

Juan A Carcel

List of Publications by Year in descending order

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103
papers

5,285
citations

70961

41
h-index

91712

69
g-index

132
all docs

132
docs citations

132
times ranked

3153
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound-Assisted Extraction of Natural Products. <i>Food Engineering Reviews</i> , 2011, 3, 108-120.	3.1	334
2	Food process innovation through new technologies: Use of ultrasound. <i>Journal of Food Engineering</i> , 2012, 110, 200-207.	2.7	244
3	High intensity ultrasound effects on meat brining. <i>Meat Science</i> , 2007, 76, 611-619.	2.7	181
4	Kinetic and compositional study of phenolic extraction from olive leaves (var. Serrana) by using power ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 120-129.	2.7	166
5	Influence of High-Intensity Ultrasound on Drying Kinetics of Persimmon. <i>Drying Technology</i> , 2007, 25, 185-193.	1.7	156
6	Influence of ultrasound intensity on mass transfer in apple immersed in a sucrose solution. <i>Journal of Food Engineering</i> , 2007, 78, 472-479.	2.7	154
7	Influence of the Applied Acoustic Energy on the Drying of Carrots and Lemon Peel. <i>Drying Technology</i> , 2009, 27, 281-287.	1.7	149
8	Power Ultrasound Mass Transfer Enhancement in Food Drying. <i>Food and Bioproducts Processing</i> , 2007, 85, 247-254.	1.8	145
9	Ultrasonic drying of foodstuff in a fluidized bed: Parametric study. <i>Ultrasonics</i> , 2006, 44, e539-e543.	2.1	141
10	Influence of high intensity ultrasound application on mass transport, microstructure and textural properties of pork meat (<i>Longissimus dorsi</i>) brined at different NaCl concentrations. <i>Journal of Food Engineering</i> , 2013, 119, 84-93.	2.7	141
11	Air-borne ultrasound application in the convective drying of strawberry. <i>Journal of Food Engineering</i> , 2014, 128, 132-139.	2.7	131
12	Enhancement of Water Transport and Microstructural Changes Induced by High-Intensity Ultrasound Application on Orange Peel Drying. <i>Food and Bioprocess Technology</i> , 2012, 5, 2256-2265.	2.6	121
13	Effects of high-intensity ultrasound on drying kinetics and antioxidant properties of passion fruit peel. <i>Journal of Food Engineering</i> , 2016, 170, 108-118.	2.7	112
14	Improvement of Convective Drying of Carrot by Applying Power Ultrasound—Influence of Mass Load Density. <i>Drying Technology</i> , 2011, 29, 174-182.	1.7	98
15	Moisture loss kinetics and microstructural changes in eggplant (<i>Solanum melongena</i> L.) during conventional and ultrasonically assisted convective drying. <i>Food and Bioproducts Processing</i> , 2012, 90, 624-632.	1.8	91
16	Intensification of Low-Temperature Drying by Using Ultrasound. <i>Drying Technology</i> , 2012, 30, 1199-1208.	1.7	85
17	Modeling Ultrasonically Assisted Convective Drying of Eggplant. <i>Drying Technology</i> , 2011, 29, 1499-1509.	1.7	83
18	Ultrasonically enhanced low-temperature drying of apple: Influence on drying kinetics and antioxidant potential. <i>Journal of Food Engineering</i> , 2014, 138, 35-44.	2.7	82

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19	Influence of material structure on air-borne ultrasonic application in drying. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1235-1243.	3.8	82
20	Water sorption isotherms for lemon peel at different temperatures and isosteric heats. <i>LWT - Food Science and Technology</i> , 2008, 41, 18-25.	2.5	81
21	Composition assessment of raw meat mixtures using ultrasonics. <i>Meat Science</i> , 2001, 57, 365-370.	2.7	78
22	Innovative pre-treatments to enhance food drying: a current review. <i>Current Opinion in Food Science</i> , 2020, 35, 20-26.	4.1	76
23	Ultrasound-Assisted Air-Drying of Apple (<i>Malus domestica</i> L.) and Its Effects on the Vitamin of the Dried Product. <i>Food and Bioprocess Technology</i> , 2015, 8, 1503-1511.	2.6	74
24	Impact of applied ultrasonic power on the low temperature drying of apple. <i>Ultrasonics Sonochemistry</i> , 2016, 28, 100-109.	3.8	74
25	Influence of ultrasound application on both the osmotic pretreatment and subsequent convective drying of pineapple (<i>Ananas comosus</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 284-291.	2.7	72
26	Improvement of water transport mechanisms during potato drying by applying ultrasound. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2511-2517.	1.7	70
27	Drying intensification combining ultrasound pre-treatment and ultrasound-assisted air drying. <i>Journal of Food Engineering</i> , 2017, 215, 72-77.	2.7	69
28	Application of low intensity ultrasonics to cheese manufacturing processes. <i>Ultrasonics</i> , 2002, 40, 19-23.	2.1	67
29	Application of power ultrasound on the convective drying of fruits and vegetables: effects on quality. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1660-1673.	1.7	66
30	Low-temperature drying of salted cod (<i>Gadus morhua</i>) assisted by high power ultrasound: Kinetics and physical properties. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 146-155.	2.7	62
31	Use of ultrasound to assess Cheddar cheese characteristics. <i>Ultrasonics</i> , 2000, 38, 727-730.	2.1	59
32	Cheese Maturity Assessment Using Ultrasonics. <i>Journal of Dairy Science</i> , 2000, 83, 248-254.	1.4	58
33	Extraction kinetics modeling of antioxidants from grape stalk (<i>Vitis vinifera</i> var. Bobal): Influence of drying conditions. <i>Journal of Food Engineering</i> , 2010, 101, 49-58.	2.7	56
34	Review: the Use of Electromyography on Food Texture Assessment. <i>Food Science and Technology International</i> , 2001, 7, 461-471.	1.1	55
35	On the effect of ultrasound-assisted atmospheric freeze-drying on the antioxidant properties of eggplant. <i>Food Research International</i> , 2018, 106, 580-588.	2.9	55
36	Effects of ultrasound-assisted air-drying on vitamins and carotenoids of cherry tomatoes. <i>Drying Technology</i> , 2016, 34, 986-996.	1.7	54

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37	Ethanol pre-treatment to ultrasound-assisted convective drying of apple. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 61, 102328.	2.7	53
38	Impact of power ultrasound on chemical and physicochemical quality indicators of strawberries dried by convection. <i>Food Chemistry</i> , 2014, 161, 40-46.	4.2	49
39	Mathematical modelling of the drying curves of kiwi fruits: influence of the ripening stage. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 425-432.	1.7	45
40	Influence of Temperature, Air Velocity, and Ultrasound Application on Drying Kinetics of Grape Seeds. <i>Drying Technology</i> , 2014, 32, 68-76.	1.7	45
41	Model-based investigation into atmospheric freeze drying assisted by power ultrasound. <i>Journal of Food Engineering</i> , 2015, 151, 7-15.	2.7	44
42	Influence of air temperature on drying kinetics and antioxidant potential of olive pomace. <i>Journal of Food Engineering</i> , 2013, 119, 516-524.	2.7	38
43	Ultrasound assisted low temperature drying of kiwifruit: Effects on drying kinetics, bioactive compounds and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2901-2909.	1.7	38
44	Modelling of the rehydration process of brocolli florets. <i>European Food Research and Technology</i> , 2001, 212, 449-453.	1.6	36
45	Ultrasonic Intensification of Grape Stalk Convective Drying: Kinetic and Energy Efficiency. <i>Drying Technology</i> , 2013, 31, 942-950.	1.7	36
46	Drying and storage of olive leaf extracts. Influence on polyphenols stability. <i>Industrial Crops and Products</i> , 2016, 79, 232-239.	2.5	33
47	Improvement of Mass Transfer by Freezing Pre-treatment and Ultrasound Application on the Convective Drying of Beetroot (<i>Beta vulgaris L.</i>). <i>Food and Bioprocess Technology</i> , 2018, 11, 72-83.	2.6	33
48	Stabilization of apple peel by drying. Influence of temperature and ultrasound application on drying kinetics and product quality. <i>Drying Technology</i> , 2019, 37, 559-568.	1.7	33
49	Influence of air velocity and temperature on ultrasonically assisted low temperature drying of eggplant. <i>Food and Bioprocess Technology</i> , 2016, 100, 282-291.	1.8	32
50	Effect of Air Temperature on Convective Drying Assisted by High Power Ultrasound. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 563-574.	0.4	31
51	Ultrasonically assisted antioxidant extraction from grape stalks and olive leaves. <i>Physics Procedia</i> , 2010, 3, 147-152.	1.2	31
52	Influence of temperature and ultrasound on drying kinetics and antioxidant properties of red pepper. <i>Drying Technology</i> , 2019, 37, 486-493.	1.7	30
53	Quality Control of Cheese Maturation and Defects Using Ultrasonics. <i>Journal of Food Science</i> , 2001, 66, 100-104.	1.5	28
54	NONINVASIVE ULTRASONIC MEASUREMENTS IN THE FOOD INDUSTRY. <i>Food Reviews International</i> , 2002, 18, 123-133.	4.3	28

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55	Influence of pre-treatment and storage temperature on the evolution of the colour of dried persimmon. <i>LWT - Food Science and Technology</i> , 2010, 43, 1191-1196.	2.5	27
56	Development of dried probiotic apple cubes incorporated with <i>Lactobacillus casei</i> NRRL B-442. <i>Journal of Functional Foods</i> , 2018, 41, 48-54.	1.6	27
57	Milk powder agglomerate growth and properties in fluidized bed agglomeration. <i>Dairy Science and Technology</i> , 2013, 93, 523-535.	2.2	26
58	Antioxidant potential of atmospheric freeze-dried apples as affected by ultrasound application and sample surface. <i>Drying Technology</i> , 2017, 35, 957-968.	1.7	26
59	Ultrasonically enhanced desalting of cod (<i>Gadus morhua</i>). Mass transport kinetics and structural changes. <i>LWT - Food Science and Technology</i> , 2014, 59, 130-137.	2.5	25
60	Ultrasonically assisted atmospheric freeze-drying of button mushroom. Drying kinetics and product quality. <i>Drying Technology</i> , 2018, 36, 1814-1823.	1.7	24
61	Energy and environmental analysis of ultrasound-assisted atmospheric freeze-drying of food. <i>Journal of Food Engineering</i> , 2020, 283, 110031.	2.7	23
62	Influence of Drying on the Retention of Olive Leaf Polyphenols Infused into Dried Apple. <i>Food and Bioprocess Technology</i> , 2015, 8, 120-133.	2.6	20
63	On the investigation into the kinetics of the ultrasound-assisted atmospheric freeze drying of eggplant. <i>Drying Technology</i> , 2017, 35, 1818-1831.	1.7	20
64	Ultrasound Effects on the Mass Transfer Processes during Drying Kinetic of Olive Leaves (<i>Olea Europea</i>, var. Serrana). <i>Defect and Diffusion Forum</i> , 0, 297-301, 1083-1090.	0.4	18
65	Ultrasonically assisted low-temperature drying of desalted codfish. <i>LWT - Food Science and Technology</i> , 2016, 65, 444-450.	2.5	18
66	Artichoke by Products as a Source of Antioxidant and Fiber: How It Can Be Affected by Drying Temperature. <i>Foods</i> , 2021, 10, 459.	1.9	18
67	Effect of Ultrasonic-Assisted Blanching on Size Variation, Heat Transfer, and Quality Parameters of Mushrooms. <i>Food and Bioprocess Technology</i> , 2015, 8, 41-53.	2.6	17
68	Ultrasound-assisted drying of orange peel in atmospheric freeze-dryer and convective dryer operated at moderate temperature. <i>Drying Technology</i> , 2020, 38, 259-267.	1.7	17
69	PEF as pretreatment to ultrasound-assisted convective drying: Influence on quality parameters of orange peel. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102753.	2.7	17
70	Non-destructive analysis of Manchego cheese texture using impact forceâ€œdeformation and acoustic impulseâ€œresponse techniques. <i>Journal of Food Engineering</i> , 2007, 82, 238-245.	2.7	14
71	Influence of Ultrasound-Assisted Air-Drying and Conventional Air-Drying on the Activity of Apple Enzymes. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12832.	0.9	14
72	CHEESE HARDNESS ASSESSMENT BY EXPERTS AND UNTRAINED JUDGES. <i>Journal of Sensory Studies</i> , 2001, 16, 277-285.	0.8	12

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73	PREDICTION OF INSTRUMENTAL AND SENSORY TEXTURAL CHARACTERISTICS OF MAHON CHEESE FROM ULTRASONIC MEASUREMENTS. <i>Journal of Texture Studies</i> , 2000, 31, 631-643.	1.1	11
74	Ultrasound-Assisted Hot Air Drying of Foods. <i>Food Engineering Series</i> , 2011, , 511-534.	0.3	11
75	Mathematical Modeling of Moisture Distribution and Kinetics in Cheese Drying. <i>Drying Technology</i> , 2012, 30, 1247-1255.	1.7	11
76	Influence of the Ultrasonic Power Applied on Freeze Drying Kinetics. <i>Physics Procedia</i> , 2015, 70, 850-853.	1.2	11
77	Use of Ultrasound in the Distilled Water Pretreatment and Convective Drying of Pineapple. <i>Advanced Structured Materials</i> , 2016, , 71-87.	0.3	11
78	Drying Kinetics of Grape Stalk. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 225-230.	0.4	10
79	Simulation of grape stalk deep-bed drying. <i>Journal of Food Engineering</i> , 2009, 90, 308-314.	2.7	10
80	Relationships among selected variables affecting the resistance of <i>Salmonella enterica</i> , serovar Enteritidis to thermosonication. <i>Journal of Food Engineering</i> , 2010, 98, 71-75.	2.7	10
81	Airborne power ultrasound for drying process intensification at low temperatures: Use of a stepped-grooved plate transducer. <i>Drying Technology</i> , 2021, 39, 245-258.	1.7	10
82	Atmospheric freeze drying assisted by power ultrasound. <i>IOP Conference Series: Materials Science and Engineering</i> , 2012, 42, 012021.	0.3	9
83	Ultrasound drying for food preservation. , 2015, , 875-910.		8
84	Combining ethanol pre-treatment and ultrasound-assisted drying to enhance apple chips by fortification with black carrot anthocyanin. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2078-2089.	1.7	8
85	Acoustic fields of acid suspensions containing cassava bagasse: Influence of physical properties on acoustic attenuation. <i>Applied Acoustics</i> , 2021, 177, 107922.	1.7	8
86	Drying of a Low Porosity Product (Carrot) as Affected by Power Ultrasound. <i>Defect and Diffusion Forum</i> , 2008, 273-276, 764-769.	0.4	7
87	Influence on Olive Leaves (<i>Olea Europaea</i> , var. Serrana) Antioxidant Extraction Kinetics of Ultrasound Assisted Drying. <i>Defect and Diffusion Forum</i> , 2010, 297-301, 1077-1082.	0.4	7
88	Use of Novel Drying Technologies to Improve the Retention of Infused Olive Leaf Polyphenols. <i>Drying Technology</i> , 2015, 33, 1051-1060.	1.7	6
89	Extraction of Antioxidant Compounds from Grape Stalk Dried at Different Conditions. <i>Defect and Diffusion Forum</i> , 2009, 283-286, 604-609.	0.4	5
90	Management and optimization of curing chambers. <i>Journal of Food Engineering</i> , 2005, 68, 33-41.	2.7	4

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91	Effect of Ultrasound on Henna Leaves Drying and Extraction of Lawsone: Experimental and Modeling Study. <i>Energies</i> , 2021, 14, 1329.	1.6	4
92	Effect of Air Temperature on Convective Drying Assisted by High Power Ultrasound. <i>Defect and Diffusion Forum</i> , 0, , 563-574.	0.4	4
93	Mass Transfer Modelling in an Acoustic-Assisted Osmotic Process. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 600-609.	0.4	2
94	Ultrasonic characterization of pork meat salting. <i>IOP Conference Series: Materials Science and Engineering</i> , 2012, 42, 012043.	0.3	1
95	Influence of Brine Concentration on Moisture and NaCl Transport During Meat Salting. <i>Food Engineering Series</i> , 2015, , 519-525.	0.3	1
96	Sorption Isotherms and Thermodynamic Properties of Pomegranate Peels. <i>Foods</i> , 2022, 11, 2009.	1.9	1
97	Airborne power ultrasonic transducers with stepped circular radiator for lyophilization at atmospheric pressure. <i>Proceedings of Meetings on Acoustics</i> , 2019, , .	0.3	0
98	State-of-the-art in the application of airborne power ultrasonic technologies in atmospheric freeze drying processes. <i>Proceedings of Meetings on Acoustics</i> , 2019, , .	0.3	0
99	DESIDRATAÇÃO DE MAÇÃS (MALUS DOMESTICA L.) UTILIZANDO SECAGEM A AR ASSISTIDA POR ULTRA-SOM. , 0, , .		0
100	SECAGEM DE MAÇÃS UTILIZANDO SECAGEM A AR ASSISTIDA POR ULTRA-SOM. , 0, , .		0
101	Energy analysis of an ultrasound-assisted atmospheric freeze-drying process for food. , 0, , .		0
102	Influence of drying temperature and ultrasound application in some quality properties of apple skin.. , 0, , .		0
103	Influence of the temperature and ultrasound application in drying kinetics of apple skin. , 0, , .		0