Adam Figiel

List of Publications by Citations

67 papers	2,908 citations	30 h-index	53 g-index
70 ext. papers	3,385 ext. citations	4.6 avg, IF	5.71 L-index

#	Paper	IF	Citations
67	Effect of Convective and Vacuum-Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. *Food and Bioprocess Technology*, **2014**, 7, 829-841	5.1	238
66	Effect of drying methods with the application of vacuum microwaves on the bioactive compounds, color, and antioxidant activity of strawberry fruits. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1337-43	5.7	238
65	Drying kinetics and quality of beetroots dehydrated by combination of convective and vacuum-microwave methods. *Journal of Food Engineering*, **2010**, 98, 461-470	6	176
64	Composition of oregano essential oil (Origanum vulgare) as affected by drying method. *Journal of Food Engineering*, **2010**, 98, 240-247	6	136
63	Drying kinetics and quality of vacuum-microwave dehydrated garlic cloves and slices. *Journal of Food Engineering*, **2009**, 94, 98-104	6	129
62	Composition of rosemary essential oil (Rosmarinus officinalis) as affected by drying method. *Journal of Food Engineering*, **2010**, 97, 253-260	6	128
61	Drying kinetics and quality parameters of pumpkin slices dehydrated using different methods. *Journal of Food Engineering*, **2009**, 94, 14-20	6	117
60	Volatile composition of sweet basil essential oil (Ocimum basilicum L.) as affected by drying method. *Food Research International*, **2012**, 48, 217-225	7	100
59	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. *Food Chemistry*, **2013**, 141, 3889-96	8.5	92
58	A review of new directions in managing fruit and vegetable processing by-products. *Trends in Food Science and Technology*, **2019**, 88, 207-219	15.3	85
57	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate (Punica granatum L.) Arils and Rind as Affected by Drying Method. *Food and Bioprocess Technology*, **2013**, 6, 1644-1654	5.1	81
56	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. *Food Chemistry*, **2016**, 207, 170-9	8.5	81
55	Physicochemical properties of whole fruit plum powders obtained using different drying technologies. *Food Chemistry*, **2016**, 207, 223-32	8.5	75
54	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. *Food and Bioprocess Technology*, **2014**, 7, 975-989	5.1	70
53	Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. *Food and Bioprocess Technology*, **2014**, 7, 398-408	5.1	70
52	Effects of Drying Methods on the Composition of Thyme (Thymus vulgaris L.) Essential Oil. *Drying Technology*, **2013**, 31, 224-235	2.6	61
51	Effect of Drying Methods on the Quality of the Essential Oil of Spearmint Leaves (Mentha spicata L.). *Drying Technology*, **2011**, 29, 1836-1844	2.6	61

50	Effects of vacuum level and microwave power on rosemary volatile composition during vacuum microwave drying. *Journal of Food Engineering*, **2011**, 103, 219-227	6	58
49	Influence of Drying Methods on the Antibacterial, Antioxidant and Essential Oil Volatile Composition of Herbs: a Review. *Food and Bioprocess Technology*, **2019**, 12, 450-476	5.1	53
48	Overall Quality of Fruits and Vegetables Products Affected by the Drying Processes with the Assistance of Vacuum-Microwaves. *International Journal of Molecular Sciences*, **2016**, 18,	6.3	48
47	Drying Kinetics and Microstructural and SensoryProperties of Black Chokeberry (Aronia melanocarpa) as Affected by Drying Method. *Food and Bioprocess Technology*, **2015**, 8, 63-74	5.1	48
46	Comparison of Traditional and Novel Drying Techniques and Its Effect on Quality of Fruits, Vegetables and Aromatic Herbs. *Foods*, **2020**, 9,	4.9	47
45	Dying methods affect the aroma of Origanum majorana L. analyzed by GC MS and descriptive sensory analysis. *Industrial Crops and Products*, **2015**, 74, 218-227	5.9	42
44	Drying Kinetics and Energy Consumption in the Dehydration of Pomegranate (Punica granatum L.) Arils and Rind. *Food and Bioprocess Technology*, **2014**, 7, 2071-2083	5.1	41
43	Influence of osmotic dehydration pre-treatment and combined drying method on physico-chemical and sensory properties of pomegranate arils, cultivar Mollar de Elche. *Food Chemistry*, **2017**, 232, 306-315	8.5	40
42	Drying Kinetics and Bioactivity of Beetroot Slices Pretreated in Concentrated Chokeberry Juice and Dried with Vacuum Microwaves. *Drying Technology*, **2015**, 33, 1644-1653	2.6	40
41	Volatile composition and sensory profile of shiitake mushrooms as affected by drying method. *Journal of the Science of Food and Agriculture*, **2018**, 98, 1511-1521	4.3	39
40	Effect of different drying techniques on physical properties, total polyphenols and antioxidant capacity of blackcurrant pomace powders. *LWT - Food Science and Technology*, **2017**, 78, 114-121	5.4	36
39	Influence of Osmodehydration Pretreatment and Combined Drying Method on the Bioactive Potential of Sour Cherry Fruits. *Food and Bioprocess Technology*, **2015**, 8, 824-836	5.1	36
38	Kinetics, biocompounds, antioxidant activity, and sensory attributes of quinces as affected by drying method. *Food Chemistry*, **2018**, 255, 157-164	8.5	31
37	Volatile composition and sensory profile of oyster mushroom as affected by drying method. *Drying Technology*, **2018**, 36, 685-696	2.6	23
36	The effect of drying methods on the energy consumption, bioactive potential and colour of dried leaves of Pink Rock Rose (). *Journal of Food Science and Technology*, **2019**, 56, 2386-2394	3.3	21
35	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Dried Sour Cherry Fruits pre-Dehydrated in Fruit Concentrates. *Food and Bioprocess Technology*, **2015**, 8, 2076-2095	5.1	21
34	The influence of physical properties of selected plant materials on the process of osmotic dehydration. *LWT - Food Science and Technology*, **2018**, 91, 588-594	5.4	21
33	Effects of potato strip size and pre-drying method on french fries quality. *European Food Research and Technology*, **2008**, 227, 757-766	3.4	21

32	Characterisation of the Convective Hot-Air Drying and Vacuum Microwave Drying of : Antioxidant Activity, Essential Oil Volatile Composition and Quality Studies. *Molecules*, **2019**, 24,	4.8	20
31	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of Mill. Fruits. *Molecules*, **2019**, 24,	4.8	19
30	Chemical Composition and Antioxidant Properties of Powders Obtained from Different Plum Juice Formulations. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	19
29	The effect of candy moisture content on texture. *Journal of Foodservice*, **2006**, 17, 189-195		18
28	Functional relationships between phytochemicals and drying conditions during the processing of blackcurrant pomace into powders. *Advanced Powder Technology*, **2017**, 28, 1340-1348	4.6	17
27	Antioxidant Activity, and Volatile and Phytosterol Contents of Dehydrated Using Conventional and Vacuum Microwave Drying Methods. *Molecules*, **2019**, 24,	4.8	17
26	Volatile and polyphenol composition, anti-oxidant, anti-diabetic and anti-aging properties, and drying kinetics as affected by convective and hybrid vacuum microwave drying of Rosmarinus officinalis L. *Industrial Crops and Products*, **2020**, 151, 112463	5.9	17
25	The Influence of the Osmotic Dehydration Process on Physicochemical Properties of Osmotic Solution. *Molecules*, **2017**, 22,	4.8	15
24	Drying of Phyla nodiflora Leaves: Antioxidant Activity, Volatile and Phytosterol Content, Energy Consumption, and Quality Studies. *Processes*, **2019**, 7, 210	2.9	14
23	The Influence of Drying Method on Volatile Composition and Sensory Profile of Boletus edulis. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	14
22	Hybrid Drying of Murraya koenigii Leaves: Energy Consumption, Antioxidant Capacity, Profiling of Volatile Compounds and Quality Studies. *Processes*, **2020**, 8, 240	2.9	13
21	Volatile Composition and Sensory Properties as Quality Attributes of Fresh and Dried Hemp Flowers (L.). *Foods*, **2020**, 9,	4.9	13
20	The Effect of Selected Fruit Juice Concentrates Used as Osmotic Agents on the Drying Kinetics and Chemical Properties of Vacuum-Microwave Drying of Pumpkin. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	13
19	Modeling of Osmotic Dehydration of Apples in Sugar Alcohols and Dihydroxyacetone (DHA) Solutions. *Foods*, **2019**, 8,	4.9	12
18	Effect of Fertilization in Selected Phytometric Features and Contents of Bioactive Compounds in Dry Matter of Two Varieties of Basil (Ocimum basilicum L.). *Sustainability*, **2019**, 11, 6590	3.6	11
17	Quality of pomegranate pomace as affected by drying method. *Journal of Food Science and Technology*, **2018**, 55, 1074-1082	3.3	10
16	Amino Acid Improving and Physical Qualities of Extruded Corn Snacks Using Flours Made from Jerusalem Artichoke (Helianthus tuberosus), Amaranth (Amaranthus cruentusL.) and Pumpkin (Cucurbita maximaL.). *Journal of Food Quality*, **2016**, 39, 580-589	2.7	9
15	The impact of the osmotic dehydration process and its parameters on the mass transfer and quality of dried apples. *Drying Technology*, **2021**, 39, 1074-1086	2.6	9

14	Synergistic Field Crop Pest Management Properties of Plant-Derived Essential Oils in Combination with Synthetic Pesticides and Bioactive Molecules: A Review. *Foods*, **2021**, 10,	4.9	8
13	Ultrasound-Assisted Osmotic Dehydration of Apples in Polyols and Dihydroxyacetone (DHA) Solutions. *Molecules*, **2019**, 24,	4.8	6
12	The Influence of Maltodextrin and Inulin on the Physico-Chemical Properties of Cranberry Juice Powders. *ChemEngineering*, **2020**, 4, 12	2.6	6
11	The Influence of Osmotic Dehydration in Polyols Solutions on Sugar Profiles and Color Changes of Apple Tissue. *Periodica Polytechnica: Chemical Engineering*, **2020**, 64, 530-538	1.3	6
10	The relation between CRI, CSR indexes, chemical composition and physical parameters of commercial metallurgical cokes. *Ironmaking and Steelmaking*, **2019**, 46, 124-132	1.3	4
9	The Influence of Selected Drying Methods on the Physical Properties of Dried Apples cv. Jonagold Grown in Different Locations in Europe. *International Journal of Food Engineering*, **2017**, 13,	1.9	3
8	Hydroxycinnamic Acids and Carotenoids of Dried Loquat Fruit cv. UAlgarU Affected by Freeze-, Convective-, Vacuum-Microwave- and Combined-Drying Methods. *Molecules*, **2020**, 25,	4.8	3
7	Herbs drying **2021**, 167-200		3
6	Physicochemical Properties of Dried Apple Slices: Impact of Osmo-Dehydration, Sonication, and Drying Methods. *Molecules*, **2020**, 25,	4.8	1
5	The Potential of Spent Barley as a Functional Food Ingredient: Study on the Comparison of Dietary Fiber and Bioactivity. *Proceedings (mdpi)*, **2021**, 70, 86	0.3	1
4	The Effect of Filtration on Physical and Chemical Properties of Osmo-Dehydrated Material. *Molecules*, **2020**, 25,	4.8	1
3	Impact of osmotic dehydration and different drying methods on the texture and sensory characteristic of sweet corn kernels. *Journal of Food Processing and Preservation*, **2021**, 45, e15383	2.1	1
2	Effect of Fertilisation on the Quality of Dried Coriander (Coriandrum sativum L.) and Lovage (Levisticum officinale). *Agriculture (Switzerland)*, **2021**, 11, 386	3	0
1	The effect of filtrated osmotic solutions based on chokeberry juice enriched with mint extract on volatile compounds in dried apples. *Journal of Food Process Engineering*, **2021**, 44, e13728	2.4	0