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Microwave and ultrasound enhancement of convective drying of strawberries: Experimental and modeling efficiency

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#	Paper	IF	Citations
84	Microwave-assisted food processing technologies for enhancing product quality and process efficiency: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2017 , 67, 58-69	15.3	130
83	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. <i>Ultrasonics Sonochemistry</i> , 2017 , 39, 47-57	8.9	52
82	Influence of different drying techniques on drying parameters of mango. <i>Food Science and Technology</i> , 2017 , 37, 604-612	2	29
81	Enhancement of water removing and the quality of fried purple-fleshed sweet potato in the vacuum frying by combined power ultrasound and microwave technology. <i>Ultrasonics Sonochemistry</i> , 2018 , 44, 368-379	8.9	59
80	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioproducts Processing</i> , 2018 , 108, 95-104	4.9	40
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77	Application of power ultrasound on the convective drying of fruits and vegetables: effects on quality. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1660-1673	4.3	47
76	Modeling of heat and mass transfer during ultrasound-assisted drying of a packed bed consisting of highly shrinkable material. <i>Chemical Engineering Research and Design</i> , 2018 , 129, 25-33	5.5	6
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