N N Misra

List of Publications by Citations

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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.

85	4,542	36	67
papers	citations	h-index	g-index
88	5,572	6.6	6.21
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
85	Nonthermal Plasma Inactivation of Food-Borne Pathogens. *Food Engineering Reviews*, **2011**, 3, 159-170	6.5	385
84	Applications of cold plasma technology in food packaging. *Trends in Food Science and Technology*, **2014**, 35, 5-17	15.3	307
83	In-package atmospheric pressure cold plasma treatment of strawberries. *Journal of Food Engineering*, **2014**, 125, 131-138	6	238
82	In-package atmospheric pressure cold plasma treatment of cherry tomatoes. *Journal of Bioscience and Bioengineering*, **2014**, 118, 177-82	3.3	190
81	Cold plasma interactions with enzymes in foods and model systems. *Trends in Food Science and Technology*, **2016**, 55, 39-47	15.3	190
80	Landmarks in the historical development of twenty first century food processing technologies. *Food Research International*, **2017**, 97, 318-339	7	173
79	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	6.8	168
78	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. *Food Hydrocolloids*, **2015**, 44, 115-121	10.6	166
77	Applications of cold plasma technology for microbiological safety in meat industry. *Trends in Food Science and Technology*, **2017**, 64, 74-86	15.3	139
76	Atmospheric pressure cold plasma (ACP) treatment of whey protein isolate model solution. *Innovative Food Science and Emerging Technologies*, **2015**, 29, 247-254	6.8	126
75	Cold Plasma in Modified Atmospheres for Post-harvest Treatment of Strawberries. *Food and Bioprocess Technology*, **2014**, 7, 3045-3054	5.1	115
74	A critical analysis of the cold plasma induced lipid oxidation in foods. *Trends in Food Science and Technology*, **2018**, 77, 32-41	15.3	113
73	Cold Plasma for Effective Fungal and Mycotoxin Control in Foods: Mechanisms, Inactivation Effects, and Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 106-120	16.4	113
72	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, 162-9	6.9	110
71	Pesticide degradation in water using atmospheric air cold plasma. *Journal of Water Process Engineering*, **2016**, 9, 225-232	6.7	107
70	In-package nonthermal plasma degradation of pesticides on fresh produce. *Journal of Hazardous Materials*, **2014**, 271, 33-40	12.8	106
69	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	6.8	105

68	Post-discharge gas composition of a large-gap DBD in humid air by UV–Vis absorption spectroscopy. *Plasma Sources Science and Technology*, **2014**, 23, 065033	3.5	96
67	The contribution of non-thermal and advanced oxidation technologies towards dissipation of pesticide residues. *Trends in Food Science and Technology*, **2015**, 45, 229-244	15.3	79
66	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1832-1863	11.5	75
65	Effects of ozone processing on chemical, structural and functional properties of whey protein isolate. *Food Research International*, **2014**, 66, 365-372	7	72
64	Ultrasound assisted hydration of navy beans (Phaseolus vulgaris). *Ultrasonics Sonochemistry*, **2014**, 21, 409-14	8.9	71
63	Ultrasound for Improved Crystallisation in Food Processing. *Food Engineering Reviews*, **2013**, 5, 36-44	6.5	71
62	IoT, big data and artificial intelligence in agriculture and food industry. *IEEE Internet of Things Journal*, **2020**, 1-1	10.7	70
61	In-package cold plasma technologies. *Journal of Food Engineering*, **2019**, 244, 21-31	6	69
60	Effect of atmospheric pressure cold plasma (ACP) on activity and structure of alkaline phosphatase. *Food and Bioproducts Processing*, **2016**, 98, 181-188	4.9	68
59	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	7	62
58	Physicochemical characterization of plasma-treated sodium caseinate film. *Food Research International*, **2014**, 66, 438-444	7	58
57	Dielectric barrier discharge atmospheric air plasma treatment of high amylose corn starch films. *LWT - Food Science and Technology*, **2015**, 63, 1076-1082	5.4	57
56	Zein film: Effects of dielectric barrier discharge atmospheric cold plasma. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a	2.9	54
55	Extraction of pectin from black carrot pomace using intermittent microwave, ultrasound and conventional heating: Kinetics, characterization and process economics. *Food Hydrocolloids*, **2020**, 102, 105592	10.6	50
54	The effects of nonthermal plasma on chemical quality of strawberries. *Postharvest Biology and Technology*, **2015**, 110, 197-202	6.2	48
53	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. *Journal of Food Engineering*, **2018**, 219, 129-136	6	46
52	In-package decontamination of chicken breast using cold plasma technology: Microbial, quality and storage studies. *Meat Science*, **2020**, 159, 107942	6.4	46
51	Surface, Thermal and Antimicrobial Release Properties of Plasma-Treated Zein Films. *Journal of Renewable Materials*, **2014**, 2, 77-84	2.4	38

50	Strategy to achieve a 5-log Salmonella inactivation in tender coconut water using high voltage atmospheric cold plasma (HVACP). *Food Chemistry*, **2019**, 284, 303-311	8.5	37
49	Enhancement of oil spreadability of biscuit surface by nonthermal barrier discharge plasma. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 456-461	6.8	36
48	Plasma in Food and Agriculture **2016**, 1-16		33
47	Demonstrating the Potential of Industrial Scale In-Package Atmospheric Cold Plasma for Decontamination of Cherry Tomatoes. *Plasma Medicine*, **2016**, 6, 397-412	1.1	32
46	Generation of In-Package Cold Plasma and Efficacy Assessment Using Methylene Blue. *Plasma Chemistry and Plasma Processing*, **2015**, 35, 1043-1056	3.6	30
45	Factors influencing the antimicrobial efficacy of Dielectric Barrier Discharge (DBD) Atmospheric Cold Plasma (ACP) in food processing applications. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 666-689	11.5	29
44	Effect of in-package atmospheric cold plasma discharge on microbial safety and quality of ready-to-eat ham in modified atmospheric packaging during storage. *Journal of Food Science*, **2020**, 85, 1203-1212	3.4	28
43	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	6.8	27
42	Atmospheric pressure cold plasma improves viscosifying and emulsion stabilizing properties of xanthan gum. *Food Hydrocolloids*, **2018**, 82, 29-33	10.6	25
41	Characterization of dielectric barrier discharge atmospheric air cold plasma treated gelatin films. *Food Packaging and Shelf Life*, **2015**, 6, 61-67	8.2	22
40	Atmospheric cold plasma inactivation of Escherichia coli and Listeria monocytogenes in tender coconut water: Inoculation and accelerated shelf-life studies. *Food Control*, **2019**, 106, 106678	6.2	21
39	Inactivation of Shiga-toxin-producing Escherichia coli, Salmonella enterica and natural microflora on tempered wheat grains by atmospheric cold plasma. *Food Control*, **2019**, 104, 231-239	6.2	18
38	Process Analytical Technology (PAT) and Multivariate Methods for Downstream Processes. *Current Biochemical Engineering*, **2015**, 2, 4-16	2	18
37	In-package cold plasma decontamination of fresh-cut carrots: microbial and quality aspects. *Journal Physics D: Applied Physics*, **2020**, 53, 154002	3	17
36	Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food. *Food Research International*, **2017**, 101, 17-23	7	16
35	Inducing a Dielectric Barrier Discharge Plasma Within a Package. *IEEE Transactions on Plasma Science*, **2014**, 42, 2368-2369	1.3	14
34	Effects of Cold Plasma on Surface, Thermal and Antimicrobial Release Properties of Chitosan Film. *Journal of Renewable Materials*, **2017**, 5, 14-20	2.4	14
33	Cold plasma for mitigating agrochemical and pesticide residue in food and water: Similarities with ozone and ultraviolet technologies. *Food Research International*, **2021**, 141, 110138	7	11

32	Mass spectrometry based chemical imaging of foods. *RSC Advances*, **2016**, 6, 33537-33546	3.7	9
31	Machine learning in drying. *Drying Technology*, **2020**, 38, 596-609	2.6	9
30	High voltage atmospheric cold plasma treatment of Listeria innocua and Escherichia coli K-12 on Queso Fresco (fresh cheese). *LWT - Food Science and Technology*, **2021**, 146, 111406	5.4	9
29	Quality of Cold Plasma Treated Plant Foods **2016**, 253-271		9
28	Recent advances in extraction technologies for recovery of bioactive compounds derived from fruit and vegetable waste peels: A review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-34	11.5	9
27	Future of Cold Plasma in Food Processing **2016**, 343-360		8
26	Drying of cannabis□tate of the practices and future needs. *Drying Technology*, **2020**, 1-10	2.6	8
25	A soft condensed matter approach towards mathematical modelling of mass transport and swelling in food grains. *Journal of Food Engineering*, **2015**, 145, 37-44	6	7
24	Atmospheric Pressure Cold Plasma as a Potential Technology to Degrade Carbamate Residues in Water. *Plasma Chemistry and Plasma Processing*, **2020**, 40, 1291-1309	3.6	7
23	Effect of high hydrostatic pressure on background microflora and furan formation in fruit pur□ based baby foods. *Journal of Food Science and Technology*, **2018**, 55, 985-991	3.3	6
22	Cold plasma for sustainable food production and processing **2019**, 431-453		6
21	Analytical techniques for bioactives from seaweed **2015**, 271-287		5
20	Cold Plasma for Food Safety **2016**, 223-252		4
19	Characterization of a Novel Atmospheric Air Cold Plasma System for Treatment of Packaged Biomaterials. *Transactions of the ASABE*, **2013**, 1011-1016	0.9	4
18	Nonthermal Plasma Technology. *Food Engineering Series*, **2020**, 607-628	0.5	4
17	Atmospheric-Pressure Non-Thermal Plasma Decontamination of Foods565-574		4
16	A microscopic computer vision algorithm for autonomous bubble detection in aerated complex liquids. *Journal of Food Engineering*, **2018**, 238, 54-60	6	3
15	Biscuits **2014**, 585-601		3

14	Strategies for lowering the added sugar in yogurts. *Food Chemistry*, **2021**, 344, 128573	8.5	3
13	A mathematical model of meat cooking based on polymer□olvent analogy. *Applied Mathematical Modelling*, **2015**, 39, 4033-4043	4.5	2
12	Emerging macroscopic pretreatment **2015**, 197-225		2
11	Characterization of a Novel Cold Atmospheric Air Plasma System for Treatment of Packaged Liquid Food Products **2012**,		2
10	Multipin dielectric barrier discharge for drying of foods and biomaterials. *Innovative Food Science and Emerging Technologies*, **2021**, 70, 102672	6.8	2
9	Ultrasound processing applications in the meat industry **2016**, 149-170		1
8	Laminar Mixing Fundamentals **2015**, 43-56		1
7	Sustainable Brewing **2013**, 295-312		0
6	Thermal phenomena in electrohydrodynamic (EHD) drying. *Innovative Food Science and Emerging Technologies*, **2021**, 74, 102859	6.8	0
5	Cold Plasma Processing: Methods and Applications in Study of Food Decontamination **2022**, 31-45		0
4	Emerging macro- and micromolecules separation **2015**, 227-248		
3	Emerging macro- and micromolecules separation **2021**, 195-217		
2	Emerging macroscopic pretreatment **2021**, 173-193		
1	Plasma-Activated Water: Methods and Protocols in Food Processing Applications **2022**, 47-57		