

Chemical and physical pretreatments of fruits and vegetables: characteristics and quality attributes – a comprehensive review

Critical Reviews in Food Science and Nutrition

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Combining osmoticâ€“steam blanching with infraredâ€“microwaveâ€“hot air drying: Production of dried lemon (<i>Citrus limon</i> L.) slices and enzyme inactivation. <i>Drying Technology</i> , 2018, 36, 1719-1737.	1.7	39
2	Pulsed vacuum drying enhances drying kinetics and quality of lemon slices. <i>Journal of Food Engineering</i> , 2018, 224, 129-138.	2.7	176
3	High humidity hot air impingement blanching (HHAIB) enhances drying rate and softens texture of apricot via cell wall pectin polysaccharides degradation and ultrastructure modification. <i>Food Chemistry</i> , 2018, 261, 292-300.	4.2	84
4	Effects of microwave blanching conditions on the quality of green asparagus (<i>Asparagus officinalis</i>) Tj ETQq1 1 0.784314 rgBT /Overl 1.5 27	1.5	27
5	The effect of freezing on the hot air and microwave vacuum drying kinetics and texture of whole cranberries. <i>Drying Technology</i> , 2019, 37, 1714-1730.	1.7	24
6	Effects of ultrasound, osmotic dehydration, and osmosonation pretreatments on bioactive compounds, chemical characterization, enzyme inactivation, color, and antioxidant activity of dried ginger slices. <i>Journal of Food Biochemistry</i> , 2019, 43, e12832.	1.2	73
7	Comparison of non-contact blanching and traditional blanching pretreatment in improving the product quality, bioactive compounds, and antioxidant capacity of vacuum-dehydrated apricot. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13890.	0.9	8
8	Thermal kinetics of enzyme inactivation, color changes, and allicin degradation of garlic under blanching treatments. <i>Journal of Food Process Engineering</i> , 2019, 42, e12991.	1.5	17
9	Fingerprinting study of tuber ultimate compressive strength at different microwave drying times using mid-infrared imaging spectroscopy. <i>Drying Technology</i> , 2019, 37, 1113-1130.	1.7	21
10	Safety, Quality, and Processing of Fruits and Vegetables. <i>Foods</i> , 2019, 8, 569.	1.9	13
11	Effect of high-humidity hot air impingement blanching (HHAIB) and drying parameters on drying characteristics and quality of broccoli florets. <i>Drying Technology</i> , 2019, 37, 1251-1264.	1.7	65
12	Convective air, microwave, and combined drying of potato pre-treated by pulsed electric fields. <i>Drying Technology</i> , 2019, 37, 1704-1713.	1.7	20
13	Pulsed vacuum drying of Chinese ginger (<i>Zingiber officinale</i> Roscoe) slices: Effects on drying characteristics, rehydration ratio, water holding capacity, and microstructure. <i>Drying Technology</i> , 2019, 37, 301-311.	1.7	63
14	On the effects of freeze-drying processes on the nutritional properties of foodstuff: A review. <i>Drying Technology</i> , 2020, 38, 846-868.	1.7	53
15	Nanotechnology â€“ A shelf life extension strategy for fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1706-1721.	5.4	47
16	Multivariate analyses of the physicochemical properties of turnip (<i>Brassica rapa</i> L.) chips dried using different methods. <i>Drying Technology</i> , 2020, 38, 411-419.	1.7	16
17	Effect of gliding arc discharge plasma pretreatment on drying kinetic, energy consumption and physico-chemical properties of saffron (<i>Crocus sativus</i> L.). <i>Journal of Food Engineering</i> , 2020, 270, 109766.	2.7	43
18	Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2481-2508.	5.4	131

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19	Design and performance evaluation of a pilot-scale pulsed vacuum infrared drying (PVID) system for drying of berries. <i>Drying Technology</i> , 2020, 38, 1340-1355.	1.7	25
20	Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2212-2264.	5.4	54
21	Hot air impingement drying kinetics and quality attributes of orange peel. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14294.	0.9	51
22	Effects of hot air and combined microwave and hot air drying on the quality attributes of celery stalk slices. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14310.	0.9	10
23	Application of ultrasound technology in the drying of food products. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104950.	3.8	110
24	Effect of vacuum freeze-drying on the antioxidant properties of eggplants (<i>Solanum melongena</i> L.). <i>Drying Technology</i> , 2020, 39, 3-18.	1.7	11
25	Effect of ultrasound-ethanol pretreatment on drying kinetics, quality parameters, functional group, and amino acid profile of apple slices using pulsed vacuum drying. <i>Journal of Food Process Engineering</i> , 2020, 43, e13347.	1.5	26
26	Effect of cabinet drying on nutritional quality and drying kinetics of fenugreek leaves (<i>Trigonella</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 12	1.2	12
27	Identifying <i>in silico</i> how microstructural changes in cellular fruit affect the drying kinetics. <i>Soft Matter</i> , 2020, 16, 9929-9945.	1.2	12
28	Recent advances in non-thermal decontamination technologies for microorganisms and mycotoxins in low-moisture foods. <i>Trends in Food Science and Technology</i> , 2020, 106, 104-112.	7.8	62
29	Influence of Pear Variety and Drying Methods on the Quality of Dried Fruit. <i>Molecules</i> , 2020, 25, 5146.	1.7	6
30	Combined Hot Air and Microwave-Vacuum Drying of Cranberries: Effects of Pretreatments and Pulsed Vacuum Osmotic Dehydration on Drying Kinetics and Physicochemical Properties. <i>Food and Bioprocess Technology</i> , 2020, 13, 1848-1856.	2.6	32
31	Influence of blanching medium on the quality of crisps from red- and purple-fleshed potatoes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14937.	0.9	3
32	Influence of Pre-Drying Treatments on Physico-Chemical and Phytochemical Potential of Dried mahua Flowers. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 576-582.	1.4	9
33	Effect of pretreatment on physicochemical, microbiological, and aflatoxin quality of solar sliced dried ginger (<i>Zingiber officinale</i> Roscoe) rhizome. <i>Food Science and Nutrition</i> , 2020, 8, 5934-5942.	1.5	7
34	Hydrocolloid coating pretreatment makes explosion puffing drying applicable in protein-rich foods – A case study of scallop adductors. <i>Drying Technology</i> , 2022, 40, 50-64.	1.7	10
35	Impact of gliding arc plasma pretreatment on drying efficiency and physicochemical properties of grape. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102381.	2.7	69
36	Convective drying of spine gourd (<i>Momordica dioica</i>): Effect of ultrasound pretreatment on drying characteristics, color, and texture attributes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14639.	0.9	14

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37	Study of Physicochemical Properties of Dried Kiwifruits Using the Natural Hypertonic Solution in Ultrasound-assisted Osmotic Dehydration as Pretreatment. <i>International Journal of Fruit Science</i> , 2020, 20, S491-S507.	1.2	33
38	The effect of UV-C and electrolyzed water on yeasts on fresh-cut apple at 4°C. <i>Journal of Food Engineering</i> , 2020, 282, 110034.	2.7	23
39	Challenges and solutions for addressing critical shortage of supply chain for personal and protective equipment (PPE) arising from Coronavirus disease (COVID19) pandemic – Case study from the Republic of Ireland. <i>Science of the Total Environment</i> , 2020, 725, 138532.	3.9	322
40	Effect of continuous and intermittent drying on water mobility of fresh walnuts (<i>Juglans regia</i>) Tj ETQq1 1 0.784314 rgBT /Ove	1.7	14
41	Effect of Chemical Pretreatment on Drying Kinetics and Physio-chemical Characteristics of Yellow European Plums. <i>International Journal of Fruit Science</i> , 2020, 20, S252-S279.	1.2	13
42	Comparative nutritional and microbiological quality of ready to cook mixed vegetable curry. <i>Journal of Food Science and Technology</i> , 2020, 57, 2099-2106.	1.4	4
43	Characterization and management strategies for process discharge streams in California industrial tomato processing. <i>Science of the Total Environment</i> , 2020, 723, 137976.	3.9	14
44	A review of drying methods for improving the quality of dried herbs. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1763-1786.	5.4	137
45	Evaluation on drying performance of typical technical solid waste during microwave-combined hot air. <i>Experimental Heat Transfer</i> , 2021, 34, 121-139.	2.3	3
46	Effects of tri-frequency ultrasound-ethanol pretreatment combined with infrared convection drying on the quality properties and drying characteristics of scallion stalk. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2809-2817.	1.7	21
47	Ultrasound freeze-thawing style pretreatment to improve the efficiency of the vacuum freeze-drying of okra (<i>Abelmoschus esculentus</i> (L.) Moench) and the quality characteristics of the dried product. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105300.	3.8	64
48	Microwave hydrodiffusion and gravity as pretreatment for grape dehydration with simultaneous obtaining of high phenolic grape extract. <i>Food Chemistry</i> , 2021, 337, 127723.	4.2	19
49	The ohmic and conventional heating methods in concentration of sour cherry juice: Quality and engineering factors. <i>Journal of Food Engineering</i> , 2021, 291, 110242.	2.7	32
50	Activated release of ethyl formate vapor from its precursor encapsulated in ethyl Cellulose/Poly(Ethylene oxide) electrospun nonwovens intended for active packaging of fresh produce. <i>Food Hydrocolloids</i> , 2021, 112, 106313.	5.6	20
51	Food processing needs, advantages and misconceptions. <i>Trends in Food Science and Technology</i> , 2021, 108, 103-110.	7.8	65
52	Extension of shelf life of semi-dry longan pulp with gaseous chlorine dioxide generating film. <i>International Journal of Food Microbiology</i> , 2021, 337, 108938.	2.1	6
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54	Thermal Decontamination Technologies for Microorganisms and Mycotoxins in Low-Moisture Foods. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 287-305.	5.1	27

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55	Evaluation of process conditions on osmotic dehydration and quality indexes of pumpkin (<i>Cucurbita moschata</i>) and further polymeric film selection for packaging and refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1959-1971.	1.3	4
56	Assessment of fresh star anise (<i>Illicium verum</i> Hook.f.) drying methods for influencing drying characteristics, color, flavor, volatile oil and shikimic acid. <i>Food Chemistry</i> , 2021, 342, 128359.	4.2	29
57	Nanofertilizers for sustainable fruit production: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 1693-1714.	8.3	29
58	Convective Hot-air Drying of Green Mango: Influence of Hot Water Blanching and Chemical Pretreatments on Drying Kinetics and Physicochemical Properties of Dried Product. <i>International Journal of Fruit Science</i> , 2021, 21, 732-757.	1.2	11
59	Effect of Selected Drying Methods and Emerging Drying Intensification Technologies on the Quality of Dried Fruit: A Review. <i>Processes</i> , 2021, 9, 132.	1.3	36
60	Mass Transfer During Osmotic Dehydration of Fruits and Vegetables: Process Factors and Non-Thermal Methods. <i>Food Engineering Reviews</i> , 2021, 13, 344-374.	3.1	30
61	Influence of microwave vacuum drying process parameters on phytochemical properties of sohiong (<i>Prunus nepalensis</i>) fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15290.	0.9	13
62	Phenolic compounds in Lycium berry: Composition, health benefits and industrial applications. <i>Journal of Functional Foods</i> , 2021, 77, 104340.	1.6	61
63	Mediterranean Raisins/Currants as Traditional Superfoods: Processing, Health Benefits, Food Applications and Future Trends within the Bio-Economy Era. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1605.	1.3	13
64	Effect of Different Modified Atmosphere Packaging on the Quality of Mulberry Fruit (<i>Morus alba</i> L. cv) Tj ETQq1 1 0,784314 rgBT /Overle 0,9 18	0.9	18
65	Effect of pre-treatment and drying methods on the content of minerals, B-group vitamins and tocopherols in kale (<i>Brassica oleracea</i> L. var. <i>acephala</i>) leaves. <i>Journal of Food Science and Technology</i> , 2022, 59, 279-287.	1.4	5
66	Quality of fresh-cut apples as affected by dip wash treatments with organic acids and acidic electrolyzed water. <i>Food Science and Technology</i> , 0, 42, .	0.8	6
67	Drying Treatments Change the Composition of Aromatic Compounds from Fresh to Dried Centennial Seedless Grapes. <i>Foods</i> , 2021, 10, 559.	1.9	9
68	Physicochemical and mechanical properties during storage-cum maturity stages of raw harvested wild banana (<i>Musa balbisiana</i> , BB). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3336-3349.	1.6	7
69	Drying of Selected Major Spices: Characteristics and Influencing Parameters, Drying Technologies, Quality Retention and Energy Saving, and Mathematical Models. <i>Food and Bioprocess Technology</i> , 2021, 14, 1028-1054.	2.6	14
70	Utilization of Cumbeba (<i>Tacinga inamoena</i>) Residue: Drying Kinetics and Effect of Process Conditions on Antioxidant Bioactive Compounds. <i>Foods</i> , 2021, 10, 788.	1.9	12
71	Effects of ultrasound pretreatment on the drying kinetics, water status and distribution in scallop adductors during heat pump drying. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6239-6247.	1.7	22
72	Drying technologies for edible insects and their derived ingredients. <i>Drying Technology</i> , 2021, 39, 1991-2009.	1.7	35

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73	Vacuum and Infrared-Assisted Hot Air Impingement Drying for Improving the Processing Performance and Quality of <i>Poria cocos</i> (Schw.) Wolf Cubes. <i>Foods</i> , 2021, 10, 992.	1.9	17
74	Heat transfer analysis of convective and microwave drying of dragon fruit. <i>Journal of Food Process Engineering</i> , 2021, 44, e13775.	1.5	12
75	Novel nonthermal and thermal pretreatments for enhancing drying performance and improving quality of fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 112, 137-148.	7.8	80
76	Development of a Fluidized Bed Dryer for Drying of a Sago Bagasse. <i>Pertanika Journal of Science and Technology</i> , 2021, 29, .	0.3	2
77	Vacuum-steam pulsed blanching (VSPB): An emerging blanching technology for beetroot. <i>LWT - Food Science and Technology</i> , 2021, 147, 111532.	2.5	13
78	Effect of abrasive pre-treatment on drying rate of grape berries and raisin quality. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15746.	0.9	1
79	Do non-thermal pretreatments followed by intermediate-wave infrared drying affect toxicity, allergenicity, bioactives, functional groups, and flavor components of <i>Ginkgo biloba</i> seed? A case study. <i>Industrial Crops and Products</i> , 2021, 165, 113421.	2.5	22
80	Effect of sucrose and citric acid on the quality of explosion puffing dried yellow peach slices. <i>Drying Technology</i> , 2022, 40, 2783-2793.	1.7	3
81	Mathematical modeling of nutritional, color, texture, and microbial activity changes in fruit and vegetables during drying: A critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1877-1900.	5.4	11
82	Impact of drying temperature and salt pre-treatments on drying behavior and instrumental color and investigations on spectral product monitoring during drying of beef slices. <i>Meat Science</i> , 2021, 178, 108525.	2.7	10
83	Osmotic, osmovacuum, sonication, and osmosonication pretreatment on the infrared drying of <i>Ginkgo</i> seed slices: Mass transfer, mathematical modeling, drying, and rehydration kinetics and energy consumption. <i>Journal of Food Science</i> , 2021, 86, 4577-4593.	1.5	11
84	Roles of Drying, Size Reduction, and Blanching in Sustainable Extraction of Phenolics from Olive Leaves. <i>Processes</i> , 2021, 9, 1662.	1.3	5
85	Effect of blanching and drying methods of spinach on the physicochemical properties and cooking quality of enriched pasta. <i>Journal of Food Measurement and Characterization</i> , 0, , 1.	1.6	0
86	Recent developments in radio frequency drying for food and agricultural products using a multi-stage strategy: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2654-2671.	5.4	22
87	Microwave technology: a novel approach to the transformation of natural metabolites. <i>Chinese Medicine</i> , 2021, 16, 87.	1.6	25
88	Biochemical composition, drying kinetics and chromatic parameters of red pepper as affected by cultivars and drying methods. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 103976.	1.9	36
89	Influence of ultrasonic pretreatments on microwave hot-air flow rolling drying mechanism, thermal characteristics and rehydration dynamics of <i>Pleurotus eryngii</i> . <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2100-2109.	1.7	7
90	The effect of reversible permeabilization and post-electroporation resting on the survival of Thai basil (<i>O. Basilicum</i> cv. <i>thyriflora</i>) leaves during drying. <i>Bioelectrochemistry</i> , 2021, 142, 107912.	2.4	2

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93	Evaluation of nutrient and antioxidant activity on steam blanching of Moringa oleifera leaves. E3S Web of Conferences, 2021, 306, 04016.	0.2	0
94	Application of immersion pre-treatments and drying temperatures to improve the comprehensive quality of pineapple (Ananas comosus) slices. Heliyon, 2021, 7, e05882.	1.4	40
95	The Main Parameters of the Physalis Convection Drying Process. Lecture Notes in Mechanical Engineering, 2021, , 306-315.	0.3	23
96	Effects of pretreatments on drying of Turkey berry (Solanum torvum) in fluidized bed dryer. Chemical Industry and Chemical Engineering Quarterly, 2022, 28, 169-178.	0.4	1
97	Recent advances in non-thermal disinfection technologies in the food industry. Food Science and Technology Research, 2021, 27, 695-710.	0.3	3
98	Effect of dielectric barrier discharge (DBD) plasma on the activity and structural changes of horseradish peroxidase. Quality Assurance and Safety of Crops and Foods, 2021, 13, 92-101.	1.8	10
99	Hot Air Drying Characteristics and Quality Analysis of Ginger (Zingiber Officinale): Effect of Pretreatment and Process Intermittency. Lecture Notes in Mechanical Engineering, 2022, , 207-216.	0.3	2
100	INVESTIGATION OF POTATO DRYING KINETICS AND QUALITY PARAMETERS APPLYING ULTRASOUND PRE-TREATMENTS. Latin American Applied Research, 2020, 50, 261-269.	0.2	0
101	Effect of Osmotic Pretreatment Combined with Vacuum Impregnation or High Pressure on the Water Diffusion Coefficients of Convection Drying: Case Study on Apples. Foods, 2021, 10, 2605.	1.9	7
102	Comparison of Microwave Short Time and Oven Heating Pretreatment on Crystallization of Raisins. Foods, 2021, 10, 39.	1.9	2
103	Microwave and steam blanching as pre-treatments before air drying of Moringa oleifera leaves. Journal of Agricultural Engineering, 2020, 51, 200-208.	0.7	2
104	Impact on blanching and drying of Moringa oleifera flower and its process parameter optimization. AIP Conference Proceedings, 2021, , .	0.3	0
105	Ultrasound Pretreatment Applications in the Drying of Agricultural Products. Advances in Environmental Engineering and Green Technologies Book Series, 2020, , 128-145.	0.3	0
106	Hot air convective drying of hog plum fruit (Spondias mombin): effects of physical and edible-oil-aided chemical pretreatments on drying and quality characteristics. Heliyon, 2021, 7, e08312.	1.4	15
107	Possibility of Pulsed Electric Field and Essential Oil Pre-treatment, Microwave-air Dehydration to the Quality of the Dehydrated Sesban (Sesbania sesban) Flower. Journal of Pure and Applied Microbiology, 0, , .	0.3	1
108	Sustainable food processing of selected North American native berries to support agroforestry. Critical Reviews in Food Science and Nutrition, 2023, 63, 4235-4260.	5.4	10

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109	Characterization and Genome Study of Novel Lytic Bacteriophages against Prevailing Saprophytic Bacterial Microflora of Minimally Processed Plant-Based Food Products. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12460.	1.8	3
111	Drying kinetics, chemical, and bioactive compounds of yellow sweet pepper as affected by processing conditions. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16330.	0.9	5
112	Comparative study of biogas production with cow dung and kitchen waste in Fiber-Reinforced Plastic (FRP) biodigesters. <i>Materials Today: Proceedings</i> , 2022, 52, 2264-2267.	0.9	4
113	Application of High-Intensity Ultrasound to Improve Food Processing Efficiency: A Review. <i>Foods</i> , 2022, 11, 122.	1.9	59
114	Effect of pretreatment on quality of frozen Cau Duc pineapple (<i>Ananas comosus</i>). <i>Materials Today: Proceedings</i> , 2022, , .	0.9	2
115	Sodium metabisulfite in dried plum and its cytotoxic effects on Kâ€562 and Lâ€929 normal cell lines. <i>Journal of Food Science</i> , 2022, 87, 856-866.	1.5	2
116	Kinetics of structural change of pineapple (<i>Ananas comosus</i>) under the influence of PME (Pectin) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 5	0.9	0
117	Valorization of Pineapple Pomace for Food or Feed: Effects of Pre-treatment with Ethanol on Convective Drying and Quality Properties. <i>Waste and Biomass Valorization</i> , 2022, 13, 2253-2266.	1.8	8
118	Health Benefits and Applications of Goji Berries in Functional Food Products Development: A Review. <i>Antioxidants</i> , 2022, 11, 248.	2.2	46
119	Effect of Different Predrying Treatments on Physicochemical Quality and Drying Kinetics of Twin Layer Solar Tunnel Dried Tomato (<i>Lycopersicon esculentum</i> L.) Slices. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	1.4	5
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121	Pulsed pressure enhances osmotic dehydration and subsequent hot air drying kinetics and quality attributes of red beetroot. <i>Drying Technology</i> , 2023, 41, 262-276.	1.7	10
122	Processing of Fruits and Vegetables. , 2022, , 535-579.		3
123	Postharvest processing of tree nuts: Current status and future prospectsâ€”A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1702-1731.	5.9	22
124	An emerging pretreatment technology for reducing postharvest loss of vegetables-a case study of red pepper (<i>Capsicum annuum</i> L.) drying. <i>Drying Technology</i> , 2022, 40, 1620-1628.	1.7	8
125	Processing of Tree Nuts. , 0, , .		3
126	Effects of acidified blanching water and pectinase enzyme pretreatments on physicochemical properties and antioxidant capacity of <i>Carica papaya</i> juice. <i>Journal of Food Science</i> , 2022, 87, 1684-1695.	1.5	5
127	Effect of Thermal and Non-Thermal Technologies on Kinetics and the Main Quality Parameters of Red Bell Pepper Dried with Convective and Microwaveâ€”Convective Methods. <i>Molecules</i> , 2022, 27, 2164.	1.7	13

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128	Determination of drying characteristics, rehydration properties, and shrinkage ratio of convective dried melon slice with some pretreatments. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	9
129	High-humidity hot air impingement blanching (HHAIB): An emerging technology for tomato peeling. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102987.	2.7	6
130	Conventional and novel peeling methods for fruits and vegetables: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102961.	2.7	7
131	Exploring effects of slice thickness, pretreatment and drying air temperature on nutritional, functional and pasting properties of <i>Gardenia erubescens</i> Stapf. & Hutch. fruit powder. <i>Journal of Agriculture and Food Research</i> , 2022, 8, 100283.	1.2	1
132	Vacuum infrared dryer for drying fruit. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 937, 022092.	0.2	0
133	Non-thermal pretreatment affects <i>Ginkgo biloba</i> L. seed's product qualities, sensory, and physicochemical properties. <i>Journal of Food Science</i> , 2022, 87, 94-111.	1.5	16
134	Hot-air impingement roast drying of beef jerky: Effect of relative humidity on quality attributes. <i>Drying Technology</i> , 2023, 41, 277-289.	1.7	5
135	Effect of far infrared and far infrared combined with hot air drying on the drying kinetics, bioactives, aromas, physicochemical qualities of <i>Anoectochilus roxburghii</i> (Wall.) Lindl.. <i>LWT - Food Science and Technology</i> , 2022, 162, 113452.	2.5	12
136	Experimental investigation and statistical validation of mathematical models for hot air drying traits of carrot. <i>Food Science and Technology International</i> , 2023, 29, 345-360.	1.1	3
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139	Seeds as Potential Sources of Phenolic Compounds and Minerals for the Indian Population. <i>Molecules</i> , 2022, 27, 3184.	1.7	6
140	TarÄ±msal ÄœerÄ¼nlerin KurutulmasÄ±nda KullanÄ±lan Kurutma YÄ¼ntemleri. , 0, , .		3
143	Advances in drying techniques for retention of antioxidants in agro produces. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10849-10865.	5.4	3
144	Blanching. , 2022, , 317-326.		0
145	Drying Parameter Influence on the Qualitative Rosehip Fruits Characteristics. <i>Food Industry</i> , 2022, 7, 15-25.	0.3	0
146	Novel drying techniques for controlling microbial contamination in fresh food: A review. <i>Drying Technology</i> , 2023, 41, 172-189.	1.7	16
147	Effectiveness of cranberry (<i>Vaccinium macrocarpon</i> , cv. Pilgrim) vacuum impregnation: The effect of sample pretreatment, pressure, and processing time. <i>Food and Bioprocess Technology</i> , 2022, 134, 223-234.	1.8	6
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