

Food drying enhancement by ultrasound “ A review

Trends in Food Science and Technology

56, 126-141

DOI: [10.1016/j.tifs.2016.08.003](https://doi.org/10.1016/j.tifs.2016.08.003)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Thermosonication and optimization of stingless bee honey processing. Food Science and Technology International, 2017, 23, 608-622.	1.1	29
2	Ultrasound in wet biological materials subjected to drying. Journal of Food Engineering, 2017, 212, 271-282.	2.7	23
3	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. Ultrasonics Sonochemistry, 2017, 39, 47-57.	3.8	75
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