Drying kinetic, quality, energy and exergy performance green peas using adaptive neuro-fuzzy inference system

Citation Report

#	ARTICLE	IF	CITATIONS
1	Impact of different drying methods on the drying time, energy, and quality of green peas. Journal of Food Processing and Preservation, 2021, 45, e15503.	2.0	28
2	The Quality of Infrared Rotary Dried Terebinth (Pistacia atlantica L.)-Optimization and Prediction Approach Using Response Surface Methodology. Molecules, 2021, 26, 1999.	3.8	12
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14	Application of Artificial Neural Networks, Support Vector, Adaptive Neuro-Fuzzy Inference Systems for the Moisture Ratio of Parboiled Hulls. Applied Sciences (Switzerland), 2022, 12, 1771.	2.5	13
15	Investigating the effect of the tractor driving system type on soil compaction using different methods of ANN, ANFIS and step wise regression. Soil and Tillage Research, 2022, 222, 105444.	5.6	7
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21	Characteristic simulation and working parameter optimization of the aggregate dryer. Drying Technology, 0, , 1-15.	3.1	1
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37	Experimental and numerical study of thermal performance of a solar rotary dryer with thermal storage mechanism. Journal of Energy Storage, 2024, 82, 109843.	8.1	0
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