Conductive hydro drying as an alternative method for e

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Citation Report

#	Article	IF	Citations
1	Conductive hydro drying of beetroot (<scp>Beta vulgaris</scp> L) pulp: Insights for natural food colorant applications. Journal of Food Process Engineering, 2020, 43, e13557.	2.9	13
2	Effect of conductive hydro-drying on physiochemical and functional properties of two pulse protein extracts: Green gram (Vigna radiata) and black gram (Vigna mungo). Food Chemistry, 2021, 343, 128551.	8.2	12
3	Influence of drying techniques on sensory profile and chlorogenic acid content of instant coffee powders. Measurement Food, 2022, 6, 100030.	1.6	4
4	Evaluation of the effect of sage seed gum (Salvia macrosiphon) conjugation on physicochemical and antimicrobial properties of egg white protein. International Journal of Food Science and Technology, 2022, 57, 6824-6832.	2.7	0
5	Glycosylation of egg white protein with maltodextrin in the dry state: Changes in structural and gel properties. Food Chemistry, 2023, 401, 134113.	8.2	12
6	Effect of refrigeration storage on functional properties and structure of egg white after defrosting treatments. International Journal of Food Science and Technology, 2022, 57, 7175-7183.	2.7	1
7	Refractance window drying of food and biological materials: Status on mechanisms, diffusion modelling and hybrid drying approach. Critical Reviews in Food Science and Nutrition, 0, , 1-24.	10.3	7
8	Comparison of the effect of hydrodynamic and acoustic cavitations on functional, rheological and structural properties of egg white proteins. Innovative Food Science and Emerging Technologies, 2022, 82, 103166.	5.6	8
9	Enhancing surface functionalization of activated carbon using amino acids from natural source for CO2 capture. Separation and Purification Technology, 2023, 313, 123468.	7.9	4
10	Propolis katkÄ±lÄ± liyofilize yumurta tozu Ã¼retimi. Harran TarÄ±m Ve GÄ±da Bilimleri Dergisi, 2023, 27, 125-136.	0.5	0
11	Recognition and identification of compounds contributing to off-flavor of egg white powder by molecular sensory science approach. European Food Research and Technology, 2023, 249, 1749-1759.	3.3	2
12	Refractance window drying. , 2023, , 417-455.		2
13	The effect of different drying methods on some physico-chemical, functional and protein structure properties of liquid egg white fermented by Lactobacillus rhamnosus GG. Journal of Food Science and Technology, 0, , .	2.8	0
14	Influence of hydrodynamic cavitation on functional, nutritional, and structural characteristics of egg-white protein hydrolysates. Food Hydrocolloids for Health, 2023, 4, 100153.	3.9	0
15	Egg powders. , 2024, , 387-410.		0