

CITATION REPORT

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Study of Thermodynamic, Structural, and Quality Properties of Yacon (*Smallanthus sonchifolius*) During Drying

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Food and Bioprocess Technology, 2014, 7, 148-160.

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#	Paper	IF	Citations
22	Thermodynamic Properties of Water Desorption of Papaya. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2412-2420	2.1	5
21	Foam mat drying of yacon juice: Experimental analysis and computer simulation. <i>Journal of Food Engineering</i> , 2015 , 158, 48-57	6	35
20	Thermodynamic analysis of sorption isotherms of dehydrated yacon (<i>Smallanthus sonchifolius</i>) bagasse. <i>Food Bioscience</i> , 2015 , 12, 26-33	4.9	22
19	Modeling of Microbial Spoilage and Color Degradation Occurring in Convective Drying of Vegetables: A Route to Process Optimization. <i>Journal of Food Process Engineering</i> , 2015 , 38, 76-92	2.4	4
18	Formulation of a 3D conjugated multiphase transport model to predict drying process behavior of irregular-shaped vegetables. <i>Journal of Food Engineering</i> , 2016 , 176, 36-55	6	14
17	Osmotic dehydration of yacon (<i>Smallanthus sonchifolius</i>): Optimization for fructan retention. <i>LWT - Food Science and Technology</i> , 2016 , 71, 77-87	5.4	17
16	Effects of foam mat drying on physicochemical and microstructural properties of yacon juice powder. <i>LWT - Food Science and Technology</i> , 2016 , 66, 503-513	5.4	48
15	Effect of Process Parameters on Foam Mat Drying Kinetics of Yacon (<i>Smallanthus sonchifolius</i>) and Thin-Layer Drying Modeling of Experimental Data. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12264 ² .4	2.4	17
14	Evaluation of dried yacon (<i>Smallanthus sonchifolius</i>) as an efficient probiotic carrier of <i>Lactobacillus casei</i> LC-01. <i>LWT - Food Science and Technology</i> , 2017 , 75, 220-226	5.4	17
13	The potential of computer vision, optical backscattering parameters and artificial neural network modelling in monitoring the shrinkage of sweet potato (<i>Ipomoea batatas</i> L.) during drying. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1310-1324	4.3	9
12	Experimental investigation of shrinkage and microstructural properties of date fruits at three solar drying methods. <i>Solar Energy</i> , 2019 , 180, 445-455	6.8	22
11	Quality of plant-based food materials and its prediction during intermittent drying. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1197-1211	11.5	28
10	Characterization of the physicochemical, structural and thermodynamic properties of encapsulated garlic extract in multilayer wall materials. <i>Powder Technology</i> , 2021 , 378, 388-399	5.2	4
9	Drying of persimmon fruit (<i>Diospyros kaki</i> L.) pretreated by different osmotic processes. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13809	2.4	0
8	Effect of processing methods on yacon roots health-promoting compounds and related properties. <i>Trends in Food Science and Technology</i> , 2021 , 113, 346-354	15.3	2
7	Evaluation of 3D Laser Scanning for Estimation of Heating-Induced Volume Shrinkage and Prediction of Cooking Loss of Pork Cuboids Compared to Manual Measurements. <i>Food and Bioprocess Technology</i> , 2020 , 13, 938-947	5.1	1
6	Dried yacon with high fructooligosaccharide content. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13884	8.4	1

5	Black soldier fly (<i>Hermetia illucens</i> , L.) larvae for food and feed: modelling drying kinetics. <i>Journal of Insects As Food and Feed</i> , 1-12	4.4	
4	Convective drying of yacū (<i>Smallanthus sonchifolius</i>) slices: A simple physical model including shrinkage. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113151	5.4	○
3	Drying kinetics and physicochemical and technological properties of pumpkin purē flour dried by convective and foam-mat drying. <i>Journal of Food Processing and Preservation</i> , 2022 , 46,	2.1	1
2	Evidence of iso-volume deformation during convective drying of yacū: An extended van Meel model adapted to large volume reduction. 2023 , 341, 111311		1
1	Influence of Food-Packaging Materials and Shelf-Life Conditions on Dried Garlic (<i>Allium sativum</i> L.) Concerning Quality and Stability of Allicin/Phenolic Content.		○