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Kinetic and Thermodynamic of Thermal Inactivation of the Peroxidase, Polyphenoloxidase and Inulinase Activities during Blanching of Yacon (*Smallanthus sonchifolius*) Juice

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Food and Bioprocess Technology, 2014, 7, 3560-3568.

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#	Paper	IF	Citations
12	A Novel Color Parametric Technique for Kinetic Evaluation of Thermal Degradation and Stability of Fresh-Cut Yacon Slices. <i>International Journal of Food Engineering</i> , 2016 , 12, 729-737	1.9	1
11	Thermodynamic and kinetics study of phenolics degradation and color of yacon () microparticles under accelerated storage conditions. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4197-4204	3.3	13
10	Effects of various blanching methods on weight loss, enzymes inactivation, phytochemical contents, antioxidant capacity, ultrastructure and drying kinetics of red bell pepper (<i>Capsicum annuum</i> L.). <i>LWT - Food Science and Technology</i> , 2017 , 77, 337-347	5.4	112
9	Sequential application of plasma-activated water and mild heating improves microbiological quality of ready-to-use shredded salted kimchi cabbage (<i>Brassica pekinensis</i> L.). <i>Food Control</i> , 2019 , 98, 501-509	6.2	55
8	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3594-3621	11.5	17
7	Characterization of three polyphenol oxidase isoforms in royal dates and inhibition of its enzymatic browning reaction by indole-3-acetic acid. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 894-903	7.9	4
6	Lactobionic acid as a suitable food preservative for yacon juice. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 64, 102400	6.8	6
5	Application of non-thermal pretreatment techniques on agricultural products prior to drying: a review. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2585-2599	4.3	18
4	Kinetic and thermodynamic studies on the degradation of carotene in carrot powder beads. <i>Journal of Food Engineering</i> , 2021 , 288, 110145	6	1
3	Optimization of Blanching Process of hawthorn using central composite design and response surface method. <i>IOP Conference Series: Earth and Environmental Science</i> , 632, 032001	0.3	
2	Long-term storage of yacon (<i>Smallanthus sonchifolius</i>) juice: Phytochemical profile, in vitro prebiotic potential and discriminant bioactive properties. <i>Food Bioscience</i> , 2021 , 41, 100970	4.9	1
1	Quality Characteristics of Maitake (<i>Grifola frondosa</i>) Powder Pretreated by Blanching with Vinegar. <i>Korean Journal of Food and Cookery Science</i> , 2018 , 34, 635-641	0.5	