

# Patrick J Cullen

## List of Publications by Citations

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318  
papers

14,066  
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66  
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109  
g-index

348  
ext. papers

16,935  
ext. citations

6  
avg, IF

6.91  
L-index

#	Paper	IF	Citations
3 <sup>18</sup>	Hyperspectral imaging: An emerging process analytical tool for food quality and safety control. <i>Trends in Food Science and Technology</i> , <b>2007</b> , 18, 590-598	15.3	851
3 <sup>17</sup>	Application of natural antimicrobials for food preservation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5987-6000	5.7	482
3 <sup>16</sup>	Nonthermal Plasma Inactivation of Food-Borne Pathogens. <i>Food Engineering Reviews</i> , <b>2011</b> , 3, 159-170	6.5	385
3 <sup>15</sup>	Applications of cold plasma technology in food packaging. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 35, 5-17	15.3	307
3 <sup>14</sup>	Effect of ultrasonic processing on food enzymes of industrial importance. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 358-367	15.3	278
3 <sup>13</sup>	Atmospheric cold plasma inactivation of Escherichia coli, Salmonella enterica serovar Typhimurium and Listeria monocytogenes inoculated on fresh produce. <i>Food Microbiology</i> , <b>2014</b> , 42, 109-16	6	277
3 <sup>12</sup>	Effect of sonication on colour, ascorbic acid and yeast inactivation in tomato juice. <i>Food Chemistry</i> , <b>2010</b> , 122, 500-507	8.5	261
3 <sup>11</sup>	In-package atmospheric pressure cold plasma treatment of strawberries. <i>Journal of Food Engineering</i> , <b>2014</b> , 125, 131-138	6	238
3 <sup>10</sup>	Effect of ultrasound processing on the quality and nutritional properties of fruit juices. <i>Stewart Postharvest Review</i> , <b>2008</b> , 4, 1-6		218
3 <sup>09</sup>	Recent applications of Chemical Imaging to pharmaceutical process monitoring and quality control. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , <b>2008</b> , 69, 10-22	5.7	215
3 <sup>08</sup>	Mechanisms of Inactivation by High-Voltage Atmospheric Cold Plasma Differ for Escherichia coli and Staphylococcus aureus. <i>Applied and Environmental Microbiology</i> , <b>2016</b> , 82, 450-8	4.8	201
3 <sup>07</sup>	Effect of non thermal processing technologies on the anthocyanin content of fruit juices. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 137-145	15.3	198
3 <sup>06</sup>	Effect of ultrasound processing on anthocyanins and color of red grape juice. <i>Ultrasonics Sonochemistry</i> , <b>2010</b> , 17, 598-604	8.9	198
3 <sup>05</sup>	In-package atmospheric pressure cold plasma treatment of cherry tomatoes. <i>Journal of Bioscience and Bioengineering</i> , <b>2014</b> , 118, 177-82	3.3	190
3 <sup>04</sup>	Effects of sonication on the kinetics of orange juice quality parameters. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2423-8	5.7	186
3 <sup>03</sup>	The Potential of Cold Plasma for Safe and Sustainable Food Production. <i>Trends in Biotechnology</i> , <b>2018</b> , 36, 615-626	15.1	179
3 <sup>02</sup>	Kinetics of tomato peroxidase inactivation by atmospheric pressure cold plasma based on dielectric barrier discharge. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 19, 153-157	6.8	168

301	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 115-121	10.6	166
300	Hyperspectral imaging for non-contact analysis of forensic traces. <i>Forensic Science International</i> , <b>2012</b> , 223, 28-39	2.6	166
299	Effect of therosonication on bioactive compounds in watermelon juice. <i>Food Research International</i> , <b>2011</b> , 44, 1168-1173	7	166
298	Atmospheric cold plasma inactivation of Escherichia coli in liquid media inside a sealed package. <i>Journal of Applied Microbiology</i> , <b>2013</b> , 114, 778-87	4.7	164
297	Microbiological interactions with cold plasma. <i>Journal of Applied Microbiology</i> , <b>2017</b> , 123, 308-324	4.7	162
296	Application of ozone in grain processing. <i>Journal of Cereal Science</i> , <b>2010</b> , 51, 248-255	3.8	155
295	Anthocyanin and ascorbic acid degradation in sonicated strawberry juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 10071-7	5.7	145
294	Hyperspectral imaging combined with principal component analysis for bruise damage detection on white mushrooms ( <i>Agaricus bisporus</i> ). <i>Journal of Chemometrics</i> , <b>2008</b> , 22, 259-267	1.6	131
293	Plasma-activated water: generation, origin of reactive species and biological applications. <i>Journal Physics D: Applied Physics</i> , <b>2020</b> , 53, 303001	3	129
292	Effect of sonication on retention of anthocyanins in blackberry juice. <i>Journal of Food Engineering</i> , <b>2009</b> , 93, 166-171	6	129
291	Bacterial inactivation by high-voltage atmospheric cold plasma: influence of process parameters and effects on cell leakage and DNA. <i>Journal of Applied Microbiology</i> , <b>2014</b> , 116, 784-94	4.7	127
290	Atmospheric pressure cold plasma (ACP) treatment of whey protein isolate model solution. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 29, 247-254	6.8	126
289	Atmospheric cold plasma dissipation efficiency of agrochemicals on blueberries. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 44, 235-241	6.8	124
288	Inactivation kinetics of pectin methylesterase and cloud retention in sonicated orange juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 166-171	6.8	122
287	Cold plasma inactivation of internalised bacteria and biofilms for Salmonella enterica serovar Typhimurium, Listeria monocytogenes and Escherichia coli. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 210, 53-61	5.8	119
286	Cold Plasma in Modified Atmospheres for Post-harvest Treatment of Strawberries. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3045-3054	5.1	115
285	Applications of thermal imaging in food quality and safety assessment. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 190-200	15.3	115
284	Colour degradation and quality parameters of sonicated orange juice using response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 1876-1883	5.4	113

283	Effects of atmospheric cold plasma and ozone on prebiotic orange juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 32, 127-135	6.8	111
282	Laser-induced breakdown spectroscopy (LIBS) for food analysis: A review. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 65, 80-93	15.3	110
281	Influence of high voltage atmospheric cold plasma process parameters and role of relative humidity on inactivation of <i>Bacillus atrophaeus</i> spores inside a sealed package. <i>Journal of Hospital Infection</i> , <b>2014</b> , 88, 162-9	6.9	110
280	Pesticide degradation in water using atmospheric air cold plasma. <i>Journal of Water Process Engineering</i> , <b>2016</b> , 9, 225-232	6.7	107
279	In-package nonthermal plasma degradation of pesticides on fresh produce. <i>Journal of Hazardous Materials</i> , <b>2014</b> , 271, 33-40	12.8	106
278	Characterization of polylactic acid films for food packaging as affected by dielectric barrier discharge atmospheric plasma. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 21, 107-113	6.8	105
277	Effect of ozone processing on anthocyanins and ascorbic acid degradation of strawberry juice. <i>Food Chemistry</i> , <b>2009</b> , 113, 1119-1126	8.5	105
276	Ascorbic acid degradation kinetics of sonicated orange juice during storage and comparison with thermally pasteurised juice. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 700-704	5.4	99
275	Stability of anthocyanins and ascorbic acid of high pressure processed blood orange juice during storage. <i>Innovative Food Science and Emerging Technologies</i> , <b>2011</b> , 12, 93-97	6.8	98
274	Post-discharge gas composition of a large-gap DBD in humid air by UV-vis absorption spectroscopy. <i>Plasma Sources Science and Technology</i> , <b>2014</b> , 23, 065033	3.5	96
273	Cold Plasma Inactivation of Bacterial Biofilms and Reduction of Quorum Sensing Regulated Virulence Factors. <i>PLoS ONE</i> , <b>2015</b> , 10, e0138209	3.7	96
272	Effects of dielectric barrier discharge (DBD) generated plasma on microbial reduction and quality parameters of fresh mackerel ( <i>Scomber scombrus</i> ) fillets. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 44, 117-122	6.8	93
271	Modelling approaches to ozone processing of liquid foods. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 125-136	15.3	90
270	Achieving reactive species specificity within plasma-activated water through selective generation using air spark and glow discharges. <i>Plasma Processes and Polymers</i> , <b>2017</b> , 14, 1600207	3.4	89
269	Cytotoxic and mutagenic potential of solutions exposed to cold atmospheric plasma. <i>Scientific Reports</i> , <b>2016</b> , 6, 21464	4.9	89
268	Inactivation of <i>Escherichia coli</i> in orange juice using ozone. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 551-557	6.8	86
267	Anthocyanin and colour degradation in ozone treated blackberry juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 70-75	6.8	86
266	Modelling colour degradation of orange juice by ozone treatment using response surface methodology. <i>Journal of Food Engineering</i> , <b>2008</b> , 88, 553-560	6	84

265	Recent Advances in the Application of Cold Plasma Technology in Foods. <i>Annual Review of Food Science and Technology</i> , <b>2018</b> , 9, 609-629	14.7	83
264	Kinetics of freshly squeezed orange juice quality changes during ozone processing. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 6416-22	5.7	82
263	Modelling of yeast inactivation in sonicated tomato juice. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 137, 116-20	5.8	81
262	Quantitative modelling approaches for ascorbic acid degradation and non-enzymatic browning of orange juice during ultrasound processing. <i>Journal of Food Engineering</i> , <b>2010</b> , 96, 449-454	6	81
261	Stability of anthocyanins and ascorbic acid in sonicated strawberry juice during storage. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 717-724	3.4	79
260	The effects of acid adaptation on Escherichia coli inactivation using power ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 486-490	6.8	77
259	Translation of plasma technology from the lab to the food industry. <i>Plasma Processes and Polymers</i> , <b>2018</b> , 15, 1700085	3.4	74
258	Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. <i>Current Research in Food Science</i> , <b>2020</b> , 3, 166-172	5.6	72
257	Effects of ozone processing on chemical, structural and functional properties of whey protein isolate. <i>Food Research International</i> , <b>2014</b> , 66, 365-372	7	72
256	Ultrasound for Improved Crystallisation in Food Processing. <i>Food Engineering Reviews</i> , <b>2013</b> , 5, 36-44	6.5	71
255	Improving microbiological safety and quality characteristics of wheat and barley by high voltage atmospheric cold plasma closed processing. <i>Food Research International</i> , <b>2018</b> , 106, 509-521	7	68
254	Effect of atmospheric pressure cold plasma (ACP) on activity and structure of alkaline phosphatase. <i>Food and Bioprocess Processing</i> , <b>2016</b> , 98, 181-188	4.9	68
253	Rheological Properties of Sonicated Guar, Xanthan and Pectin Dispersions. <i>International Journal of Food Properties</i> , <b>2010</b> , 13, 223-233	3	66
252	Effect of nonthermal plasma on physico-chemical, amino acid composition, pasting and protein characteristics of short and long grain rice flour. <i>Food Research International</i> , <b>2016</b> , 81, 50-57	7	62
251	Effect of ozone processing on the colour, rheological properties and phenolic content of apple juice. <i>Food Chemistry</i> , <b>2011</b> , 124, 721-726	8.5	60
250	(1)H NMR spectroscopy and chemometrics evaluation of non-thermal processing of orange juice. <i>Food Chemistry</i> , <b>2016</b> , 204, 102-107	8.5	59
249	Effect of sonication on orange juice quality parameters during storage. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 586-595	3.8	59
248	Physicochemical characterization of plasma-treated sodium caseinate film. <i>Food Research International</i> , <b>2014</b> , 66, 438-444	7	58

247	Dielectric barrier discharge atmospheric air plasma treatment of high amylose corn starch films. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 1076-1082	5.4	57
246	Anthocyanins and color degradation in ozonated grape juice. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 2824-9	4.7	56
245	Shelf-life extension of herring ( <i>Clupea harengus</i> ) using in-package atmospheric plasma technology. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 53, 85-91	6.8	56
244	Ozone Processing for Food Preservation: An Overview on Fruit Juice Treatments. <i>Ozone: Science and Engineering</i> , <b>2010</b> , 32, 166-179	2.4	55
243	Zein film: Effects of dielectric barrier discharge atmospheric cold plasma. <i>Journal of Applied Polymer Science</i> , <b>2014</b> , 131, n/a-n/a	2.9	54
242	A hybrid plasma electrocatalytic process for sustainable ammonia production. <i>Energy and Environmental Science</i> , <b>2021</b> , 14, 865-872	35.4	54
241	Characterisation of cold plasma treated beef and dairy lipids using spectroscopic and chromatographic methods. <i>Food Chemistry</i> , <b>2017</b> , 235, 324-333	8.5	53
240	Prediction of polyphenol oxidase activity using visible near-infrared hyperspectral imaging on mushroom ( <i>Agaricus bisporus</i> ) caps. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6226-33	5.7	53
239	The effect of dietary fibre inclusion on milk coagulation kinetics. <i>Journal of Food Engineering</i> , <b>2006</b> , 77, 261-268	6	53
238	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 1379-1394	16.4	52
237	Non-thermal atmospheric plasma induces ROS-independent cell death in U373MG glioma cells and augments the cytotoxicity of temozolomide. <i>British Journal of Cancer</i> , <b>2016</b> , 114, 435-43	8.7	50
236	Inactivation of <i>Escherichia coli</i> by ozone treatment of apple juice at different pH levels. <i>Food Microbiology</i> , <b>2010</b> , 27, 835-40	6	49
235	The effects of nonthermal plasma on chemical quality of strawberries. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 110, 197-202	6.2	48
234	Development of biopolymer-based gelatin and casein films incorporating brown seaweed <i>Ascophyllum nodosum</i> extract. <i>Food Packaging and Shelf Life</i> , <b>2015</b> , 6, 68-74	8.2	47
233	Chemical Modifications of Lipids and Proteins by Nonthermal Food Processing Technologies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 5041-5054	5.7	46
232	Resistance of <i>Cronobacter sakazakii</i> in reconstituted powdered infant formula during ultrasound at controlled temperatures: a quantitative approach on microbial responses. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 142, 53-9	5.8	46
231	Cold Plasma as an Emerging Technique for Mycotoxin-Free Food: Efficacy, Mechanisms, and Trends. <i>Food Reviews International</i> , <b>2020</b> , 36, 193-214	5.5	45
230	Plasma activated water and airborne ultrasound treatments for enhanced germination and growth of soybean. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 49, 13-19	6.8	43

229	Application of Supercritical Carbon Dioxide to Fruit and Vegetables: Extraction, Processing, and Preservation. <i>Food Reviews International</i> , <b>2012</b> , 28, 253-276	5.5	43
228	Investigation of mechanisms involved in germination enhancement of wheat ( <i>Triticum aestivum</i> ) by cold plasma: Effects on seed surface chemistry and characteristics. <i>Plasma Processes and Polymers</i> , <b>2019</b> , 16, 1800148	3.4	42
227	Developments and Challenges in Online NIR Spectroscopy for Meat Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2017</b> , 16, 1172-1187	16.4	40
226	Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 117, 108649	5.4	40
225	Atmospheric cold plasma interactions with modified atmosphere packaging inducer gases for safe food preservation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 38, 384-392	6.8	39
224	Surface, Thermal and Antimicrobial Release Properties of Plasma-Treated Zein Films. <i>Journal of Renewable Materials</i> , <b>2014</b> , 2, 77-84	2.4	38
223	Plasmacatalytic bubbles using CeO <sub>2</sub> for organic pollutant degradation. <i>Chemical Engineering Journal</i> , <b>2021</b> , 403, 126413	14.7	38
222	Quantification of copper content with laser induced breakdown spectroscopy as a potential indicator of offal adulteration in beef. <i>Talanta</i> , <b>2017</b> , 169, 123-129	6.2	37
221	Assessment of the disinfection capacity and eco-toxicological impact of atmospheric cold plasma for treatment of food industry effluents. <i>Science of the Total Environment</i> , <b>2018</b> , 631-632, 298-307	10.2	37
220	Hyperspectral imaging for the investigation of quality deterioration in sliced mushrooms ( <i>Agaricus bisporus</i> ) during storage. <i>Sensing and Instrumentation for Food Quality and Safety</i> , <b>2008</b> , 2, 133-143		37
219	High voltage atmospheric cold air plasma control of bacterial biofilms on fresh produce. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 293, 137-145	5.8	36
218	Enhancement of oil spreadability of biscuit surface by nonthermal barrier discharge plasma. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 26, 456-461	6.8	36
217	Process viscometry for the food industry. <i>Trends in Food Science and Technology</i> , <b>2000</b> , 11, 451-457	15.3	36
216	Cold Atmospheric Plasma Induces ATP-Dependent Endocytosis of Nanoparticles and Synergistic U373MG Cancer Cell Death. <i>Scientific Reports</i> , <b>2018</b> , 8, 5298	4.9	35
215	Fructooligosaccharides integrity after atmospheric cold plasma and high-pressure processing of a functional orange juice. <i>Food Research International</i> , <b>2017</b> , 102, 282-290	7	34
214	Controlling Microbial Safety Challenges of Meat Using High Voltage Atmospheric Cold Plasma. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 977	5.7	34
213	Degradation kinetics of cold plasma-treated antibiotics and their antimicrobial activity. <i>Scientific Reports</i> , <b>2019</b> , 9, 3955	4.9	33
212	Safety and quality assessment during the ozonation of cloudy apple juice. <i>Journal of Food Science</i> , <b>2010</b> , 75, M437-43	3.4	33

211	Plasma in Food and Agriculture <b>2016</b> , 1-16		33
210	Spectroscopic characterization of a radio-frequency argon plasma jet discharge in ambient air. <i>Progress of Theoretical and Experimental Physics</i> , <b>2015</b> , 2015, 63J01-0	5.4	32
209	Dielectric Barrier Discharge Atmospheric Cold Plasma for Inactivation of <i>Pseudomonas aeruginosa</i> Biofilms. <i>Plasma Medicine</i> , <b>2014</b> , 4, 137-152	1.1	32
208	Assessing the microbial oxidative stress mechanism of ozone treatment through the responses of <i>Escherichia coli</i> mutants. <i>Journal of Applied Microbiology</i> , <b>2011</b> , 111, 136-44	4.7	32
207	Demonstrating the Potential of Industrial Scale In-Package Atmospheric Cold Plasma for Decontamination of Cherry Tomatoes. <i>Plasma Medicine</i> , <b>2016</b> , 6, 397-412	1.1	32
206	Efficacy of cold plasma functionalised water for improving microbiological safety of fresh produce and wash water recycling. <i>Food Microbiology</i> , <b>2019</b> , 84, 103226	6	31
205	Characterization and antimicrobial efficacy against <i>E. coli</i> of a helium/air plasma at atmospheric pressure created in a plastic package. <i>Journal Physics D: Applied Physics</i> , <b>2013</b> , 46, 035401	3	31
204	Generation of In-Package Cold Plasma and Efficacy Assessment Using Methylene Blue. <i>Plasma Chemistry and Plasma Processing</i> , <b>2015</b> , 35, 1043-1056	3.6	30
203	Laser-induced breakdown spectroscopy (LIBS) for rapid analysis of ash, potassium and magnesium in gluten free flours. <i>Food Chemistry</i> , <b>2018</b> , 244, 324-330	8.5	29
202	Degradation kinetics of tomato juice quality parameters by ozonation. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1199-1205	3.8	29
201	Controlling <i>Brochothrix thermosphacta</i> as a spoilage risk using in-package atmospheric cold plasma. <i>Food Microbiology</i> , <b>2017</b> , 66, 48-54	6	28
200	The potential of atmospheric air cold plasma for control of bacterial contaminants relevant to cereal grain production. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 44, 36-45	6.8	28
199	ROTATIONAL RHEOMETRY USING COMPLEX GEOMETRIES A REVIEW. <i>Journal of Texture Studies</i> , <b>2003</b> , 34, 1-20	3.6	28
198	Characterising the impact of post-treatment storage on chemistry and antimicrobial properties of plasma treated water derived from microwave and DBD sources. <i>Plasma Processes and Polymers</i> , <b>2018</b> , 15, 1700127	3.4	28
197	Chemical composition and whey protein fraction of late lactation mares milk. <i>International Dairy Journal</i> , <b>2013</b> , 31, 62-64	3.5	27
196	Efficacy and mechanistic insights into endocrine disruptor degradation using atmospheric air plasma. <i>Chemical Engineering Journal</i> , <b>2017</b> , 326, 700-714	14.7	27
195	Ozone inactivation of acid stressed <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> in orange juice using a bubble column. <i>Food Control</i> , <b>2010</b> , 21, 1723-1730	6.2	27
194	Effect of Low Temperature Sonication on Orange Juice Quality Parameters using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , <b>2009</b> , 2, 109-114	5.1	27



193	Investigation of a large gap cold plasma reactor for continuous in-package decontamination of fresh strawberries and spinach. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 59, 102229	6.8	27
192	An untargeted chemometric evaluation of plasma and ozone processing effect on volatile compounds in orange juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 53, 63-69	6.8	27
191	Effects of cold atmospheric plasma on mackerel lipid and protein oxidation during storage. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108697	5.4	27
190	Feasibility of laser-induced breakdown spectroscopy (LIBS) as an at-line validation tool for calcium determination in infant formula. <i>Food Control</i> , <b>2017</b> , 78, 304-310	6.2	26
189	UAV-hyperspectral imaging of spectrally complex environments. <i>International Journal of Remote Sensing</i> , <b>2020</b> , 41, 4136-4159	3.1	26
188	Impact of cold chain and product variability on quality attributes of modified atmosphere packed mushrooms ( <i>Agaricus bisporus</i> ) throughout distribution. <i>Journal of Food Engineering</i> , <b>2018</b> , 232, 44-55	6	26
187	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. <i>Food Microbiology</i> , <b>2017</b> , 62, 196-201	6	26
186	Low-Temperature CO <sub>2</sub> Methanation: Synergistic Effects in Plasma-Ni Hybrid Catalytic System. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 1888-1898	8.3	26
185	Inactivation Efficacies and Mechanisms of Gas Plasma and Plasma-Activated Water against <i>Aspergillus flavus</i> Spores and Biofilms: a Comparative Study. <i>Applied and Environmental Microbiology</i> , <b>2020</b> , 86,	4.8	25
184	Interactions of plasma-activated water with biofilms: inactivation, dispersal effects and mechanisms of action. <i>Npj Biofilms and Microbiomes</i> , <b>2021</b> , 7, 11	8.2	25
183	The effect of non-thermal plasma on the lipid oxidation and microbiological quality of sushi. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 45, 412-417	6.8	24
182	Effect of cold plasma on the techno-functional properties of animal protein food ingredients. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 58, 102205	6.8	24
181	Quantitative assessment of the shelf life of ozonated apple juice. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 469-477	3.4	24
180	Effect of ozonation on the rheological and colour characteristics of hydrocolloid dispersions. <i>Food Research International</i> , <b>2008</b> , 41, 1035-1043	7	24
179	Combating <i>Staphylococcus aureus</i> and its methicillin resistance gene ( <i>mecA</i> ) with cold plasma. <i>Science of the Total Environment</i> , <b>2018</b> , 645, 1287-1295	10.2	23
178	Ferric chloride assisted plasma pretreatment of lignocellulose. <i>Bioresource Technology</i> , <b>2017</b> , 243, 327-334		23
177	A novel backlight fiber optical probe and image algorithms for real time size-shape analysis during crystallization. <i>Chemical Engineering Science</i> , <b>2016</b> , 149, 42-50	4.4	23
176	Optimization of atmospheric air plasma for degradation of organic dyes in wastewater. <i>Water Science and Technology</i> , <b>2017</b> , 75, 207-219	2.2	22

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