bentonite-Containing Composites Based on Acrylic Copolymers. 2018 , 92, 1602-1608	2
309	Modeling Starch Digestograms: Computational Characteristics of Kinetic Models for in vitro Starch Digestion in Food Research. 2018 , 17, 1422-1445	24
308	Study of the Effect of High Hydrostatic Pressure (HHP) on the Osmotic Dehydration Mechanism and Kinetics of Wumei Fruit (<i>Prunus mume</i>). 2018 , 11, 2044-2054	5
307	Effect of intermittent high-intensity sonication and temperature on barley steeping for malt production. 2018 , 82, 138-145	12
306	A New Modeling Approach of Ultrasonic Extraction of Polyphenols from Carob. 2019 , 14, 141-151	2
305	Extraction kinetics, modelling and optimization of phenolic antioxidants from sweet potato peel vis-a-vis RSM, ANN-GA and application in functional noodles. 2019 , 13, 3267-3284	9
304	Ultrasound assisted hydration improves the quality of the malt barley. 2019 , 42, e13208	9
303	Ultrasound-assisted extraction (UAE) of bioactive compounds from coffee silverskin: Impact on phenolic content, antioxidant activity, and morphological characteristics. 2019 , 42, e13191	15
302	Osmotic dehydration kinetics of biofortified yellow-flesh cassava in contrast to white-flesh cassava (). 2019 , 56, 4251-4265	5
301	Antioxidant starch-based films with encapsulated eugenol. Application to sunflower oil preservation.. 2019 , 113, 108290	32
300	A Novel Process for Preparing Instant Riceberry Using Fluidized Bed Drying Assisted with Swirling Compressed-Air: Kinetic Aspects. 2019 , 12, 1422-1434	6
299	Oat hydration kinetics at different temperatures: Evaluation, model, and validation. 2019 , 42, e13159	6
298	Kinetics of mass transfer during osmotic dehydration of auyama (Caribbean pumpkin) in ternary solutions. 2019 , 86, 120-125	1
297	Modeling grains hydration considering volumetric variations of spherical and elliptical geometries. 2019 , 166, 105007	1

296	Modeling of maceration step of the oat (<i>Avena sativa</i>) malting process. 2019 , 42, e13266	0
295	A model-based study of rehydration kinetics in freeze-dried tomatoes. 2019 , 161, 75-82	8
294	Study of osmotic dehydration of kiwi fruit using sucrose solution. 2019 , 22,	1
293	Impact of ripening inhibitors on molecular transport of antimicrobial components from essential oil nanoemulsions. 2019 , 556, 568-576	21
292	Modeling of sodium nitrite and water transport in pork meat. 2019 , 249, 48-54	4
291	Phenolic compounds from <i>Syzygium cumini</i> (L.) Skeels leaves: Extraction and membrane purification. 2019 , 12, 43-58	7
290	The role of heating step in microwave-assisted extraction of polyphenols from spent coffee grounds. 2019 , 114, 227-234	14
289	Hydration kinetics of little millet and proso millet grains: effect of soaking temperature. 2019 , 56, 3534-3539	3
288	Eugenol incorporation into thermoprocessed starch films using different encapsulating materials. 2019 , 21, 100326	13
287	Comparing the kinetics of the hydrolysis of by-product from channel catfish (<i>Ictalurus punctatus</i>) fillet processing by eight proteases. 2019 , 111, 809-820	10
286	Using ultrasound for improving hydration and debittering of Andean lupin grains. 2019 , 42, e13170	10
285	ZnO and ZnO/CaO nanoparticles in alginate films. Synthesis, mechanical characterization, barrier properties and release kinetics. 2019 , 112, 108217	23
284	Kinetic modelling of polyphenol degradation during common beans soaking and cooking. 2019 , 5, e01613	13
283	Modeling of osmotic treatment of ostrich meat coated by tragacanth and salep. 2019 , 156, 231-239	5
282	The properties of κ -carrageenan and whey protein isolate blended films containing pomegranate seed oil. 2019 , 77, 105886	17
281	Encapsulation of eugenol by spray-drying using whey protein isolate or lecithin: Release kinetics, antioxidant and antimicrobial properties. 2019 , 295, 588-598	40
280	Alternative environmental friendly process for dehydration of edible <i>Undaria pinnatifida</i> brown seaweed by microwave hydrodiffusion and gravity. 2019 , 261, 15-25	16
279	Improving the infrared drying and rehydration of potato slices using simple approaches: Perforations and ethanol. 2019 , 42, e13089	13

278	Influence of Osmotic Dehydration on Mass Transfer Kinetics and Quality Retention of Ripe Papaya (<i>Carica papaya</i> L) during Drying. 2019 , 1, 220-234	3
277	Application of pulsed-vacuum on the salt impregnation process of pirarucu fillet. 2019 , 120, 407-414	8
276	Modeling and optimizing the solid-liquid extraction of phenolic compounds from lignocellulosic subproducts. 2019 , 9, 737-747	10
275	Water Sorption and Mechanical Properties of Starch/Chitosan Nanoparticle Films. 2019 , 2019, 1-12	17
274	Effects of water absorption of soybean seed on the quality of soymilk and the release of flavor compounds.. 2019 , 9, 2906-2918	15
273	The effect of adding berry fruit juice concentrates and by-product extract to sugar solution on osmotic dehydration and sensory properties of apples. 2019 , 56, 1927-1938	15
272	Evaluation of physicochemical characteristics of microwave vacuum dried mackerel and inhibition of oxidation by essential oils. 2019 , 56, 1890-1898	12
271	The combined effect of ultrasonication and hydration temperature on water absorption of barley: Analysis, modeling, kinetics, optimization, and thermodynamic parameters of the process. 2019 , 43, e13905	7
270	Determination of transport properties and mechanistic modeling of the coupled salt and water transport during osmotic dehydration of salmon induced by dry salting. 2019 , 42, e13019	4
269	A New Method to Optimize and Interpret Lab Measurement of Tight Gas Saturation Exponents from Equilibrium Capillary Pressure Resistivity Index Pc-Ri. 2019 ,	
268	Osmotic dehydration of cut apple: Mass transfer kinetics and microstructural changes. 2019 , 48, 86-95	
267	Effect of sonication on osmotic dehydration and subsequent air-drying of pomegranate arils. 2019 , 244, 202-211	22
266	Development of a new pre-drying method of accelerated water absorption and partial gelatinization of starch in paddy using pulsed microwave-water applications in a microwave rotary drum dryer. 2019 , 37, 707-721	4
265	Wheat hydration process intensification by periodic operation. 2019 , 246, 153-159	4
264	Mathematical modeling of wheat hydration: Process and starch properties. 2019 , 42, e12936	6
263	Eco-sustainable recovery of antioxidants from spent coffee grounds by microwave-assisted extraction: Process optimization, kinetic modeling and biological validation. 2019 , 114, 31-42	24
262	Vat photopolymerization 3D printing of acid-cleavable PEG-methacrylate networks for biomaterial applications. 2019 , 19, 204-211	35
261	Water absorption characteristics of <i>Canarium Schweinfurthii</i> fruits. 2019 , 6, 386-395	4

260	Modeling of Osmotic Dehydration of Apples in Sugar Alcohols and Dihydroxyacetone (DHA) Solutions. 2019 , 8,	12
259	Mass transfer modeling during osmotic dehydration of cambuci (<i>Campomanesia phaea</i> (O. Berg) Landrum) slices and quality assessment. 2019 , 273, 408-413	8
258	Extraction of polyphenols from olive pomace: Mathematical modeling and technological feasibility in a high temperature and high pressure stirred reactor. 2019 , 141, 32-46	5
257	Effects of liquid smoke infusion on osmotic dehydration kinetics and microstructural characteristics of apple cubes. 2019 , 246, 51-57	2
256	Soaking of soybean meal: evaluation of physicochemical properties and kinetic studies. 2019 , 13, 390-403	6
255	Thermodynamic properties of barley hydration process and its thermostability. 2019 , 42, e12964	4
254	High pressure impregnation (HPI) of apple cubes: Effect of pressure variables and carrier medium. 2019 , 116, 320-328	11
253	Browning response of fresh-cut apples of different cultivars to cold gas plasma treatment. 2019 , 53, 56-62	34
252	Empirical and diffusion models of rehydration process of differently dried pumpkin slices. 2019 , 18, 401-410	20
251	Walnut structure and its influence on the hydration and drying characteristics. 2020 , 38, 975-986	8
250	Calcium permeation property and firmness change of cherry tomatoes under ultrasound combined with calcium lactate treatment. 2020 , 60, 104784	29
249	The impact of using polyols as osmotic agents on mass exchange during osmotic dehydration and their content in osmodehydrated and dried apples. 2020 , 38, 1620-1631	5
248	Ultrasound and ethanol pre-treatments to improve convective drying: Drying, rehydration and carotenoid content of pumpkin. 2020 , 119, 20-30	44
247	Model discrimination for drying and rehydration kinetics of freeze-dried tomatoes. 2020 , 43, e13192	16
246	Deep eutectic solvents applied in the extraction and stabilization of rosemary (<i>Rosmarinus officinalis</i> L.) phenolic compounds. 2020 , 144, 112049	56
245	The pivotal role of moisture content in the kinetic modelling of the quality attributes of vacuum fried chips. 2020 , 59, 102251	7
244	Solution of a Moving Boundary Problem for Soybean Hydration by Numerical Approximation. 2020 , 21, 115-122	0
243	Rhamnolipid Effects on Water Imbibition, Germination, and Initial Root and Shoot Growth of Soybeans. 2020 , 23, 371-381	0

242	Optimization and kinetic modelling of total water extracts and water soluble proteins in root extracts of <i>Eurycoma apiculata</i> by microwave assisted extraction. 2020 , 31, 1-8	3
241	Extraction of pectin from black carrot pomace using intermittent microwave, ultrasound and conventional heating: Kinetics, characterization and process economics. 2020 , 102, 105592	50
240	Mass transport in a partially filled horizontal drum: Modelling and experiments. 2020 , 214, 115448	3
239	Development and application of a multiplex TaqMan [®] real-time qPCR assay for the simultaneous detection of <i>Anaplasma marginale</i> and <i>Theileria annulata</i> and molecular characterization of <i>Anaplasma marginale</i> from cattle in Western Cuba. 2020 , 11, 101356	3
238	Drying characteristics of ready-to-eat rice: processing and modeling. 2020 , 57, 1698-1709	0
237	Active whey protein isolate films including bergamot oil emulsion stabilized by nanocellulose. 2020 , 23, 100430	22
236	Vacuum impregnation in <i>Merluccius hubbsi</i> hake fillets brining. Effect on mass transfer kinetics, texture and colour. 2020 , 119, 108892	10
235	The impact of periodic operation on barley hydration. 2020 , 43, e13326	1
234	Hydro-alcoholic extraction kinetics of phenolics from oregano: Optimization of the extraction parameters. 2020 , 123, 378-389	17
233	Estimating equilibrium moisture content from relatively short sorption experiments. 2020 , 132, 109832	1
232	Ultrasound-assisted hydration of wheat grains at different temperatures and power applied: Effect on acoustic field, water absorption and germination. 2020 , 155, 108045	8
231	The Effect of Filtration on Physical and Chemical Properties of Osmo-Dehydrated Material. 2020 , 25,	1
230	Effect of Variety on Rehydration Characteristics of Dried Apples. 2020 , 8, 1454	1
229	Deep Eutectic Solvents and Nonconventional Technologies for Blueberry-Peel Extraction: Kinetics, Anthocyanin Stability, and Antiproliferative Activity. 2020 , 9,	23
228	Osmodehydrofreezing: An Integrated Process for Food Preservation during Frozen Storage. 2020 , 9,	7
227	Photostability and characterization of spray-dried maltodextrin powders loaded with <i>Sida rhombifolia</i> extract. 2020 , 27, 101716	1
226	Automation of a Mattson Bean Cooker: A simple and a low-cost approach. 2020 , 44, e14769	1
225	Batch and Flow Ultrasound-Assisted Extraction of Grape Stalks: Process Intensification Design up to a Multi-Kilo Scale. 2020 , 9,	13

224	Multi-objective optimization tool for ultrasound-assisted extraction including environmental impacts. 2020 , 164, 324-337	3
223	Systematic Error for Extraction of Controlled Substances from Plant/Fungal Materials. 2020 , 58, 985-991	0
222	Wasserabsorption von Getreidek^ Ęnern âVergleich verschiedener Modelle. 2020 , 92, 1083-1088	0
221	Empirical characterization of hydration behavior of Indian paddy varieties by physicochemical characterization and kinetic studies. <i>Journal of Food Science</i> , 2020 , 85, 3303-3312	3-4 0
220	Comparative analysis of sorption characteristics of Bulgarian grape seeds and flours and flakes produced by them. 2020 , 878, 012055	0
219	Classification, Force Deformation Characteristics and Cooking Kinetics of Common Beans. 2020 , 8, 1227	1
218	Hot air drying of purple-speckled Cocoyam (<i>Colocasia esculenta</i> (L.) Schott) slices: Optimisation of drying conditions for improved product quality and energy savings. 2020 , 18, 100557	12
217	Intensification and monitoring by Raman spectroscopy of parboiling process. 2020 , 44, e14533	
216	Kinetic Studies on Extraction of Essential Oil from Lemongrass Leaves (<i>Cymbopogon citratus</i>) by Steam Distillation Industrial Scale. 2020 , 32, 1399-1403	6
215	Effects of silylated starch structure on hydrophobization and mechanical properties of thermoplastic starch foams made from potato starch. 2020 , 241, 116274	15
214	High-intensity ultrasound-assisted extraction of <i>Garcinia madruno</i> biflavonoids: Mechanism, kinetics, and productivity. 2020 , 161, 107676	8
213	Ultrasonic-Assisted Extraction (UAE) Process on Thymol Concentration from <i>Plectranthus Amboinicus</i> Leaves: Kinetic Modeling and Optimization. 2020 , 8, 322	6
212	Study on water absorption kinetics of black beans during soaking. 2020 , 283, 110030	13
211	Non-conventional osmotic solutes (honey and glycerol) improve mass transfer and extend shelf life of hot-air dried red carrots: Kinetics, quality, bioactivity, microstructure, and storage stability. 2020 , 131, 109764	12
210	Study on intermittent low-pressure superheated steam drying: Effect on drying kinetics and quality changes in ripe mangoes. 2020 , 44, e14669	2
209	A Cross-Flow Ultrasound-Assisted Extraction of Curcuminoids from <i>L.</i> : Process Design to Avoid Degradation. 2020 , 9,	6
208	Cellulose nanocrystals/silver nanoparticles: in-situ preparation and application in PVA films. 2020 , 74, 523-528	12
207	Modelling Water Absorption in Micronized Lentil Seeds with the Use of PelegâĒ Equation. 2020 , 12, 261	1


206	Modelling the kinetics of osmotic dehydration of mango: Optimizing process conditions and pre-treatment for health aspects. 2020 , 280, 109985	9
205	Pomegranate arils osmotic dehydration: effect of pre-drying on mass transfer. 2020 , 57, 2129-2138	2
204	Evaluating new lines of pigeon pea (<i>Cajanus cajan</i> L.) as a human food source. 2020 , 44, e14517	3
203	Food-Safe Process for High Recovery of Flavonoids from Cocoa Beans: Antioxidant and HPLC-DAD-ESI-MS/MS Analysis. 2020 , 9,	3
202	Recovery of lycopene from industrially derived tomato processing by-products by pulsed electric fields-assisted extraction. 2020 , 63, 102369	53
201	Kinetics of water absorption and relation with physical, chemical, and wet-milling properties of commercial yellow maize (<i>Zea mays</i> L.) hybrids. 2020 , 44, e14509	2
200	3D imaging of bean seeds: Correlations between hilum region structures and hydration kinetics. 2020 , 134, 109211	1
199	Ultrasonic-assisted extraction of polyphenols and antioxidants from <i>Picea abies</i> bark. 2020 , 314-315, 25-33	18
198	Intensification of the triticale (<i>Triticosecale Wittmac</i>) hydration process using periodic operation. 2020 , 43, e13421	0
197	Investigation of water vapour sorption mechanism of starch-based pharmaceutical excipients. 2020 , 238, 116208	10
196	Artificial neural network (ANNs) and mathematical modelling of hydration of green chickpea. 2021 , 8, 75-86	4
195	Modeling the release of food bioactive ingredients from carriers/nanocarriers by the empirical, semiempirical, and mechanistic models. 2021 , 20, 3-47	25
194	Comparative kinetic analysis of total hypericin extraction from <i>Hypericum perforatum</i> flowers carried out under simultaneous external physical field and cooling reaction system operational conditions. 2021 , 165, 106-117	2
193	Colour evolution kinetics study of spirits in their ageing process in wood casks. 2021 , 119, 107468	2
192	Optimization and kinetic study of ultrasound assisted deep eutectic solvent based extraction: A greener route for extraction of curcuminoids from <i>Curcuma longa</i> . 2021 , 70, 105267	38
191	Oromucosal precursors of in loco hydrogels for wound-dressing and drug delivery in oral mucositis: Retain, resist, and release. 2021 , 118, 111413	6
190	Recovery of non-starch polysaccharides from ripe banana (<i>Musa cavendishii</i>). 2021 , 292, 110356	2
189	Extraction modeling, kinetics, and thermodynamics of solvent extraction of <i>Irvingia gabonensis</i> kernel oil, for possible industrial application. 2021 , 3, e12306	2

188	Thin-layer drying of sadabahar (<i>Catharanthus roseus</i>) leaves using different drying techniques and fate of bioactive compounds. 2021 , 45, e15140	3
187	A predictive approach to the antioxidant capacity assessment of green and black tea infusions. 2021 , 15, 1422-1436	2
186	Producing crispy chickpea snacks by air, freeze, and microwave multi-flash drying. 2021 , 140, 110781	5
185	Effect of household rice cooking on pesticide residues. 2021 , 342, 128311	9
184	Development, characterization and optimization of biopolymers films based on starch and flour from jaboticaba (<i>Myrciaria cauliflora</i>) peel. 2021 , 343, 128430	9
183	Mathematical modeling of mass transfer kinetics during salting procedures of hake fillets. 2021 , 45,	
182	Microwave-assisted extraction of phenolic compounds from <i>Cannabis sativa</i> L.: optimization and kinetics study. 2021 , 56, 2047-2060	5
181	Influence of yacon syrup concentration and drying air temperature on properties of osmotically pre-dehydrated dried banana. 2021 , 57, 441-451	4
180	Mass transfer in beef: effect of crossbreeding and ultrasound application. 2021 , 78,	1
179	Mass Transfer During Osmotic Dehydration of Fruits and Vegetables: Process Factors and Non-Thermal Methods. 2021 , 13, 344-374	13
178	Implementation and Evaluation of Certain Properties of a Polymer Matrix Composite Material Reinforced by Fibrous Residues of <i>Saccharum officinarum</i> in View of an Applicability Orientation. 2021 , 09, 206-225	2
177	Evaluation of desorption isotherms, drying characteristics and rehydration properties of crab stick by-product. 2021 , 57, 1039-1052	0
176	Recovery of Red Pigments from <i>Monascus purpureus</i> FTC 5357 by Extraction of Fermented Solids: Operational Conditions and Kinetics. 64,	
175	The Interplay between Drug and Sorbitol Contents Determines the Mechanical and Swelling Properties of Potential Rice Starch Films for Buccal Drug Delivery. 2021 , 13,	2
174	Effect of Honey Nanoparticles Coating on the Changes of Respiration Rate, Ascorbic Acid, and Total Phenolic Content of Papaya (<i>L.</i>) during Cold Storage. 2021 , 10,	2
173	Modeling mass transfer in brine salting of chickpea. 2021 , 57, 1439-1452	
172	Extraction of Phenolic Compounds from Cornelian Cherry (<i>Cornus mas</i> L.) Using Microwave and Ohmic Heating Assisted Microwave Methods. 2021 , 14, 650-664	5
171	Sustained release modeling of clove essential oil from the structure of starch-based bio-nanocomposite film reinforced by electrosprayed zein nanoparticles. 2021 , 173, 193-202	13

170	Alternative freezing: Effects on rehydration properties of freeze-dried daikon (<i>Raphanus sativus</i> L.). 2021 , 44, e13686	
169	Physical properties and water absorption kinetics of three varieties of <i>Mucuna</i> beans. 2021 , 11, 5450	1
168	Effect of soaking time and temperature on water absorption capacity and dimensional changes of bulgur. 2021 , 98, 851-857	1
167	Modeling of the soaking and drying stages for Senia-type precooked rice. 2021 , 98, 814-823	
166	Effect of the addition of cassava fibers on the properties of cassava starch composite films. 2021 , 38, 341	1
165	Parametric and kinetic study of supercritical carbon dioxide extraction on sinensetin from <i>Orthosiphon stamineus</i> Benth. leaves. 1-10	1
164	Chemical characterization of tequila maturation process and their connection with the physicochemical properties of the cask. 2021 , 98, 103804	3
163	Kinetics of water absorption expansion of rice during soaking at different temperatures and correlation analysis upon the influential factors. 2021 , 346, 128912	5
162	Application of ultrasound-assisted vacuum impregnation for improving the diffusion of salt in beef cubes. 2021 , 176, 108469	4
161	Study of Extraction Kinetics of Total Polyphenols from Curry Leaves. 2021 , 2021, 1-8	0
160	Pulsed electric fields- and ultrasound-assisted green extraction of valuable compounds from <i>Origanum vulgare</i> L. and <i>Thymus serpyllum</i> L.. 2021 , 56, 4834	2
159	Water uptake kinetics in soaking of grass pea.	0
158	Aromatic Plants from Plateau des Cataractes Kinetic modeling of the extraction of leaf essential oils from <i>Curcuma mangga</i> (Valeton and Zijp) acclimatized in Congo-Brazzaville. 2021 , 186-194	
157	Development of chitosan/cycloolefin copolymer and chitosan/polycaprolactone active bilayer films incorporated with grape seed extract and carvacrol. 2021 , 28, 1	
156	Diffusion and kinetic modeling of water absorption process during soaking and cooking of chickpea. e116	1
155	Biodegradable films from fishing industry waste: Technological properties and hygroscopic behavior. 002199832110338	1
154	The Impact of Drying and Rehydration on the Structural Properties and Quality Attributes of Pre-Cooked Dried Beans. 2021 , 10,	3
153	Structural modification on potato tissue and starch using ethanol pre-treatment and drying process. 2021 , 29, 100202	3

152	Modeling of hibiscus anthocyanins transport to apple tissue during ultrasound-assisted vacuum impregnation. e15886	0
151	Effect of ohmic heating on ultrasound extraction of phenolic compounds from cornelian cherry (<i>Cornus mas</i>). 2021 , 45, e15818	4
150	Extraction Kinetics of Total Polyphenols, Flavonoids, and Condensed Tannins of Lentil Seed Coat: Comparison of Solvent and Extraction Methods. 2021 , 10,	1
149	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. 2021 , 7, 268	0
148	Process intensification and kinetic studies of ultrasound-assisted extraction of flavonoids from peanut shells. 2021 , 76, 105661	6
147	Hydration kinetics of commercial white maize (<i>Zea mays</i> L.) hybrids, and associations with grain intrinsic and wet-milling properties. 2021 , 101, 103279	0
146	An innovative model for describing oil penetration into the doughnut crust during hot air frying. 2021 , 147, 110458	1
145	Microwave vacuum drying of lotus (<i>Nelumbo nucifera</i> Gaertn.) seeds: Effects of ultrasonic pretreatment on color, antioxidant activity, and rehydration capacity. 2021 , 149, 111603	5
144	Convective Drying with Ethanol Pre-treatment of Strawberry Enriched with Isomaltulose. 1	6
143	Ultrasonic-assisted leaching of glucose and fructose as an alternative mitigation technology of acrylamide and 5- hydroxymethylfurfural in potato chips. 2021 , 73, 102752	6
142	A Comprehensive Study on Sorption, Water Barrier, and Physicochemical Properties of Some Protein- and Carbohydrate-Based Edible Films. 1	1
141	Kinetics and mechanistic models of solid-liquid extraction of pectin using advance green techniques- a review. 2021 , 120, 106931	4
140	Mathematical modeling of cinnamon (<i>Cinnamomum verum</i>) bark oil release from agar/PVA biocomposite film for antimicrobial food packaging: The effects of temperature and relative humidity. 2021 , 363, 130306	3
139	Current knowledge about physical properties of innovative probiotic spray-dried powders produced with lactose-free milk and prebiotics. 2021 , 151, 112175	0
138	Effect of ultrasound on mass transfer kinetics and phenolic compounds of apple cubes during osmotic dehydration. 2021 , 151, 112186	3
137	Kinetic modelling of ultrasound-assisted extraction of phenolics from cereal brans. 2021 , 79, 105761	1
136	Ultrasound-assisted pressurized liquid extraction of anthocyanins from <i>Aronia melanocarpa</i> pomace. 2021 , 276, 119290	8
135	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. 2022 , 367, 130671	24

134	Modelling multiphasic starch digestograms with multiterm exponential and non-exponential equations. 2022 , 275, 118698	4
133	Rehydration Modeling of Food Particulates by Using Principles of Water Transport in Porous Media. 219-236	1
132	Wetting and Drying Kinetics of Building Materials. 2014 , 51-69	2
131	Release of polyphenols from starch-chitosan based films containing thyme extract. 2017 , 175, 122-130	63
130	Selective and eco-friendly recovery of glucosinolates from mustard seeds (<i>Brassica juncea</i>) using process optimization and innovative pretreatment (high voltage electrical discharges). 2020 , 124, 11-23	8
129	G ^u ñeñe KurutulmuĖPatlĕanlarĖ (Solanum melongena L.) FarklıĖaklıklardaki Rehidrasyon KinetiĖi 257-263	1
128	Evaluation of antioxidant capacity of <i>Aidia borneensis</i> leaf infusion, an endemic plant in Brunei Darussalam. 2017 , 2, 12-19	1
127	Analysis and Modeling of Water Absorption by Yellow Dent Corn Kernels Before and During Gelatinization Process. 2006 , 5, 805-810	4
126	Mathematical Modelling of Microwave Drying of Safou Pulp. 2012 , 11, 553-560	2
125	Hydro-Adsorption Study by Dynamic Laser Speckle of Natural Zeolite for Adsorbent and Fertilizer Applications. 2016 , 06, 570-583	5
124	Hydrodynamic Modelling, Thermodynamic and Textural Variations during Common Beans Soaking. 2019 , 09, 27-43	2
123	Modeling the Drying Kinetics of Earth Bricks Stabilized with Cassava Flour Gel and Amylopectin. 2019 , 09, 40-53	3
122	Experimental Study of the Water Absorption Kinetics of the Coconut Shells (<i>Nucifera</i>) of Cameroun. 2016 , 07, 159-170	4
121	Culinary and sensory traits diversity in the Spanish Core Collection of common beans (<i>Phaseolus vulgaris</i> L.). 2016 , 14, e0701	6
120	Effect of different drying techniques on drying kinetics, nutritional components, antioxidant capacity, physical properties and microstructure of edamame. 2021 , 373, 131412	8
119	Ultrasonic induced effect on mass transfer characteristics during osmotic dehydration of aonla (<i>Phyllanthus emblica</i> L.) slices: A mathematical modeling approach. e13887	0
118	Drying dynamics of meat highlighting areas of relevance to dry-aging of beef. 2021 , 20, 5370-5392	2
117	Rehydration Modeling of Food Particulates Utilizing Principles of Water Transport in Porous Media. 2010 , 535-552	1

- 116 Experimental Study of the Drying Kinetics of the Coconut Shells (Nucifera) of Cameroon. **2013**, 04, 822-830 4
- 115 Comparison between artificial neural network (multi-layer perceptron) and mathematical Peleg's model for moisture content estimation of dried potato cubes. **2013**, 5, 105-111
- 114 Moisture Distributions and Properties of Pasta Prepared or Cooked Under Different Conditions. **2017**, 119-148
- 113 Islatma Esnasında B⁺ E⁻ İcenin (Vigna unguiculata L. Walp.) Ağız ve Boyutlarındaki Değişim. 420-430 2
- 112  **2018**, 1329-1336
- 111 EXTENSION OF WEIBULL MODEL FOR DESCRIBING OF DRIED APPLE REHYDRATION.
- 110 Effect of the Water Content in Rice Cake and Acid Concentration of Acidulant on the Acid Soaking Characteristic of Rice Cakes for Tteokbokki. **2018**, 22, 264-271 0
- 109 Application of Peleg's equation to model the water absorption behaviour of green gram during soaking. **2018**, 11, 369-372
- 108 NaOH Activation of Raw Soils: Effect of NaOH Content on the Drying Kinetic and Its Modelling. **2019**, 09, 55-66
- 107 Effect of soaking temperature on soaking characteristics of soybean (Glycine max) during rehydration process. **2019**, 62, 251-255
- 106 JUN⁺ A (Cyperus esculentus): COMPOZİTİON QUANTİTATİVA, CO-PRODUTOS E APLICAÇÕES ALIMENTARES. **2019**, 13, 45
- 105 Solid/Liquid Extraction and Expression. **2020**, 113-148 13
- 104 Seed and fruit size affect soaking and physiological seed quality in Campomanesia adamantium?. 42, 1
- 103 Increase of mass transfer rates during osmotic dehydration of apples by application of moderate electric field. **2021**, 17, 199-208 1
- 102 Design and evaluation of non-conventional extraction for bioactive compounds recovery from spent coffee (Coffea arabica L.) grounds. **2022**, 177, 418-430 2
- 101 Study the Effects of Supramolecular Interaction on Diffusion Kinetics in Hybrid Hydrogels of Zwitterionic Polymers and CNTs. 2100348 0
- 100 Comparative performance analysis of different swelling kinetic models for the evaluation of shale swelling. 1 4
- 99 MODELING OPEN AIR AND SHADE DRYING OF CORYMBIA CITRIODORA LEAVES FOR THE ESSENTIAL OIL PRODUCTION. **2021**, 9, 15-22

98	Effect of Ferulic and Cinnamic Acids on the Functional and Antimicrobial Properties in Thermo-Processed Pla Films.		
97	Understanding of osmotic dehydration on mass transfer and physical properties of freeze-dried apple slices: A comparative study of five saccharides osmotic agents. e16328		
96	Ultrasound-assisted intensified aqueous extraction of phenolics from waste <i>Syzygium cumini</i> leaves: Kinetic studies and evaluation of antioxidant, antidiabetic and anticancer potential. 2022 , 46, 101547		3
95	Development of chitosan/potato peel polyphenols nanoparticles driven extended-release antioxidant films based on potato starch. 2022 , 31, 100793		7
94	Kinetics and bixine extraction time from achiote (<i>L.</i>).. 2022 , 59, 1239-1246		0
93	Comparison of Drying Methods and Their Effect on the Stability of Graßvina Grape Pomace Biologically Active Compounds.. 2022 , 11,		3
92	Rheological and structural characterization of cassava starches foam with low and high amylose contents. 2022 , 29, 1		1
91	Effect of seed coat microstructure and lipid composition on the hydration behavior and kinetics of two red bean (<i>Phaseolus vulgaris L.</i>) varieties.. <i>Journal of Food Science</i> , 2022 ,	3-4	1
90	Osmotic Dehydration, Drying Kinetics, and Quality Attributes of Osmotic Hot Air-Dried Mango as Affected by Initial Frozen Storage.. 2022 , 11,		1
89	NMR characterization of structure and moisture sorption dynamics of damaged starch granules.. 2022 , 285, 119220		0
88	A Theoretical Approximation of the Accelerating Effects of Ultrasound about the Extraction of Phenolic Compounds from Wood by Wine Spirits.. 2022 , 11,		0
87	Simulation of the Essential oil extraction kinetics of <i>Xylopiya aethiopyca</i> fruits from Congo Brazzaville. Fick diffusion, Peleg sorption and Michaelis-Menton enzymatic models. 2022 ,		
86	Effect of Process Temperature on the Physical State of Beef Meat Constituents âImplications on Diffusion Kinetics during Osmotic Dehydration. 2022 , 15, 706-716		
85	Kinetic evaluation of gelatin extraction from chicken skin and the effect of some extraction parameters. 2022 , 45,		0
84	A New Empirical Model for Predicting Intermittent and Continuous Drying of âNeveâMelon (<i>Cucumis melo sp.</i>) Seeds. 2022 , 12, 328		0
83	Optimal extraction condition for the recovery of bioactive compounds and antioxidants from coffee silverskin. 2022 , 45,		0
82	Kinetics of microwave-assisted extraction of virgin coconut oil from solid coconut waste. 1-18		0
81	Physical and chemical characterization of <i>Corchorus olitorius</i> leaves dried by different drying techniques. 2022 , 2, 1		1

- 80 Dry-salted cod (*Gadus morhua*) rehydration assisted by pulsed electric fields: modelling of mass transfer kinetics.. **2022**,
- 79 Cut orientation effect on mass transfer: Drying and rehydration of yellow sweet potato cylinders. 1-9 0
- 78 Comparative characterization and release study of edible films of chitosan and natural extracts. **2022**, 32, 100830 0
- 77 Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion in vitro of New Zealand pea varieties. **2022**, 129, 107631 1
- 76 Hydration, Blanching and Thermal Processing of Dry Beans. **2022**, 159-190
- 75 Optimization and Modeling of Solid-liquid multivariable extractor (SoLVE): a new solution for tomato waste valorization. **2022**, 0
- 74 Antioxidant Poly (Lactic Acid) Films with Rice Straw Extract for Food Packaging Applications.
- 73 Optimization of Extraction Conditions to Improve Chlorogenic Acid Content and Antioxidant Activity of Extracts from Forced Witloof Chicory Roots.. **2022**, 11, 3
- 72 Comprehensive analysis of vacuum application in desalting lean white fish to develop a highly acceptable ready-to-use product. **2022**, 113527
- 71 The rehydration attributes and quality characteristics of "Quick-cooking" rehydrated beans: Implications of glass transition on storage stability. **2022**, 111377 0
- 70 Impact of low-frequency ultrasound technology on physical, chemical and technological properties of cereals and pseudocereals. **2022**, 86, 106044 1
- 69 Engineering cell-based microstructures to study the effect of structural complexity on in vitro bioaccessibility of a lipophilic bioactive compound.
- 68 Mathematical Description of Changes of Dried Apple Characteristics during Their Rehydration. **2022**, 12, 5495 0
- 67 Investigating the Effects of Aerobic Hydrolysis on Scum Layer Formation during the Anaerobic Digestion of Corn Stalk Particles. **2022**, 14, 6497 0
- 66 Effect of Microwave Treatment on Adzuki Beans (*Vigna angularis* L.) under Dry State—Analyzing Microstructure, Water Absorption, and Antioxidant Properties. **2022**, 11, 1653
- 65 Effect of ferulic and cinnamic acids on the functional and antimicrobial properties in thermo-processed PLA films. **2022**, 33, 100882 3
- 64 Solid-liquid Extraction of Soluble Carbohydrates from Soybean Meal: an Experimental Study, Kinetics, and Modeling. 65, 0
- 63 Utilization of cellulose and ulvan from the green seaweed *Ulva lactuca* in the development of composite edible films with natural antioxidant properties. 1

- 62 Conventional and ultrasound-assisted extraction of rice bran oil with isopropanol as solvent. **2022**, 29, 100741 ○
- 61 Evaluating of Microwave Drying for Hawthorn Slice as Alternative to Convective Drying. 65, ○
- 60 Image-based modelling of the effect of s-metolachlor plus atrazine on the soaking kinetics of maize seeds. **2022**, 36, 155-161
- 59 Periodic operation as an alternative to intensify the hydration process of common beans (*Phaseolus vulgaris*). ○
- 58 Polyphenols extraction kinetics from *Ascophyllum nodosum* seaweed employing water and saltwater: Effect of ultrasound sonication. **2022**, 66, 102773 ○
- 57 Effect of active phenolic acids on properties of PLA-PHBV blend films. **2022**, 33, 100894 2
- 56 Antilisterial action of PLA films with ferulic acid as affected by the method of incorporation. **2022**, 49, 101865 ○
- 55 Kinetic modeling of Essential oil extraction from lemongrass acclimatized in Tandjil[^] 'in Chad. **2022**, 228-234
- 54 Microstructure of rice (*Oryza sativa* L.) and kinetics in hydrothermal process.
- 53 Effect of Ultrasound Pretreatment on the Drying Kinetics and Characteristics of Pregelatinized Kidney Beans based on Microwave-assisted Drying. **2022**, 133806 ○
- 52 The Pulsed Electric Field Assisted-Extraction Enhanced the Yield and the Physicochemical Properties of Soluble Dietary Fiber From Orange Peel. 9, ○
- 51 Dehydration and Rehydration Kinetics Modeling in the Phytochemical, Aroma, and Antioxidant Capacity of Tree Tomato Fruit Dried with Microwaves and Freeze Driers: A Comparative Study. **2022**, 10, 1437 ○
- 50 Improving salt diffusion by ultrasound application during wet salting of pork meat: A mathematical modeling approach.
- 49 Characterization of Fresh Pasta Made of Common and High-Amylose Wheat Flour Mixtures. **2022**, 11, 2510 ○
- 48 Anisotropic Wood-Water Interactions Determined by Gravimetric Vapor Sorption Experiments.
- 47 Recent advances of kinetic model in the separation of essential oils by microwave-assisted hydrodistillation. **2022**, 187, 115418 ○
- 46 Construction of rice protein-based meat analogues by extruding process: Effect of substitution of soy protein with rice protein on dynamic energy, appearance, physicochemical, and textural properties of meat analogues. **2022**, 161, 111840 1
- 45 Effects of vacuum drying assisted with condensation on drying characteristics and quality of apple slices. **2023**, 340, 111286 1

44	Engineering and Nonthermal Technologies: Process Optimization Through Kinetic Modelling. 2022 , 53-92	0
43	On the relative extraction rates of colour compounds and caffeine during brewing, an investigation of tea over time and temperature. 2022 , 20, 708-715	0
42	Cross-linked polyvinyl alcohol-xanthan gum hydrogel fabricated by freeze/thaw technique for potential application in soft tissue engineering. 2022 , 12, 21713-21724	2
41	Drying and rehydration kinetics of peeled and unpeeled green apple slices (Granny Smith cv). 1-13	0
40	Kinetic study in the extraction of xanthones from Securidaca longepedunculata roots by microwave-assisted-extraction. 2022 , 11,	0
39	Extraction of ferulic acid from rice bran using NADES -ultrasound-assisted extraction: Kinetics and optimization.	0
38	In Silico Modeling Study of Curcumin Diffusion and Cellular Growth. 2022 , 12, 9749	0
37	Almond skin, a bio-waste for green dyeing of wool fibres. 004051752211277	0
36	EFFECT OF ULTRASOUND ASSISTED OSMOTIC DEHYDRATION PRE-TREATMENT ON DRYING KINETICS AND SOME FUNCTIONAL PROPERTIES OF PUMPKIN (Cucurbita moschata). 874-888	0
35	DEM analysis of swelling behaviour in granular media. 2022 , 33, 103806	1
34	Low-temperature microwave-assisted drying of sliced bitter melon: Drying kinetics and rehydration characteristics.	1
33	Active Starch-Polyester Bilayer Films with Surface-Incorporated Ferulic Acid. 2022 , 12, 976	1
32	Structure-process interaction in mass transfer processes: Application of ethanol and ultrasound in a vascular structure.	0
31	Functionalization of ash gourd: Infusion of citrus peel polyphenols through vacuum impregnation. 2022 , 50, 102095	0
30	Water distribution, physicochemical and microstructural properties of scallop adductors as affected by different drying methods. 2023 , 115, 104966	2
29	Starch and whey protein isolate films including an aroma compound stabilized by nanocellulose. 2022 , 94,	0
28	The Efficacy of Phenolic Compound Extraction from Potato Peel Waste. 2022 , 10, 2326	0
27	Thermodynamic, Thermal, Structural Properties and In Vitro Digestibility of Basmati Rice Starch Subjected to α -Amylase. 2200172	0

- 26 Effect of Temperature on Rehydration of Cornelian Cherry Fruit: A Kinetics Study. **2022**, 3, 1-7 ○
- 25 Bioactive gliadin electrospinning loaded with Zataria multiflora Boiss essential oil: Improves antimicrobial activity and release modeling behavior. ○
- 24 Impact of A/B-type wheat starch granule ratio on rehydration behavior and cooking quality of noodles and the underlying mechanisms. **2023**, 405, 134896 1
- 23 Multi-step ozone treatments of malting barley: Effect on the incidence of Fusarium graminearum and grain germination parameters. **2023**, 83, 103219 ○
- 22 Use of rice on the development of plant-based milk with antioxidant properties: From raw material to residue. **2023**, 173, 114271 ○
- 21 Selected physical and mechanical properties of the oil palm pseudo-trunk: Case of the Tenera variety from Cameroon. **2023**, 17, 100354 ○
- 20 Modern Techniques for Flavonoid Extraction—To Optimize or Not to Optimize?. **2022**, 12, 11865 1
- 19 Modelling, phytochemical, aroma and antioxidant capacity of tamarillo fruits dried with convective oven equipped with programmable logical control (PLC) at different temperatures: a comparative study. ○
- 18 Antioxidant poly (lactic acid) films with rice straw extract for food packaging applications. **2022**, 34, 101003 ○
- 17 Empirical Models of Sigmoid and Non-Sigmoid Hydration and Moisture Sorption Curves. ○
- 16 Infrared-assisted spouted bed drying of Chinese yam cubes: effect of constant and variable temperature drying processes on drying behavior, uniformity, and quality attributes. ○
- 15 Extraction of protein with protease inhibitor activity from Brazilwood (Caesalpinia echinata LAM.) seeds using choline-based ionic liquids. **2023**, 31, 100956 ○
- 14 Dynamic Vapour Sorption. **2016**, 47-66 ○
- 13 A Pulsed Electric Field Accelerates the Mass Transfer during the Convective Drying of Carrots: Drying and Rehydration Kinetics, Texture, and Carotenoid Content. **2023**, 12, 589 1
- 12 Effect of ultrasound assisted vacuum osmotic dehydration on the mass transfer kinetics and qualities of orange slices. 1-15 ○
- 11 Mass transfer modeling during wet salting of caiman meat (Caiman crocodilus yacare) at different brine temperatures. **2023**, 199, 109128 ○
- 10 Applying Peleg's equation to modelling the kinetics of solid hydration and migration during soybean soaking. **2012**, 32, 53-57 ○
- 9 Modeling of supercritical fluid extraction bed: A Critical Review. **2023**, ○

- 8 Accelerated brining kinetics and NaCl distribution of Chinese cabbage (*Brassica rapa* ssp. *pekinensis*) using pulsed electric field. **2023**, 179, 114634 ○
- 7 Kinetic modelling of total phenolic compounds from *Ilex paraguariensis* (St. Hil.) leaves: Conventional and ultrasound assisted extraction. **2023**, 139, 75-88 ○
- 6 Anisotropic wood-water interactions determined by gravimetric vapor sorption experiments. **2023**, 30, 3869-3885 ○
- 5 Kinetics of Microwave-Assisted Extraction Process Applied on Recovery of Peppermint Polyphenols: Experiments and Modeling. **2023**, 12, 1391 ○
- 4 A microscopic diffusion-induced discrete element model for swellable particles. **2023**, 464, 142677 ○
- 3 Anticancer Podophyllotoxin Recovery from Juniper Leaves at Atmospheric and High Pressure Using Eco-Friendly Solvents. **2023**, 12, 1526 ○
- 2 Drying kinetics, extraction kinetics and microencapsulation of antioxidant bioactive compounds of pitaya (*Hylocereus undatus*) peel. ○
- 1 Combined Pulsed Vacuum Osmotic Dehydration and Convective Air-Drying Process of Jambolan Fruits. **2023**, 12, 1785 ○