Arun S Mujumdar

List of Publications by Citations

379 papers	8,497 citations	52 h-index	75 g-index
444 ext. papers	9,838 ext. citations	3.6 avg, IF	6.62 L-index

#	Paper	IF	Citations
379	Low-Rank Coal Drying Technologies□Current Status and New Developments. *Drying Technology*, **2009**, 27, 403-415	2.6	232
378	Drying Technology: Trends and Applications in Postharvest Processing. *Food and Bioprocess Technology*, **2010**, 3, 843-852	5.1	199
377	SLUDGE DEWATERING AND DRYING. *Drying Technology*, **2002**, 20, 883-916	2.6	190
376	Recent developments in high-quality drying of vegetables, fruits, and aquatic products. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 1239-1255	11.5	163
375	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	11.5	139
374	Microwave freeze drying of sea cucumber (Stichopus japonicus). *Journal of Food Engineering*, **2010**, 96, 491-497	6	132
373	Drying of Exotic Tropical Fruits: A Comprehensive Review. *Food and Bioprocess Technology*, **2011**, 4, 163-185	5.1	128
372	Drying of Low-Rank Coal (LRC)□A Review of Recent Patents and Innovations. *Drying Technology*, **2011**, 29, 1763-1783	2.6	120
371	Application of Artificial Neural Networks (ANNs) in Drying Technology: A Comprehensive Review. *Drying Technology*, **2015**, 33, 1397-1462	2.6	119
370	Studies on Hot Air and Microwave Vacuum Drying of Wild Cabbage. *Drying Technology*, **2004**, 22, 2201-2209	2.6	116
369	Progress in Drying Technology for Nanomaterials. *Drying Technology*, **2005**, 23, 7-32	2.6	98
368	A Comparative Study of Four Drying Methods on Drying Time and Quality Characteristics of Stem Lettuce Slices (Lactuca sativa L.). *Drying Technology*, **2014**, 32, 657-666	2.6	96
367	Effects of Different Drying Methods on the Quality Changes of Granular Edamame. *Drying Technology*, **2006**, 24, 1025-1032	2.6	94
366	Comparison of four drying methods for re-structured mixed potato with apple chips. *Journal of Food Engineering*, **2011**, 103, 279-284	6	93
365	Vacuum Frying of Carrot Chips. *Drying Technology*, **2005**, 23, 645-656	2.6	92
364	Spray Drying and Agglomeration of Instant Bayberry Powder. *Drying Technology*, **2007**, 26, 116-121	2.6	89
363	Ultrasonically Enhanced Osmotic Pretreatment of Sea Cucumber Prior to Microwave Freeze Drying. *Drying Technology*, **2008**, 26, 420-426	2.6	87

362	Influence of combination drying methods on composition, texture, aroma and microstructure of apple slices. *LWT - Food Science and Technology*, **2012**, 47, 183-188	5.4	86
361	Studies on different combined microwave drying of carrot pieces. *International Journal of Food Science and Technology*, **2010**, 45, 2141-2148	3.8	85
360	Microwave-Assisted Pulse-Spouted Bed Freeze-Drying of Stem Lettuce Slices: Effect on Product Quality. *Food and Bioprocess Technology*, **2013**, 6, 3530-3543	5.1	84
359	Effect of Osmotic Dehydration on Microwave Freeze-Drying Characteristics and Quality of Potato Chips. *Drying Technology*, **2010**, 28, 798-806	2.6	84
358	Studies on the Microwave Freeze Drying Technique and Sterilization Characteristics of Cabbage. *Drying Technology*, **2007**, 25, 1725-1731	2.6	83
357	CFD simulation of methane dispersion and innovative methane management in underground mining faces. *Applied Mathematical Modelling*, **2014**, 38, 3467-3484	4.5	82
356	Study of Drying Uniformity in Pulsed Spouted Microwave-Vacuum Drying of Stem Lettuce Slices with Regard to Product Quality. *Drying Technology*, **2013**, 31, 91-101	2.6	82
355	Effects of vacuum and microwave freeze drying on microstructure and quality of potato slices. *Journal of Food Engineering*, **2010**, 101, 131-139	6	82
354	Drying of Woody Biomass for Bioenergy: Drying Technologies and Optimization for an Integrated Bioenergy Plant. *Drying Technology*, **2010**, 28, 690-701	2.6	81
353	Trends in Processing Technologies for Dried Aquatic Products. *Drying Technology*, **2011**, 29, 382-394	2.6	80
352	Microwave Freeze-Drying Characteristics and Sensory Quality of Instant Vegetable Soup. *Drying Technology*, **2009**, 27, 962-968	2.6	80
351	Studies on Decreasing Energy Consumption for a Freeze-Drying Process of Apple Slices. *Drying Technology*, **2009**, 27, 938-946	2.6	79
350	Turbulent impinging jet heat transfer enhancement due to intermittent pulsation. *International Journal of Thermal Sciences*, **2010**, 49, 1247-1252	4.1	79
349	Drying Kinetics and β-Carotene Degradation in Carrot Undergoing Different Drying Processes. *Journal of Food Science*, **2005**, 70, s520-s526	3.4	79
348	Microwave Freeze Drying of Sea Cucumber Coated with Nanoscale Silver. *Drying Technology*, **2008**, 26, 413-419	2.6	78
347	Comparison of Three New Drying Methods for Drying Characteristics and Quality of Shiitake Mushroom (Lentinus edodes). *Drying Technology*, **2014**, 32, 1791-1802	2.6	76
346	A two-stage convective air and vacuum freeze-drying technique for bamboo shoots. *International Journal of Food Science and Technology*, **2005**, 40, 589-595	3.8	76
345	Effect of Spray-Dryer Operating Variables on the Whole Milk Powder Quality. *Drying Technology*, **2005**, 23, 611-636	2.6	74

344	Study on a Combination Drying Technique of Sea Cucumber. *Drying Technology*, **2007**, 25, 2011-2019	2.6	71
343	Swell Drying: Coupling Instant Controlled Pressure Drop DIC to Standard Convection Drying Processes to Intensify Transfer Phenomena and Improve Quality—An Overview. *Drying Technology*, **2012**, 30, 1508-1531	2.6	65
342	Drying Characteristics and Kinetics of Vacuum Microwave-Dried Potato Slices. *Drying Technology*, **2009**, 27, 969-974	2.6	64
341	Recent developments of artificial intelligence in drying of fresh food: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2258-2275	11.5	64
340	Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2481-2508	11.5	63
339	Effects of Ultrasound and Microwave Pretreatments of Apple Before Spouted Bed Drying on Rate of Dehydration and Physical Properties. *Drying Technology*, **2014**, 32, 1848-1856	2.6	60
338	Effects of ultrasonic pretreatments on quality, energy consumption and sterilization of barley grass in freeze drying. *Ultrasonics Sonochemistry*, **2018**, 40, 333-340	8.9	59
337	Simulation of a novel intermittent ventilation system for underground mines. *Tunnelling and Underground Space Technology*, **2014**, 42, 206-215	5.7	59
336	Numerical Analysis of Blockage and Optimization of Heat Transfer Performance of Fractal-like Microchannel Nets. *Journal of Electronic Packaging, Transactions of the ASME*, **2006**, 128, 38-45	2	58
335	Recent Developments in Smart Drying Technology. *Drying Technology*, **2015**, 33, 260-276	2.6	57
334	Optimization of Vacuum Microwave Predrying and Vacuum Frying Conditions to Produce Fried Potato Chips. *Drying Technology*, **2007**, 25, 2027-2034	2.6	56
333	Effect of Vacuum-Microwave Predrying on Quality of Vacuum-Fried Potato Chips. *Drying Technology*, **2007**, 25, 2021-2026	2.6	55
332	Recent developments in high efficient freeze-drying of fruits and vegetables assisted by microwave: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1357-1366	11.5	55
331	High-humidity hot air impingement blanching alters texture, cell-wall polysaccharides, water status and distribution of seedless grape. *Carbohydrate Polymers*, **2018**, 194, 9-17	10.3	54
330	Studies on Dehydration of Sapota (Achras zapota). *Drying Technology*, **2008**, 26, 369-377	2.6	54
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325	Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. *Drying Technology*, **2014**, 32, 1762-1768	2.6	50
324	Comparison of Drying Characteristics and Quality of Shiitake Mushrooms (Lentinus edodes) Using Different Drying Methods. *Drying Technology*, **2014**, 32, 1751-1761	2.6	49
323	IMPINGEMENT STREAM DRYERS FOR PARTICLES AND PASTES. *Drying Technology*, **1989**, 7, 219-266	2.6	49
322	Analysis of Temperature Distribution and SEM Images of Microwave Freeze Drying Banana Chips. *Food and Bioprocess Technology*, **2013**, 6, 1144-1152	5.1	48
321	Emerging food drying technologies with energy-saving characteristics: A review. *Drying Technology*, **2019**, 37, 1465-1480	2.6	48
320	Optimization of Osmotic Dehydration of Kiwifruit. *Drying Technology*, **2006**, 24, 89-94	2.6	47
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312	Numerical performance study of paraffin wax dispersed with alumina in a concentric pipe latent heat storage system. *Thermal Science*, **2013**, 17, 419-430	1.2	41
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310	Combined LF-NMR and Artificial Intelligence for Continuous Real-Time Monitoring of Carrot in Microwave Vacuum Drying. *Food and Bioprocess Technology*, **2019**, 12, 551-562	5.1	41
309	Effects of Four Different Drying Methods on the Quality Characteristics of Peeled Litchis (Litchi chinensis Sonn.). *Drying Technology*, **2015**, 33, 583-590	2.6	40

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307	Comparative evaluation of physical properties and aroma profile of carrot slices subjected to hot air and freeze drying. *Drying Technology*, **2017**, 35, 699-708	2.6	39
306	Recent Developments in High-Quality Drying with Energy-Saving Characteristic for Fresh Foods. *Drying Technology*, **2015**, 33, 1590-1600	2.6	39
305	Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. *Drying Technology*, **2015**, 33, 1700-1707	2.6	37
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299	Heat transfer from a pulsed laminar impinging jet. *International Communications in Heat and Mass Transfer*, **2005**, 32, 1317-1324	5.8	34
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296	Evaluation of the heat transfer performance of helical coils of non-circular tubes. *Journal of Zhejiang University: Science A*, **2011**, 12, 63-70	2.1	32
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285	Heat transfer under a pulsed slot turbulent impinging jet at large temperature differences. *Thermal Science*, **2010**, 14, 271-281	1.2	28
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283	Berry Drying: Mechanism, Pretreatment, Drying Technology, Nutrient Preservation, and Mathematical Models. *Food Engineering Reviews*, **2019**, 11, 61-77	6.5	27
282	Freeze Drying of Apple Slices with and without Application of Microwaves. *Drying Technology*, **2014**, 32, 1769-1776	2.6	27
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268	Experimental study of formation and development of coherent vortical structures in pulsed turbulent impinging jet. *Experimental Thermal and Fluid Science*, **2016**, 74, 382-389	3	23
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244	Pore-Network Models: A Powerful Tool to Study Drying at the Pore Level and Understand the Influence of Structure on Drying Kinetics **2011**, 57-102		18
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