

Carmen Rossello

List of Publications by Year in descending order

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105
papers

5,661
citations

66234

42
h-index

82410

72
g-index

110
all docs

110
docs citations

110
times ranked

4945
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of air-drying temperature on physico-chemical properties of dietary fibre and antioxidant capacity of orange (<i>Citrus aurantium</i> v. <i>Canoneta</i>) by-products. <i>Food Chemistry</i> , 2007, 104, 1014-1024.	4.2	354
2	Use of exponential, Page's and diffusional models to simulate the drying kinetics of kiwi fruit. <i>Journal of Food Engineering</i> , 2005, 66, 323-328.	2.7	278
3	Compositional features of polysaccharides from Aloe vera (<i>Aloe barbadensis</i> Miller) plant tissues. <i>Carbohydrate Polymers</i> , 1999, 39, 109-117.	5.1	273
4	Use of ultrasound to increase mass transport rates during osmotic dehydration. <i>Journal of Food Engineering</i> , 1998, 36, 323-336.	2.7	195
5	Ultrasound-assisted extraction of pectins from grape pomace using citric acid: A response surface methodology approach. <i>Carbohydrate Polymers</i> , 2014, 106, 179-189.	5.1	195
6	Effect of acoustic frequency and power density on the aqueous ultrasonic-assisted extraction of grape pomace (<i>Vitis vinifera</i> L.) – A response surface approach. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 2176-2184.	3.8	187
7	Effects of heat treatment and dehydration on bioactive polysaccharide acemannan and cell wall polymers from Aloe barbadensis Miller. <i>Carbohydrate Polymers</i> , 2003, 51, 397-405.	5.1	177
8	Influence of power ultrasound application on drying kinetics of apple and its antioxidant and microstructural properties. <i>Journal of Food Engineering</i> , 2014, 129, 21-29.	2.7	172
9	Effect of power ultrasound application on aqueous extraction of phenolic compounds and antioxidant capacity from grape pomace (<i>Vitis vinifera</i> L.): Experimental kinetics and modeling. <i>Ultrasonics Sonochemistry</i> , 2015, 22, 506-514.	3.8	166
10	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
11	Chemical Composition of Bitter and Sweet Apricot Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 356-361.	2.4	135
12	Proanthocyanidin Composition and Antioxidant Potential of the Stem Winemaking Byproducts from 10 Different Grape Varieties (<i>Vitis vinifera</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11850-11858.	2.4	115
13	DRYING OF CARROTS. I. DRYING MODELS.. <i>Drying Technology</i> , 1989, 7, 537-557.	1.7	107
14	Effects of addition of carrot dietary fibre on the ripening process of a dry fermented sausage (sobrassada). <i>Meat Science</i> , 2008, 80, 173-182.	2.7	107
15	Dehydration of aloe vera: simulation of drying curves and evaluation of functional properties. <i>Journal of Food Engineering</i> , 2000, 43, 109-114.	2.7	101
16	Drying models for green peas. <i>Food Chemistry</i> , 1996, 55, 121-128.	4.2	87
17	Drying of orange skin: drying kinetics modelling and functional properties. <i>Journal of Food Engineering</i> , 2006, 75, 288-295.	2.7	86
18	Intensification of Low-Temperature Drying by Using Ultrasound. <i>Drying Technology</i> , 2012, 30, 1199-1208.	1.7	85

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19	Simple modelling of air drying curves of fresh and osmotically pre-dehydrated apple cubes. <i>Journal of Food Engineering</i> , 1997, 33, 139-150.	2.7	81
20	Drying of shrinking cylinder-shaped bodies. <i>Journal of Food Engineering</i> , 1998, 37, 423-435.	2.7	80
21	Ultrasound-assisted extraction of hemicelluloses from grape pomace using response surface methodology. <i>Carbohydrate Polymers</i> , 2016, 138, 180-191.	5.1	79
22	Composition assessment of raw meat mixtures using ultrasonics. <i>Meat Science</i> , 2001, 57, 365-370.	2.7	78
23	Characterization of Polyphenols and Antioxidant Potential of White Grape Pomace Byproducts (<i>Vitis vinifera</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11579-11587.	2.4	76
24	Effects of pasteurization on bioactive polysaccharide acemannan and cell wall polymers from <i>Aloe barbadensis</i> Miller. <i>Carbohydrate Polymers</i> , 2011, 86, 1675-1683.	5.1	75
25	Simple mathematical model to predict the drying rates of potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 2374-2378.	2.4	73
26	Water and salt diffusion during cheese ripening: effect of the external and internal resistances to mass transfer. <i>Journal of Food Engineering</i> , 2001, 48, 269-275.	2.7	68
27	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
28	Effects of freezing, freeze drying and convective drying on in vitro gastric digestion of apples. <i>Food Chemistry</i> , 2017, 215, 7-16.	4.2	65
29	Nonisotropic Mass Transfer Model for Green Bean Drying. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 337-342.	2.4	64
30	Ultrasonic determination of the composition of a meat-based product. <i>Journal of Food Engineering</i> , 2003, 58, 253-257.	2.7	62
31	Water desorption thermodynamic properties of pineapple. <i>Journal of Food Engineering</i> , 2007, 80, 1293-1301.	2.7	61
32	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
33	Effects of Drying Pretreatments on the Cell Wall Composition of Grape Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 271-276.	2.4	51
34	Effect of rehydration temperature on the cell wall components of broccoli (<i>Brassica oleracea</i> L. Var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.7	51
35	Optimization of the Drying Process of Carrot (<i>Daucus carota</i> v. Nantes) on the Basis of Quality Criteria. <i>Drying Technology</i> , 2013, 31, 951-962.	1.7	49
36	Evolution of free amino acid content during ripening of Mahon cheese. <i>Food Chemistry</i> , 1997, 60, 651-657.	4.2	47

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37	Mathematical Modeling of Drying Kinetics for Apricots: Influence of the External Resistance to Mass Transfer. <i>Drying Technology</i> , 2007, 25, 1829-1835.	1.7	46
38	Calorimetric Techniques Applied to the Determination of Isotheric Heat of Desorption for Potato. <i>Journal of the Science of Food and Agriculture</i> , 1997, 74, 57-63.	1.7	45
39	Developmental and ripening-related effects on the cell wall of apricot (<i>Prunus armeniaca</i>) fruit. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 487-493.	1.7	45
40	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
41	Effect of different drying procedures on physicochemical properties and flow behavior of Aloe vera (<i>Aloe barbadensis</i> Miller) gel. <i>LWT - Food Science and Technology</i> , 2016, 74, 378-386.	2.5	45
42	Simulation of the drying curves of a meat-based product: effect of the external resistance to mass transfer. <i>Journal of Food Engineering</i> , 2003, 58, 193-199.	2.7	43
43	Characterisation of the cell walls of loquat (<i>Eriobotrya japonica</i> L.) fruit tissues. <i>Carbohydrate Polymers</i> , 1998, 35, 169-177.	5.1	42
44	Drying characteristics of hemispherical solids. <i>Journal of Food Engineering</i> , 1997, 34, 109-122.	2.7	41
45	Storage Conditions Affect Quality of Raisins. <i>Journal of Food Science</i> , 1993, 58, 805-809.	1.5	40
46	Heat and mass transfer model for potato drying. <i>Chemical Engineering Science</i> , 1994, 49, 3739-3744.	1.9	40
47	Moving Boundary Model For Simulating Moisture Movement In Grapes. <i>Journal of Food Science</i> , 1996, 61, 157-160.	1.5	40
48	Effects of Supercritical Carbon Dioxide (SC-CO ₂) Oil Extraction on the Cell Wall Composition of Almond Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5828-5834.	2.4	39
49	Ultrasound-assisted extraction of ergosterol and antioxidant components from mushroom by-products and the attainment of a β -glucan rich residue. <i>Food Chemistry</i> , 2020, 332, 127390.	4.2	39
50	Effects of air-drying temperature on the cell walls of kiwifruit processed at different stages of ripening. <i>LWT - Food Science and Technology</i> , 2009, 42, 106-112.	2.5	38
51	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
52	The use of ultrasound velocity measurement to evaluate the textural properties of sobrassada from Mallorca. <i>Journal of Food Engineering</i> , 2002, 52, 323-330.	2.7	37
53	Kinetics and Mass Transfer during Atmospheric Freeze Drying of Red Pepper. <i>Drying Technology</i> , 2007, 25, 1155-1161.	1.7	37
54	DRYING OF CARROTS. II. EVALUATION OF DRYING MODELS. <i>Drying Technology</i> , 1989, 7, 641-661.	1.7	36

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55	Moisture profiles in cheese drying determined by TD-NMR: Mathematical modeling of mass transfer. <i>Journal of Food Engineering</i> , 2011, 104, 525-531.	2.7	33
56	Effects of freezing treatments before convective drying on quality parameters: Vegetables with different microstructures. <i>Journal of Food Engineering</i> , 2019, 249, 15-24.	2.7	33
57	Changes in the volatile fraction during ripening of Mahon cheese. <i>Food Chemistry</i> , 1999, 65, 219-225.	4.2	31
58	Instrumental and Expert Assessment of Mahon Cheese Texture. <i>Journal of Food Science</i> , 2000, 65, 1170-1174.	1.5	31
59	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
60	Evaluation of textural properties of a meat-based product (sobrassada) using ultrasonic techniques. <i>Journal of Food Engineering</i> , 2002, 53, 279-285.	2.7	29
61	Moisture Sorption Isotherms and Thermodynamic Properties of Carrot. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	27
62	Modification of Cell Wall Composition of Apricots (<i>Prunus armeniaca</i>) during Drying and Storage under Modified Atmospheres. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5248-5253.	2.4	26
63	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
64	A Diffusional Model with a Moisture-Dependent Diffusion Coefficient. <i>Drying Technology</i> , 2006, 24, 1365-1372.	1.7	24
65	Simultaneous Quantification of Fat and Water Content in Cheese by TD-NMR. <i>Food and Bioprocess Technology</i> , 2013, 6, 2685-2694.	2.6	24
66	Drying of Red Pepper (<i>Capsicum Annuum</i>): Water Desorption and Quality. <i>International Journal of Food Engineering</i> , 2005, 1, .	0.7	23
67	Intensification of Predrying Treatments by Means of Ultrasonic Assistance: Effects on Water Mobility, PPO Activity, Microstructure, and Drying Kinetics of Apple. <i>Food and Bioprocess Technology</i> , 2015, 8, 503-515.	2.6	23
68	Freezing pre-treatments on the intensification of the drying process of vegetables with different structures. <i>Journal of Food Engineering</i> , 2018, 239, 83-91.	2.7	23
69	Ultrasonic Velocity in Cheddar Cheese as Affected by Temperature. <i>Journal of Food Science</i> , 1999, 64, 1038-1041.	1.5	21
70	Microbial and chemical changes in Sobrassada™ during ripening. <i>Meat Science</i> , 1995, 40, 379-385.	2.7	20
71	Effects of convective drying and freeze-drying on the release of bioactive compounds from beetroot during <i>in vitro</i> gastric digestion. <i>Food and Function</i> , 2019, 10, 3209-3223.	2.1	19
72	Effect of Acoustic Brining on Lipolysis and on Sensory Characteristics of Mahon Cheese. <i>Journal of Food Science</i> , 2001, 66, 892-896.	1.5	18

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73	Acoustically assisted supercritical CO ₂ extraction of cocoa butter: Effects on kinetics and quality. <i>Journal of Supercritical Fluids</i> , 2014, 94, 30-37.	1.6	18
74	Optimisation of the addition of carrot dietary fibre to a dry fermented sausage (sobrassada) using artificial neural networks. <i>Meat Science</i> , 2013, 94, 341-348.	2.7	17
75	Addition of a mushroom by-product in oil-in-water emulsions for the microencapsulation of sunflower oil by spray drying. <i>Food Chemistry</i> , 2021, 343, 128429.	4.2	17
76	Proteolysis of Mahon cheese as affected by acoustic-assisted brining. <i>European Food Research and Technology</i> , 2001, 212, 147-152.	1.6	16
77	Ultrasound-Assisted Aqueous Extraction of Biocompounds from Orange Byproduct: Experimental Kinetics and Modeling. <i>Antioxidants</i> , 2020, 9, 352.	2.2	16
78	Quality of dried apricots: Effect of storage temperature, light and SO ₂ content. <i>Journal of the Science of Food and Agriculture</i> , 1994, 65, 121-124.	1.7	15
79	ANALYSIS OF OPEN SUN DRYING EXPERIMENTS. <i>Drying Technology</i> , 1993, 11, 1385-1400.	1.7	14
80	Effect of storage temperature on the cell wall components of broccoli (<i>Brassica oleracea</i> L. Var.) Tj ETQq0 0 0 rgBT JOverlock 10 Tf 50 46	2.7	14
81	Influence of freezing on the bioaccessibility of beetroot (<i>Beta vulgaris</i>) bioactive compounds during <i>in vitro</i> gastric digestion. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1055-1065.	1.7	14
82	Chemical composition of the shell of apricot seeds. <i>Journal of the Science of Food and Agriculture</i> , 1992, 59, 269-271.	1.7	13
83	Validation of a Diffusion Model Using Moisture Profiles Measured by Means of TD-NMR in Apples (<i>Malus domestica</i>). <i>Food and Bioprocess Technology</i> , 2013, 6, 542-552.	2.6	13
84	Quality of Raisins Treated and Stored under Different Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3297-3302.	2.4	12
85	Mathematical Modeling of Moisture Distribution and Kinetics in Cheese Drying. <i>Drying Technology</i> , 2012, 30, 1247-1255.	1.7	11
86	Effects of acoustic power and pH on Pectin-enriched extracts obtained from citrus by-products. Modelling of the extraction process. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6893-6902.	1.7	11
87	Mathematical Modelling of Ultrasound-Assisted Extraction Kinetics of Bioactive Compounds from Artichoke By-Products. <i>Foods</i> , 2021, 10, 931.	1.9	11
88	SOLAR DRYING OF FRUITS IN A MEDITERRANEAN CLIMATE. <i>Drying Technology</i> , 1990, 8, 305-321.	1.7	9
89	Stabilization of oil-in-water emulsions with a mushroom (<i>Agaricus bisporus</i>) by-product. <i>Journal of Food Engineering</i> , 2021, 307, 110667.	2.7	7
90	Evaluation of the addition of artichoke by-products to O/W emulsions for oil microencapsulation by spray drying. <i>LWT - Food Science and Technology</i> , 2021, 151, 112146.	2.5	7

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91	Effects of Heat Treatment and Dehydration on Pineapple (<i>Ananas comosus</i> L. Merr) Cell Walls. <i>International Journal of Food Engineering</i> , 2007, 3, .	0.7	6
92	Application of Multivariate Statistical Analysis to Chemical, Physical and Sensory Characteristics of Majorcan Cheese. <i>International Journal of Food Engineering</i> , 2010, 6, .	0.7	6
93	Influence of the Addition of Dietary Fiber on the Drying Curves and Microstructure of a Dry Fermented Sausage (<i>Sobrassada</i>). <i>Drying Technology</i> , 2012, 30, 146-153.	1.7	6
94	Identification of behaviour patterns of viticultural regions according to their agroclimatic fingerprint and grape characteristics. <i>Australian Journal of Grape and Wine Research</i> , 2013, 19, 53-61.	1.0	5
95	Use of Peldri II (a fluorocarbon compound) in the preparation of cheese samples for examination by scanning electron microscopy. <i>Journal of Dairy Research</i> , 1993, 60, 129-132.	0.7	4
96	A multivariate methodology to distinguish among wine Appellations of Origin. <i>Agronomy for Sustainable Development</i> , 2015, 35, 295-304.	2.2	4
97	Effect of Air Temperature on Convective Drying Assisted by High Power Ultrasound. <i>Defect and Diffusion Forum</i> , 0, , 563-574.	0.4	4
98	Microscopic crystalline inclusions in Mahón cheese / Inclusiones cristalinas microscópicas en el queso Mahón. <i>Food Science and Technology International</i> , 1997, 3, 43-47.	1.1	3
99	Effect of temperature and gas composition on the shelf-life of dehydrated apricots / Efecto de la temperatura y composición de la atmósfera sobre la vida útil de albaricoques deshidratados. <i>Food Science and Technology International</i> , 1999, 5, 377-383.	1.1	3
100	Understanding air-drying behavior of potato peel waste. <i>Drying Technology</i> , 0, , 1-12.	1.7	3
101	Measurement of microstructural changes promoted by ultrasound application on plant materials with different porosity. <i>Ultrasonics Sonochemistry</i> , 2022, 88, 106087.	3.8	3
102	Mass Transfer Modelling in an Acoustic-Assisted Osmotic Process. <i>Defect and Diffusion Forum</i> , 2006, 258-260, 600-609.	0.4	2
103	Power Ultrasound-Assisted Impregnation of Apple Cubes with Vitamin B12. <i>Food and Bioprocess Technology</i> , 0, , 1.	2.6	2
104	Potential of landrace winery by-products (<i>Vitis vinifera</i> L.) as a source of phenolic compounds with antioxidant properties. <i>Oeno One</i> , 2015, 49, 241.	0.7	1
105	Guest Editorial: EuroDrying'2011: Palma De Mallorca, Spain, October 26-28, 2011. <i>Drying Technology</i> , 2013, 31, 865-865.	1.7	0