Magdalena ZieliÅska

List of Publications by Year
in descending order

52 papers	1,912 citations	236925 25 h-index	265206 42 g-index
52 all docs	52 docs citations	52 times ranked	1606 citing authors

#	Article	IF	Citations
1	Microwave-assisted drying of blueberry (Vaccinium corymbosum L.) fruits: Drying kinetics, polyphenols, anthocyanins, antioxidant capacity, colour and texture. Food Chemistry, 2016, 212, 671-680.	8.2	189
2	Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2020, 60, 2481-2508.	10.3	131
3	Air drying characteristics and moisture diffusivity of carrots. Chemical Engineering and Processing: Process Intensification, 2010, 49, 212-218.	3.6	115
4	Drying Behavior of Carrots Dried in a Spoutâ€“Fluidized Bed Dryer. Drying Technology, 2007, 25, 261-270.	3.1	84
5	Color Characteristics of Carrots: Effect of Drying and Rehydration. International Journal of Food Properties, 2012, 15, 450-466.	3.0	81
6	Freezing/thawing and microwave-assisted drying of blueberries (Vaccinium corymbosum L.). LWT - Food Science and Technology, 2015, 62, 555-563.	5.2	81
7	The Effect of Microwave-Vacuum Pretreatment on the Drying Kinetics, Color and the Content of Bioactive Compounds in Osmo-Microwave-Vacuum Dried Cranberries (Vaccinium macrocarpon). Food and Bioprocess Technology, 2018, 11, 585-602.	4.7	73
8	A multi-stage combined heat pump and microwave vacuum drying of green peas. Journal of Food Engineering, 2013, 115, 347-356.	5.2	71
9	Heat and mass transfer during drying of a bed of shrinking particles â€“ Simulation for carrot cubes dried in a spout-fluidized-bed drier. International Journal of Heat and Mass Transfer, 2008, 51, 4704-4716.	4.8	69
10	The influence of microwave-assisted drying techniques on the rehydration behavior of blueberries () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.2	67
11	Application of image analysis for the varietal classification of barley:. Journal of Cereal Science, 2008, 48, 104-110.	3.7	62
12	Combined hot air convective drying and microwave-vacuum drying of blueberries (<i>Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	3.1	61
13	Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. Critical Reviews in Food Science and Nutrition, 2020, 60, 2212-2264.	10.3	54
14	Multistage relative humidity control strategy enhances energy and exergy efficiency of convective drying of carrot cubes. International Journal of Heat and Mass Transfer, 2020, 149, 119231.	4.8	50
15	Improvement of drying efficiency and quality attributes of blueberries using innovative far-infrared radiation heating assisted pulsed vacuum drying (FIR-PVD). Innovative Food Science and Emerging Technologies, 2022, 77, 102948.	5.6	48
16	Effects of freezing, convective and microwave-vacuum drying on the content of bioactive compounds and color of cranberries. LWT - Food Science and Technology, 2019, 104, 202-209.	5.2	45
17	Thermophysical properties of raw, hot-air and microwave-vacuum dried cranberry fruits (Vaccinium) Tj ETQq1 1 0.784314 rgBT /Overl	5.2	38
18	Pulsed vacuum drying enhances drying of blueberry by altering micro-, ultrastructure and water status and distribution. LWT - Food Science and Technology, 2021, 142, 111013.	5.2	35

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19	The effect of ultrasound and freezing/thawing treatment on the physical properties of blueberries. Food Science and Biotechnology, 2019, 28, 741-749.	2.6	33
20	Color prediction of mushroom slices during drying using Bayesian extreme learning machine. Drying Technology, 2020, 38, 1869-1881.	3.1	33
21	High-humidity hot air impingement blanching (HHAIB) efficiently inactivates enzymes, enhances extraction of phytochemicals and mitigates brown actions of chili pepper. Food Control, 2020, 111, 107050.	5.5	33
22	Effect of microwave-vacuum, ultrasonication, and freezing on mass transfer kinetics and diffusivity during osmotic dehydration of cranberries. Drying Technology, 2018, 36, 1158-1169.	3.1	32
23	Combined Hot Air and Microwave-Vacuum Drying of Cranberries: Effects of Pretreatments and Pulsed Vacuum Osmotic Dehydration on Drying Kinetics and Physicochemical Properties. Food and Bioprocess Technology, 2020, 13, 1848-1856.	4.7	32
24	Effects of freezing and hot air drying on the physical, morphological and thermal properties of cranberries (Vaccinium macrocarpon). Food and Bioproducts Processing, 2018, 110, 40-49.	3.6	31
25	Pulsed vacuum drying of kiwifruit slices and drying process optimization based on artificial neural network. Drying Technology, 2021, 39, 405-417.	3.1	28
26	Superheated steam drying characteristic and moisture diffusivity of distillersâ€™ wet grains and condensed distillersâ€™ solubles. Journal of Food Engineering, 2012, 109, 627-634.	5.2	27
27	Superheated Steam Drying of Distillers' Spent Grains on a Single Inert Particle. Drying Technology, 2009, 27, 1279-1285.	3.1	24
28	The effect of freezing on the hot air and microwave vacuum drying kinetics and texture of whole cranberries. Drying Technology, 2019, 37, 1714-1730.	3.1	24
29	Microwave-vacuum-assisted drying of pretreated cranberries: Drying kinetics, bioactive compounds and antioxidant activity. LWT - Food Science and Technology, 2021, 146, 111464.	5.2	21
30	Moisturizing strategy for enhanced convective drying of mushroom slices. Renewable Energy, 2021, 172, 728-739.	8.9	21
31	Effect of superheated steam prefrying treatment on the quality of potato chips. International Journal of Food Science and Technology, 2015, 50, 158-168.	2.7	18
32	Kinetics of water absorption and solubleâ€solid loss of hotâ€airâ€dried carrots during rehydration. International Journal of Food Science and Technology, 2011, 46, 1122-1128.	2.7	17
33	Engineering properties of red clover (Trifolium pratense L.) seeds. Industrial Crops and Products, 2012, 37, 69-75.	5.2	17
34	Effect of pulsed vacuum drying on drying kinetics and quality of roots of Panax notoginseng (Burk.) F. H. Chen (Araliaceae). Drying Technology, 2021, 39, 2234-2251.	3.1	17
35	Pulsed pressure pickling enhances acetic acid transfer, thiosulfinates degradation, color and ultrastructure changes of â€œLabaâ€•garlic. Innovative Food Science and Emerging Technologies, 2020, 65, 102438.	5.6	16
36	Structural Morphology and Rheological Properties of Pectin Fractions Extracted from Okra Pods Subjected to Cold Plasma Treatment. Food and Bioprocess Technology, 2022, 15, 1168-1181.	4.7	16

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37	Approach to calculation time-dependent moisture diffusivity for thin layered biological materials. International Communications in Heat and Mass Transfer, 2008, 35, 1069-1072.	5.6	15
38	The Influence of Convective, Microwave Vacuum and Microwave-Assisted Drying on Blueberry Pomace Physicochemical Properties. International Journal of Food Engineering, 2018, 14, .	1.5	13
39	Influence of Drying Temperature and Rehydration on Selected Textural Properties of Carrots. International Journal of Food Properties, 2013, 16, 586-597.	3.0	12
40	Evaluation of storage stability of dried cranberry powders based on the moisture sorption isotherms and glass transition temperatures. Drying Technology, 2020, , 1-11.	3.1	11
41	Microwave-assisted hot air convective drying of whole cranberries subjected to various initial treatments. LWT - Food Science and Technology, 2020, 133, 109906.	5.2	10
42	Evaluation of storage stability of dried powdered coriander, parsley and celery leaves based on the moisture sorption isotherms and glass transition temperature. LWT - Food Science and Technology, 2021, 146, 111440.	5.2	10
43	Drying Kinetics and Physicochemical Characteristics of Laboratory-Prepared Corn/Wheat Distillers Grains and Solubles Dried with Superheated Steam and Hot Air. Drying Technology, 2015, 33, 831-846.	3.1	9
44	The effect of high humidity hot air impingement blanching on the changes in molecular and rheological characteristics of pectin fractions extracted from okra pods. Food Hydrocolloids, 2022, 123, 107199.	10.7	8
45	Impact of microwave radiation on nitrogen removal and quantity of nitrifiers in biofilmA paper submitted to the Journal of Environmental Engineering and Science.. Canadian Journal of Civil Engineering, 2010, 37, 661-666.	1.3	7
46	Pulsed vacuum pickling (PVP) of garlic cloves: Mass transfer kinetics and quality attributes. Drying Technology, 2020, 38, 712-723.	3.1	6
47	Application of sonication and freezing as initial treatments before microwave-vacuum drying of cranberries. Technical Sciences, 2019, 2, 151-167.	0.3	6
48	Proteomic Analysis of Intracellular and Membrane-Associated Fractions of Canine (Canis lupus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	2.3	3
49	Nanotechnology for Food Safety and Security: A Comprehensive Review. Food Reviews International, 2023, 39, 3858-3878.	8.4	3
50	Thermophysical properties of laboratory-prepared corn/wheat dried distillers grains and dried distillers solubles dehydrated with superheated steam and hot air. Drying Technology, 2016, 34, 1147-1161.	3.1	2
51	The effect of high humidity hot air impingement blanching on the changes in cell wall polysaccharides and phytochemicals of okra pods. Journal of the Science of Food and Agriculture, 2022, 102, 5965-5973.	3.5	2
52	Effects of sonication and freezing on the color, mechanical and thermophysical properties of osmo-microwave-vacuum dried cranberries. Technical Sciences, 2000, , .	0.3	1