Patrick J Cullen

List of Publications by Year
in descending order

289 papers	19,666 citations	9234 74 h-index	14702 127 g-index
348 all docs	348 docs citations	348 times ranked	12781 citing authors

#	Article	IF	Citations
1	Hyperspectral imaging â€“ an emerging process analytical tool for food quality and safety control. Trends in Food Science and Technology, 2007, 18, 590-598.	7.8	1,112
2	Application of Natural Antimicrobials for Food Preservation. Journal of Agricultural and Food Chemistry, 2009, 57, 5987-6000.	2.4	618
3	Nonthermal Plasma Inactivation of Food-Borne Pathogens. Food Engineering Reviews, 2011, 3, 159-170.	3.1	468
4	Applications of cold plasma technology in food packaging. Trends in Food Science and Technology, 2014, 35, 5-17.	7.8	393
5	Effect of sonication on colour, ascorbic acid and yeast inactivation in tomato juice. Food Chemistry, 2010, 122, 500-507.	4.2	350
6	Atmospheric cold plasma inactivation of Escherichia coli, Salmonella enterica serovar Typhimurium and Listeria monocytogenes inoculated on fresh produce. Food Microbiology, 2014, 42, 109-116.	2.1	341
7	Effect of ultrasonic processing on food enzymes of industrial importance. Trends in Food Science and Technology, 2010, 21, 358-367.	7.8	339
8	Plasma-activated water: generation, origin of reactive species and biological applications. Journal Physics D: Applied Physics, 2020, 53, 303001.	1.3	314
9	In-package atmospheric pressure cold plasma treatment of strawberries. Journal of Food Engineering, 2014, 125, 131-138.	2.7	306
10	Mechanisms of Inactivation by High-Voltage Atmospheric Cold Plasma Differ for Escherichia coli and Staphylococcus aureus. Applied and Environmental Microbiology, 2016, 82, 450-458.	1.4	295
11	Microbiological interactions with cold plasma. Journal of Applied Microbiology, 2017, 123, 308-324.	1.4	276
12	The Potential of Cold Plasma for Safe and Sustainable Food Production. Trends in Biotechnology, 2018, 36, 615-626.	4.9	270
13	Recent applications of Chemical Imaging to pharmaceutical process monitoring and quality control. European Journal of Pharmaceutics and Biopharmaceutics, 2008, 69, 10-22.	2.0	239
14	Effect of ultrasound processing on anthocyanins and color of red grape juice. Ultrasonics Sonochemistry, 2010, 17, 598-604.	3.8	236
15	In-package atmospheric pressure cold plasma treatment of cherry tomatoes. Journal of Bioscience and Bioengineering, 2014, 118, 177-182.	1.1	236
16	Effect of non thermal processing technologies on the anthocyanin content of fruit juices. Trends in Food Science and Technology, 2009, 20, 137-145.	7.8	233
17	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. Food Hydrocolloids, 2015, 44, 115-121.	5.6	230
18	Effect of ultrasound processing on the quality and nutritional properties of fruit juices. Stewart Postharvest Review, 0, 4, 1-6.	0.7	225

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19	Hyperspectral imaging for non-contact analysis of forensic traces. Forensic Science International, 2012, 223, 28-39.	1.3	223
20	Effects of Sonication on the Kinetics of Orange Juice Quality Parameters. Journal of Agricultural and Food Chemistry, 2008, 56, 2423-2428.	2.4	220
21	Kinetics of tomato peroxidase inactivation by atmospheric pressure cold plasma based on dielectric barrier discharge. Innovative Food Science and Emerging Technologies, 2013, 19, 153-157.	2.7	220
22	Effect of thermosonication on bioactive compounds in watermelon juice. Food Research International, 2011, 44, 1168-1173.	2.9	209
23	Atmospheric cold plasma inactivation of Escherichia coli in liquid media inside a sealed package. Journal of Applied Microbiology, 2013, 114, 778-787.	1.4	201
24	Application of ozone in grain processing. Journal of Cereal Science, 2010, 51, 248-255.	1.8	200
25	Atmospheric cold plasma dissipation efficiency of agrochemicals on blueberries. Innovative Food Science and Emerging Technologies, 2017, 44, 235-241.	2.7	197
26	Atmospheric pressure cold plasma (ACP) treatment of whey protein isolate model solution. Innovative Food Science and Emerging Technologies, 2015, 29, 247-254.	2.7	194
27	Laser-induced breakdown spectroscopy (LIBS) for food analysis: A review. Trends in Food Science and Technology, 2017, 65, 80-93.	7.8	177
28	Bacterial inactivation by high-voltage atmospheric cold plasma: influence of process parameters and effects on cell leakage and DNA. Journal of Applied Microbiology, 2014, 116, 784-794.	1.4	166
29	Effects of atmospheric cold plasma and ozone on prebiotic orange juice. Innovative Food Science and Emerging Technologies, 2015, 32, 127-135.	2.7	165
30	Pesticide degradation in water using atmospheric air cold plasma. Journal of Water Process Engineering, 2016, 9, 225-232.	2.6	165
31	A hybrid plasma electrocatalytic process for sustainable ammonia production. Energy and Environmental Science, 2021, 14, 865-872.	15.6	164
32	Anthocyanin and Ascorbic Acid Degradation in Sonicated Strawberry Juice. Journal of Agricultural and Food Chemistry, 2008, 56, 10071-10077.	2.4	161
33	Applications of thermal imaging in food quality and safety assessment. Trends in Food Science and Technology, 2010, 21, 190-200.	7.8	161
34	Cold plasma inactivation of internalised bacteria and biofilms for Salmonella enterica serovar Typhimurium, Listeria monocytogenes and Escherichia coli. International Journal of Food Microbiology, 2015, 210, 53-61.	2.1	153
35	Hyperspectral imaging combined with principal component analysis for bruise damage detection on white mushrooms (Agaricus bisporus). Journal of Chemometrics, 2008, 22, 259-267.	0.7	151
36	Cold Plasma in Modified Atmospheres for Post-harvest Treatment of Strawberries. Food and Bioprocess Technology, 2014, 7, 3045-3054.	2.6	147

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37	Effect of sonication on retention of anthocyanins in blackberry juice. Journal of Food Engineering, 2009, 93, 166-171.	2.7	145
38	Inactivation kinetics of pectin methylesterase and cloud retention in sonicated orange juice. Innovative Food Science and Emerging Technologies, 2009, 10, 166-171.	2.7	144
39	Effects of dielectric barrier discharge (DBD) generated plasma on microbial reduction and quality parameters of fresh mackerel (Scomber scombrus) fillets. Innovative Food Science and Emerging Technologies, 2017, 44, 117-122.	2.7	140
40	Influence of high voltage atmospheric cold plasma process parameters and role of relative humidity on inactivation of Bacillus atrophaeus spores inside a sealed package. Journal of Hospital Infection, 2014, 88, 162-169.	1.4	139
41	Colour degradation and quality parameters of sonicated orange juice using response surface methodology. LWT - Food Science and Technology, 2008, 41, 1876-1883.	2.5	137
42	Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. Current Research in Food Science, 2020, 3, 166-172.	2.7	134
43	Achieving reactive species specificity within plasmaâ€activated water through selective generation using air spark and glow discharges. Plasma Processes and Polymers, 2017, 14, 1600207.	1.6	132
44	In-package nonthermal plasma degradation of pesticides on fresh produce. Journal of Hazardous Materials, 2014, 271, 33-40.	6.5	129
45	Recent Advances in the Application of Cold Plasma Technology in Foods. Annual Review of Food Science and Technology, 2018, 9, 609-629.	5.1	128
46	Cold Plasma Inactivation of Bacterial Biofilms and Reduction of Quorum Sensing Regulated Virulence Factors. PLoS ONE, 2015, 10, e0138209.	1.1	124
47	Characterization of polylactic acid films for food packaging as affected by dielectric barrier discharge atmospheric plasma. Innovative Food Science and Emerging Technologies, 2014, 21, 107-113.	2.7	121
48	Effect of ozone processing on anthocyanins and ascorbic acid degradation of strawberry juice. Food Chemistry, 2009, 113, 1119-1126.	4.2	119
49	Post-discharge gas composition of a large-gap DBD in humid air by UVâ€“Vis absorption spectroscopy. Plasma Sources Science and Technology, 2014, 23, 065033.	1.3	119
50	Ascorbic acid degradation kinetics of sonicated orange juice during storage and comparison with thermally pasteurised juice. LWT - Food Science and Technology, 2009, 42, 700-704.	2.5	116
51	Modelling approaches to ozone processing of liquid foods. Trends in Food Science and Technology, 2009, 20, 125-136.	7.8	115
52	Cytotoxic and mutagenic potential of solutions exposed to cold atmospheric plasma. Scientific Reports, 2016, 6, 21464.	1.6	115
53	Translation of plasma technology from the lab to the food industry. Plasma Processes and Polymers, 2018, 15, 1700085.	1.6	114
54	Stability of anthocyanins and ascorbic acid of high pressure processed blood orange juice during storage. Innovative Food Science and Emerging Technologies, 2011, 12, 93-97.	2.7	110

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55	Effects of ozone processing on chemical, structural and functional properties of whey protein isolate. Food Research International, 2014, 66, 365-372.	2.9	107
56	Improving microbiological safety and quality characteristics of wheat and barley by high voltage atmospheric cold plasma closed processing. Food Research International, 2018, 106, 509-521.	2.9	104
57	Inactivation of Escherichia coli in orange juice using ozone. Innovative Food Science and Emerging Technologies, 2009, 10, 551-557.	2.7	103
58	Effect of atmospheric pressure cold plasma (ACP) on activity and structure of alkaline phosphatase. Food and Bioproducts Processing, 2016, 98, 181-188.	1.8	102
59	Anthocyanin and colour degradation in ozone treated blackberry juice. Innovative Food Science and Emerging Technologies, 2009, 10, 70-75.	2.7	101
60	Modelling of yeast inactivation in sonicated tomato juice. International Journal of Food Microbiology, 2010, 137, 116-120.	2.1	99
61	Stability of anthocyanins and ascorbic acid in sonicated strawberry juice during storage. European Food Research and Technology, 2009, 228, 717-724.	1.6	97
62	Kinetics of Freshly Squeezed Orange Juice Quality Changes during Ozone Processing. Journal of Agricultural and Food Chemistry, 2008, 56, 6416-6422.	2.4	95
63	Quantitative modelling approaches for ascorbic acid degradation and non-enzymatic browning of orange juice during ultrasound processing. Journal of Food Engineering, 2010, 96, 449-454.	2.7	95
64	Effect of nonthermal plasma on physico-chemical, amino acid composition, pasting and protein characteristics of short and long grain rice flour. Food Research International, 2016, 81, 50-57.	2.9	93
65	Modelling colour degradation of orange juice by ozone treatment using response surface methodology. Journal of Food Engineering, 2008, 88, 553-560.	2.7	92
66	Shelf-life extension of herring (Clupea harengus) using in-package atmospheric plasma technology. Innovative Food Science and Emerging Technologies, 2019, 53, 85-91.	2.7	90
67	The effects of acid adaptation on Escherichia coli inactivation using power ultrasound. Innovative Food Science and Emerging Technologies, 2009, 10, 486-490.	2.7	88
68	Interactions of plasma-activated water with biofilms: inactivation, dispersal effects and mechanisms of action. Npj Biofilms and Microbiomes, 2021, 7, 11.	2.9	88
69	Effects of Nonthermal Plasma Technology on Functional Food Components. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1379-1394.	5.9	87
70	Dielectric barrier discharge atmospheric air plasma treatment of high amylose corn starch films. LWT - Food Science and Technology, 2015, 63, 1076-1082.	2.5	86
71	Physicochemical characterization of plasma-treated sodium caseinate film. Food Research International, 2014, 66, 438-444.	2.9	84
72	Characterisation of cold plasma treated beef and dairy lipids using spectroscopic and chromatographic methods. Food Chemistry, 2017, 235, 324-333.	4.2	84

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73	Rheological Properties of Sonicated Guar, Xanthan and Pectin Dispersions. International Journal of Food Properties, 2010, 13, 223-233.	1.3	82
74	Ultrasound for Improved Crystallisation in Food Processing. Food Engineering Reviews, 2013, 5, 36-44.	3.1	81
75	Plasmacatalytic bubbles using CeO2 for organic pollutant degradation. Chemical Engineering Journal, 2021, 403, 126413.	6.6	79
76	Cold Plasma as an Emerging Technique for Mycotoxin-Free Food: Efficacy, Mechanisms, and Trends. Food Reviews International, 2020, 36, 193-214.	4.3	78
77	Effect of sonication on orange juice quality parameters during storage. International Journal of Food Science and Technology, 2009, 44, 586-595.	1.3	77
78	Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety. LWT - Food Science and Technology, 2020, 117, 108649.	2.5	77
79	Zein film: Effects of dielectric barrier discharge atmospheric cold plasma. Journal of Applied Polymer Science, 2014, 131, .	1.3	74
80	Non-thermal atmospheric plasma induces ROS-independent cell death in U373MG glioma cells and augments the cytotoxicity of temozolomide. British Journal of Cancer, 2016, 114, 435-443.	2.9	74
81	Effect of ozone processing on the colour, rheological properties and phenolic content of apple juice. Food Chemistry, 2011, 124, 721-726.	4.2	72
82	Developments and Challenges in Online NIR Spectroscopy for Meat Processing. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1172-1187.	5.9	72
83	Plasma activated water and airborne ultrasound treatments for enhanced germination and growth of soybean. Innovative Food Science and Emerging Technologies, 2018, 49, 13-19.	2.7	72
84	Ozone Processing for Food Preservation: An Overview on Fruit Juice Treatments. Ozone: Science and Engineering, 2010, 32, 166-179.	1.4	71
85	Anthocyanins and color degradation in ozonated grape juice. Food and Chemical Toxicology, 2009, 47, 2824-2829.	1.8	69
86	Prediction of Polyphenol Oxidase Activity Using Visible Near-Infrared Hyperspectral Imaging on Mushroom (Agaricus bisporus) Caps. Journal of Agricultural and Food Chemistry, 2010, 58, 6226-6233.	2.4	69
87	Investigation of mechanisms involved in germination enhancement of wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 and Polymers, 2019, 16, 1800148.	1.6	69
88	1H NMR spectroscopy and chemometrics evaluation of non-thermal processing of orange juice. Food Chemistry, 2016, 204, 102-107.	4.2	68
89	Efficacy of cold plasma functionalised water for improving microbiological safety of fresh produce and wash water recycling. Food Microbiology, 2019, 84, 103226.	2.1	67
90	The effects of nonthermal plasma on chemical quality of strawberries. Postharvest Biology and Technology, 2015, 110, 197-202.	2.9	66

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91	Plasma in Food and Agriculture. , 2016, , 1-16.		65
92	Degradation kinetics of cold plasma-treated antibiotics and their antimicrobial activity. Scientific Reports, 2019, 9, 3955.	1.6	63
93	Cold Atmospheric Plasma Induces ATP-Dependent Endocytosis of Nanoparticles and Synergistic U373MG Cancer Cell Death. Scientific Reports, 2018, 8, 5298.	1.6	62
94	Underwater microplasma bubbles for efficient and simultaneous degradation of mixed dye pollutants. Science of the Total Environment, 2021, 750, 142295.	3.9	62
95	Atmospheric cold plasma interactions with modified atmosphere packaging inducer gases for safe food preservation. Innovative Food Science and Emerging Technologies, 2016, 38, 384-392.	2.7	60
96	Fructooligosaccharides integrity after atmospheric cold plasma and high-pressure processing of a functional orange juice. Food Research International, 2017, 102, 282-290.	2.9	60
97	Investigation of a large gap cold plasma reactor for continuous in-package decontamination of fresh strawberries and spinach. Innovative Food Science and Emerging Technologies, 2020, 59, 102229.	2.7	60
98	The rise of flexible zinc-ion hybrid capacitors: advances, challenges, and outlooks. Journal of Materials Chemistry A, 2021, 9, 19054-19082.	5.2	60
99	The effect of dietary fibre inclusion on milk coagulation kinetics. Journal of Food Engineering, 2006, 77, 261-268.	2.7	59
100	Chemical Modifications of Lipids and Proteins by Nonthermal Food Processing Technologies. Journal of Agricultural and Food Chemistry, 2018, 66, 5041-5054.	2.4	57
101	Development of biopolymer-based gelatin and casein films incorporating brown seaweed Ascophyllum nodosum extract. Food Packaging and Shelf Life, 2015, 6, 68-74.	3.3	56
102	High voltage atmospheric cold air plasma control of bacterial biofilms on fresh produce. International Journal of Food Microbiology, 2019, 293, 137-145.	2.1	56
103	Inactivation of Escherichia coli by ozone treatment of apple juice at different pH levels. Food Microbiology, 2010, 27, 835-840.	2.1	55
104	Assessment of the disinfection capacity and eco-toxicological impact of atmospheric cold plasma for treatment of food industry effluents. Science of the Total Environment, 2018, 631-632, 298-307.	3.9	55
105	Low-Temperature CO₂ Methanation: Synergistic Effects in Plasma-Ni Hybrid Catalytic System. ACS Sustainable Chemistry and Engineering, 2020, 8, 1888-1898.	3.2	54
106	Resistance of Cronobacter sakazakii in reconstituted powdered infant formula during ultrasound at controlled temperatures: A quantitative approach on microbial responses. International Journal of Food Microbiology, 2010, 142, 53-59.	2.1	52
107	Effects of cold atmospheric plasma on mackerel lipid and protein oxidation during storage. LWT - Food Science and Technology, 2020, 118, 108697.	2.5	52
108	Quantification of copper content with laser induced breakdown spectroscopy as a potential indicator of offal adulteration in beef. Talanta, 2017, 169, 123-129.	2.9	51

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109	Inactivation Efficacies and Mechanisms of Gas Plasma and Plasma-Activated Water against Aspergillus flavus Spores and Biofilms: a Comparative Study. Applied and Environmental Microbiology, 2020, 86, .	1.4	50
110	Application of Supercritical Carbon Dioxide to Fruit and Vegetables: Extraction, Processing, and Preservation. Food Reviews International, 2012, 28, 253-276.	4.3	49
111	Demonstrating the Potential of Industrial Scale In-Package Atmospheric Cold Plasma for Decontamination of Cherry Tomatoes. Plasma Medicine, 2016, 6, 397-412.	0.2	49
112	Effect of cold plasma on the techno-functional properties of animal protein food ingredients. Innovative Food Science and Emerging Technologies, 2019, 58, 102205.	2.7	49
113	Spectroscopic characterization of a radio-frequency argon plasma jet discharge in ambient air. Progress of Theoretical and Experimental Physics, 2015, 2015, 63J01-0.	1.8	47
114	Controlling Microbial Safety Challenges of Meat Using High Voltage Atmospheric Cold Plasma. Frontiers in Microbiology, 2016, 7, 977.	1.5	47
115	Hyperspectral imaging for the investigation of quality deterioration in sliced mushrooms (Agaricus) Tj ETQq1 1 0.784314 rgBT /Overlo	1.5	46
116	Controlling Brochothrix thermosphacta as a spoilage risk using in-package atmospheric cold plasma. Food Microbiology, 2017, 66, 48-54.	2.1	46
117	Process viscometry for the food industry. Trends in Food Science and Technology, 2000, 11, 451-457.	7.8	45
118	Dielectric Barrier Discharge Atmospheric Cold Plasma for Inactivation of Pseudomonas aeruginosa Biofilms. Plasma Medicine, 2014, 4, 137-152.	0.2	45
119	Surface, Thermal and Antimicrobial Release Properties of Plasma-Treated Zein Films. Journal of Renewable Materials, 2014, 2, 77-84.	1.1	44
120	UAV-hyperspectral imaging of spectrally complex environments. International Journal of Remote Sensing, 2020, 41, 4136-4159.	1.3	44
121	Efficacy and mechanistic insights into endocrine disruptor degradation using atmospheric air plasma. Chemical Engineering Journal, 2017, 326, 700-714.	6.6	43
122	Laser-induced breakdown spectroscopy (LIBS) for rapid analysis of ash, potassium and magnesium in gluten free flours. Food Chemistry, 2018, 244, 324-330.	4.2	43
123	Generation of In-Package Cold Plasma and Efficacy Assessment Using Methylene Blue. Plasma Chemistry and Plasma Processing, 2015, 35, 1043-1056.	1.1	42
124	Degradation of cefixime antibiotic in water by atmospheric plasma bubbles: Performance, degradation pathways and toxicity evaluation. Chemical Engineering Journal, 2021, 421, 127730.	6.6	42
125	Sustainable plasma-catalytic bubbles for hydrogen peroxide synthesis. Green Chemistry, 2021, 23, 2977-2985.	4.6	42
126	Assessing the microbial oxidative stress mechanism of ozone treatment through the responses of Escherichia coli mutants. Journal of Applied Microbiology, 2011, 111, 136-144.	1.4	41

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127	An untargeted chemometric evaluation of plasma and ozone processing effect on volatile compounds in orange juice. Innovative Food Science and Emerging Technologies, 2019, 53, 63-69.	2.7	41
128	Safety and Quality Assessment during the Ozonation of Cloudy Apple Juice. Journal of Food Science, 2010, 75, M437-43.	1.5	40
129	Enhancement of oil spreadability of biscuit surface by nonthermal barrier discharge plasma. Innovative Food Science and Emerging Technologies, 2014, 26, 456-461.	2.7	39
130	The potential of atmospheric air cold plasma for control of bacterial contaminants relevant to cereal grain production. Innovative Food Science and Emerging Technologies, 2017, 44, 36-45.	2.7	39
131	The effect of non-thermal plasma on the lipid oxidation and microbiological quality of sushi. Innovative Food Science and Emerging Technologies, 2018, 45, 412-417.	2.7	39
132	Dissipation of Pesticide Residues on Grapes and Strawberries Using Plasma-Activated Water. Food and Bioprocess Technology, 2020, 13, 1728-1741.	2.6	39
133	Characterising the impact of postâ€treatment storage on chemistry and antimicrobial properties of plasma treated water derived from microwave and DBD sources. Plasma Processes and Polymers, 2018, 15, 1700127.	1.6	38
134	Combating Staphylococcus aureus and its methicillin resistance gene (mecA) with cold plasma. Science of the Total Environment, 2018, 645, 1287-1295.	3.9	38
135	Quantification of calcium in infant formula using laser-induced breakdown spectroscopy (LIBS), Fourier transform mid-infrared (FT-IR) and Raman spectroscopy combined with chemometrics including data fusion. Food Chemistry, 2020, 320, 126639.	4.2	38
136	Degradation kinetics of tomato juice quality parameters by ozonation. International Journal of Food Science and Technology, 2009, 44, 1199-1205.	1.3	37
137	Characterization and antimicrobial efficacy against E. coli of a helium/air plasma at atmospheric pressure created in a plastic package. Journal Physics D: Applied Physics, 2013, 46, 035401.	1.3	37
138	Surface attachment of active antimicrobial coatings onto conventional plastic-based laminates and performance assessment of these materials on the storage life of vacuum packaged beef sub-primals. Food Microbiology, 2017, 62, 196-201.	2.1	37
139	Impact of cold chain and product variability on quality attributes of modified atmosphere packed mushrooms (Agaricus bisporus) throughout distribution. Journal of Food Engineering, 2018, 232, 44-55.	2.7	37
140	Influence of stage of lactation and year season on composition of mares' colostrum and milk and method and time of storage on vitamin C content in mares' milk. Journal of the Science of Food and Agriculture, 2015, 95, 2279-2286.	1.7	36
141	Feasibility of laser-induced breakdown spectroscopy (LIBS) as an at-line validation tool for calcium determination in infant formula. Food Control, 2017, 78, 304-310.	2.8	36
142	Cold Atmospheric Plasma induces accumulation of lysosomes and caspase-independent cell death in U373MG glioblastoma multiforme cells. Scientific Reports, 2019, 9, 12891.	1.6	36
143	Characterization of dielectric barrier discharge atmospheric air cold plasma treated gelatin films. Food Packaging and Shelf Life, 2015, 6, 61-67.	3.3	34
144	Guidelines on reporting treatment conditions for emerging technologies in food processing. Critical Reviews in Food Science and Nutrition, 2022, 62, 5925-5949.	5.4	34

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145	Cold Plasmaâ€“Based Hurdle Interventions: New Strategies for Improving Food Safety. Food Engineering Reviews, 2020, 12, 321-332.	3.1	33
146	ROTATIONAL RHEOMETRY USING COMPLEX GEOMETRIES?A REVIEW. Journal of Texture Studies, 2003, 34, 1-20.	1.1	32
147	Ferric chloride assisted plasma pretreatment of lignocellulose. Bioresource Technology, 2017, 243, 327-334.	4.8	32
148	Highâ€Performance Plasmaâ€Enabled Biorefining of Microalgae to Valueâ€Added Products. ChemSusChem, 2019, 12, 4976-4985.	3.6	32
149	Diagnostics of plasma reactive species and induced chemistry of plasma treated foods. Critical Reviews in Food Science and Nutrition, 2019, 59, 812-825.	5.4	32
150	Effect of ozonation on the rheological and colour characteristics of hydrocolloid dispersions. Food Research International, 2008, 41, 1035-1043.	2.9	31
151	Quantitative assessment of the shelf life of ozonated apple juice. European Food Research and Technology, 2011, 232, 469-477.	1.6	31
152	Quantitative Assessment of Blood Coagulation by Cold Atmospheric Plasma. Plasma Medicine, 2014, 4, 153-163.	0.2	31
153	Effect of Low Temperature Sonication on Orange Juice Quality Parameters using Response Surface Methodology. Food and Bioprocess Technology, 2009, 2, 109-114.	2.6	30
154	Ozone inactivation of acid stressed Listeria monocytogenes and Listeria innocua in orange juice using a bubble column. Food Control, 2010, 21, 1723-1730.	2.8	30
155	A novel backlight fiber optical probe and image algorithms for real time size-shape analysis during crystallization. Chemical Engineering Science, 2016, 149, 42-50.	1.9	30
156	Hydrogen Peroxide and Beyond-the Potential of High-voltage Plasma-activated Liquids Against Cancerous Cells. Anti-Cancer Agents in Medicinal Chemistry, 2018, 18, 815-823.	0.9	30
157	Optimization of atmospheric air plasma for degradation of organic dyes in wastewater. Water Science and Technology, 2017, 75, 207-219.	1.2	29
158	Chemical composition and whey protein fraction of late lactation mares' milk. International Dairy Journal, 2013, 31, 62-64.	1.5	28
159	Improving enzymatic hydrolysis of brewer spent grain with nonthermal plasma. Bioresource Technology, 2019, 282, 520-524.	4.8	27
160	Low-pressure plasma modification of the rheological properties of tapioca starch. Food Hydrocolloids, 2022, 125, 107380.	5.6	27
161	Multipoint NIR spectroscopy for gross composition analysis of powdered infant formula under various motion conditions. Talanta, 2016, 154, 423-430.	2.9	26
162	Evaluation of plasma, highâ€pressure and ultrasound processing on the stability of fructooligosaccharides. International Journal of Food Science and Technology, 2016, 51, 2034-2040.	1.3	25

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163	Quantification of trace metals in infant formula premixes using laser-induced breakdown spectroscopy. Spectrochimica Acta, Part B: Atomic Spectroscopy, 2017, 135, 6-14.	1.5	24
164	Introduction to laser induced breakdown spectroscopy imaging in food: Salt diffusion in meat. Journal of Food Engineering, 2018, 216, 120-124.	2.7	24
165	Uniform atmospheric pressure plasmas in a 7â€‰mm air gap. Applied Physics Letters, 2019, 115, .	1.5	24
166	Impact of cold plasma processing on major peanut allergens. Scientific Reports, 2020, 10, 17038.	1.6	24
167	In-package plasma: From reactive chemistry to innovative food preservation technologies. Trends in Food Science and Technology, 2022, 120, 59-74.	7.8	24
168	Process Analytical Technology (PAT) and Multivariate Methods for Downstream Processes. Current Biochemical Engineering, 2015, 2, 4-16.	1.3	23
169	Characterization of Dielectric Barrier Discharge Atmospheric Air Plasma Treated Chitosan Films. Journal of Food Processing and Preservation, 2017, 41, e12889.	0.9	23
170	Controlled cytotoxicity of plasma treated water formulated by open-air hybrid mode discharge. Applied Physics Letters, 2017, 110, 264102.	1.5	23
171	Cold Atmospheric Plasma Stimulates Clathrin-Dependent Endocytosis to Repair Oxidised Membrane and Enhance Uptake of Nanomaterial in Glioblastoma Multiforme Cells. Scientific Reports, 2020, 10, 6985.	1.6	23
172	Extrinsic control parameters for ozone inactivation ofEscherichia coliusing a bubble column. Journal of Applied Microbiology, 2009, 107, 830-837.	1.4	22
173	Diagnostics of an O₂â€“He RF Atmospheric Plasma Discharge by Spectral Emission. Journal of the Physical Society of Japan, 2014, 83, 014501.	0.7	22
174	Atmospheric Pressure Nonthermal Plasma Sources. , 2016, , 83-116.		22
175	Challenges in Model Development for Meat Composition Using Multipoint NIR Spectroscopy from Atâ€Line to Inâ€Line Monitoring. Journal of Food Science, 2017, 82, 1557-1562.	1.5	22
176	Predicting quality attributes of strawberry packed under modified atmosphere throughout the cold chain. Food Packaging and Shelf Life, 2019, 21, 100354.	3.3	22
177	Prussian blue analogue nanoenzymes mitigate oxidative stress and boost bio-fermentation. Nanoscale, 2019, 11, 19497-19505.	2.8	22
178	Microbial decontamination of chicken using atmospheric plasma bubbles. Plasma Processes and Polymers, 2021, 18, .	1.6	22
179	Assessing bacterial recovery and efficacy of cold atmospheric plasma treatments. Food and Bioproducts Processing, 2015, 96, 154-160.	1.8	21
180	Laser induced breakdown spectroscopy for quantification of sodium and potassium in minced beef: a potential technique for detecting beef kidney adulteration. Analytical Methods, 2017, 9, 3314-3322.	1.3	21

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181	Effects of Cold Plasma on Surface, Thermal and Antimicrobial Release Properties of Chitosan Film. Journal of Renewable Materials, 2017, 5, 14-20.	1.1	21
182	Significance of a Non-Thermal Plasma Treatment on LDPE Biodegradation with Pseudomonas Aeruginosa. Materials, 2018, 11, 1925.	1.3	21
183	Laser-induced breakdown spectroscopy for food authentication. Current Opinion in Food Science, 2019, 28, 96-103.	4.1	21
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