

การใช้งานฐานข้อมูล Web of Science

โดย จิรวัดน์ พรหมพร

jirawat@book.co.th

แผนกสนับสนุนฝ่ายทรัพยากร

อิเล็กทรอนิกส์ทางการศึกษา

บริษัท บัค โปรโมชัน แอนด์ เซอร์วิส จำกัด

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การค้นหางานวิจัยคุณภาพที่เกี่ยวข้องกับขอบเขต
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สังคมศาสตร์ และ มนุษยศาสตร์ จากวารสาร
มากกว่า 10,000 รายชื่อ ให้ข้อมูลตั้งแต่ปี
2001 - ปัจจุบัน**

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- 1. Basic Search** เป็นการสืบค้นบทความวารสารจากชนิดข้อมูลต่างๆ ได้แก่ Topic (ข้อมูลบรรณานุกรมและบทคัดย่อ) Author (ชื่อผู้แต่ง) Publication Year (ปีที่พิมพ์) และ Address (ที่อยู่ชื่อหน่วยงานที่ผู้แต่งสังกัด) เป็นต้น
- 2. Author Search** เป็นการค้นหาผลงานทั้งหมดของผู้เขียนที่สังกัดในหน่วยงานต่างๆ
- 3. Cited Reference Search** เป็นการค้นหาข้อมูลที่บทความนำมาอ้างอิง ซึ่งอาจเป็นบทความ หนังสือ หรือ สิทธิบัตร เป็นต้น หรือ ต้องการค้นหามีใครนำผลงานนี้ไปอ้างอิงในบทความ

Basic Search ▾

Example: oil spill* mediterranean

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Example: oil spill* mediterranean

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1. พิมพ์คำหรือวลี
2. ระบุเขตข้อมูลที่ต้องการสืบค้น เช่น Topic, Title, Author, Address เป็นต้น
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2

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- ☐ CHEMISTRY APPLIED (46)

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- ☐ REVIEW (21)
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Page 1 of 58

☐ Select Page[Save to EndNote online](#)[Add to Marked List](#)[Create Citation Report](#)

- ☐ 1. **Determination of free amino acids and 18 elements in freeze-dried strawberry and blueberry fruit using an Amino Acid Analyzer and ICP-MS with micro-wave digestion**

By: Zhang Hua; Wang Zhen-Yu; Yang Xin; et al.
FOOD CHEMISTRY Volume: 147 Pages: 189-194 Published: MAR 15 2014

[Full Text](#)[View Abstract](#)

Times Cited: 0
(from Web of Science Core Collection)

- ☐ 2. **Comparison of Three Different Frequency Drying Methods for Barley Chewable Tablets**

By: Wang, Li Ping; Zhang, Min; Huang, Shao Bo; et al.
DRYING TECHNOLOGY Volume: 32 Issue: 2 Pages: 190-196 Published: JAN 25 2014

[Full Text](#)[View Abstract](#)

Times Cited: 0
(from Web of Science Core Collection)

- ☐ 3. **Prediction of Physicochemical Properties of Raspberry Dried by Microwave-Assisted Fluidized Bed Dryer Using Artificial Neural Network**

By: Yousefi, Ghasem; Emam-Djomeh, Zahra; Omid, Mahmoud; et al.
DRYING TECHNOLOGY Volume: 32 Issue: 1 Pages: 4-12 Published: JAN 2 2014

[Full Text](#)[View Abstract](#)

Times Cited: 0
(from Web of Science Core Collection)

- ☐ 4. **Effect of different drying methods on drying characteristics, colour, total phenolic content and antioxidant capacity of Goldenberry (Physalis peruviana L.)**

By: Izli, Nazmi; Yildiz, Gokcen; Unal, Halil; et al.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 9-17
Published: JAN 2014

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- ☐ 5. **A study of the effect of the drying process on the composition and physicochemical properties of flours obtained from durian fruits of two ripening stages**

By: Bai-Ngew, Swittra; Therdthai, Nantawan; Dhamvithee, Pisit; et al.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 230-237
Published: JAN 2014

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1. แสดงจำนวนผลลัพธ์ที่พบ

2. สืบค้นเฉพาะภายในรายการผลลัพธ์ปัจจุบัน จากส่วน Search within results for เพื่อจำกัดผลลัพธ์ให้แคบลง โดยพิมพ์คำหรือวลี และคลิกที่ปุ่มสัญลักษณ์แว่นขยาย

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Publication Years

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DRYING TECHNOLOGY Volume: 32

Full Text

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3. **Prediction of Physicochemical Properties of Raspberry Dried by Microwave-Assisted Fluidized Bed Dryer Using Artificial Neural Network**

By: Yousefi, Ghasem; Emam-Djomeh, Zahra; Omid, Mahmoud; et al.

DRYING TECHNOLOGY Volume: 32 Issue: 1 Pages: 4-12 Published: JAN 2 2014

Full Text

View Abstract

Times Cited: 0

(from Web of Science Core Collection)

4. **Effect of different drying methods on drying characteristics, colour, total phenolic content and antioxidant capacity of Goldenberry (Physalis peruviana L.)**

By: Izli, Nazmi; Yildiz, Gokcen; Unal, Halil; et al.

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 9-17 Published: JAN 2014

Full Text

View Abstract

Times Cited: 0

(from Web of Science Core Collection)

5. **A study of the effect of the drying process on the composition and physicochemical properties of flours obtained from durian fruits of two ripening stages**

By: Bai-Ngew, Switra; Therdthai, Nantawan; Dhamvithee, Pisit; et al.

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 230-237 Published: JAN 2014

Full Text

View Abstract

Times Cited: 0

(from Web of Science Core Collection)

6. **Developments and Trends in Fruit Bar Production and Characterization**

By: Orrego, C. E.; Salgado, N.; Botero, C. A.

CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION Volume: 54 Issue: 1 Pages: 84-97 Published: JAN 1 2014

Full Text

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Times Cited: 0

(from Web of Science Core Collection)

7. **Climatic factors responsible for triggering phenological events in Manilkara hexandra (Roxb.) Dubard., a canopy tree in tropical semi-deciduous forest of Sri Lanka**

By: Gunarathne, R. M. U. K.; Perera, G. A. D.

TROPICAL ECOLOGY Volume: 55 Issue: 1 Pages: 63-73 Published: JAN 2014

Full Text

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Times Cited: 0

(from Web of Science Core Collection)

8. **Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods**

By: Chong, Chien Hwa; Law, Chung Lim; Figiel, Adam; et al.

FOOD CHEMISTRY Volume: 141 Issue: 4 Pages: 3889-3896 Published: DEC 15 2013

Full Text

View Abstract

Times Cited: 1

(from Web of Science Core Collection)

9. **Effects of Different Drying Methods on the Quality of Squid Cubes**

By: Chen, Huizhi; Zhang, Min; Fang, Zhongxiang; et al.

DRYING TECHNOLOGY Volume: 31 Issue: 16 Pages: 1911-1918 Published: DEC 10 2013

Full Text

View Abstract

Times Cited: 0

(from Web of Science Core Collection)

3. ผลลัพธ์ที่ได้จากการสืบค้นเดิม สามารถทำการปรับปรุง หรือกรองรายการผลลัพธ์ให้แคบลงได้จากส่วน Refine Results โดยเลือกกรองผลลัพธ์จาก Web of Science Categories, Document Types, Subject Areas, Authors, Group Authors, Editors, Source Titles, Publication Years, Institutions, Funding Agencies, Languages, Countries/Territories โดยคลิกเครื่องหมายถูกหน้าหัวข้อที่ต้องการ หรือ คลิกที่ more options/values เพื่อแสดงหัวข้อเรื่องทั้งหมด จากนั้นคลิกที่ Refine เพื่อแสดงผล

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Results: 578
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- ☐ ENERGY FUELS (58)
- ☐ CHEMISTRY APPLIED (46)

more options / values... **Refine**

Document Types

- ☐ ARTICLE (557)
- ☐ REVIEW (21)
- ☐ PROCEEDINGS PAPER (28)

more options / values... **Refine**

Research Areas 4

Authors 4

Group Authors 4

Editors 4

Source Titles 4

Book Series Titles 4

Publication Years 4

Organizations/Entities 4

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Languages 4

Countries/Territories 4

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For advanced refine options, use **Analyze Results**

Sort by: Publication Date - newest to oldest

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1. Determination of free amino acids and 18 elements in freeze-dried strawberry and blueberry fruit using an Amino Acid Analyzer and ICP-AES with microwave digestion
By Zhang Hua, Wang Zhen-Yu, Yang Lin, et al.
FOOD CHEMISTRY Volume: 167 Pages: 101-106 Published: MAR 15 2016
Full Text View Abstract

2. Comparison of Three Different Frequency Drying Methods for Barley Chewable Tablets
By Wang Li-Ping, Zhang Min, Huang Shao-Bu, et al.
DRYING TECHNOLOGY Volume: 32 Issue: 2 Pages: 150-156 Published: JAN 25 2016
Full Text View Abstract

3. Prediction of Physicochemical Properties of Raspberry Dried by Microwave-Assisted Fluidized Bed Dryer Using Artificial Neural Network
By Yousefi, Ghossein, Esmat-Ghossein, Zahra, Omid, Mahmoud, et al.
DRYING TECHNOLOGY Volume: 32 Issue: 1 Pages: 4-12 Published: JAN 2 2016
Full Text View Abstract

4. Effect of different drying methods on drying characteristics, colour, total phenolic content and antioxidant capacity of Goldenberry (Physalis peruviana L.)
By Ish, Narm, Witz, Goleen, Omid, Mahmoud, et al.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 9-17 Published: JAN 2016
Full Text View Abstract

5. A study of the effect of the drying process on the composition and physicochemical properties of flours obtained from durian fruits of two ripening stages
By Bar-El, Smita, Thandhu, Nantawan, Chamthue, Pait, et al.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 230-237 Published: JAN 2016
Full Text View Abstract

6. Developments and Trends in Fruit Bar Production and Characterization
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By Gunathilake, R. M. U. K., Pene, G. A. G.
TECHNICAL ECOLOGY Volume: 56 Issue: 1 Pages: 63-73 Published: JAN 2016
Full Text View Abstract

8. Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of ...
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Times Cited: 9 (from Web of Science Core Collection)

9. ... of Squid Cubes
Published: DEC 15 2013
Times Cited: 9 (from Web of Science Core Collection)

10. ... Microwave-Assisted Drying of Potato Slices
Published: DEC 15 2013
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 Analysis: TOPIC: (solar OR microwave) AND TOPIC: (fruit* OR vegetable*)

Rank the records by this field:	Set display options:	Sort by:
1 Authors Book Series Titles Countries/Territories Document Types	2 Show the top 10 Results. Minimum record count (threshold): 2	3 <input checked="" type="radio"/> Record count <input type="radio"/> Selected field
4 Analyze		

1. เลือกเขตข้อมูลที่ใช้เป็นเกณฑ์ในการวิเคราะห์และจำแนก ได้แก่

Author: ชื่อผู้แต่ง

Countries/Territories: ประเทศ

Document Type: ประเภทของเอกสาร

Editors บรรณาธิการ

Funding Agency: ผู้ให้ทุนทำวิจัย

Grant Number: หมายเลขของการทำวิจัยที่ออกโดยผู้ให้ทุน

Institution Name: ชื่อสถาบัน

Group Authors: ชื่อผู้แต่งที่เป็นองค์กรหรือหน่วยงาน

Language: ภาษาดั้งฉบับ

Publication Year: ปีที่พิมพ์

Source Title: ชื่อสิ่งพิมพ์

Subject Area: กลุ่มหัวเรื่อง

2. Set display options: ตั้งค่าการแสดงผลจำนวนผลลัพธ์ และจำนวน records ขั้นต่ำที่ให้พบ

3. Sort by: การจัดเรียงลำดับผลลัพธ์

4. คลิกที่ปุ่ม Analyze เพื่อทำการวิเคราะห์

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578 records. Dandelion Plants as a Biomonitor of Urban Area Contamination by Heavy Metals.
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<div> <div>Organizations</div> <div> <div>Organizations-Enhanced</div> <div>Publication Years</div> <div>Research Areas</div> <div>Source Titles</div> </div> </div>	<div>Show the top <input type="text" value="10"/> Results.</div> <div>Minimum record count (threshold): <input type="text" value="2"/></div>	<div> <input checked="" type="radio"/> Record count <input type="radio"/> Selected field </div>

Analyze

Use the checkboxes below to view the records. You can choose to view those selected records, or you can exclude them (and view the others).

[➔ View Records](#)☒ Exclude Records

Use the checkbox

[→ View Records](#)

X Exclude Record

114

11

[➔ View Records](#)

X Exclude Records

[➔ View Records](#)☒ Exclude Records[→ View Records](#)

X Exclude Records

5	Field: Source Titles	Record Count	% of 578	Bar Chart
	DRYING TECHNOLOGY	83	14.360 %	<div></div>
	JOURNAL OF FOOD ENGINEERING	50	8.651 %	<div></div>
	JOURNAL OF FOOD SCIENCE AND TECHNOLOGY MYSORE	21	3.633 %	<div></div>
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- ☒ Data rows displayed in table
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(68 Source Titles value(s) outside display options.)

5. ผลลัพธ์การวิเคราะห์จะ จำแนกการแสดงผลตาม คอลัมน์ดังนี้

**-Field: แสดงข้อมูลตาม
เขตข้อมูลที่เลือก**

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การพบจากจำนวน
Records โดยคิดเป็น
เปอร์เซ็นต์**

-Bar Chart: แสดงผลลัพธ์เป็นแผนภูมิแท่ง

6. คลิกรูปที่ช่องหน้ารายการผลลัพธ์ที่ต้องการ โดยสามารถเลือกได้มากกว่าหนึ่งรายการ จากนั้น คลิกรูป View Records เพื่อแสดงข้อมูลเป็นรายการบทความ

7. คลิ๊กที่ปุ่ม Save Analysis Data to File เพื่อจัดเก็บข้อมูลที่วิเคราะห์



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- ☐ 4. Effect of different drying methods on drying characteristics, colour, total phenolic content and antioxidant capacity of Goldenberry (*Physalis peruviana* L.)

By: Izli, Nazmi; Yildiz, Gokcen; Unal, Halil; et al.

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 49 Issue: 1 Pages: 9-17

Published: JAN 2014

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- ☐ 5. A study of the effect of the drying process on the composition and physicochemical properties of

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- ☐ 1. **Drying kinetics and rehydration characteristics of microwave-vacuum and convective hot-air dried mushrooms**

By: Giri, S. K.; Prasad, Suresh

JOURNAL OF FOOD ENGINEERING Volume: 78 Issue: 2 Pages: 512-521 Published: JAN 2007

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- ☐ 2. **Antioxidant properties of Phyllanthus amarus extracts as affected by different drying methods**

By: Lim, Y. Y.; Murtijaya, J.

LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 40 Issue: 9 Pages: 1664-1669 Published: 2007

[Full Text](#)[View Abstract](#)Times Cited: 67
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- ☐ 3. **Characterization of microwave vacuum drying and hot air drying of mint leaves (Mentha cordifolia Opiz ex Fresen)**

By: Therdtai, Nantawan; Zhou, Weibiao

JOURNAL OF FOOD ENGINEERING Volume: 91 Issue: 3 Pages: 482-489 Published: APR 2009

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- ☐ 4. **Effects of different drying methods on the antioxidant properties of leaves and tea of ginger species**

By: Chan, E. W. C.; Lim, Y. Y.; Wong, S. K.; et al.

FOOD CHEMISTRY Volume: 113 Issue: 1 Pages: 166-172 Published: MAR 1 2009

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ในหน้าการแสดงผลลัพธ์ จะแสดงข้อมูลที่สำคัญดังนี้

1. ข้อมูลบรรณานุกรมของแต่ละบทความ คลิกที่ชื่อเรื่อง เพื่อเข้าดูข้อมูลของบทความโดยละเอียด ดังตัวอย่าง คลิกที่บทความลำดับที่ 1

2. จำนวนครั้งที่บทความนี้ได้รับการอ้างอิง คลิกที่ตัวเลขของ Times Cited เพื่อดูบทความที่อ้างอิง ดังเช่นตัวอย่าง คลิกที่ 89

Characterization of microwave vacuum drying and hot air drying of mint leaves (*Mentha cordifolia* Opiz ex Fresen)By: Therdthai, N (Therdthai, Nantawan)^[1]; Zhou, WB (Zhou, Weibiao)^[2]

JOURNAL OF FOOD ENGINEERING

Volume: 91 Issue: 3 Pages: 482-489

DOI: 10.1016/j.foodeng.2008.09.031

Published: APR 2009

[View Journal Information](#)**Abstract**

Mint (*Mentha cordifolia* Opiz ex Fresen) was subjected to microwave vacuum drying and hot air drying, respectively. For microwave vacuum drying, three microwave intensities i.e. 8.0 W g(-1), 9.6 W g(-1) and 11.2 W g(-1) were applied with pressure controlled at 13.33 kPa. For hot air drying, two drying temperatures of 60 degrees C and 70 degrees C were examined. Lewis's, Page's and Fick's models were used to describe drying kinetics under various drying conditions. Effective moisture diffusivities were determined to be $4.6999 \times 10(-11)$, $7.2620 \times 10(-11)$, $9.7838 \times 10(-11)$, $0.9648 \times 10(-11)$ and $1.1900 \times 10(-11)$ m(2) s(-1) for microwave vacuum drying at 8.0 W g(-1), 9.6 W g(-1) and 11.2 W g(-1), hot air drying at 60 degrees C and 70 degrees C, respectively. The microwave vacuum drying Could reduce drying time of mint leaves by 85-90%, compared with the hot air drying. In addition, color change during drying was investigated. Lightness, greenness and yellowness of the microwave vacuum dried mint leaves were higher than those of the hot air dried mint leaves. From scanning electron micrographs, the microwave vacuum dried mint leaves had a more porous and uniform structure than the hot air dried ones. From rehydration test at 30 degrees C, rehydration rate constants of the dried mint leaves by the microwave vacuum drying at 9.6 W g-1 and 11.2 W g-1 microwave intensity were significantly higher than those by the hot air drying at 60 degrees C and 70 degrees C ($p < 0.05$). (c) 2008 Elsevier Ltd. All rights reserved.

Keywords

Author Keywords: Mint; Microwave vacuum drying; Hot air drying; Kinetics; Model

KeyWords Plus: PARAMETERS; QUALITY; REHYDRATION; DEHYDRATION; TEMPERATURE; VEGETABLES; KINETICS; MODELS; FRUIT; POWER

Author Information

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Addresses:

✉ [1] Kasetsart Univ, Fac Agroind, Prod Dev Dept, Bangkok 10900, Thailand

✉ [2] Natl Univ Singapore, Dept Chem, Food Sci & Technol Programme, Singapore 117543, Singapore

E-mail Addresses: faginwt@ku.ac.th

Funding

Funding Agency	Grant Number
Thailand Research Fund	MRG5080227

[View funding text](#)**Publisher**

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8. Language: ภาษาดั้งฉบับ

9. Author Keywords: คำสำคัญของบทความ

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By: Bondaruk, J.; Markowski, M.; Blaszcak, W.
J. Food Eng. Volume: 81 Pages: 164-175 Published: 2007

Times Cited: 2
(from Web of Science Core Collection)

3. **Microwave power control strategies on the drying process I. Development and evaluation of new microwave drying system**
By: Cheng, WM; Raghavan, GSV; Ngadi, M; et al.
JOURNAL OF FOOD ENGINEERING Volume: 76 Issue: 2 Pages: 188-194 Published: SEP 2006

Times Cited: 10
(from Web of Science Core Collection)

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JOURNAL OF FOOD ENGINEERING Volume: 69 Issue: 2 Pages: 161-165 Published: JUL 2005

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6. **Microwave/vacuum drying of model fruit gels**

By: Drouzas, AE; Tsami, E; Saravacos, GD
JOURNAL OF FOOD ENGINEERING Volume: 20 Issue: 2 Pages: 117-122 Published: FEB 1999

Times Cited: 90
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1. **Nutritional and sensory quality during refrigerated storage of fresh-cut mints (*Mentha x piperita* and *M. spicata*)**

By: Curutchet, Ana; Dellacassa, Eduardo; Ringuet, Jorge A.; et al.
FOOD CHEMISTRY Volume: 143 Pages: 231-238 Published: JAN 15 2014

Times Cited: 0
(from Web of Science Core Collection)

2. **Investigating the Commercial Microwave Vacuum Drying Conditions on Physicochemical Properties and Radical Scavenging Ability of Thai Green Tea**

By: Hirun, Sathira; Utama-ang, Niramorn; Vuong, Quan V.; et al.
DRYING TECHNOLOGY Volume: 32 Issue: 1 Pages: 47-54 Published: JAN 2 2014

Times Cited: 0
(from Web of Science Core Collection)

3. **COMPARATIVE STUDY BETWEEN HOT AIR AND INFRARED DRYING OF PARBOILED RICE: KINETICS AND QUALITIES ASPECTS**

By: Bualuang, O.; Tirawanichakul, Y.; Tirawanichakul, S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION Volume: 37 Issue: 6 Pages: 1119-1132 Published: DEC 2013

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1. **Drying Kinetics and Quality Characteristics of Slightly Salted Grass Carp Fillets by Hot Air Drying and Vacuum Microwave Drying**

By: Wan, Juan; Zhang, Min; Wang, Yingqiang; et al.

JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY Volume: 22 Issue: 6 Pages: 595-604 Published: NOV 2013

 Times Cited: 0
(from Web of Science Core Collection)

Cited References: 20

Shared References: 7

2. **Characterization of hot air drying and microwave vacuum drying of fingerroot (*Boesenbergia pandurata*)**

By: Therdtai, Nantawan; Northongkom, Hasaya

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 46 Issue: 3 Pages: 601-607 Published: MAR 2011

 Times Cited: 7
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Cited References: 34

Shared References: 7

3. **Microwave food processing-A review**

By: Chandrasekaran, S.; Ramanathan, S.; Basak, Tanmay

FOOD RESEARCH INTERNATIONAL Volume: 52 Issue: 1 Pages: 243-261 Published: JUN 2013

 Times Cited: 1
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Cited References: 139

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By: Piromchom, Jureepan; Wannarit, Nanthawat; Pakawatchai, Chaveng; et al.

ACTA CRYSTALLOGRAPHICA SECTION C-CRYSTAL STRUCTURE COMMUNICATIONS Volume: 69 Pages: 1136-+ Part: 10 Published: OCT 2013

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By: Phuengphai, Pongthipun; Massera, Chiara; Reedijk, Jan; et al.

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1.

Drying kinetics and rehydr
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512-521 Published: JAN 2007

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2.

Antioxidant properties of Phyllanthus amarus extracts as affected by different drying methods

By: Lim, Y. Y.; Murtijaya, J.
LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 40 Issue: 9 Pages: 1664-1669 Published: 2007

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3.

Characterization of microwave vacuum drying and hot air drying of mint leaves (*Mentha cordifolia* Opiz ex Fresen)

By: Therdtai, Nantawan; Zhou, Weibiao
JOURNAL OF FOOD ENGINEERING Volume: 91 Issue: 3 Pages: 482-489 Published: APR 2009

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4.

Effects of different drying methods on the antioxidant properties of leaves and tea of ginger species

By: Chan, E. W. C.; Lim, Y. Y.; Wong, S. K.; et al.
FOOD CHEMISTRY Volume: 113 Issue: 1 Pages: 166-172 Published: MAR 1 2009

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Title: Drying kinetics and rehydration characteristics of microwave-vacuum and convective hot-air dried mushrooms

Author(s): Giri, SK (Giri, S. K.); Prasad, S (Prasad, Suresh)

Source: JOURNAL OF FOOD ENGINEERING **Volume:** 78 **Issue:** 2 **Pages:** 512-521 **DOI:** 10.1016/j.jfoodeng.2005.10.021 **Published:** JAN 2007

Abstract: Microwave-vacuum dehydration characteristics of button mushroom (*Agaricus bisporus*) were evaluated in a commercially available microwave oven (0-600 W) modified to a drying system by incorporating a vacuum chamber in the cavity. The effect of drying parameters, namely microwave power, system pressure and product thickness on the drying kinetics and rehydration characteristics were investigated. The drying system was operated in the microwave power range of 115-285 W, pressure range of 6.5-23.5 kPa having mushroom slices of 6-14 mm thickness. Convective air drying at different air temperatures (50, 60 and 70 degrees C) was performed to compare the drying rate and rehydration properties of microwave-vacuum drying with conventional method. Microwave-vacuum drying resulted in 70-90% decrease in the drying time and the dried products had better rehydration characteristics as compared to convective air drying. The rate constants of the exponential and Page's model for thin layer drying were established by regression analysis of the experimental data which were found to be affected mainly by the microwave power level followed by sample thickness while system pressure had a little effect on the drying rate. Rehydration ratio was significantly affected by the system pressure. Empirical models are also developed for estimating the drying rate constant and rehydration ratio as a function of the microwave-vacuum drying process parameters. (c) 2005 Elsevier Ltd. All rights reserved.

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ISSN: 0260-8774

Record 2 of 4

Title: Antioxidant properties of *Phyllanthus amarus* extracts as affected by different drying methods

Author(s): Lim, YY (Lim, Y. Y.); Murtijaya, J (Murtijaya, J.)

Source: LWT-FOOD SCIENCE AND TECHNOLOGY **Volume:** 40 **Issue:** 9 **Pages:** 1664-1669 **DOI:** 10.1016/j.lwt.2006.12.013 **Published:** 2007

Abstract: The total phenolic content (TPC) and antioxidant activity of fresh and dried *Phyllanthus amarus* plant materials were evaluated using the Folin-Ciocalteu method, 2,2-diphenyl-1-picrylhydrazyl (DPPH) free radical scavenging activity and ferric reducing antioxidant power (FRAP) assays. Different drying treatments led to significant reduction ($P < 0.05$) in antioxidant properties of *P. amarus* methanolic extracts, with microwave drying causing the highest decrease in TPC and antioxidant activity exhibited by the reduction in both radical scavenging activity and FRAP. On the other hand, boiling water extracts appeared to exhibit significantly stronger antioxidant potentials ($P < 0.05$) even in dried plant materials due to greater solubility of compounds, breakdown of cellular constituents as well as hydrolysis of tannins. Its strong free radical scavenging activity suggests that it has great potential in the food industry as functional food ingredient. (c) 2007 Swiss Society of Food Science and Technology. Published by Elsevier Ltd. All rights reserved.

Accession Number: WOS:000247903000022

ISSN: 0023-6438

Record 3 of 4

Title: Characterization of microwave vacuum drying and hot air drying of mint leaves (*Mentha cordifolia* Opiz ex Fresen)

Author(s): Therdtai, N (Therdtai, Nantawan); Zhou, WB (Zhou, Weibiao)

Source: JOURNAL OF FOOD ENGINEERING **Volume:** 91 **Issue:** 3 **Pages:** 482-489 **DOI:** 10.1016/j.jfoodeng.2008.09.031 **Published:** APR 2009

Abstract: Mint (*Mentha cordifolia* Opiz ex Fresen) was subjected to microwave vacuum drying and hot air drying, respectively. For microwave vacuum drying, three microwave intensities i.e. 8.0 W g⁻¹, 9.6 W g⁻¹ and 11.2 W g⁻¹ were applied with pressure controlled at 13.33 kPa. For hot air drying, two drying temperatures of 60 degrees C and 70 degrees C were examined. Lewis's, Page's and Fick's models were used to describe drying kinetics under various drying conditions. Effective moisture diffusivities were determined to be 4.6999×10^{-11} , 7.2620×10^{-11} , 9.7838×10^{-11} , 0.9648×10^{-11} and 1.1900×10^{-11} m² s⁻¹ for microwave vacuum drying at 8.0 W g⁻¹, 9.6 W g⁻¹ and 11.2 W g⁻¹, hot air drying at 60 degrees C and 70 degrees C, respectively. The microwave vacuum drying Could reduce drying time of mint leaves by 85-90%, compared with the hot air drying. In addition, color change during drying was investigated. Lightness, greenness and yellowness of the microwave vacuum dried mint leaves were higher than those of the hot air dried mint leaves. From scanning electron micrographs, the microwave vacuum dried mint leaves had a more porous and uniform structure than the hot air dried ones. From rehydration test at 30 degrees C, rehydration rate constants of the dried mint leaves by the microwave vacuum drying at 9.6 W g⁻¹ and 11.2 W g⁻¹ microwave intensity were significantly higher than those by the hot air drying at 60 degrees C and 70 degrees C ($p < 0.05$). (c) 2008 Elsevier Ltd. All rights reserved.

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5. **Thin-layer drying characteristics and modelling of mint leaves undergoing microwave treatment**

By: Ozbek, Belma; Dadali, Gokce

JOURNAL OF FOOD ENGINEERING Volume: 83 Issue: 4 Pages: 541-549 Published: DEC 2007

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6. **Effect of Drying Methods with the Application of Vacuum Microwaves on the Bioactive Compounds, Color, and Antioxidant Activity of Strawberry Fruits**

By: Wojdylo, Aneta; Figiel, Adam; Oszmianski, Jan

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 57 Issue: 4 Pages: 1337-1343 Published: FEB 25 2009

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