

# Adam Figiel

## List of Publications by Year in Descending Order

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

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	The Potential of Spent Barley as a Functional Food Ingredient: Study on the Comparison of Dietary Fiber and Bioactivity. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 86	0.3	1
66	Effect of Fertilisation on the Quality of Dried Coriander ( <i>Coriandrum sativum</i> L.) and Lovage ( <i>Levisticum officinale</i> ). <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 386	3	0
65	The effect of filtrated osmotic solutions based on chokeberry juice enriched with mint extract on volatile compounds in dried apples. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13728	2.4	0
64	The impact of the osmotic dehydration process and its parameters on the mass transfer and quality of dried apples. <i>Drying Technology</i> , <b>2021</b> , 39, 1074-1086	2.6	9
63	Herbs drying <b>2021</b> , 167-200		3
62	Impact of osmotic dehydration and different drying methods on the texture and sensory characteristic of sweet corn kernels. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15383	2.1	1
61	Synergistic Field Crop Pest Management Properties of Plant-Derived Essential Oils in Combination with Synthetic Pesticides and Bioactive Molecules: A Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	8
60	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 <i>Rosmarinus officinalis</i> L. <i>Industrial Crops and Products</i> , <b>2020</b> , 151, 112463	5.9	17
59	The Influence of Maltodextrin and Inulin on the Physico-Chemical Properties of Cranberry Juice Powders. <i>ChemEngineering</i> , <b>2020</b> , 4, 12	2.6	6
58	Physicochemical Properties of Dried Apple Slices: Impact of Osmo-Dehydration, Sonication, and Drying Methods. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
57	Hybrid Drying of <i>Murraya koenigii</i> Leaves: Energy Consumption, Antioxidant Capacity, Profiling of Volatile Compounds and Quality Studies. <i>Processes</i> , <b>2020</b> , 8, 240	2.9	13
56	The Effect of Filtration on Physical and Chemical Properties of Osmo-Dehydrated Material. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
55	The Influence of Osmotic Dehydration in Polyols Solutions on Sugar Profiles and Color Changes of Apple Tissue. <i>Periodica Polytechnica: Chemical Engineering</i> , <b>2020</b> , 64, 530-538	1.3	6
54	Comparison of Traditional and Novel Drying Techniques and Its Effect on Quality of Fruits, Vegetables and Aromatic Herbs. <i>Foods</i> , <b>2020</b> , 9,	4.9	47
53	Hydroxycinnamic Acids and Carotenoids of Dried Loquat Fruit cv. Algar affected by Freeze-, Convective-, Vacuum-Microwave- and Combined-Drying Methods. <i>Molecules</i> , <b>2020</b> , 25,	4.8	3
52	Volatile Composition and Sensory Properties as Quality Attributes of Fresh and Dried Hemp Flowers (L.). <i>Foods</i> , <b>2020</b> , 9,	4.9	13
51	Ultrasound-Assisted Osmotic Dehydration of Apples in Polyols and Dihydroxyacetone (DHA) Solutions. <i>Molecules</i> , <b>2019</b> , 24,	4.8	6

50	Characterisation of the Convective Hot-Air Drying and Vacuum Microwave Drying of : Antioxidant Activity, Essential Oil Volatile Composition and Quality Studies. <i>Molecules</i> , <b>2019</b> , 24,	4.8	20
49	Drying of Phyla nodiflora Leaves: Antioxidant Activity, Volatile and Phytosterol Content, Energy Consumption, and Quality Studies. <i>Processes</i> , <b>2019</b> , 7, 210	2.9	14
48	The effect of drying methods on the energy consumption, bioactive potential and colour of dried leaves of Pink Rock Rose (). <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 2386-2394	3.3	21
47	A review of new directions in managing fruit and vegetable processing by-products. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 88, 207-219	15.3	85
46	Antioxidant Activity, and Volatile and Phytosterol Contents of Dehydrated Using Conventional and Vacuum Microwave Drying Methods. <i>Molecules</i> , <b>2019</b> , 24,	4.8	17
45	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of Mill. Fruits. <i>Molecules</i> , <b>2019</b> , 24,	4.8	19
44	Effect of Fertilization in Selected Phytometric Features and Contents of Bioactive Compounds in Dry Matter of Two Varieties of Basil ( <i>Ocimum basilicum</i> L.). <i>Sustainability</i> , <b>2019</b> , 11, 6590	3.6	11
43	Influence of Drying Methods on the Antibacterial, Antioxidant and Essential Oil Volatile Composition of Herbs: a Review. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 450-476	5.1	53
42	Modeling of Osmotic Dehydration of Apples in Sugar Alcohols and Dihydroxyacetone (DHA) Solutions. <i>Foods</i> , <b>2019</b> , 8,	4.9	12
41	The relation between CRI, CSR indexes, chemical composition and physical parameters of commercial metallurgical cokes. <i>Ironmaking and Steelmaking</i> , <b>2019</b> , 46, 124-132	1.3	4
40	Kinetics, biocompounds, antioxidant activity, and sensory attributes of quinces as affected by drying method. <i>Food Chemistry</i> , <b>2018</b> , 255, 157-164	8.5	31
39	Quality of pomegranate pomace as affected by drying method. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 1074-1082	3.3	10
38	The influence of physical properties of selected plant materials on the process of osmotic dehydration. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 91, 588-594	5.4	21
37	Volatile composition and sensory profile of oyster mushroom as affected by drying method. <i>Drying Technology</i> , <b>2018</b> , 36, 685-696	2.6	23
36	Volatile composition and sensory profile of shiitake mushrooms as affected by drying method. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1511-1521	4.3	39
35	The Influence of Drying Method on Volatile Composition and Sensory Profile of <i>Boletus edulis</i> . <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-11	2.7	14
34	The Effect of Selected Fruit Juice Concentrates Used as Osmotic Agents on the Drying Kinetics and Chemical Properties of Vacuum-Microwave Drying of Pumpkin. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-11	2.7	13
33	Functional relationships between phytochemicals and drying conditions during the processing of blackcurrant pomace into powders. <i>Advanced Powder Technology</i> , <b>2017</b> , 28, 1340-1348	4.6	17

32	Influence of osmotic dehydration pre-treatment and combined drying method on physico-chemical and sensory properties of pomegranate arils, cultivar Mollar de Elche. <i>Food Chemistry</i> , <b>2017</b> , 232, 306-315	8.5	40
31	Effect of different drying techniques on physical properties, total polyphenols and antioxidant capacity of blackcurrant pomace powders. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 78, 114-121	5.4	36
30	The Influence of Selected Drying Methods on the Physical Properties of Dried Apples cv. Jonagold Grown in Different Locations in Europe. <i>International Journal of Food Engineering</i> , <b>2017</b> , 13,	1.9	3
29	The Influence of the Osmotic Dehydration Process on Physicochemical Properties of Osmotic Solution. <i>Molecules</i> , <b>2017</b> , 22,	4.8	15
28	Chemical Composition and Antioxidant Properties of Powders Obtained from Different Plum Juice Formulations. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	19
27	Physicochemical properties of whole fruit plum powders obtained using different drying technologies. <i>Food Chemistry</i> , <b>2016</b> , 207, 223-32	8.5	75
26	Overall Quality of Fruits and Vegetables Products Affected by the Drying Processes with the Assistance of Vacuum-Microwaves. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 18,	6.3	48
25	Amino Acid Improving and Physical Qualities of Extruded Corn Snacks Using Flours Made from Jerusalem Artichoke ( <i>Helianthus tuberosus</i> ), Amaranth ( <i>Amaranthus cruentus</i> L.) and Pumpkin ( <i>Cucurbita maxima</i> L.). <i>Journal of Food Quality</i> , <b>2016</b> , 39, 580-589	2.7	9
24	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. <i>Food Chemistry</i> , <b>2016</b> , 207, 170-9	8.5	81
23	Drying methods affect the aroma of <i>Origanum majorana</i> L. analyzed by GCMS and descriptive sensory analysis. <i>Industrial Crops and Products</i> , <b>2015</b> , 74, 218-227	5.9	42
22	Influence of Osmodehydration Pretreatment and Combined Drying Method on the Bioactive Potential of Sour Cherry Fruits. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 824-836	5.1	36
21	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Dried Sour Cherry Fruits pre-Dehydrated in Fruit Concentrates. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 2076-2095	5.1	21
20	Drying Kinetics and Bioactivity of Beetroot Slices Pretreated in Concentrated Chokeberry Juice and Dried with Vacuum Microwaves. <i>Drying Technology</i> , <b>2015</b> , 33, 1644-1653	2.6	40
19	Drying Kinetics and Microstructural and Sensory Properties of Black Chokeberry ( <i>Aronia melanocarpa</i> ) as Affected by Drying Method. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 63-74	5.1	48
18	Drying Kinetics and Energy Consumption in the Dehydration of Pomegranate ( <i>Punica granatum</i> L.) Arils and Rind. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2071-2083	5.1	41
17	Effect of Convective and Vacuum Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 829-841	5.1	238
16	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 975-989	5.1	70
15	Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 398-408	5.1	70

14	Effects of Drying Methods on the Composition of Thyme ( <i>Thymus vulgaris</i> L.) Essential Oil. <i>Drying Technology</i> , <b>2013</b> , 31, 224-235	2.6	61
13	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate ( <i>Punica granatum</i> L.) Arils and Rind as Affected by Drying Method. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1644-1654	5.1	81
12	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. <i>Food Chemistry</i> , <b>2013</b> , 141, 3889-96	8.5	92
11	Volatile composition of sweet basil essential oil ( <i>Ocimum basilicum</i> L.) as affected by drying method. <i>Food Research International</i> , <b>2012</b> , 48, 217-225	7	100
10	Effect of Drying Methods on the Quality of the Essential Oil of Spearmint Leaves ( <i>Mentha spicata</i> L.). <i>Drying Technology</i> , <b>2011</b> , 29, 1836-1844	2.6	61
9	Effects of vacuum level and microwave power on rosemary volatile composition during vacuum-microwave drying. <i>Journal of Food Engineering</i> , <b>2011</b> , 103, 219-227	6	58
8	Composition of rosemary essential oil ( <i>Rosmarinus officinalis</i> ) as affected by drying method. <i>Journal of Food Engineering</i> , <b>2010</b> , 97, 253-260	6	128
7	Composition of oregano essential oil ( <i>Origanum vulgare</i> ) as affected by drying method. <i>Journal of Food Engineering</i> , <b>2010</b> , 98, 240-247	6	136
6	Drying kinetics and quality of beetroots dehydrated by combination of convective and vacuum-microwave methods. <i>Journal of Food Engineering</i> , <b>2010</b> , 98, 461-470	6	176
5	Drying kinetics and quality parameters of pumpkin slices dehydrated using different methods. <i>Journal of Food Engineering</i> , <b>2009</b> , 94, 14-20	6	117
4	Drying kinetics and quality of vacuum-microwave dehydrated garlic cloves and slices. <i>Journal of Food Engineering</i> , <b>2009</b> , 94, 98-104	6	129
3	Effect of drying methods with the application of vacuum microwaves on the bioactive compounds, color, and antioxidant activity of strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1337-43	5.7	238
2	Effects of potato strip size and pre-drying method on french fries quality. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 757-766	3.4	21
1	The effect of candy moisture content on texture. <i>Journal of Foodservice</i> , <b>2006</b> , 17, 189-195		18