

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	Sorption Isotherms and Thermodynamic Properties of Pomegranate Peels. <i>Foods</i> , 2022, 11, 2009.	1.9	1
2	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
3	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
4	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
5	Effect of Ultrasound on Henna Leaves Drying and Extraction of Lawsone: Experimental and Modeling Study. <i>Energies</i> , 2021, 14, 1329.	1.6	4
6	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
7	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
8	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
9	Innovative pre-treatments to enhance food drying: a current review. <i>Current Opinion in Food Science</i> , 2020, 35, 20-26.	4.1	76
10	Ethanol pre-treatment to ultrasound-assisted convective drying of apple. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 61, 102328.	2.7	53
11	Energy and environmental analysis of ultrasound-assisted atmospheric freeze-drying of food. <i>Journal of Food Engineering</i> , 2020, 283, 110031.	2.7	23
12	Airborne power ultrasonic transducers with stepped circular radiator for lyophilization at atmospheric pressure. <i>Proceedings of Meetings on Acoustics</i> , 2019, , .	0.3	0
13	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
14	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
15	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
16	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
17	Ultrasonically assisted atmospheric freeze-drying of button mushroom. <i>Drying kinetics and product quality. Drying Technology</i> , 2018, 36, 1814-1823.	1.7	24
18	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

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19	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
20	Improvement of Mass Transfer by Freezing Pre-treatment and Ultrasound Application on the Convective Drying of Beetroot (<i>Beta vulgaris</i> L.). <i>Food and Bioprocess Technology</i> , 2018, 11, 72-83.	2.6	33
21	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
22	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
23	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
24	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
25	Drying intensification combining ultrasound pre-treatment and ultrasound-assisted air drying. <i>Journal of Food Engineering</i> , 2017, 215, 72-77.	2.7	69
26	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
27	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
28	Effects of ultrasound-assisted air-drying on vitamins and carotenoids of cherry tomatoes. <i>Drying Technology</i> , 2016, 34, 986-996.	1.7	54
29	Drying and storage of olive leaf extracts. Influence on polyphenols stability. <i>Industrial Crops and Products</i> , 2016, 79, 232-239.	2.5	33
30	Use of Ultrasound in the Distilled Water Pretreatment and Convective Drying of Pineapple. <i>Advanced Structured Materials</i> , 2016, , 71-87.	0.3	11
31	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
32	Ultrasonically assisted low-temperature drying of desalted codfish. <i>LWT - Food Science and Technology</i> , 2016, 65, 444-450.	2.5	18
33	Impact of applied ultrasonic power on the low temperature drying of apple. <i>Ultrasonics Sonochemistry</i> , 2016, 28, 100-109.	3.8	74
34	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
35	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
36	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

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37	Influence of Brine Concentration on Moisture and NaCl Transport During Meat Salting. Food Engineering Series, 2015, , 519-525.	0.3	1
38	Influence of the Ultrasonic Power Applied on Freeze Drying Kinetics. Physics Procedia, 2015, 70, 850-853.	1.2	11
39	Model-based investigation into atmospheric freeze drying assisted by power ultrasound. Journal of Food Engineering, 2015, 151, 7-15.	2.7	44
40	Effect of Ultrasonic-Assisted Blanching on Size Variation, Heat Transfer, and Quality Parameters of Mushrooms. Food and Bioprocess Technology, 2015, 8, 41-53.	2.6	17
41	Ultrasonic drying for food preservation. , 2015, , 875-910.		8
42	Low-temperature drying of salted cod (Gadus morhua) assisted by high power ultrasound: Kinetics and physical properties. Innovative Food Science and Emerging Technologies, 2014, 23, 146-155.	2.7	62
43	Ultrasonically enhanced low-temperature drying of apple: Influence on drying kinetics and antioxidant potential. Journal of Food Engineering, 2014, 138, 35-44.	2.7	82
44	Impact of power ultrasound on chemical and physicochemical quality indicators of strawberries dried by convection. Food Chemistry, 2014, 161, 40-46.	4.2	49
45	Air-borne ultrasound application in the convective drying of strawberry. Journal of Food Engineering, 2014, 128, 132-139.	2.7	131
46	Influence of Temperature, Air Velocity, and Ultrasound Application on Drying Kinetics of Grape Seeds. Drying Technology, 2014, 32, 68-76.	1.7	45
47	Influence of material structure on air-borne ultrasonic application in drying. Ultrasonics Sonochemistry, 2014, 21, 1235-1243.	3.8	82
48	Ultrasonically enhanced desalting of cod (Gadus morhua). Mass transport kinetics and structural changes. LWT - Food Science and Technology, 2014, 59, 130-137.	2.5	25
49	Milk powder agglomerate growth and properties in fluidized bed agglomeration. Dairy Science and Technology, 2013, 93, 523-535.	2.2	26
50	Influence of air temperature on drying kinetics and antioxidant potential of olive pomace. Journal of Food Engineering, 2013, 119, 516-524.	2.7	38
51	Ultrasonic Intensification of Grape Stalk Convective Drying: Kinetic and Energy Efficiency. Drying Technology, 2013, 31, 942-950.	1.7	36
52	Influence of high intensity ultrasound application on mass transport, microstructure and textural properties of pork meat (Longissimus dorsi) brined at different NaCl concentrations. Journal of Food Engineering, 2013, 119, 84-93.	2.7	141
53	Kinetic and compositional study of phenolic extraction from olive leaves (var. Serrana) by using power ultrasound. Innovative Food Science and Emerging Technologies, 2013, 17, 120-129.	2.7	166
54	Atmospheric freeze drying assisted by power ultrasound. IOP Conference Series: Materials Science and Engineering, 2012, 42, 012021.	0.3	9

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55	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
56	Intensification of Low-Temperature Drying by Using Ultrasound. <i>Drying Technology</i> , 2012, 30, 1199-1208.	1.7	85
57	Mathematical Modeling of Moisture Distribution and Kinetics in Cheese Drying. <i>Drying Technology</i> , 2012, 30, 1247-1255.	1.7	11
58	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
59	Ultrasonic characterization of pork meat salting. <i>IOP Conference Series: Materials Science and Engineering</i> , 2012, 42, 012043.	0.3	1
60	Food process innovation through new technologies: Use of ultrasound. <i>Journal of Food Engineering</i> , 2012, 110, 200-207.	2.7	244
61	Modeling Ultrasonically Assisted Convective Drying of Eggplant. <i>Drying Technology</i> , 2011, 29, 1499-1509.	1.7	83
62	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
63	Ultrasound-Assisted Extraction of Natural Products. <i>Food Engineering Reviews</i> , 2011, 3, 108-120.	3.1	334
64	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
65	Ultrasound-Assisted Hot Air Drying of Foods. <i>Food Engineering Series</i> , 2011, , 511-534.	0.3	11
66	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
67	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
68	Ultrasonically assisted antioxidant extraction from grape stalks and olive leaves. <i>Physics Procedia</i> , 2010, 3, 147-152.	1.2	31
69	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
70	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
71	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
72	Simulation of grape stalk deep-bed drying. <i>Journal of Food Engineering</i> , 2009, 90, 308-314.	2.7	10

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73	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
74	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
75	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
76	High intensity ultrasound effects on meat brining. <i>Meat Science</i> , 2007, 76, 611-619.	2.7	181
77	Influence of High-Intensity Ultrasound on Drying Kinetics of Persimmon. <i>Drying Technology</i> , 2007, 25, 185-193.	1.7	156
78	Power Ultrasound Mass Transfer Enhancement in Food Drying. <i>Food and Bioproducts Processing</i> , 2007, 85, 247-254.	1.8	145
79	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
80	Non-destructive analysis of Manchego cheese texture using impact forceâ€“deformation and acoustic impulseâ€“response techniques. <i>Journal of Food Engineering</i> , 2007, 82, 238-245.	2.7	14
81	Ultrasonic drying of foodstuff in a fluidized bed: Parametric study. <i>Ultrasonics</i> , 2006, 44, e539-e543.	2.1	141
82	Drying Kinetics of Grape Stalk. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 225-230.	0.4	10
83	Mass Transfer Modelling in an Acoustic-Assisted Osmotic Process. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 600-609.	0.4	2
84	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
85	Management and optimization of curing chambers. <i>Journal of Food Engineering</i> , 2005, 68, 33-41.	2.7	4
86	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
87	NONINVASIVE ULTRASONIC MEASUREMENTS IN THE FOOD INDUSTRY. <i>Food Reviews International</i> , 2002, 18, 123-133.	4.3	28
88	Application of low intensity ultrasonics to cheese manufacturing processes. <i>Ultrasonics</i> , 2002, 40, 19-23.	2.1	67
89	Review: the Use of Electromyography on Food Texture Assessment. <i>Food Science and Technology International</i> , 2001, 7, 461-471.	1.1	55
90	Composition assessment of raw meat mixtures using ultrasonics. <i>Meat Science</i> , 2001, 57, 365-370.	2.7	78

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91	Modelling of the rehydration process of broccoli florets. European Food Research and Technology, 2001, 212, 449-453.	1.6	36
92	CHEESE HARDNESS ASSESSMENT BY EXPERTS AND UNTRAINED JUDGES. Journal of Sensory Studies, 2001, 16, 277-285.	0.8	12
93	Quality Control of Cheese Maturation and Defects Using Ultrasonics. Journal of Food Science, 2001, 66, 100-104.	1.5	28
94	Use of ultrasound to assess Cheddar cheese characteristics. Ultrasonics, 2000, 38, 727-730.	2.1	59
95	PREDICTION OF INSTRUMENTAL AND SENSORY TEXTURAL CHARACTERISTICS OF MAHON CHEESE FROM ULTRASONIC MEASUREMENTS. Journal of Texture Studies, 2000, 31, 631-643.	1.1	11
96	Cheese Maturity Assessment Using Ultrasonics. Journal of Dairy Science, 2000, 83, 248-254.	1.4	58
97	Ultrasound Effects on the Mass Transfer Processes during Drying Kinetic of Olive Leaves (<i>Olea Europea</i>, var. Serrana). Defect and Diffusion Forum, 0, 297-301, 1083-1090.	0.4	18
98	Effect of Air Temperature on Convective Drying Assisted by High Power Ultrasound. Defect and Diffusion Forum, 0, , 563-574.	0.4	4
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