

Roman Peczalski

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

399
citations

1162889

8
h-index

996849

15
g-index

18
all docs

18
docs citations

18
times ranked

329
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasonically induced nucleation on ice crystalsâ€™ size and shape during freezing in vials. Chemical Engineering Science, 2010, 65, 3064-3071.	1.9	94
2	A theoretical model for ice primary nucleation induced by acoustic cavitation. Ultrasonics Sonochemistry, 2010, 17, 98-105.	3.8	77
3	Study of sponge cake batter baking process. II. Modeling and parameter estimation. Journal of Food Engineering, 2002, 55, 349-357.	2.7	72
4	Freeze-Drying of Pharmaceutical Proteins in Vials: Modeling of Freezing and Sublimation Steps. Drying Technology, 2006, 24, 561-570.	1.7	69
5	Lumped model for sponge cake baking during the â€™crust and crumbâ€™ period. Journal of Food Engineering, 2004, 65, 281-286.	2.7	30
6	Ultrasonically triggered freezing of aqueous solutions: Influence of initial oxygen content on ice crystalsâ€™ size distribution. Journal of Crystal Growth, 2014, 402, 78-82.	0.7	10
7	Identification procedure of a hardening law for powder compaction. Powder Technology, 2005, 157, 183-190.	2.1	9
8	Drying of granular medium by hot air and microwaves. Modeling and prediction of internal gas pressure and binder distribution. Powder Technology, 2015, 286, 636-644.	2.1	9
9	Monitoring of theophylline dehydration in a vacuum contact dryer by near-infrared spectroscopy. Chemical Engineering Research and Design, 2013, 91, 1063-1070.	2.7	7
10	Combined Convective and Microwave Drying of Agglomerated Sand: Internal Transfer Modeling with the Gas Pressure Effect. Drying Technology, 2013, 31, 898-904.	1.7	6
11	Influence of Air Temperature and Humidity on Dehydration Equilibria and Kinetics of Theophylline. Journal of Pharmaceutics, 2013, 2013, 1-9.	4.6	4
12	2-D Hydro-Viscoelastic Model for Convective Drying of Highly Deformable Saturated Product. Drying Technology, 2015, 33, 1872-1882.	1.7	4
13	Mixing of Bi-Dispersed Milli-Beads in a Rotary Drum. Mechanical Segregation Analyzed by Lab-Scale Experiments and DEM Simulation. Processes, 2020, 8, 1166.	1.3	4
14	Hydro-Thermo-Mechanical Model for Highly Deformable Product during Convective Drying. Chemical Product and Process Modeling, 2009, 4, .	0.5	2
15	Water sorption equilibria and kinetics of henna leaves. Heat and Mass Transfer, 2018, 54, 1545-1554.	1.2	2
16	Guest Editorial: Special Issue for the 19th International Drying Symposium (IDS 2014), Lyon, France. Drying Technology, 2015, 33, 1523-1523.	1.7	0
17	Estimation of the diffusion coefficient of water in henna leaves by adjustment of drying curves. , 2017, , .		0
18	MODELING AND VALIDATION OF CRYSTALLINE POWDERS VACUUM CONTACT DRYING WITH INTERMITTENT STIRRING. , 2007, , .		0