

CITATION REPORT

List of articles citing

Thermodynamic and kinetics study of phenolics degradation and color of yacon () microparticles under accelerated storage conditions

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Journal of Food Science and Technology, 2017, 54, 4197-4204.

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| # | Paper | IF | Citations |
|----|---|------|-----------|
| 18 | The kinetics and thermodynamics study of bioactive compounds and antioxidant degradation of dried banana (<i>Musa ssp.</i>) slices using controlled humidity convective air drying. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1935-1946 | 2.8 | 20 |
| 17 | Application of multi pass high pressure homogenization to improve stability, physical and bioactive properties of rosehip (<i>Rosa canina L.</i>) nectar. <i>Food Chemistry</i> , 2019 , 282, 67-75 | 8.5 | 26 |
| 16 | Degradation of Industrial Phenolic Wastewater Using Dielectric Barrier Discharge Plasma Technique. <i>Russian Journal of Applied Chemistry</i> , 2020 , 93, 905-915 | 0.8 | 4 |
| 15 | Focused type ultrasound extraction of phenolic acids from <i>Q. Infectoria</i> galls: Process modelling and sequential optimization. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020 , 154, 108004 | 3.7 | 4 |
| 14 | Effects of drying temperature and relative humidity on the quality of dried onion slice. <i>Heliyon</i> , 2020 , 6, e04338 | 3.6 | 18 |
| 13 | Application of soy protein isolate and cassava starch based film solutions as matrix for ionic encapsulation of carrot powders. <i>Journal of Food Science and Technology</i> , 2020 , 57, 4171-4181 | 3.3 | 2 |
| 12 | Kinetic and thermodynamic studies on the degradation of carotene in carrot powder beads. <i>Journal of Food Engineering</i> , 2021 , 288, 110145 | 6 | 1 |
| 11 | Physical, chemical, microbiological properties and shelf life kinetic of spray-dried cantaloupe juice powder during storage. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110597 | 5.4 | 3 |
| 10 | Influence of pre-treatments on the degradation kinetics of chlorophylls in morisa xak (<i>Amaranthus caudatus</i>) leaves after microwave drying. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13790 | 2.4 | 0 |
| 9 | 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 |
| 8 | Thermal degradation kinetics of myrtle leaves ethanol extract (<i>Myrtus communis L.</i>): effect on phenolic compounds content and antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 1 | 2.8 | |
| 7 | Sweet pomegranate pekmez production: Effect of different production methods and activated carbon treatment on some quality parameters and 5-hydroxymethyl furfural formation. <i>Journal of Food Processing and Preservation</i> , 2022 , 46, | 2.1 | 1 |
| 6 | Drying kinetics of porang (<i>Amorphophallus mueller B.</i>) chips under open sun drying. <i>IOP Conference Series: Earth and Environmental Science</i> , 2022 , 1038, 012071 | 0.3 | |
| 5 | Spray-drying Microencapsulation of an Extract from <i>Tilia tomentosa</i> Moench Flowers: Physicochemical Characterization and in Vitro Intestinal Activity. | | |
| 4 | Shelf-Life Prediction and Thermodynamic Properties of No Added Sugar Chocolate Spread Fortified with Multiple Micronutrients. 2022 , 11, 2358 | | |
| 3 | Effect of jujube kernel powder addition on moisture absorption performance, color stability, texture properties and agglomeration characteristics of jujube powder. 2023 , 174, 114452 | | 0 |
| 2 | Encapsulation of <i>Centella asiatica</i> leaf extract in liposome: Study on structural stability, degradation kinetics and fate of bioactive compounds during storage. 2023 , 2, 100202 | | 0 |

- 1 The enhancement of sappanwood extract drying with foaming agent under different temperature.
2023, 8, 214-235

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