

# CITATION REPORT

List of articles citing

Effect of Pretreatments on Convective and Infrared Drying Kinetics, Energy Consumption and Quality of Terebin

DOI: 10.3390/app11167672

Applied Sciences (Switzerland), 2021, 11, 7672.

**Source:** <https://exaly.com/paper-pdf/81808058/citation-report.pdf>

**Version:** 2024-04-27

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
8	Effect of Thermal and Non-Thermal Technologies on Kinetics and the Main Quality Parameters of Red Bell Pepper Dried with Convective and Microwave-Convective Methods.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	4
7	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> ,	2.1	0
6	Tarİhsal İİlerin Kurutulmasİda Kullanİlan Kurutma Yİbtemleri.		
5	Mathematical Description of Changes of Dried Apple Characteristics during Their Rehydration. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 5495	2.6	0
4	The selected quality aspects of infrared-dried black soldier fly ( <i>Hermetia illucens</i> ) and yellow mealworm ( <i>Tenebrio molitor</i> ) larvae pre-treated by pulsed electric field. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 103085	6.8	0
3	Impact of Pretreatments and Hybrid Microwave Assisting on Drying Characteristics and Bioactive Properties of Apple Slices.		2
2	Probabilistic Model of Drying Process of Leek. <b>2022</b> , 12, 11761		0
1	Characteristics and multi-objective optimization of carrot dehydration in a hybrid infrared /hot air dryer. <b>2022</b> , 172, 114229		3