

# Patrick J Cullen

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

318  
papers

14,066  
citations

66  
h-index

109  
g-index

348  
ext. papers

16,935  
ext. citations

6  
avg, IF

6.91  
L-index

#	Paper	IF	Citations
318	Systems for Generation of Cold Plasma <b>2022</b> , 37-46		
317	Future Outlooks <b>2022</b> , 351-355		
316	Effect of plasma activated water on the nutritional composition, storage quality and microbial safety of beef. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112794	5.4	1
315	In-package plasma: From reactive chemistry to innovative food preservation technologies. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 120, 59-74	15.3	2
314	Development and characterization of touchable air plasma jet device for inactivation of oral bacteria. <i>Results in Physics</i> , <b>2022</b> , 36, 105405	3.7	0
313	Two Steps Back, One Leap Forward: Synergistic Energy Conversion in Plasmonic and Plasma Catalysis. <i>ACS Energy Letters</i> , <b>2022</b> , 7, 300-309	20.1	0
312	Low-pressure plasma modification of the rheological properties of tapioca starch. <i>Food Hydrocolloids</i> , <b>2021</b> , 107380	10.6	1
311	Plasma bubbles: a route to sustainable chemistry. <i>AAPPS Bulletin</i> , <b>2021</b> , 31, 1		0
310	Insights into amoxicillin degradation in water by non-thermal plasmas. <i>Chemosphere</i> , <b>2021</b> , 291, 132757	8.4	2
309	Efficacy optimization of plasma-activated water for food sanitization through two reactor design configurations. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 74, 102867	6.8	1
308	Guidelines on reporting treatment conditions for emerging technologies in food processing. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-25	11.5	16
307	Plasmacatalytic bubbles using CeO <sub>2</sub> for organic pollutant degradation. <i>Chemical Engineering Journal</i> , <b>2021</b> , 403, 126413	14.7	38
306	Microsecond pulse gas-liquid discharges in atmospheric nitrogen and oxygen: Discharge mode, stability, and plasma characteristics. <i>Plasma Processes and Polymers</i> , <b>2021</b> , 18, 2000135	3.4	4
305	Underwater microplasma bubbles for efficient and simultaneous degradation of mixed dye pollutants. <i>Science of the Total Environment</i> , <b>2021</b> , 750, 142295	10.2	19
304	Degradation of cefixime antibiotic in water by atmospheric plasma bubbles: Performance, degradation pathways and toxicity evaluation. <i>Chemical Engineering Journal</i> , <b>2021</b> , 421, 127730	14.7	19
303	Microbial decontamination of chicken using atmospheric plasma bubbles. <i>Plasma Processes and Polymers</i> , <b>2021</b> , 18, 2000052	3.4	7
302	Inactivation efficacy of atmospheric air plasma and airborne acoustic ultrasound against bacterial biofilms. <i>Scientific Reports</i> , <b>2021</b> , 11, 2346	4.9	2

301	The rise of flexible zinc-ion hybrid capacitors: advances, challenges, and outlooks. <i>Journal of Materials Chemistry A</i> , <b>2021</b> , 9, 19054-19082	13	16
300	Sustainable plasma-catalytic bubbles for hydrogen peroxide synthesis. <i>Green Chemistry</i> , <b>2021</b> , 23, 2977-2985	11	
299	A hybrid plasma electrocatalytic process for sustainable ammonia production. <i>Energy and Environmental Science</i> , <b>2021</b> , 14, 865-872	35.4	54
298	Diagnostics of a large volume pin-to-plate atmospheric plasma source for the study of plasma species interactions with cancer cell cultures. <i>Plasma Processes and Polymers</i> , <b>2021</b> , 18, 2000250	3.4	3
297	Unveiling the synergistic effect of combining low and high frequency electric fields for microbiological safety in liquid food processing. <i>Journal of Food Engineering</i> , <b>2021</b> , 303, 110588	6	2
296	Platinum nanoparticles inhibit intracellular ROS generation and protect against cold atmospheric plasma-induced cytotoxicity. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , <b>2021</b> , 36, 102436	6	2
295	Potential application of non-thermal atmospheric plasma in reducing the activity of Pseudomonas-secreted proteases in milk. <i>International Dairy Journal</i> , <b>2021</b> , 120, 105078	3.5	2
294	Effect of solution pH on the characteristics of pulsed gas-liquid discharges and aqueous reactive species in atmospheric air. <i>Journal of Applied Physics</i> , <b>2021</b> , 130, 103302	2.5	2
293	Converging technologies: targeting the hallmarks of cancer using ultrasound and microbubbles. <i>Trends in Cancer</i> , <b>2021</b> , 7, 886-890	12.5	1
292	Power-to-decarbonization: Mesoporous carbon-MgO nano hybrid derived from plasma-activated seawater salt-loaded biomass for efficient CO <sub>2</sub> capture. <i>Journal of CO<sub>2</sub> Utilization</i> , <b>2021</b> , 53, 101711	7.6	1
291	Enhanced pyrazolopyrimidinones cytotoxicity against glioblastoma cells activated by ROS-Generating cold atmospheric plasma. <i>European Journal of Medicinal Chemistry</i> , <b>2021</b> , 224, 113736	6.8	1
290	Emerging macroscopic pretreatment <b>2021</b> , 173-193		
289	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
288	Cold Plasma-Based Hurdle Interventions: New Strategies for Improving Food Safety. <i>Food Engineering Reviews</i> , <b>2020</b> , 12, 321-332	6.5	18
287	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
286	Plasma-activated water: generation, origin of reactive species and biological applications. <i>Journal of Physics D: Applied Physics</i> , <b>2020</b> , 53, 303001	3	129
285	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. <i>Food Chemistry</i> , <b>2020</b> , 320, 126639	8.5	15
284	Elemental analysis of fish feed by laser-induced breakdown spectroscopy. <i>Talanta</i> , <b>2020</b> , 219, 121258	6.2	3

283	Cold atmospheric plasma induces silver nanoparticle uptake, oxidative dissolution and enhanced cytotoxicity in glioblastoma multiforme cells. <i>Archives of Biochemistry and Biophysics</i> , <b>2020</b> , 689, 108462	4.1	7
282	Surface plasma discharges for the preservation of fresh-cut apples: microbial inactivation and quality attributes. <i>Journal Physics D: Applied Physics</i> , <b>2020</b> , 53, 174003	3	7
281	UAV-hyperspectral imaging of spectrally complex environments. <i>International Journal of Remote Sensing</i> , <b>2020</b> , 41, 4136-4159	3.1	26
280	Cold Atmospheric Plasma Stimulates Clathrin-Dependent Endocytosis to Repair Oxidised Membrane and Enhance Uptake of Nanomaterial in Glioblastoma Multiforme Cells. <i>Scientific Reports</i> , <b>2020</b> , 10, 6985	4.9	9
279	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
278	In situ Image Processing and Data Binning Strategy for Particle Engineering Applications. <i>Chemical Engineering and Technology</i> , <b>2020</b> , 43, 1618-1629	2	3
277	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
276	Direct analysis of calcium in liquid infant formula via laser-induced breakdown spectroscopy (LIBS). <i>Food Chemistry</i> , <b>2020</b> , 309, 125754	8.5	6
275	Plasma-digital nexus: plasma nanotechnology for the digital manufacturing age. <i>Reviews of Modern Plasma Physics</i> , <b>2020</b> , 4, 1	5.6	9
274	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
273	Impact of cold plasma processing on major peanut allergens. <i>Scientific Reports</i> , <b>2020</b> , 10, 17038	4.9	10
272	Effect of Cold Plasma on Meat Cholesterol and Lipid Oxidation. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
271	Power-to-chemicals: Low-temperature plasma for lignin depolymerisation in ethanol. <i>Bioresource Technology</i> , <b>2020</b> , 318, 123917	11	10
270	Adaptive Background Correction of Crystal Image Datasets: Towards Automated Process Control. <i>Sensing and Imaging</i> , <b>2020</b> , 21, 1	1.4	1
269	Chemo-Radiative Stress of Plasma as a Modulator of Charge-Dependent Nanodiamond Cytotoxicity.. <i>ACS Applied Bio Materials</i> , <b>2020</b> , 3, 7202-7210	4.1	
268	Dissipation of Pesticide Residues on Grapes and Strawberries Using Plasma-Activated Water. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1728-1741	5.1	13
267	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
266	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

265	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
264	High-Performance Plasma-Enabled Biorefining of Microalgae to Value-Added Products. <i>ChemSusChem</i> , <b>2019</b> , 12, 4976-4985	8.3	18
263	Cold Atmospheric Plasma induces accumulation of lysosomes and caspase-independent cell death in U373MG glioblastoma multiforme cells. <i>Scientific Reports</i> , <b>2019</b> , 9, 12891	4.9	19
262	Prussian blue analogue nanoenzymes mitigate oxidative stress and boost bio-fermentation. <i>Nanoscale</i> , <b>2019</b> , 11, 19497-19505	7.7	9
261	Diagnostics of plasma reactive species and induced chemistry of plasma treated foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 812-825	11.5	18
260	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
259	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
258	Rapid analysis of magnesium in infant formula powder using laser-induced breakdown spectroscopy. <i>International Dairy Journal</i> , <b>2019</b> , 97, 57-64	3.5	4
257	Improving enzymatic hydrolysis of brewer spent grain with nonthermal plasma. <i>Bioresource Technology</i> , <b>2019</b> , 282, 520-524	11	17
256	Degradation kinetics of cold plasma-treated antibiotics and their antimicrobial activity. <i>Scientific Reports</i> , <b>2019</b> , 9, 3955	4.9	33
255	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
254	Predicting quality attributes of strawberry packed under modified atmosphere throughout the cold chain. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 21, 100354	8.2	10
253	Laser-induced breakdown spectroscopy for food authentication. <i>Current Opinion in Food Science</i> , <b>2019</b> , 28, 96-103	9.8	11
252	Uniform atmospheric pressure plasmas in a 7 mm air gap. <i>Applied Physics Letters</i> , <b>2019</b> , 115, 194101	3.4	12
251	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
250	The Effect of Atmospheric Cold Plasma on Bacterial Stress Responses and Virulence Using Knockout Mutants. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 2841	5.7	9
249	Combination Strategies for Targeted Delivery of Nanoparticles for Cancer Therapy <b>2019</b> , 191-219		5
248	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

247	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
246	Alignment of UAV-hyperspectral bands using keypoint descriptors in a spectrally complex environment. <i>Remote Sensing Letters</i> , <b>2018</b> , 9, 524-533	2.3	4
245	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
244	Inactivation kinetics of <i>Escherichia coli</i> in cranberry juice during multistage treatment by electric fields. <i>Food Research International</i> , <b>2018</b> , 106, 780-790	7	11
243	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
242	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
241	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
240	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
239	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
238	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
237	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
236	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
235	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
234	A comparative study on the performance of three treatment chamber designs for radio frequency electric field processing. <i>Computers and Chemical Engineering</i> , <b>2018</b> , 108, 206-216	4	9
233	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
232	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
231	Reactor modelling of treatment chamber for the inactivation of <i>Escherichia coli</i> by radio frequency electric field—mechanistic versus empirical approaches. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2018</b> , 93, 3512-3525	3.5	2
230	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

229	Atmospheric air plasma induces increased cell aggregation during the formation of Escherichia coli biofilms. <i>Plasma Processes and Polymers</i> , <b>2018</b> , 15, 1700212	3.4	1
228	Hydrogen Peroxide and Beyond-the Potential of High-voltage Plasma-activated Liquids Against Cancerous Cells. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , <b>2018</b> , 18, 815-823	2.2	21
227	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
226	Humic acid and trihalomethane breakdown with potential by-product formations for atmospheric air plasma water treatment. <i>Journal of Industrial and Engineering Chemistry</i> , <b>2018</b> , 59, 350-361	6.3	16
225	Introduction to laser induced breakdown spectroscopy imaging in food: Salt diffusion in meat. <i>Journal of Food Engineering</i> , <b>2018</b> , 216, 120-124	6	18
224	Significance of a Non-Thermal Plasma Treatment on LDPE Biodegradation with. <i>Materials</i> , <b>2018</b> , 11,	3.5	12
223	Inner surface biofilm inactivation by atmospheric pressure helium porous plasma jet. <i>Plasma Processes and Polymers</i> , <b>2018</b> , 15, 1800055	3.4	6
222	Spectroscopic study of excited molecular nitrogen generation due to interactions of metastable noble gas atoms. <i>Plasma Processes and Polymers</i> , <b>2018</b> , 15, 1800018	3.4	5
221	Impact of plasma jet geometry on residence times of radical species. <i>Journal of Vacuum Science and Technology A: Vacuum, Surfaces and Films</i> , <b>2018</b> , 36, 03E108	2.9	2
220	Sampling effects on the quantification of sodium content in infant formula using laser-induced breakdown spectroscopy (LIBS). <i>International Dairy Journal</i> , <b>2018</b> , 85, 49-55	3.5	7
219	Characterization of Dielectric Barrier Discharge Atmospheric Air Plasma Treated Chitosan Films. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12889	2.1	16
218	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
217	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
216	Microbiological interactions with cold plasma. <i>Journal of Applied Microbiology</i> , <b>2017</b> , 123, 308-324	4.7	162
215	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
214	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
213	Numerical and experimental studies on a novel Steinmetz treatment chamber for inactivation of Escherichia coli by radio frequency electric fields. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 41, 337-347	6.8	14
212	Laser induced breakdown spectroscopy for quantification of sodium and potassium in minced beef: a potential technique for detecting beef kidney adulteration. <i>Analytical Methods</i> , <b>2017</b> , 9, 3314-3322	3.2	17

211	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
210	Challenges in Model Development for Meat Composition Using Multipoint NIR Spectroscopy from At-Line to In-Line Monitoring. <i>Journal of Food Science</i> , <b>2017</b> , 82, 1557-1562	3.4	12
209	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
208	Quantification of rubidium as a trace element in beef using laser induced breakdown spectroscopy. <i>Meat Science</i> , <b>2017</b> , 130, 47-49	6.4	9
207	Impact of atmospheric pressure nonequilibrium plasma discharge on polymer surface metrology. <i>Journal of Vacuum Science and Technology A: Vacuum, Surfaces and Films</i> , <b>2017</b> , 35, 03E105	2.9	5
206	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
205	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
204	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
203	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
202	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
201	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
200	Non-invasive 3D and 360° optical imaging of micro-particles. <i>Scientific Reports</i> , <b>2017</b> , 7, 6384	4.9	2
199	Multipoint NIR spectroscopy for simultaneous analyses of dairy products [Part B: Quantification]. <i>NIR News</i> , <b>2017</b> , 28, 13-16	0.8	2
198	Advances in control of food mixing operations. <i>Current Opinion in Food Science</i> , <b>2017</b> , 17, 89-93	9.8	6
197	Health condition assessment for vegetation exposed to heavy metal pollution through airborne hyperspectral data. <i>Environmental Monitoring and Assessment</i> , <b>2017</b> , 189, 604	3.1	9
196	Facilitating smart HACCP strategies with Process Analytical Technology. <i>Current Opinion in Food Science</i> , <b>2017</b> , 17, 94-99	9.8	8
195	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
194	Ferric chloride assisted plasma pretreatment of lignocellulose. <i>Bioresource Technology</i> , <b>2017</b> , 243, 327-334	3.4	23



193	Quantification of trace metals in infant formula premixes using laser-induced breakdown spectroscopy. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , <b>2017</b> , 135, 6-14	3.1	14
192	Controlled cytotoxicity of plasma treated water formulated by open-air hybrid mode discharge. <i>Applied Physics Letters</i> , <b>2017</b> , 110, 264102	3.4	16
191	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
190	Effects of Cold Plasma on Surface, Thermal and Antimicrobial Release Properties of Chitosan Film. <i>Journal of Renewable Materials</i> , <b>2017</b> , 5, 14-20	2.4	14
189	Spectroscopic investigation of a dielectric barrier discharge in modified atmosphere packaging. <i>EPJ Applied Physics</i> , <b>2017</b> , 80, 20801	1.1	10
188	Investigation of a scalable barrel atmospheric plasma reactor for the treatment of polymer particles. <i>Surface and Coatings Technology</i> , <b>2016</b> , 308, 435-441	4.4	11
187	Online meat quality and compositional assessment techniques <b>2016</b> , 375-390		1
186	Ultrasound processing applications in the meat industry <b>2016</b> , 149-170		1
185	Evaluation of plasma, high-pressure and ultrasound processing on the stability of fructooligosaccharides. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2034-2040	3.8	19
184	Cytotoxic and mutagenic potential of solutions exposed to cold atmospheric plasma. <i>Scientific Reports</i> , <b>2016</b> , 6, 21464	4.9	89
183	Evaluating the Performance of Collimated Light for near Infrared Analysis of Minced Beef Samples. <i>NIR News</i> , <b>2016</b> , 27, 14-16	0.8	
182	Multipoint near Infrared Spectroscopy for Simultaneous Analyses of Dairy Ingredients. Part A: Characterisation. <i>NIR News</i> , <b>2016</b> , 27, 7-10	0.8	1
181	Assessing stress responses to atmospheric cold plasma exposure using Escherichia coli knock-out mutants. <i>Journal of Applied Microbiology</i> , <b>2016</b> , 121, 352-63	4.7	11
180	Crystallization monitoring using simultaneous bright field and PlasDIC imaging. <i>Chemical Engineering Journal</i> , <b>2016</b> , 300, 64-74	14.7	7
179	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
178	Multipoint NIR spectrometry and collimated light for predicting the composition of meat samples with high standoff distances. <i>Journal of Food Engineering</i> , <b>2016</b> , 175, 58-64	6	13
177	(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
176	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

175	Effect of atmospheric pressure cold plasma (ACP) on activity and structure of alkaline phosphatase. <i>Food and Bioproducts Processing</i> , <b>2016</b> , 98, 181-188	4.9	68
174	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
173	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
172	Application of phosphorescent oxygen sensors in in-package dielectric barrier discharge plasma environment. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 33, 234-239	6.8	7
171	Plasma in Food and Agriculture <b>2016</b> , 1-16		33
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146	Mixing of Pharmaceutical Solid-Liquid Suspensions <b>2015</b> , 233-285		
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144	Turbulent Mixing Fundamentals <b>2015</b> , 27-41		2
143	Laminar Mixing Fundamentals <b>2015</b> , 43-56		1
142	Dispersion of Fine Powders in Liquids <b>2015</b> , 129-151		
141	Wet Granulation and Mixing <b>2015</b> , 153-182		
140	Emulsions <b>2015</b> , 183-232		

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