

Microwave processing techniques and their recent appl

Trends in Food Science and Technology

67, 236-247

DOI: [10.1016/j.tifs.2017.07.007](https://doi.org/10.1016/j.tifs.2017.07.007)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Augmentation of biocontrol agents with physical methods against postharvest diseases of fruits and vegetables. Trends in Food Science and Technology, 2017, 69, 36-45.	7.8	58
2	Effects of electric fields and electromagnetic wave on food protein structure and functionality: A review. Trends in Food Science and Technology, 2018, 75, 1-9.	7.8	126
3	Quality assurance in microwave food processing and the enabling potentials of solid-state power generators: A review. Journal of Food Engineering, 2018, 234, 1-15.	2.7	78
4	Efficacy Evaluation of Control Measures on the Reduction of Staphylococcus aureus in Salad and Bacillus cereus in Fried Rice Served at Restaurants. Foodborne Pathogens and Disease, 2018, 15, 198-209.	0.8	4
5	The Mutual Correlation of Glucose, Starch, and Beta-Glucan Release During Microwave Heating and Antioxidant Activity of Oat Water Extracts. Food and Bioprocess Technology, 2018, 11, 874-884.	2.6	18
6	Impact of Microwave-Assisted Heating on the pH Value, Color, and Flavor Compounds in Glucose-Ammonium Model System. Food and Bioprocess Technology, 2018, 11, 1248-1258.	2.6	17
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18	The microwave-assisted convective drying of kale (<i>Brassica oleracea</i> L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 Engineering, 2019, 42, e13004.	1.5	5
19	Maillard conjugation as an approach to improve whey proteins functionality: A review of conventional and novel preparation techniques. Trends in Food Science and Technology, 2019, 91, 1-11.	7.8	78

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