

# Arun S Mujumdar

## List of Publications by Year in descending order

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339  
papers

11,661  
citations

23500

58  
h-index

51492

86  
g-index

444  
all docs

444  
docs citations

444  
times ranked

6635  
citing authors

#	ARTICLE	IF	CITATIONS
1	Drying Technology: Trends and Applications in Postharvest Processing. Food and Bioprocess Technology, 2010, 3, 843-852.	2.6	267
2	Chemical and physical pretreatments of fruits and vegetables: Effects on drying characteristics and quality attributes – a comprehensive review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1408-1432.	5.4	264
3	Low-Rank Coal Drying Technologies – Current Status and New Developments. Drying Technology, 2009, 27, 403-415.	1.7	258
4	Recent developments in high-quality drying of vegetables, fruits, and aquatic products. Critical Reviews in Food Science and Nutrition, 2017, 57, 1239-1255.	5.4	232
5	SLUDGE DEWATERING AND DRYING. Drying Technology, 2002, 20, 883-916.	1.7	227
6	Application of Artificial Neural Networks (ANNs) in Drying Technology: A Comprehensive Review. Drying Technology, 2015, 33, 1397-1462.	1.7	156
7	Microwave freeze drying of sea cucumber ( <i>Stichopus japonicus</i> ). Journal of Food Engineering, 2010, 96, 491-497.	2.7	155
8	Drying of Exotic Tropical Fruits: A Comprehensive Review. Food and Bioprocess Technology, 2011, 4, 163-185.	2.6	150
9	Drying of Low-Rank Coal (LRC) – A Review of Recent Patents and Innovations. Drying Technology, 2011, 29, 1763-1783.	1.7	143
10	Recent developments of artificial intelligence in drying of fresh food: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2258-2275.	5.4	138
11	Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2020, 60, 2481-2508.	5.4	131
12	Studies on Hot Air and Microwave Vacuum Drying of Wild Cabbage. Drying Technology, 2004, 22, 2201-2209.	1.7	128
13	CFD simulation of methane dispersion and innovative methane management in underground mining faces. Applied Mathematical Modelling, 2014, 38, 3467-3484.	2.2	122
14	Comparison of Three New Drying Methods for Drying Characteristics and Quality of Shiitake Mushroom ( <i>Lentinus edodes</i> ). Drying Technology, 2014, 32, 1791-1802.	1.7	120
15	Comparison of four drying methods for re-structured mixed potato with apple chips. Journal of Food Engineering, 2011, 103, 279-284.	2.7	116
16	Effects of Different Drying Methods on the Quality Changes of Granular Edamame. Drying Technology, 2006, 24, 1025-1032.	1.7	115
17	Spray Drying and Agglomeration of Instant Bayberry Powder. Drying Technology, 2007, 26, 116-121.	1.7	113
18	Effects of vacuum and microwave freeze drying on microstructure and quality of potato slices. Journal of Food Engineering, 2010, 101, 131-139.	2.7	110

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19	A Comparative Study of Four Drying Methods on Drying Time and Quality Characteristics of Stem Lettuce Slices ( <i>Lactuca sativa</i> L.). <i>Drying Technology</i> , 2014, 32, 657-666.	1.7	109
20	Progress in Drying Technology for Nanomaterials. <i>Drying Technology</i> , 2005, 23, 7-32.	1.7	108
21	Vacuum Frying of Carrot Chips. <i>Drying Technology</i> , 2005, 23, 645-656.	1.7	107
22	Studies on different combined microwave drying of carrot pieces. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2141-2148.	1.3	105
23	Drying of Woody Biomass for Bioenergy: Drying Technologies and Optimization for an Integrated Bioenergy Plant. <i>Drying Technology</i> , 2010, 28, 690-701.	1.7	105
24	Studies on the Microwave Freeze Drying Technique and Sterilization Characteristics of Cabbage. <i>Drying Technology</i> , 2007, 25, 1725-1731.	1.7	104
25	Turbulent impinging jet heat transfer enhancement due to intermittent pulsation. <i>International Journal of Thermal Sciences</i> , 2010, 49, 1247-1252.	2.6	104
26	Influence of combination drying methods on composition, texture, aroma and microstructure of apple slices. <i>LWT - Food Science and Technology</i> , 2012, 47, 183-188.	2.5	103
27	Microwave Freeze-Drying Characteristics and Sensory Quality of Instant Vegetable Soup. <i>Drying Technology</i> , 2009, 27, 962-968.	1.7	101
28	Trends in Processing Technologies for Dried Aquatic Products. <i>Drying Technology</i> , 2011, 29, 382-394.	1.7	101
29	Effect of Osmotic Dehydration on Microwave Freeze-Drying Characteristics and Quality of Potato Chips. <i>Drying Technology</i> , 2010, 28, 798-806.	1.7	100
30	Recent developments in high efficient freeze-drying of fruits and vegetables assisted by microwave: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1357-1366.	5.4	100
31	Ultrasonically Enhanced Osmotic Pretreatment of Sea Cucumber Prior to Microwave Freeze Drying. <i>Drying Technology</i> , 2008, 26, 420-426.	1.7	96
32	Studies on Decreasing Energy Consumption for a Freeze-Drying Process of Apple Slices. <i>Drying Technology</i> , 2009, 27, 938-946.	1.7	95
33	Drying Kinetics and $\beta$ -Carotene Degradation in Carrot Undergoing Different Drying Processes. <i>Journal of Food Science</i> , 2005, 70, s520.	1.5	94
34	Microwave-Assisted Pulse-Spouted Bed Freeze-Drying of Stem Lettuce Slices—Effect on Product Quality. <i>Food and Bioprocess Technology</i> , 2013, 6, 3530-3543.	2.6	94
35	Study of Drying Uniformity in Pulsed Spouted Microwave-Vacuum Drying of Stem Lettuce Slices with Regard to Product Quality. <i>Drying Technology</i> , 2013, 31, 91-101.	1.7	94
36	Studies on Hot Air and Microwave Vacuum Drying of Wild Cabbage. , 0, .		94

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37	Microwave Freeze Drying of Sea Cucumber Coated with Nanoscale Silver. <i>Drying Technology</i> , 2008, 26, 413-419.	1.7	92
38	Effect of Spray-Dryer Operating Variables on the Whole Milk Powder Quality. <i>Drying Technology</i> , 2005, 23, 611-636.	1.7	85
39	High-humidity hot air impingement blanching alters texture, cell-wall polysaccharides, water status and distribution of seedless grape. <i>Carbohydrate Polymers</i> , 2018, 194, 9-17.	5.1	85
40	Swell Drying: Coupling Instant Controlled Pressure Drop DIC to Standard Convection Drying Processes to Intensify Transfer Phenomena and Improve Quality—An Overview. <i>Drying Technology</i> , 2012, 30, 1508-1531.	1.7	84
41	Study on a Combination Drying Technique of Sea Cucumber. <i>Drying Technology</i> , 2007, 25, 2011-2019.	1.7	81
42	A two-stage convective air and vacuum freeze-drying technique for bamboo shoots. <i>International Journal of Food Science and Technology</i> , 2005, 40, 589-595.	1.3	80
43	Effects of Ultrasound and Microwave Pretreatments of Apple Before Spouted Bed Drying on Rate of Dehydration and Physical Properties. <i>Drying Technology</i> , 2014, 32, 1848-1856.	1.7	78
44	Emerging food drying technologies with energy-saving characteristics: A review. <i>Drying Technology</i> , 2019, 37, 1465-1480.	1.7	78
45	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 47-57.	3.8	75
46	Effects of ultrasonic pretreatments on quality, energy consumption and sterilization of barley grass in freeze drying. <i>Ultrasonics Sonochemistry</i> , 2018, 40, 333-340.	3.8	75
47	An overview of innovation in industrial drying: current status and R&D needs. <i>Transport in Porous Media</i> , 2007, 66, 3-18.	1.2	73
48	Drying Characteristics and Kinetics of Vacuum Microwave—Dried Potato Slices. <i>Drying Technology</i> , 2009, 27, 969-974.	1.7	73
49	Simulation of a novel intermittent ventilation system for underground mines. <i>Tunnelling and Underground Space Technology</i> , 2014, 42, 206-215.	3.0	73
50	Effects of high-humidity hot air impingement blanching (HHAIB) pretreatment on the change of antioxidant capacity, the degradation kinetics of red pigment, ascorbic acid in dehydrated red peppers during storage. <i>Food Chemistry</i> , 2018, 259, 65-72.	4.2	70
51	Numerical Analysis of Blockage and Optimization of Heat Transfer Performance of Fractal-like Microchannel Nets. <i>Journal of Electronic Packaging, Transactions of the ASME</i> , 2006, 128, 38-45.	1.2	68
52	Recent Developments in Smart Drying Technology. <i>Drying Technology</i> , 2015, 33, 260-276.	1.7	68
53	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017, 35, 240-248.	1.7	68
54	Studies on Dehydration of Sapota ( <i>Achras zapota</i> ). <i>Drying Technology</i> , 2008, 26, 369-377.	1.7	65

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55	Comparison of Drying Characteristics and Quality of Shiitake Mushrooms ( <i>Lentinus edodes</i> ) Using Different Drying Methods. <i>Drying Technology</i> , 2014, 32, 1751-1761.	1.7	65
56	Combined LF-NMR and Artificial Intelligence for Continuous Real-Time Monitoring of Carrot in Microwave Vacuum Drying. <i>Food and Bioprocess Technology</i> , 2019, 12, 551-562.	2.6	64
57	Effect of Vacuum-Microwave Predrying on Quality of Vacuum-Fried Potato Chips. <i>Drying Technology</i> , 2007, 25, 2021-2026.	1.7	63
58	Optimization of Vacuum Microwave Predrying and Vacuum Frying Conditions to Produce Fried Potato Chips. <i>Drying Technology</i> , 2007, 25, 2027-2034.	1.7	61
59	Prediction and innovative control strategies for oxygen and hazardous gases from diesel emission in underground mines. <i>Science of the Total Environment</i> , 2014, 481, 317-334.	3.9	61
60	IMPINGEMENT STREAM DRYERS FOR PARTICLES AND PASTES. <i>Drying Technology</i> , 1989, 7, 219-266.	1.7	59
61	Microwave Freeze-Drying Characteristics of Banana Crisps. <i>Drying Technology</i> , 2010, 28, 1377-1384.	1.7	58
62	Numerical performance study of paraffin wax dispersed with alumina in a concentric pipe latent heat storage system. <i>Thermal Science</i> , 2013, 17, 419-430.	0.5	58
63	The energy consumption and color analysis of freeze/microwave freeze banana chips. <i>Food and Bioproducts Processing</i> , 2013, 91, 464-472.	1.8	57
64	New Development in Radio Frequency Heating for Fresh Food Processing: a Review. <i>Food Engineering Reviews</i> , 2019, 11, 29-43.	3.1	56
65	Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. <i>Drying Technology</i> , 2020, 38, 1151-1164.	1.7	56
66	Numerical Investigation of Liquid Water Cooling for a Proton Exchange Membrane Fuel Cell Stack. <i>Heat Transfer Engineering</i> , 2011, 32, 151-167.	1.2	55
67	Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. <i>Drying Technology</i> , 2014, 32, 1762-1768.	1.7	55
68	Comparative evaluation of physical properties and aroma profile of carrot slices subjected to hot air and freeze drying. <i>Drying Technology</i> , 2017, 35, 699-708.	1.7	55
69	Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2212-2264.	5.4	54
70	Physical Interpretation of Solids Drying: An Overview on Mathematical Modeling Research. <i>Drying Technology</i> , 2007, 25, 659-668.	1.7	53
71	Simulation of the Hydrodynamics and Drying in a Spouted Bed Dryer. <i>Drying Technology</i> , 2007, 25, 59-74.	1.7	52
72	Analysis of Temperature Distribution and SEM Images of Microwave Freeze Drying Banana Chips. <i>Food and Bioprocess Technology</i> , 2013, 6, 1144-1152.	2.6	52

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73	Hot air impingement drying kinetics and quality attributes of orange peel. Journal of Food Processing and Preservation, 2020, 44, e14294.	0.9	51
74	Heat transfer from a pulsed laminar impinging jet. International Communications in Heat and Mass Transfer, 2005, 32, 1317-1324.	2.9	50
75	Optimization of Osmotic Dehydration of Kiwifruit. Drying Technology, 2006, 24, 89-94.	1.7	50
76	Effects of drying methods on quality attributes of peach ( <i>Prunus persica</i> ) leather. Drying Technology, 2019, 37, 341-351.	1.7	50
77	DRYING TECHNOLOGIES OF THE FUTURE. Drying Technology, 1991, 9, 325-347.	1.7	49
78	Measurement Techniques to Monitor and Control Fluidization Quality in Fluidized Bed Dryers: A Review. Drying Technology, 2014, 32, 1005-1051.	1.7	49
79	Importance of drying in support of human welfare. Drying Technology, 2020, 38, 1542-1543.	1.7	49
80	Recent Developments in High-Quality Drying with Energy-Saving Characteristic for Fresh Foods. Drying Technology, 2015, 33, 1590-1600.	1.7	48
81	A comprehensive review of recent advances in renewable-based drying technologies for a sustainable future. Drying Technology, 2022, 40, 1029-1050.	1.7	48
82	Effects of Four Different Drying Methods on the Quality Characteristics of Peeled Litchis ( <i>Litchi</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	47
83	A Two-Stage Vacuum Freeze and Convective Air Drying Method for Strawberries. Drying Technology, 2006, 24, 1019-1023.	1.7	46
84	Quality Changes of Dehydrated Restructured Fish Product from Silver Carp ( <i>Hypophthalmichthys</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.6	46
85	Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. Drying Technology, 2015, 33, 1700-1707.	1.7	45
86	Recent developments in physical field-based drying techniques for fruits and vegetables. Drying Technology, 2019, 37, 1954-1973.	1.7	45
87	Effect of ultrasound-assisted osmotic dehydration pretreatment on the infrared drying of Pakchoi Stems. Drying Technology, 2020, 38, 2015-2026.	1.7	45
88	A Numerical Study of Heat Transfer Mechanisms in Gas-Solids Flows Through Pipes Using a Coupled CFD and DEM Model. Drying Technology, 2003, 21, 1839-1866.	1.7	44
89	Thermal Drying Technologies—Cost-Effective Innovation Aided by Mathematical Modeling Approach. Drying Technology, 2007, 26, 145-153.	1.7	43
90	Comparison of Three Blanching Treatments on the Color and Anthocyanin Level of the Microwave-Assisted Spouted Bed Drying of Purple Flesh Sweet Potato. Drying Technology, 2015, 33, 66-71.	1.7	43

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91	Berry Drying: Mechanism, Pretreatment, Drying Technology, Nutrient Preservation, and Mathematical Models. Food Engineering Reviews, 2019, 11, 61-77.	3.1	43
92	Moisture Distribution and Dewatering Efficiency for Wet Materials. Drying Technology, 2006, 24, 1201-1208.	1.7	42
93	Evaluation of the heat transfer performance of helical coils of non-circular tubes. Journal of Zhejiang University: Science A, 2011, 12, 63-70.	1.3	41
94	Drying and Quality Characteristics of Shredded Squid in an Infrared-Assisted Convective Dryer. Drying Technology, 2014, 32, 1828-1839.	1.7	41
95	Resistant starch from millets: Recent developments and applications in food industries. Trends in Food Science and Technology, 2021, 111, 563-580.	7.8	41
96	Progress in 4D/5D/6D printing of foods: applications and R&D opportunities. Critical Reviews in Food Science and Nutrition, 2023, 63, 7399-7422.	5.4	41
97	UV induced conversion during drying of ergosterol to vitamin D in various mushrooms: Effect of different drying conditions. Trends in Food Science and Technology, 2020, 105, 200-210.	7.8	40
98	Novel evaluation technology for the demand characteristics of 3D food printing materials: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4669-4683.	5.4	39
99	Comparison of the effect of microwave freeze drying and microwave vacuum drying upon the process and quality characteristics of potato/banana restructured chips. International Journal of Food Science and Technology, 2011, 46, 570-576.	1.3	37
100	STEAM DRYING TECHNOLOGIES: JAPANESE R&D. Drying Technology, 1994, 12, 1485-1524.	1.7	36
101	Mass Transfer Modeling and Shrinkage Consideration during Osmotic Dehydration of Fruits and Vegetables. Food Reviews International, 2011, 27, 331-356.	4.3	36
102	Comparison of three microwave-assisted drying methods on the physiochemical, nutritional and sensory qualities of restructured purple-fleshed sweet potato granules. International Journal of Food Science and Technology, 2012, 47, 141-147.	1.3	36
103	Natural convection and direct type (NCDT) solar dryers: a review. Drying Technology, 2021, 39, 1969-1990.	1.7	36
104	A Control Strategy for a Chemical Heat Pump Dryer. Drying Technology, 2005, 23, 1189-1203.	1.7	35
105	Fractal Theory on Drying: A Review. Drying Technology, 2008, 26, 640-650.	1.7	35
106	DRYING OF CLAY AND NONCLAY MEDIA : HEAT AND MASS TRANSFER AND QUALITY ASPECTS. Drying Technology, 1998, 16, 1119-1152.	1.7	34
107	Heat transfer under a pulsed slot turbulent impinging jet at large temperature differences. Thermal Science, 2010, 14, 271-281.	0.5	34
108	Freeze Drying of Apple Slices with and without Application of Microwaves. Drying Technology, 2014, 32, 1769-1776.	1.7	33

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109	Effect of microwave freeze drying on quality and energy supply in drying of barley grass. Journal of the Science of Food and Agriculture, 2018, 98, 1599-1605.	1.7	33
110	INFLUENCE OF MICROWAVE DRYING METHOD ON THE CHARACTERISTICS OF THE SWEET POTATO DICES. Journal of Food Processing and Preservation, 2013, 37, 662-669.	0.9	32
111	Drying uniformity analysis of pulse-spouted microwave freeze drying of banana cubes. Drying Technology, 2016, 34, 539-546.	1.7	32
112	Development of a New Innovative Conceptual Design for Horizontal Spray Dryer via Mathematical Modeling. Drying Technology, 2005, 23, 1169-1187.	1.7	31
113	Effect of Power Ultrasound Pretreatment on Edamame Prior to Freeze Drying. Drying Technology, 2009, 27, 186-193.	1.7	31
114	Drying Characteristics and Quality of Restructured Wild Cabbage Chips Processed Using Different Drying Methods. Drying Technology, 2011, 29, 682-688.	1.7	31
115	Step-down relative humidity convective air drying strategy to enhance drying kinetics, efficiency, and quality of American ginseng root ( <i>Panax quinquefolium</i> ). Drying Technology, 2020, 38, 903-916.	1.7	31
116	Simulation of an Industrial Spray Dryer and Prediction of Off-Design Performance. Drying Technology, 2007, 25, 703-714.	1.7	30
117	The Application of Ultrasound Pretreatment and Pulse-Spouted Bed Microwave Freeze Drying to Produce Desalted Duck Egg White Powders. Drying Technology, 2013, 31, 1826-1836.	1.7	30
118	Experimental study of formation and development of coherent vortical structures in pulsed turbulent impinging jet. Experimental Thermal and Fluid Science, 2016, 74, 382-389.	1.5	30
119	Experimental Investigation and Mechanism Analysis on Microwave Freeze Drying of Stem Lettuce Cubes in a Circular Conduit. Drying Technology, 2012, 30, 1377-1386.	1.7	29
120	Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. Food Research International, 2021, 139, 109809.	2.9	29
121	SIMULATION OF HYDRATION/DEHYDRATION OF CaO/Ca(OH) <sub>2</sub> CHEMICAL HEAT PUMP REACTOR FOR COLD/HOT HEAT GENERATION. Drying Technology, 1999, 17, 1579-1592.	1.7	28
122	SIMULATION OF FLUIDIZED-BED DRYING OF CARROT WITH MICROWAVE HEATING. Drying Technology, 2002, 20, 1855-1867.	1.7	28
123	Development and Performance Analysis of a New Solar Energy-Assisted Photocatalytic Dryer. Drying Technology, 2008, 26, 503-507.	1.7	28
124	Climate Change and Drying of Agricultural Products. Drying Technology, 2009, 27, 629-635.	1.7	28
125	Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. Drying Technology, 2021, 39, 495-506.	1.7	28
126	Convenient use of near-infrared spectroscopy to indirectly predict the antioxidant activity of edible rose ( <i>Rosa chinensis</i> Jacq. 'Crimsin Glory' H.T.) petals during infrared drying. Food Chemistry, 2022, 369, 130951.	4.2	28



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127	SPOUTED AND SPOUT-FLUIDIZED BEDS FOR GRAM DRYING. <i>Drying Technology</i> , 1989, 7, 663-696.	1.7	27
128	Trends in Modeling and Sensing Approaches for Drying Control. <i>Drying Technology</i> , 2014, 32, 1524-1532.	1.7	27
129	Thermal Decontamination Technologies for Microorganisms and Mycotoxins in Low-Moisture Foods. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 287-305.	5.1	27
130	Modeling Intermittent Drying Using an Adaptive Neuro-Fuzzy Inference System. <i>Drying Technology</i> , 2005, 23, 1075-1092.	1.7	26
131	Effect of Various Pretreatments on the Quality of Vacuum-Fried Carrot Chips. <i>Drying Technology</i> , 2006, 24, 1481-1486.	1.7	26
132	Effect of Drying Processes on the Functional Properties of Collagen Peptides Produced from Chicken Skin. <i>Drying Technology</i> , 2013, 31, 1653-1660.	1.7	26
133	SUPERHEATED STEAM DRYING: A BIBLIOGRAPHY. <i>Drying Technology</i> , 1990, 8, 195-205.	1.7	25
134	Production of Crispy Granules of Fish: A Comparative Study of Alternate Drying Techniques. <i>Drying Technology</i> , 2014, 32, 1512-1521.	1.7	25
135	Development of Drying Schedules for One-Side-Heating Drying of Refractory Concrete Slabs Based on a Finite Element Model. <i>Journal of the American Ceramic Society</i> , 1996, 79, 1649-1658.	1.9	24
136	Software for Design and Analysis of Drying Systems. <i>Drying Technology</i> , 2008, 26, 884-894.	1.7	24
137	Effect of Calcium Ion and Microwave Power on Structural and Quality Changes in Drying of Apple Slices. <i>Drying Technology</i> , 2010, 28, 517-522.	1.7	24
138	The Effect of Rotary Disk Atomizer RPM on Particle Size Distribution in a Semi-Industrial Spray Dryer. <i>Drying Technology</i> , 2008, 26, 1319-1325.	1.7	23
139	Convective Drying Kinetics and Physical Properties of Silver Carp ( <i>Hypophthalmichthys</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.6	23
140	Correlating uncertainties of a lithium-ion battery - A Monte Carlo simulation. <i>International Journal of Energy Research</i> , 2015, 39, 778-788.	2.2	23
141	Instant controlled pressure drop (DIC) coupled to intermittent microwave/airflow drying to produce shrimp snacks: Process performance and quality attributes. <i>Drying Technology</i> , 2020, 38, 695-711.	1.7	23
142	LAMINAR FLOW AND HEAT TRANSFER IN POWER-LAW FLUIDS FLOWING IN ARBITRARY CROSS-SECTIONAL DUCTS. <i>Numerical Heat Transfer</i> , 1985, 8, 217-244.	0.5	22
143	DRYING TECHNOLOGY IN AGRICULTURE AND FOOD SCIENCE. <i>Drying Technology</i> , 2001, 19, 1217-1218.	1.7	22
144	Evaporation of Ethanol-Water Mixture Drop on Horizontal Substrate. <i>Drying Technology</i> , 2008, 26, 806-810.	1.7	22

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145	Model for Sludge Cake Drying Accounting for Developing Cracks. <i>Drying Technology</i> , 2010, 28, 922-926.	1.7	22
146	Effects of Preparation and Drying Methods on the Antioxidant Activity of Enzymatically Hydrolyzed Porcine Placenta Hydrolysates. <i>Drying Technology</i> , 2013, 31, 1600-1610.	1.7	22
147	Purple-Fleshed Sweet Potato Cubes Drying in a Microwave-Assisted Spouted Bed Dryer. <i>Drying Technology</i> , 2014, 32, 1865-1871.	1.7	22
148	NUMERICAL SIMULATION OF DRYING OF REFRACTORY CONCRETE. <i>Drying Technology</i> , 1991, 9, 479-500.	1.7	21
149	Thermal Conductivity and Stability of Novel Aqueous Graphene Oxide-Al <sub>2</sub> O <sub>3</sub> Hybrid Nanofluids for Cold Energy Storage. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5768.	1.3	21
150	Phytochemicals, chlorophyll pigments, antioxidant activity, relative expansion ratio, and microstructure of dried okra pods: swell-drying by instant controlled pressure drop versus conventional shade drying. <i>Drying Technology</i> , 2021, 39, 2145-2159.	1.7	21
151	Novel synergistic freezing methods and technologies for enhanced food product quality: A critical review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1979-2001.	5.9	21
152	Design of an Efficient Gas Distribution System for a Fluidized Bed Dryer. <i>Drying Technology</i> , 2009, 27, 1217-1228.	1.7	20
153	A Numerical Study on the Convective Heat Transfer Characteristics of Pulsed Impingement Drying. <i>Drying Technology</i> , 2012, 30, 1056-1061.	1.7	20
154	Heat Transfer in Coiled Square Tubes for Laminar Flow of Slurry of Microencapsulated Phase Change Material. <i>Heat Transfer Engineering</i> , 2013, 34, 994-1007.	1.2	20
155	Recent developments in smart freezing technology applied to fresh foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2835-2843.	5.4	20
156	Investigation of 4D printing of lotus root-compound pigment gel: Effect of pH on rapid colour change. <i>Food Research International</i> , 2021, 148, 110630.	2.9	20
157	4D printing induced by microwave and ultrasound for mushroom mixtures: Efficient conversion of ergosterol into vitamin D <sub>2</sub> . <i>Food Chemistry</i> , 2022, 387, 132840.	4.2	20
158	Drying of a Dilute Suspension in a Revolving Flow Fluidized Bed of Inert Particles. <i>Drying Technology</i> , 2004, 22, 363-376.	1.7	19
159	Water Coagulation Using Electrostatic Patch Coagulation (EPC) Mechanism. <i>Drying Technology</i> , 2010, 28, 850-857.	1.7	19
160	Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray drying. <i>Drying Technology</i> , 2017, 35, 1358-1367.	1.7	19
161	Garlic essential oil microcapsules prepared using gallic acid grafted chitosan: Effect on nitrite control of prepared vegetable dishes during storage. <i>Food Chemistry</i> , 2022, 388, 132945.	4.2	19
162	HEAT TRANSFER DISTRIBUTION UNDER A TURBULENT IMPINGING JET – A NUMERICAL STUDY. <i>Drying Technology</i> , 1985, 3, 15-38.	1.7	18

#	ARTICLE	IF	CITATIONS
163	Energy and Cost Estimation for Application of Chemical Heat Pump Dryer to Industrial Ceramics Drying. <i>Drying Technology</i> , 2004, 22, 307-323.	1.7	18
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