Quality and structural changes in starchy foods during

Food Research International

37, 497-503

DOI: 10.1016/j.foodres.2003.11.010

#	ARTICLE	IF	CITATIONS
1	Mathematical Modelling of the Drying Kinetics of Chestnut (Castanea Sativa Mill.). Food and Bioproducts Processing, 2005, 83, 306-314.	3.6	30
2	Baking using microwave processing. , 2005, , 119-141.		6
3	Drying using microwave processing. , 2005, , 142-152.		10
4	Effects of Domestic Processing on Steroidal Saponins in Taiwanese Yam Cultivar (Dioscorea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	5.2	21
5	Drying of Turnip Seeds with Microwaves in Fixed and Pulsed Fluidized Beds. Drying Technology, 2006, 24, 1469-1480.	3.1	28
6	Effects of Different Drying Methods on the Quality Changes of Granular Edamame. Drying Technology, 2006, 24, 1025-1032.	3.1	115
7	Retention of Ascorbic Acid during Drying of Tomato Halves and Tomato Pulp. Drying Technology, 2006, 24, 57-64.	3.1	91
8	Optimisation of dehydration and rehydration properties of cooked chickpeas (Cicer arietinum L.) undergoing microwaveâ€"hot air combination drying. Trends in Food Science and Technology, 2006, 17, 177-183.	15.1	64
9	Comparative Study of Quality Changes Occurring on Dehydration and Rehydration of Cooked Chickpeas (Cicer Arietinum L.) Subjected to Combined Microwave?Convective and Convective Hot Air Dehydration. Journal of Food Science, 2006, 71, E282-E289.	3.1	23
10	Effects of microwave heat-moisture treatment on properties of waxy and non-waxy rice starches. Food Chemistry, 2006, 97, 318-323.	8.2	108
11	Low-temperature desiccant-based food drying system with airflow and temperature control. Journal of Food Engineering, 2006, 75, 71-77.	5.2	67
12	Drying kinetics and quality of potato chips undergoing different drying techniques. Journal of Food Engineering, 2006, 77, 635-643.	5.2	106
13	Drying Characteristics of Barley Grain Dried in a Spouted-Bed and Combined IR-Convection Dryers. Drying Technology, 2007, 25, 1621-1632.	3.1	35
14	Microwave Heat Treatment of Spinach: Drying Kinetics and Effective Moisture Diffusivity. Drying Technology, 2007, 25, 1703-1712.	3.1	76
15	Relation between mechanical properties and structural changes during osmotic dehydration of pumpkin. Food Research International, 2007, 40, 448-460.	6.2	59
16	Changes in quality of microwave-treated agricultural productsâ€"a review. Biosystems Engineering, 2007, 98, 1-16.	4.3	299
17	A comparative study of microwave-assisted air drying of potato slices. Biosystems Engineering, 2007, 98, 310-318.	4.3	61
18	Thin-layer drying of porous materials: Selection of the appropriate mathematical model and relationships between thin-layer models parameters. Chemical Engineering and Processing: Process Intensification, 2007, 46, 1324-1331.	3.6	49

#	Article	IF	Citations
19	Microwave-vacuum heating parameters for processing savory crisp bighead carp (Hypophthalmichthys) Tj ETQq0 0 0 rgBT /Overlock 10	5.2	94
20	Combined microwave-hot air drying of peeled longan. Journal of Food Engineering, 2007, 81, 459-468.	5.2	115
21	Drying of banana slices using combined low-pressure superheated steam and far-infrared radiation. Journal of Food Engineering, 2007, 81, 624-633.	5.2	116
22	Thin-layer drying characteristics and modelling of mint leaves undergoing microwave treatment. Journal of Food Engineering, 2007, 83, 541-549.	5.2	219
23	CHARACTERISTICS OF COOKED CHICKPEAS AND SOYBEANS DURING COMBINED MICROWAVE?CONVECTIVE HOT AIR DRYING. Journal of Food Processing and Preservation, 2007, 31, 433-453.	2.0	10
24	Microwave-Assisted Drying of Biomaterials. Food and Bioproducts Processing, 2007, 85, 255-263.	3.6	91
25	Effect of processing conditions on the water absorption and texture kinetics of potato. Journal of Food Engineering, 2008, 84, 214-223.	5.2	41
26	Shrinkage and porosity of banana, pineapple and mango slices during air-drying. Journal of Food Engineering, 2008, 84, 430-440.	5.2	149
27	Influence of microwave application on convective drying: Effects on drying kinetics, and optical and mechanical properties of apple and strawberry. Journal of Food Engineering, 2008, 88, 55-64.	5.2	164
28	Convective hot air drying of blanched yam slices. International Journal of Food Science and Technology, 2008, 43, 1233-1238.	2.7	44
29	Microwave heat treatment of leek: drying kinetic and effective moisture diffusivity. International Journal of Food Science and Technology, 2008, 43, 1443-1451.	2.7	46
30	Image analysis and quality attributes of malting barley grain dried with infrared radiation and in a spouted bed. International Journal of Food Science and Technology, 2008, 43, 2047-2055.	2.7	11
31	Experimental study of rehydration kinetics of potato cylinders. Food and Bioproducts Processing, 2008, 86, 15-24.	3.6	67
32	Retention of Vitamin C in Drying Processes of Fruits and Vegetablesâ€"A Review. Drying Technology, 2008, 26, 1421-1437.	3.1	265
33	Effects of heating modes and sources on nanostructure of gelatinized starch molecules using atomic force microscopy. LWT - Food Science and Technology, 2008, 41, 1466-1471.	5.2	36
34	Theoretical analysis of efficient microwave processing of oilâ€"water emulsions attached with various ceramic plates. Food Research International, 2008, 41, 386-403.	6.2	12
35	Changes in Barley Kernel Hardness and Malting Quality Caused by Microwave Irradiation. Journal of the American Society of Brewing Chemists, 2008, 66, 203-207.	1.1	6
36	Kinetic thermal degradation of vitamin C during microwave drying of okra and spinach. International Journal of Food Sciences and Nutrition, 2009, 60, 21-31.	2.8	19

#	Article	IF	Citations
37	Dehydration. , 2009, , 481-524.		7
38	AIR IMPINGEMENT DRYING CHARACTERISTICS AND QUALITY OF CARROT CUBES. Journal of Food Process Engineering, 2010, 33, 899-918.	2.9	35
39	Effects of Drying Temperature and Surface Characteristics of Vegetable on the Survival of <i>Salmonella</i>. Journal of Food Science, 2009, 74, E16-22.	3.1	19
40	Thermal Sensitivity of Some Plantain Micronutrients during Deepâ€Fat Frying. Journal of Food Science, 2009, 74, C339-47.	3.1	12
41	Drying kinetics and quality of vacuum-microwave dehydrated garlic cloves and slices. Journal of Food Engineering, 2009, 94, 98-104.	5.2	145
42	Efficient microwave heating of discrete food samples layered with ceramic composites. Journal of Food Engineering, 2009, 95, 62-75.	5.2	6
43	Kinetics of<scp>L</scp>-Ascorbic Acid Degradation in Pineapple Drying under Ethanolic Atmosphere. Drying Technology, 2009, 27, 947-954.	3.1	35
44	A new microwave processing strategy for food-ceramic composite layer confined within ceramic plates. Food Research International, 2009, 42, 254-270.	6.2	3
45	Efficient microwave processing of oilâ€"water emulsion cylinders with lateral and radial irradiations. Food Research International, 2009, 42, 1337-1350.	6.2	12
47	Effects of size and form of Arthrospira Spirulina biomass on the shrinkage and porosity during drying. Journal of Food Engineering, 2010, 100, 585-595.	5.2	30
48	Recent advances in drying and dehydration of fruits and vegetables: a review. Journal of Food Science and Technology, 2010, 47, 15-26.	2.8	486
49	Drying kinetics and effective moisture diffusivity of purslane undergoing microwave heat treatment. Korean Journal of Chemical Engineering, 2010, 27, 1377-1383.	2.7	34
50	Drying of solids; estimation of the mathematical model parameters. Canadian Journal of Chemical Engineering, 2010, 88, 822-829.	1.7	4
51	Drying kinetics and quality of beetroots dehydrated by combination of convective and vacuum-microwave methods. Journal of Food Engineering, 2010, 98, 461-470.	5.2	213
52	Effect of glutinous components on matrix microstructure during the drying process of plant porous materials. Chemical Engineering and Processing: Process Intensification, 2010, 49, 286-293.	3.6	6
53	DETERMINATION OF DRYING PARAMETERS, ASCORBIC ACID CONTENTS AND COLOR CHARACTERISTICS OF NETTLE LEAVES DURING MICROWAVEâ€, AIRâ€AND COMBINED MICROWAVEâ€"AIRâ€DRYING. Journal of Food Process Engineering, 2010, 33, 213-233.	2.9	41
54	The Drawbacks and Superiorities of Using IR-Microwave System in Cake and Bread Baking: A Review. Modern Applied Science, 2010, 4, .	0.6	2
55	Application of Pore Size Analyzers in Study of Chinese <i>Angelica</i> Slices Drying. Drying Technology, 2010, 28, 214-221.	3.1	11

#	Article	IF	Citations
56	Application of Automatic Mercury Injection Apparatus in Study ofAstragalusSlices Drying. Drying Technology, 2010, 28, 677-682.	3.1	2
57	Potato Shrinkage During Hot Air Drying. Food Science and Technology International, 2010, 16, 337-341.	2.2	8
58	Microwave-drying of sliced mushroom. Analysis of temperature control and pressure. Innovative Food Science and Emerging Technologies, 2010, 11, 652-660.	5.6	55
59	Efficient processing of oilâ€"water emulsions confined within 2D cylinders with various microwave irradiations: Role of metallic annulus. Food Research International, 2010, 43, 148-166.	6.2	9
60	Effect of Calcium Ion and Microwave Power on Structural and Quality Changes in Drying of Apple Slices. Drying Technology, 2010, 28, 517-522.	3.1	24
61	Non-contact Measurement of the Shrinkage and Calculation of Porosity During the Drying of Banana. Drying Technology, 2011, 29, 1358-1364.	3.1	27
62	Mathematical models to describe the volumetric shrinkage rate of red beans during drying. Engenharia Agricola, 2011, 31, 716-726.	0.7	6
63	Shrimp Drying Characterizes Undergoing Microwave Treatment. Journal of Agricultural Science, 2011, 3, .	0.2	7
65	Convective drying rates of thermally blanched slices of potato (Solamum tuberosum): Parameters for the estimation of drying rates. Food and Bioproducts Processing, 2011, 89, 514-519.	3.6	6
66	Effects of vacuum frying on structural changes of bananas. Journal of Food Engineering, 2011, 106, 298-305.	5.2	50
67	Characterization of a combination oven prototype: Effects of microwave exposure and enhanced convection to local temperature rise in a moist substrate. International Communications in Heat and Mass Transfer, 2011, 38, 557-564.	5.6	21
68	Drying of Exotic Tropical Fruits: A Comprehensive Review. Food and Bioprocess Technology, 2011, 4, 163-185.	4.7	150
70	ContraÃ§Ã£o volumÃ©trica e forma dos frutos de mamona durante a secagem. Acta Scientiarum - Agronomy, 2011, 33, .	0.6	15
71	Advancements in Drying Techniques for Food, Fiber, and Fuel. Drying Technology, 2012, 30, 1147-1159.	3.1	75
72	EFFECT OF SSB (SUPERHEATED STEAM BLANCHING) TIME AND DRYING TEMPERATURE ON HOT AIR IMPINGEMENT DRYING KINETICS AND QUALITY ATTRIBUTES OF YAM SLICES. Journal of Food Process Engineering, 2012, 35, 370-390.	2.9	124
73	Quality evaluation of pineapple fruit during drying process. Food and Bioproducts Processing, 2012, 90, 275-283.	3.6	139
74	Experimental Evaluation of Quality Parameters During Drying of Carrot Samples. Food and Bioprocess Technology, 2012, 5, 118-129.	4.7	35
75	Colour Change Analysis of Fig Fruit during Microwave Drying. International Journal of Food Engineering, 2013, 9, 107-114.	1.5	15

#	Article	IF	Citations
76	Novel Aspects of Formation of Food Structure during Drying. Drying Technology, 2013, 31, 990-1007.	3.1	35
77	Influence of the chestnuts drying temperature on the rheological properties of their doughs. Food and Bioproducts Processing, 2013, 91, 7-13.	3.6	30
78	Effects of Different Drying Methods on the Quality of Squid Cubes. Drying Technology, 2013, 31, 1911-1918.	3.1	31
79	Effect of Vacuum, Microwave, and Convective Drying on Selected Parsley Quality. International Journal of Food Properties, 2013, 16, 205-215.	3.0	20
80	Drying Kinetics, Rehydration Characteristics and Sensory Evaluation of Microwave Vacuum and Convective Hot Air Dehydrated Jackfruit Bulbs. Jurnal Teknologi (Sciences and Engineering), 2013, 65, .	0.4	5
81	Microwave-vacuum drying effect on drying kinetics, lycopene and ascorbic acid content of tomato slices. Journal of Parasitology and Vector Biology, 2013, 4, 11-22.	0.4	19
82	Recent Advances in Hybrid DryingÂTechnologies. , 2014, , 447-459.		6
83	Impact of processing conditions on the kinetic of vitamin C degradation and 2-furoylmethyl amino acid formation in dried strawberries. Food Chemistry, 2014, 153, 164-170.	8.2	60
84	Effect of infrared heating on the physicochemical properties of common bean (<i>Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 422	1.9	12
85	Specification and implementation of a continuous microwave-assisted system for paste malaxation in an olive oil extraction plant. Biosystems Engineering, 2014, 125, 24-35.	4.3	55
86	Comparison of Freeze-Drying with Three Different Combinations of Drying Methods and Their Influence on Colour, Texture, Microstructure and Nutrient Retention of Button Mushroom (Agaricus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.7	92
88	Optimization of intermittent microwaveâ€“convective drying using response surface methodology. Food Science and Nutrition, 2015, 3, 331-341.	3.4	31
89	Quality Evaluation of Vacuum Microwaveâ€Dried Immature Vegetable Soybean (<scp><i>G</i></scp><i>lycine Max</i> [<scp>L</scp>.] Merr.). Journal of Food Quality, 2015, 38, 337-346.	2.6	2
90	Technology Advances and Mechanistic Modelling in Freeze-drying and Dehydration of Food. Advance Journal of Food Science and Technology, 2015, 9, 197-201.	0.1	0
91	A comparative study of dried apple using hot air, intermittent and continuous microwave: evaluation of kinetic parameters and physicochemical quality attributes. Food Science and Nutrition, 2015, 3, 519-526.	3.4	49
92	Food Preservation by Nanostructures-Water Interactions Control. Food Engineering Series, 2015, , 15-25.	0.7	0
93	Microwave drying of spheres: Coupled electromagnetics-multiphase transport modeling with experimentation. Part II: Model validation and simulation results. Food and Bioproducts Processing, 2015, 96, 326-337.	3.6	48
94	Effects of fluidized bed drying on the quality of soybean kernels. Journal of the Saudi Society of Agricultural Sciences, 2015, 14, 134-139.	1.9	20

#	Article	IF	Citations
95	Effects of microwave irradiation by means of a horn antenna in the process of seed extraction on Scots pine (Pinus sylvestris L.) cone moisture content and seed germination energy and capacity. European Journal of Forest Research, 2016, 135, 633-642.	2.5	8
96	Multi-sensor approach to improve optical monitoring of papaya shrinkage during drying. Journal of Food Engineering, 2016, 189, 82-89.	5.2	35
97	Convective drying of hawthorn fruit (Crataegus spp.): Effect of experimental parameters on drying kinetics, color, shrinkage, and rehydration capacity. Food Chemistry, 2016, 210, 577-584.	8.2	187
98	Effect of Osmotic Dehydration on Mechanical and Rheological Properties of Pumpkin Dried with Microwave Method in Reduced Pressure Conditions. Agricultural Engineering, 2016, 20, 185-194.	0.8	1
99	Coupled electromagnetics, multiphase transport and large deformation model for microwave drying. Chemical Engineering Science, 2016, 156, 206-228.	3.8	70
100	Physical and mechanical properties of raspberries subjected to osmotic dehydration and further dehydration by air- and freeze-drying. Food and Bioproducts Processing, 2016, 100, 156-171.	3.6	49
101	Vacuum impregnation and drying of calcium-fortified pineapple snacks. LWT - Food Science and Technology, 2016, 72, 501-509.	5.2	57
102	Application of microwaves for microbial load reduction in black pepper (<i>Piper nigrum</i>L.). Journal of the Science of Food and Agriculture, 2016, 96, 4243-4249.	3.5	18
103	Advanced Heating Technologies for Food Processing. , 2016, , 203-256.		14
104	Effect of microwave air spouted drying arranged in two and three-stages on the drying uniformity and quality of dehydrated carrot cubes. Journal of Food Engineering, 2016, 177, 80-89.	5.2	46
106	Shrinkage of Mirabelle Plum during Hot Air Drying as Influenced by Ultrasound-Assisted Osmotic Dehydration. International Journal of Food Properties, 2016, 19, 1093-1103.	3.0	45
107	Combined hot air convective drying and microwave-vacuum drying of blueberries (<i>Vaccinium) Tj ETQq1 1 0.784314 rgBT /Overlock	3.1	61
108	Food structure: Its formation and relationships with other properties. Critical Reviews in Food Science and Nutrition, 2017, 57, 1190-1205.	10.3	94
109	Quality of dried haskap berries (<i>Lonicera caerulea</i>L.) as affected by prior juice extraction, osmotic treatment, and drying conditions. Drying Technology, 2017, 35, 375-391.	3.1	12
110	Microwave flow and conventional heating effects on the physicochemical properties, bioactive compounds and enzymatic activity of tomato puree. Journal of the Science of Food and Agriculture, 2017, 97, 984-990.	3.5	37
111	A comprehensive analysis on the effect of shape on the microwave heating dynamics of food materials. Innovative Food Science and Emerging Technologies, 2017, 39, 247-266.	5.6	41
112	Dehydration. , 2017, , 661-716.		3
113	Effect of intermittent microwave drying on biophysical characteristics of rice. Journal of Food Process Engineering, 2017, 40, e12590.	2.9	20

#	Article	IF	Citations
114	Investigation on the relationship between the integrity of food matrix and nutrient extraction yield of broccoli. LWT - Food Science and Technology, 2017, 85, 170-174.	5.2	8
115	Effect of Vacuum Impregnation on Drying Kinetics and Selected Quality Factors of Apple Cubes. International Journal of Food Engineering, 2017, 13, .	1.5	9
116	Computer vision for bulk volume estimation of apple slices during drying. Drying Technology, 2017, 35, 616-624.	3.1	17
117	Degradation kinetics of bioactive compounds and antioxidant capacity of Brussels sprouts during microwave processing. International Journal of Food Properties, 2017, 20, S2798-S2809.	3.0	14
118	Impact of microwave processing on nutritional, sensory, and other quality attributes. , 2017, , 65-99.		10
119	Solar dehydration of blueberries (Vaccinium corymbosumL.). Acta Horticulturae, 2017, , 491-496.	0.2	1
120	AHP-based procedure for optimization of microwave-assisted blackberry sugar osmotic process. Drying Technology, 2018, 36, 1678-1687.	3.1	4
121	Pulsed vacuum drying enhances drying kinetics and quality of lemon slices. Journal of Food Engineering, 2018, 224, 129-138.	5.2	176
122	Vacuum drying of rosehip leathers: Modelling of coupled moisture content and temperature curves as a function of time with simultaneous time-varying ascorbic acid retention. Journal of Food Engineering, 2018, 233, 9-16.	5.2	18
123	Microstructure and its relationship with release behavior of different vehicles. , 2018, , 83-96.		1
124	Simulation model of the microwave-vacuum drying process of selected fruits and vegetables. , 2018, , .		1
125	Study of Microwave Drying of Vegetables by Numerical Modeling. Influence of Dielectric Properties and Operating Conditions. Food Science and Technology Research, 2018, 24, 811-816.	0.6	5
126	Shrinkage of Food Materials During Drying: Current Status and Challenges. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1113-1126.	11.7	126
127	Preservation of red pepper flakes using microwaveâ€combined cold plasma treatment. Journal of the Science of Food and Agriculture, 2019, 99, 1577-1585.	3.5	22
128	Effects of Freeze Vacuum Drying Combined with Hot Air Drying on the Sensory Quality, Active Components, Moisture Mobility, Odors, and Microstructure of Kiwifruits. Journal of Food Quality, 2019, 2019, 1-11.	2.6	12
129	Improvement of cooking quality of germinated brown rice attributed to the fissures caused by microwave drying. Journal of Food Science and Technology, 2019, 56, 2737-2749.	2.8	29
130	Shrinkage and rehydration characteristics of vacuum assisted microwave dried green bell pepper. Journal of Food Process Engineering, 2019, 42, e13030.	2.9	6
131	Influence of the Duration of Microwave Irradiation of Scots Pine (Pinus sylvestris L.) Cones on the Quality of Harvested Seeds. Forests, 2019, 10, 1108.	2.1	4

#	Article	IF	Citations
133	Bound Water Removal Techniques. , 2019, , 93-118.		4
134	Significance of Bound Water Measurement. , 2019, , 119-135.		3
135	Dehydration modeling of <i>Cordyceps militaris</i> in mid-infrared-assisted convection drying system: Using low-field nuclear magnetic resonance with the aid of ELM and PLSR. Drying Technology, 2019, 37, 2072-2086.	3.1	14
136	Convective drying of bakerâ€™s yeast pellets containing a carrier. Drying Technology, 2019, 37, 1405-1417.	3.1	7
137	Convective air, microwave, and combined drying of potato pre-treated by pulsed electric fields. Drying Technology, 2019, 37, 1704-1713.	3.1	20
138	Quality of plant-based food materials and its prediction during intermittent drying. Critical Reviews in Food Science and Nutrition, 2019, 59, 1197-1211.	10.3	45
139	Study on quality attributes and drying kinetics of instant parboiled rice fortified with turmeric using hot air and microwave-assisted hot air drying. Drying Technology, 2020, 38, 420-433.	3.1	19
140	Impact of critical control-point based intermittent drying on drying kinetics and quality of carrot (Daucus carota var. laguna). Thermal Science and Engineering Progress, 2020, 20, 100682.	2.7	9
141	Effect of air temperature and velocity on the drying characteristics and product quality of Clinacanthus nutans in heat pump dryer. IOP Conference Series: Earth and Environmental Science, 2020, 462, 012052.	0.3	4
142	Foam mat drying of taro (<scp><i>Colocasia esculenta</i></scp>): The effect of ultrasonic pretreatment and drying techniques on the drying behavior, flow, and reconstitution properties of taro flour. Journal of Food Process Engineering, 2020, 43, e13516.	2.9	10
143	Experimental investigation of a novel waste heat based food drying system. Journal of Food Engineering, 2020, 281, 110002.	5.2	17
144	Development of fortified low-fat potato chips through Vacuum Impregnation and Microwave Vacuum Drying. Innovative Food Science and Emerging Technologies, 2020, 64, 102437.	5.6	21
145	A mathematical model for predicting the transport process and quality changes during intermittent microwave convective drying. Food Chemistry, 2020, 325, 126932.	8.2	52
146	Investigation of microwave drying on quality attributes, sensory properties and surface structure of bee pollen grains by scanning electron microscopy. Brazilian Journal of Chemical Engineering, 2021, 38, 177-188.	1.3	6
147	Effects of microwave irradiation on the moisture content of various wood chip fractions obtained from different tree species. Journal of Wood Science, 2021, 67, .	1.9	10
148	Determination of microwave drying and rehydration kinetics of green peppers with the bioactive and textural properties. Journal of Food Process Engineering, 2021, 44, e13755.	2.9	5
149	Electro-based technologies in food drying - A comprehensive review. LWT - Food Science and Technology, 2021, 145, 111315.	5.2	31
150	Mathematical modeling of nutritional, color, texture, and microbial activity changes in fruit and vegetables during drying: A critical review. Critical Reviews in Food Science and Nutrition, 2023, 63, 1877-1900.	10.3	11

#	Article	IF	Citations
151	Stress relaxation properties of bananas during drying. Journal of Texture Studies, 2022, 53, 146-156.	2.5	6
152	Application of immersion pre-treatments and drying temperatures to improve the comprehensive quality of pineapple (Ananas comosus) slices. Heliyon, 2021, 7, e05882.	3.2	40
153	Food Dehydration: Fundamentals, Modelling and Applications. Advanced Structured Materials, 2014, , 69-94.	0.5	3
154	Factors Affecting Porosity. SpringerBriefs in Food, Health and Nutrition, 2016, , 25-46.	0.5	2
155	PROPRIEDADES FÃSICAS DE SEMENTES DE FEIJÃƒO EM FUNÃ‡ÃƒO DE TEORES DE ÃGUA. Revista Engenharia Na Agricultura - REVENG, 2013, 21, 09-18.	0.2	6
156	The change in weight and surface temperature of a pine cone (Pinus sylvestris L.) as a result of microwave irradiation. Forest Research Papers, 2016, 77, 56-67.	0.2	4
157	Qualidade nutricional de goiabas submetidas aos processos de desidrataÃ§Ã£o por imersÃ£o-impregnaÃ§Ã£o e secagem complementar por convecÃ§Ã£o. Food Science and Technology, 2008, 28, 329-340.	1.7	8
158	Drying of Food Materials by Microwave Energy - A Review. International Journal of Current Microbiology and Applied Sciences, 2020, 9, 1950-1973.	0.1	16
159	Evaluation of Quality Characteristics of Potato Slices during Drying by Infrared Radiation Heating Method under Vacuum. International Journal of Agricultural and Food Research, 2016, 4, .	0.1	4
160	Optimization of a Combined Heat Pumpâ€"Microwave Drying Process of Tilapia Fillets Using a Comprehensive Weighted Scoring Method. Journal of Nutrition & Food Sciences, 2012, 02, .	1.0	1
161	Mathematical Modeling, Moisture Diffusion, Energy consumption and Efficiency of Thin Layer Drying of Potato Slices. Journal of Food Processing & Technology, 2013, 04, .	0.2	29
162	MICROWAVE VACUUM DRYING OF FRUITS & VEGETABLES. , 2007, , .		0
163	Determination of Moisture Content from Guaco with Microwave Oven. Revista Engenharia Na Agricultura - REVENG, 2011, 19, 503-509.	0.2	0
165	Emerging Drying Technologies for Agricultural Products. , 2014, , 31-78.		0
167	ENCOLHIMENTO NA SECAGEM CONVECTIVA DE ABACAXI COM APLICAÃ‡ÃƒO DE MICRO-ONDAS VARIÃVEL. , 0, , .		0
168	Hot Air Impingement Heating of Food Products. , 2016, , 93-111.		0
169	Kinetic studies for microwave-assisted drying of Oraby date slices. Egyptian Journal of Agricultural Research, 2020, 98, 670-689.	0.1	0
170	Characterization of Dried Potato Treated with Convective Drying after Freeze-Thaw Impregnation of Macerating Enzymes. Journal of the Japanese Society for Food Science and Technology, 2020, 67, 442-450.	0.1	1

#	Article	IF	Citations
171	A Novel Systemâ€"the Simultaneous Use of Ohmic Heating with Convective Drying: Sensitivity Analysis of Product Quality Against Process Variables. Food and Bioprocess Technology, 2022, 15, 440-458.	4.7	6
172	Postharvest Quality Evaluation of Pineapple during Drying. ACS Food Science & Technology, 2022, 2, 592-603.	2.7	2
173	Response Surface Methodology as a Tool for Optimization of Pulsed Electric Field Pretreatment and Microwave-Convective Drying of Apple. Applied Sciences (Switzerland), 2022, 12, 3392.	2.5	13
175	Preliminary Study of Control and Biochemical Characteristics of Giant Hogweed (Heracleum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	3.0	5
176	Development of a general model for monitoring moisture distribution of four vegetables undergoing microwave-vacuum drying by hyperspectral imaging. Drying Technology, 2022, 40, 1478-1492.	3.1	19
177	Thin layer modeling of drying kinetics, rehydration kinetics and color changes of osmotic pre-treated pineapple (Ananas comosus) slices during drying: Development of a mechanistic model for mass transfer. Innovative Food Science and Emerging Technologies, 2022, 80, 103094.	5.6	17
178	Application of soft-computational models for the prediction of some quality traits of microwave-dried tomato slices. Modeling Earth Systems and Environment, 2023, 9, 567-584.	3.4	4
179	Synergistic effect of sonication and microwave for inhibition of microorganism. , 2023, , 189-216.		0
180	Fig (Ficus carica) Drying Technologies. , 2023, , 665-688.		0
181	Nutritional Efficacy Based Vegetables Selection for the Development of Ready to Cook Soup Mix Formulations. , 2023, , 157-192.		0
182	Drying of roots and tubers. , 2023, , 587-628.		1
183	Coupled transport and poromechanics model to understand quality evolution during sequential drying. Chemical Engineering Science, 2023, 280, 119010.	3.8	0
184	Impact of Pulsed Electric Field Treatment on the Process Kinetics and Selected Properties of Air and Dehumidified Air-Dried Mushrooms. Processes, 2023, 11, 2101.	2.8	1
185	Assessment of the effect of air humidity and temperature on convective drying of apple with pulsed electric field pretreatment. LWT - Food Science and Technology, 2023, 188, 115455.	5.2	2
186	The energy, emissions, and drying kinetics of three-stage solar, microwave and desiccant absorption drying of potato slices. Renewable Energy, 2023, , 119509.	8.9	0
187	Microstructural Changes in Vanilla planifolia Beans after Using High-Hydrostatic-Pressure Treatment in the Curing Process. Foods, 2024, 13, 177.	4.3	0