

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.

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

#	Paper	IF	Citations
85	Cold Plasma Processing: Methods and Applications in Study of Food Decontamination 2022 , 31-45		0
84	Plasma-Activated Water: Methods and Protocols in Food Processing Applications 2022 , 47-57		
83	Thermal phenomena in electrohydrodynamic (EHD) drying. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 74, 102859	6.8	0
82	Cold plasma for mitigating agrochemical and pesticide residue in food and water: Similarities with ozone and ultraviolet technologies. <i>Food Research International</i> , 2021 , 141, 110138	7	11
81	Multipin dielectric barrier discharge for drying of foods and biomaterials. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 70, 102672	6.8	2
80	High voltage atmospheric cold plasma treatment of <i>Listeria innocua</i> and <i>Escherichia coli</i> K-12 on Queso Fresco (fresh cheese). <i>LWT - Food Science and Technology</i> , 2021 , 146, 111406	5.4	9
79	Factors influencing the antimicrobial efficacy of Dielectric Barrier Discharge (DBD) Atmospheric Cold Plasma (ACP) in food processing applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 666-689	11.5	29
78	Strategies for lowering the added sugar in yogurts. <i>Food Chemistry</i> , 2021 , 344, 128573	8.5	3
77	Emerging macro- and micromolecules separation 2021 , 195-217		
76	Recent advances in extraction technologies for recovery of bioactive compounds derived from fruit and vegetable waste peels: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-34	11.5	9
75	Emerging macroscopic pretreatment 2021 , 173-193		
74	IoT, big data and artificial intelligence in agriculture and food industry. <i>IEEE Internet of Things Journal</i> , 2020 , 1-1	10.7	70
73	Atmospheric Pressure Cold Plasma as a Potential Technology to Degrade Carbamate Residues in Water. <i>Plasma Chemistry and Plasma Processing</i> , 2020 , 40, 1291-1309	3.6	7
72	Effect of in-package atmospheric cold plasma discharge on microbial safety and quality of ready-to-eat ham in modified atmospheric packaging during storage. <i>Journal of Food Science</i> , 2020 , 85, 1203-1212	3.4	28
71	In-package cold plasma decontamination of fresh-cut carrots: microbial and quality aspects. <i>Journal Physics D: Applied Physics</i> , 2020 , 53, 154002	3	17
70	Nonthermal Plasma Technology. <i>Food Engineering Series</i> , 2020 , 607-628	0.5	4
69	In-package decontamination of chicken breast using cold plasma technology: Microbial, quality and storage studies. <i>Meat Science</i> , 2020 , 159, 107942	6.4	46

68	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> , 2020 , 59, 102229	6.8	27
67	Machine learning in drying. <i>Drying Technology</i> , 2020 , 38, 596-609	2.6	9
66	Extraction of pectin from black carrot pomace using intermittent microwave, ultrasound and conventional heating: Kinetics, characterization and process economics. <i>Food Hydrocolloids</i> , 2020 , 102, 105592	10.6	50
65	Drying of cannabis: State of the practices and future needs. <i>Drying Technology</i> , 2020 , 1-10	2.6	8
64	Strategy to achieve a 5-log Salmonella inactivation in tender coconut water using high voltage atmospheric cold plasma (HVACP). <i>Food Chemistry</i> , 2019 , 284, 303-311	8.5	37
63	Atmospheric cold plasma inactivation of Escherichia coli and Listeria monocytogenes in tender coconut water: Inoculation and accelerated shelf-life studies. <i>Food Control</i> , 2019 , 106, 106678	6.2	21
62	Inactivation of Shiga-toxin-producing Escherichia coli, Salmonella enterica and natural microflora on tempered wheat grains by atmospheric cold plasma. <i>Food Control</i> , 2019 , 104, 231-239	6.2	18
61	Cold plasma for sustainable food production and processing 2019 , 431-453		6
60	In-package cold plasma technologies. <i>Journal of Food Engineering</i> , 2019 , 244, 21-31	6	69
59	Cold Plasma for Effective Fungal and Mycotoxin Control in Foods: Mechanisms, Inactivation Effects, and Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 106-120	16.4	113
58	Effect of high hydrostatic pressure on background microflora and furan formation in fruit puree based baby foods. <i>Journal of Food Science and Technology</i> , 2018 , 55, 985-991	3.3	6
57	A critical analysis of the cold plasma induced lipid oxidation in foods. <i>Trends in Food Science and Technology</i> , 2018 , 77, 32-41	15.3	113
56	Atmospheric pressure cold plasma improves viscosifying and emulsion stabilizing properties of xanthan gum. <i>Food Hydrocolloids</i> , 2018 , 82, 29-33	10.6	25
55	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1832-1863	11.5	75
54	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. <i>Journal of Food Engineering</i> , 2018 , 219, 129-136	6	46
53	A microscopic computer vision algorithm for autonomous bubble detection in aerated complex liquids. <i>Journal of Food Engineering</i> , 2018 , 238, 54-60	6	3
52	Applications of cold plasma technology for microbiological safety in meat industry. <i>Trends in Food Science and Technology</i> , 2017 , 64, 74-86	15.3	139
51	Landmarks in the historical development of twenty first century food processing technologies. <i>Food Research International</i> , 2017 , 97, 318-339	7	173

50	Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food. <i>Food Research International</i> , 2017 , 101, 17-23	7	16
49	Effects of Cold Plasma on Surface, Thermal and Antimicrobial Release Properties of Chitosan Film. <i>Journal of Renewable Materials</i> , 2017 , 5, 14-20	2.4	14
48	Ultrasound processing applications in the meat industry 2016 , 149-170		1
47	Cold Plasma for Food Safety 2016 , 223-252		4
46	Future of Cold Plasma in Food Processing 2016 , 343-360		8
45	Pesticide degradation in water using atmospheric air cold plasma. <i>Journal of Water Process Engineering</i> , 2016 , 9, 225-232	6.7	107
44	Effect of atmospheric pressure cold plasma (ACP) on activity and structure of alkaline phosphatase. <i>Food and Bioproducts Processing</i> , 2016 , 98, 181-188	4.9	68
43	Mass spectrometry based chemical imaging of foods. <i>RSC Advances</i> , 2016 , 6, 33537-33546	3.7	9
42	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> , 2016 , 81, 50-57	7	62
41	Plasma in Food and Agriculture 2016 , 1-16		33
40	Quality of Cold Plasma Treated Plant Foods 2016 , 253-271		9
39	Demonstrating the Potential of Industrial Scale In-Package Atmospheric Cold Plasma for Decontamination of Cherry Tomatoes. <i>Plasma Medicine</i> , 2016 , 6, 397-412	1.1	32
38	Cold plasma interactions with enzymes in foods and model systems. <i>Trends in Food Science and Technology</i> , 2016 , 55, 39-47	15.3	190
37	A mathematical model of meat cooking based on polymer solvent analogy. <i>Applied Mathematical Modelling</i> , 2015 , 39, 4033-4043	4.5	2
36	Generation of In-Package Cold Plasma and Efficacy Assessment Using Methylene Blue. <i>Plasma Chemistry and Plasma Processing</i> , 2015 , 35, 1043-1056	3.6	30
35	The contribution of non-thermal and advanced oxidation technologies towards dissipation of pesticide residues. <i>Trends in Food Science and Technology</i> , 2015 , 45, 229-244	15.3	79
34	Dielectric barrier discharge atmospheric air plasma treatment of high amylose corn starch films. <i>LWT - Food Science and Technology</i> , 2015 , 63, 1076-1082	5.4	57
33	Atmospheric pressure cold plasma (ACP) treatment of whey protein isolate model solution. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 247-254	6.8	126

32	Characterization of dielectric barrier discharge atmospheric air cold plasma treated gelatin films. <i>Food Packaging and Shelf Life</i> , 2015 , 6, 61-67	8.2	22
31	Analytical techniques for bioactives from seaweed 2015 , 271-287		5
30	A soft condensed matter approach towards mathematical modelling of mass transport and swelling in food grains. <i>Journal of Food Engineering</i> , 2015 , 145, 37-44	6	7
29	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. <i>Food Hydrocolloids</i> , 2015 , 44, 115-121	10.6	166
28	Laminar Mixing Fundamentals 2015 , 43-56		1
27	Emerging macroscopic pretreatment 2015 , 197-225		2
26	Emerging macro- and micromolecules separation 2015 , 227-248		
25	Process Analytical Technology (PAT) and Multivariate Methods for Downstream Processes. <i>Current Biochemical Engineering</i> , 2015 , 2, 4-16	2	18
24	The effects of nonthermal plasma on chemical quality of strawberries. <i>Postharvest Biology and Technology</i> , 2015 , 110, 197-202	6.2	48
23	In-package atmospheric pressure cold plasma treatment of cherry tomatoes. <i>Journal of Bioscience and Bioengineering</i> , 2014 , 118, 177-82	3.3	190
22	In-package nonthermal plasma degradation of pesticides on fresh produce. <i>Journal of Hazardous Materials</i> , 2014 , 271, 33-40	12.8	106
21	In-package atmospheric pressure cold plasma treatment of strawberries. <i>Journal of Food Engineering</i> , 2014 , 125, 131-138	6	238
20	Characterization of polylactic acid films for food packaging as affected by dielectric barrier discharge atmospheric plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 107-113	6.8	105
19	Applications of cold plasma technology in food packaging. <i>Trends in Food Science and Technology</i> , 2014 , 35, 5-17	15.3	307
18	Enhancement of oil spreadability of biscuit surface by nonthermal barrier discharge plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 456-461	6.8	36
17	Inducing a Dielectric Barrier Discharge Plasma Within a Package. <i>IEEE Transactions on Plasma Science</i> , 2014 , 42, 2368-2369	1.3	14
16	Physicochemical characterization of plasma-treated sodium caseinate film. <i>Food Research International</i> , 2014 , 66, 438-444	7	58
15	Effects of ozone processing on chemical, structural and functional properties of whey protein isolate. <i>Food Research International</i> , 2014 , 66, 365-372	7	72

14	Post-discharge gas composition of a large-gap DBD in humid air by UV-Vis absorption spectroscopy. <i>Plasma Sources Science and Technology</i> , 2014 , 23, 065033	3.5	96
13	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> , 2014 , 88, 162-9	6.9	110
12	Zein film: Effects of dielectric barrier discharge atmospheric cold plasma. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	54
11	Cold Plasma in Modified Atmospheres for Post-harvest Treatment of Strawberries. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3045-3054	5.1	115
10	Ultrasound assisted hydration of navy beans (<i>Phaseolus vulgaris</i>). <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 409-14	8.9	71
9	Biscuits 2014 , 585-601		3
8	Surface, Thermal and Antimicrobial Release Properties of Plasma-Treated Zein Films. <i>Journal of Renewable Materials</i> , 2014 , 2, 77-84	2.4	38
7	Ultrasound for Improved Crystallisation in Food Processing. <i>Food Engineering Reviews</i> , 2013 , 5, 36-44	6.5	71
6	Kinetics of tomato peroxidase inactivation by atmospheric pressure cold plasma based on dielectric barrier discharge. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 19, 153-157	6.8	168
5	Sustainable Brewing 2013 , 295-312		0
4	Characterization of a Novel Atmospheric Air Cold Plasma System for Treatment of Packaged Biomaterials. <i>Transactions of the ASABE</i> , 2013 , 1011-1016	0.9	4
3	Characterization of a Novel Cold Atmospheric Air Plasma System for Treatment of Packaged Liquid Food Products 2012 ,		2
2	Nonthermal Plasma Inactivation of Food-Borne Pathogens. <i>Food Engineering Reviews</i> , 2011 , 3, 159-170	6.5	385
1	Atmospheric-Pressure Non-Thermal Plasma Decontamination of Foods 565-574		4