# Arun S Mujumdar

## List of Publications by Year in Descending Order



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|---|---|---|---|
| 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 | Combination strategy of CO pressurization and ultrasound: To improve the freezing quality of fresh-cut honeydew melon.. *Food Chemistry*, **2022**, 383, 132327 | 8.5 | 1 |
| 378 | Convenient use of near-infrared spectroscopy to indirectly predict the antioxidant activitiy of edible rose (Rose chinensis Jacq "Crimsin Glory" H.T.) petals during infrared drying. *Food Chemistry*, **2022**, 369, 130951 | 8.5 | 1 |
| 377 | Progress in 4D/5D/6D printing of foods: applications and R&D opportunities.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-24 | 11.5 | 5 |
| 376 | Application of carbon dots in food preservation: a critical review for packaging enhancers and food preservatives.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-19 | 11.5 | 2 |
| 375 | Novel synergistic freezing methods and technologies for enhanced food product quality: A critical review.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**, | 16.4 | 2 |
| 374 | Extraction of functional extracts from berries and their high quality processing: a comprehensive review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-18 | 11.5 | 3 |
| 373 | Superheated steam processing: An emerging technology to improve food quality and safety.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-17 | 11.5 | 1 |
| 372 | Application of infrared and microwave heating prior to freezing of pork: Effect on frozen meat quality.. *Meat Science*, **2022**, 189, 108811 | 6.4 | 1 |
| 371 | Comparison of ultrasound and ethanol pretreatments before catalytic infrared drying on physicochemical properties, drying, and contamination of Chinese ginger (Zingiber officinale Roscoe).. *Food Chemistry*, **2022**, 386, 132759 | 8.5 | 1 |
| 370 | 4D printing induced by microwave and ultrasound for mushroom mixtures: Efficient conversion of ergosterol into vitamin D.. *Food Chemistry*, **2022**, 387, 132840 | 8.5 | 1 |
| 369 | Garlic essential oil microcapsules prepared using gallic acid grafted chitosan: Effect on nitrite control of prepared vegetable dishes during storage.. *Food Chemistry*, **2022**, 388, 132945 | 8.5 | 0 |
| 368 | Statistical optimization of voriconazole nanoparticles loaded carboxymethyl chitosan-poloxamer based in situ gel for ocular delivery: In vitro, ex vivo, and toxicity assessment.. *Drug Delivery and Translational Research*, **2022**, 1 | 6.2 | 0 |
| 367 | A novel two-step process to produce high-quality basil flavoured chicken powder: Effect of ultrasonication followed by microwave vacuum and hot air drying. *Flavour and Fragrance Journal*, **2021**, 36, 323-331 | 2.5 | 0 |
| 366 | Novel nondestructive NMR method aided by artificial neural network for monitoring the flavor changes of garlic by drying. *Drying Technology*, **2021**, 39, 1184-1195 | 2.6 | 2 |
| 365 | Effect of different drying methods combined with fermentation and enzymolysis on nutritional composition and flavor of chicken bone powder. *Drying Technology*, **2021**, 39, 1240-1250 | 2.6 | 2 |
| 364 | Effect of different drying methods on the characteristics of chicken powder added with basil during storage. *Drying Technology*, **2021**, 39, 1251-1260 | 2.6 | |
| 363 | Comparative analysis of composition and hygroscopic properties of infrared freeze-dried blueberries, cranberries and raspberries. *Drying Technology*, **2021**, 39, 1261-1270 | 2.6 | 2 |

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| 362 | Resistant starch from millets: Recent developments and applications in food industries. *Trends in Food Science and Technology*, **2021**, 111, 563-580 | 15.3 | 6 |
| 361 | Effects of chitosan coating on freeze-drying of blueberry enhanced by ultrasound pre-treatment in sodium bicarbonate medium. *International Journal of Biological Macromolecules*, **2021**, 181, 631-643 | 7.9 | 7 |
| 360 | Study of interval infrared Airflow Drying: A case study of butternut (Cucurbita moschata). *LWT - Food Science and Technology*, **2021**, 147, 111486 | 5.4 | 4 |
| 359 | Influence of pulse-spouted infrared freeze drying on nutrition, flavor, and application of horseradish. *Drying Technology*, **2021**, 39, 1165-1175 | 2.6 | 3 |
| 358 | Thermal Decontamination Technologies for Microorganisms and Mycotoxins in Low-Moisture Foods. *Annual Review of Food Science and Technology*, **2021**, 12, 287-305 | 14.7 | 10 |
| 357 | Effect of drying method on post-processing stability and quality of 3D printed rose-yam paste. *Drying Technology*, **2021**, 39, 1196-1204 | 2.6 | 7 |
| 356 | Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. *Food Research International*, **2021**, 139, 109809 | 7 | 13 |
| 355 | Numerical study of the oscillation amplitude effect on the heat transfer of oscillatory impinging round jets. *Numerical Heat Transfer, Part B: Fundamentals*, **2021**, 79, 70-82 | 1.3 | 0 |
| 354 | Low temperature vacuum frying of edamame assisted by ultrasound and microwave: Effects on the kinetics of oil and product storage properties. *Drying Technology*, **2021**, 39, 608-619 | 2.6 | 6 |
| 353 | Influence of drying methods on the drying kinetics, bioactive compounds and flavor of solid-state fermented okara. *Drying Technology*, **2021**, 39, 644-654 | 2.6 | 10 |
| 352 | Influence of ultrasound and microwave-assisted vacuum frying on quality parameters of fried product and the stability of frying oil. *Drying Technology*, **2021**, 39, 655-668 | 2.6 | 11 |
| 351 | Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. *Drying Technology*, **2021**, 39, 495-506 | 2.6 | 21 |
| 350 | Novel evaluation technology for the demand characteristics of 3D food printing materials: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16 | 11.5 | 5 |
| 349 | Development of flavor during drying and applications of edible mushrooms: A review. *Drying Technology*, **2021**, 39, 1685-1703 | 2.6 | 1 |
| 348 | Technological innovations or advancement in detecting frozen and thawed meat quality: A review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17 | 11.5 | 2 |
| 347 | Investigation of 4D printing of lotus root-compound pigment gel: Effect of pH on rapid colour change. *Food Research International*, **2021**, 148, 110630 | 7 | 5 |
| 346 | Role of dehydration technologies in processing for advanced ready-to-eat foods: A comprehensive review.. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-15 | 11.5 | 2 |
| 345 | Light-emitting diodes (below 700□nm): Improving the preservation of fresh foods during postharvest handling, storage, and transportation.. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, | 16.4 | 1 |

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| 344 | Schemes for enhanced antioxidant stability in frying meat: a review of frying process using single oil and blended oils.. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16 | 11.5 | 0 |
| 343 | Recent developments in key processing techniques for oriental spices/herbs and condiments: a review. *Food Reviews International*, **2020**, 1-21 | 5.5 | 3 |
| 342 | 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. *Drying Technology*, **2020**, 1-15 | 2.6 | 7 |
| 341 | Effect of process parameters on the recovery of lactose in an antisolvent acetone/acetone-ethanol mixture: A comparative study based on sonication medium. *Ultrasonics Sonochemistry*, **2020**, 67, 105128 | 8.9 | 9 |
| 340 | Non-thermal Technology and Heating Technology for Fresh Food Cooking in the Central Kitchen Processing: A Review. *Food Reviews International*, **2020**, 1-20 | 5.5 | 5 |
| 339 | Evaluation of potential application of artificial intelligent control aided by LF-NMR in drying of carrot as model material. *Drying Technology*, **2020**, 1-9 | 2.6 | 2 |
| 338 | Natural convection and direct type (NCDT) solar dryers: a review. *Drying Technology*, **2020**, 1-22 | 2.6 | 18 |
| 337 | Effects of Electric and Magnetic Field on Freezing **2020**, 283-301 | | 1 |
| 336 | Hot air impingement drying kinetics and quality attributes of orange peel. *Journal of Food Processing and Preservation*, **2020**, 44, e14294 | 2.1 | 23 |
| 335 | Instant controlled pressure drop (DIC) coupled to intermittent microwave/airflow drying to produce shrimp snacks: Process performance and quality attributes. *Drying Technology*, **2020**, 38, 695-711 | 2.6 | 12 |
| 334 | Importance of drying in support of human welfare. *Drying Technology*, **2020**, 38, 1542-1543 | 2.6 | 18 |
| 333 | Effect of simultaneous dual-frequency ultrasound aided ethanolic pretreatment on drying kinetics, bioactive compounds, antioxidant activity, and physicochemical properties of apple slices using pulsed vacuum dryer. *Journal of Food Process Engineering*, **2020**, 43, e13535 | 2.4 | 3 |
| 332 | Facilitating drying R&D via critical review papers. *Drying Technology*, **2020**, 38, 1817-1818 | 2.6 | 2 |
| 331 | 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 | 15.3 | 13 |
| 330 | A comprehensive review of recent advances in renewable-based drying technologies for a sustainable future. *Drying Technology*, **2020**, 1-27 | 2.6 | 16 |
| 329 | Thermal Conductivity and Stability of Novel Aqueous Graphene Oxide-Al2O3 Hybrid Nanofluids for Cold Energy Storage. *Applied Sciences (Switzerland)*, **2020**, 10, 5768 | 2.6 | 12 |
| 328 | Effect of ultrasound-assisted osmotic dehydration pretreatment on the infrared drying of Pakchoi Stems. *Drying Technology*, **2020**, 38, 2015-2026 | 2.6 | 17 |
| 327 | Co-influence of ultrasound and microwave in vacuum frying on the frying kinetics and nutrient retention properties of mushroom chips. *Drying Technology*, **2020**, 38, 2102-2113 | 2.6 | 6 |

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| 326 | Step-down relative humidity convective air drying strategy to enhance drying kinetics, efficiency, and quality of American ginseng root (Panax quinquefolium). *Drying Technology*, **2020**, 38, 903-916 | 2.6 | 24 |
| 325 | 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 |
| 324 | Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. *Drying Technology*, **2020**, 38, 1151-1164 | 2.6 | 27 |
| 323 | Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2212-2264 | 11.5 | 32 |
| 322 | Performance evaluation of mass transport enhancement in novel dual-channel design of micro-reactors. *Heat and Mass Transfer*, **2020**, 56, 559-574 | 2.2 | 4 |
| 321 | Recent developments in physical field-based drying techniques for fruits and vegetables. *Drying Technology*, **2019**, 37, 1954-1973 | 2.6 | 27 |
| 320 | Berry Drying: Mechanism, Pretreatment, Drying Technology, Nutrient Preservation, and Mathematical Models. *Food Engineering Reviews*, **2019**, 11, 61-77 | 6.5 | 27 |
| 319 | Radiofrequency heating for powder pasteurization of barley grass: antioxidant substances, sensory quality, microbial load and energy consumption. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4460-4467 | 4.3 | 11 |
| 318 | Emerging food drying technologies with energy-saving characteristics: A review. *Drying Technology*, **2019**, 37, 1465-1480 | 2.6 | 48 |
| 317 | New Development in Radio Frequency Heating for Fresh Food Processing: a Review. *Food Engineering Reviews*, **2019**, 11, 29-43 | 6.5 | 33 |
| 316 | 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 |
| 315 | Evaluation of quality properties and water mobility in vacuum microwave-dried carrot slices using pulse-spouted bed with hot air. *Drying Technology*, **2019**, 37, 1087-1096 | 2.6 | 3 |
| 314 | Aspergillus niger inactivation in microwave rotary drum drying of whole garlic bulbs and effect on quality of dried garlic powder. *Drying Technology*, **2019**, 37, 1528-1540 | 2.6 | 8 |
| 313 | Effect of microwave freeze-drying on microbial inactivation, antioxidant substance and flavor quality of Ashitaba leaves (Angelica keiskei Koidzumi). *Drying Technology*, **2019**, 37, 793-800 | 2.6 | 9 |
| 312 | 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 |
| 311 | Effects of drying methods on quality attributes of peach (Prunus persica) leather. *Drying Technology*, **2019**, 37, 341-351 | 2.6 | 31 |
| 310 | 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 |
| 309 | 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 |

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| 308 | Enhancing drying efficiency and product quality using advanced pretreatments and analytical tools: An overview. *Drying Technology*, **2018**, 36, 1824-1838 | 2.6 | 12 |
| 307 | Measurement of water mobility and distribution in vacuum microwave-dried barley grass using Low-Field-NMR. *Drying Technology*, **2018**, 36, 1892-1899 | 2.6 | 16 |
| 306 | 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 |
| 305 | 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. *Food Chemistry*, **2018**, 259, 65-72 | 8.5 | 53 |
| 304 | Catalytic partial oxidation of CH4 over bimetallic Ni-Re/Al2O3: Kinetic determination for application in microreactor. *AICHE Journal*, **2018**, 64, 1691-1701 | 3.6 | 11 |
| 303 | Production of aceclofenac-loaded sustained release micro/nanoparticles using pressure homogenization and spray drying. *Drying Technology*, **2018**, 36, 459-467 | 2.6 | 14 |
| 302 | 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 |
| 301 | 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 | 4.3 | 21 |
| 300 | Effects of drying methods on quality of fermented plant extract powder. *Drying Technology*, **2018**, 36, 1913-1919 | 2.6 | 7 |
| 299 | 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 |
| 298 | Recent developments in smart freezing technology applied to fresh foods. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2835-2843 | 11.5 | 17 |
| 297 | Drying kinetics and product quality of green soybean under different microwave drying methods. *Drying Technology*, **2017**, 35, 240-248 | 2.6 | 52 |
| 296 | Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray drying. *Drying Technology*, **2017**, 35, 1358-1367 | 2.6 | 16 |
| 295 | Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. *Ultrasonics Sonochemistry*, **2017**, 39, 47-57 | 8.9 | 52 |
| 294 | 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 |
| 293 | Drying based on temperature-detection-assisted control in microwave-assisted pulse-spouted vacuum drying. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2307-2315 | 4.3 | 6 |
| 292 | Drying uniformity analysis of pulse-spouted microwave freeze drying of banana cubes. *Drying Technology*, **2016**, 34, 539-546 | 2.6 | 29 |
| 291 | 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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| 290 | Thermal Performance of Coiled Square Tubes at Large Temperature Differences for Heat Exchanger Application. *Heat Transfer Engineering*, **2016**, 37, 1341-1356 | 1.7 | 8 |
| 289 | Comparative evaluation of microwave-assisted extraction and preheated solvent extraction of bioactive compounds from a plant material: a case study with cabbages. *International Journal of Food Science and Technology*, **2016**, 51, 2440-2449 | 3.8 | 14 |
| 288 | 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 | 2.6 | 29 |
| 287 | Textural and Sensory Properties of Herring (Clupea harengus) Cubes in Chinese-Type Paste as Affected by Prefrying Methods. *Journal of Aquatic Food Product Technology*, **2015**, 24, 179-190 | 1.6 | 1 |
| 286 | Correlating uncertainties of a lithium-ion battery A Monte Carlo simulation. *International Journal of Energy Research*, **2015**, 39, 778-788 | 4.5 | 16 |
| 285 | Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. *Drying Technology*, **2015**, 33, 1700-1707 | 2.6 | 37 |
| 284 | Numerical modeling of a turbulent semi-confined slot jet impinging on a concave surface. *Thermal Science*, **2015**, 19, 129-140 | 1.2 | 7 |
| 283 | Application of Artificial Neural Networks (ANNs) in Drying Technology: A Comprehensive Review. *Drying Technology*, **2015**, 33, 1397-1462 | 2.6 | 119 |
| 282 | Enhancement of Lutein Yield from Coagulated Chlorella sp. ESP-6 with Sodium Hypochlorite. *Drying Technology*, **2015**, 33, 429-433 | 2.6 | 1 |
| 281 | A numerical study of heat transfer in a turbulent pulsating impinging jet. *Canadian Journal of Chemical Engineering*, **2015**, 93, 959-969 | 2.3 | 12 |
| 280 | 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 |
| 279 | Recent Developments in Smart Drying Technology. *Drying Technology*, **2015**, 33, 260-276 | 2.6 | 57 |
| 278 | Recent Developments in High-Quality Drying with Energy-Saving Characteristic for Fresh Foods. *Drying Technology*, **2015**, 33, 1590-1600 | 2.6 | 39 |
| 277 | Prediction and innovative control strategies for oxygen and hazardous gases from diesel emission in underground mines. *Science of the Total Environment*, **2014**, 481, 317-34 | 10.2 | 45 |
| 276 | CFD simulation of methane dispersion and innovative methane management in underground mining faces. *Applied Mathematical Modelling*, **2014**, 38, 3467-3484 | 4.5 | 82 |
| 275 | Simulation of a novel intermittent ventilation system for underground mines. *Tunnelling and Underground Space Technology*, **2014**, 42, 206-215 | 5.7 | 59 |
| 274 | Optimization of Potato Cube Drying in a Microwave-Assisted Pulsed Spouted Bed. *Drying Technology*, **2014**, 32, 960-968 | 2.6 | 10 |
| 273 | Trends in Modeling and Sensing Approaches for Drying Control. *Drying Technology*, **2014**, 32, 1524-1532 | 2.6 | 21 |

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| 272 | Measurement Techniques to Monitor and Control Fluidization Quality in Fluidized Bed Dryers: A Review. *Drying Technology*, **2014**, 32, 1005-1051 | 2.6 | 42 |
| 271 | 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 |
| 270 | 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 |
| 269 | 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 |
| 268 | Evaluation of mass transport performance in heterogeneous gaseous in-plane spiral reactors with various cross-section geometries at fixed cross-section area. *Chemical Engineering and Processing: Process Intensification*, **2014**, 82, 101-111 | 3.7 | 12 |
| 267 | Comparison of Drying Characteristics and Quality of Shiitake Mushrooms (Lentinus edodes) Using Different Drying Methods. *Drying Technology*, **2014**, 32, 1751-1761 | 2.6 | 49 |
| 266 | Changes of microwave structure/dielectric properties during microwave freeze-drying process banana chips. *International Journal of Food Science and Technology*, **2014**, 49, 1142-1148 | 3.8 | 13 |
| 265 | Quality Changes in Food Materials as Influenced by Drying Processes **2014**, 1-20 | | 5 |
| 264 | Energy Issues of Drying and Heat Treatment for Solid Wood and Other Biomass Sources **2014**, 245-293 | | 1 |
| 263 | Use of X-Ray Tomography for Drying-Related Applications **2014**, 143-186 | | |
| 262 | Measuring Techniques for Particle Formulation Processes **2014**, 187-278 | | |
| 261 | Determination of Physical Properties of Fine Particles, Nanoparticles and Particle Beds **2014**, 279-362 | | |
| 260 | Fundamentals of Energy Analysis of Dryers **2014**, 1-45 | | 2 |
| 259 | Energy Considerations in Osmotic Dehydration **2014**, 99-119 | | 2 |
| 258 | Zeolites for Reducing Drying Energy Usage **2014**, 163-197 | | |
| 257 | Efficient Sludge Thermal Processing: From Drying to Thermal Valorization **2014**, 295-329 | | 3 |
| 256 | Continuous Thermomechanical Models using Volume-Averaging Theory **2014**, 103-124 | | |
| 255 | Continuous Thermohydromechanical Model using the Theory of Mixtures **2014**, 125-154 | | |

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| 254 | Process-Systems Simulation Tools **2014**, 261-305 | | |
| 253 | Impact of Drying on the Mechanical Properties and Crack Formation in Rice **2014**, 21-49 | | |
| 252 | Characterization and Control of Physical Quality Factors during Freeze-Drying of Pharmaceuticals in Vials **2014**, 51-90 | | |
| 251 | Solar Drying **2014**, 199-243 | | |
| 250 | CFD in Drying Technology Spray-Dryer Simulation **2014**, 155-208 | | |
| 249 | Heat Pump Assisted Drying Technology Overview with Focus on Energy, Environment and Product Quality **2014**, 121-162 | | 1 |
| 248 | Magnetic Resonance Imaging for Determination of Moisture Profiles and Drying Curves **2014**, 91-142 | | 2 |
| 247 | In-Line Product Quality Control of Pharmaceuticals in Freeze-Drying Processes **2014**, 91-154 | | |
| 246 | Understanding and Preventing Structural Changes during Drying of Gels **2014**, 155-229 | | |
| 245 | Morphology and Properties of Spray-Dried Particles **2014**, 231-294 | | |
| 244 | Particle Formulation in Spray Fluidized Beds **2014**, 295-378 | | 1 |
| 243 | Measurement of Average Moisture Content and Drying Kinetics for Single Particles, Droplets and Dryers **2014**, 1-71 | | 1 |
| 242 | Near-Infrared Spectral Imaging for Visualization of Moisture Distribution in Foods **2014**, 73-90 | | |
| 241 | Numerical Methods on Population Balances **2014**, 209-260 | | 1 |
| 240 | Index, Volume 2: Experimental Techniques **2014**, 363-374 | | |
| 239 | Index, Volume 1: Computational Tools at Different Scales **2014**, 307-320 | | |
| 238 | Index, Volume 5: Process Intensification **2014**, 357-372 | | 1 |
| 237 | Drying and Quality Characteristics of Shredded Squid in an Infrared-Assisted Convective Dryer. *Drying Technology*, **2014**, 32, 1828-1839 | 2.6 | 33 |

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| 236 | Front Matter, Volume 3: Product Quality and Formulation **2014**, I-XXXV | | 1 |
| 235 | Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. *Drying Technology*, **2014**, 32, 1762-1768 | 2.6 | 50 |
| 234 | Superheated Steam Drying of Foods and Biomaterials **2014**, 57-84 | | 11 |
| 233 | Intensification of Freeze-Drying for the Pharmaceutical and Food Industries **2014**, 131-161 | | 8 |
| 232 | Drying Assisted by Power Ultrasound **2014**, 237-278 | | |
| 231 | Infrared Drying **2014**, 317-355 | | |
| 230 | Intensification of Freeze-Drying for the Pharmaceutical and Food Industries **2014**, 131-161 | | |
| 229 | Intensification of Fluidized-Bed Processes for Drying and Formulation **2014**, 85-130 | | 1 |
| 228 | Drying of Foamed Materials **2014**, 163-190 | | 1 |
| 227 | Process-Induced Minimization of Mass Transfer Barriers for Improved Drying **2014**, 191-236 | | |
| 226 | Intensification of Fluidized-Bed Processes for Drying and Formulation **2014**, 85-130 | | |
| 225 | Freeze Drying of Apple Slices with and without Application of Microwaves. *Drying Technology*, **2014**, 32, 1769-1776 | 2.6 | 27 |
| 224 | Process Simulation of Combustion Drying with Simprosys Software. *Drying Technology*, **2014**, 32, 447-454 | 2.6 | 3 |
| 223 | Mechanical Solid□Liquid Separation Processes and Techniques **2014**, 47-97 | | |
| 222 | Index, Volume 3: Product Quality and Formulation **2014**, 379-394 | | |
| 221 | Microwave-Assisted Drying of Foods □Equipment, Process and Product Quality **2014**, 279-315 | | 4 |
| 220 | Production of Crispy Granules of Fish: A Comparative Study of Alternate Drying Techniques. *Drying Technology*, **2014**, 32, 1512-1521 | 2.6 | 21 |
| 219 | Purple-Fleshed Sweet Potato Cubes Drying in a Microwave-Assisted Spouted Bed Dryer. *Drying Technology*, **2014**, 32, 1865-1871 | 2.6 | 17 |

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| 218 | Impinging Jet Drying **2014**, 1-26 | | 2 |
| 217 | Pulse Combustion Drying **2014**, 27-56 | | |
| 216 | Impinging Jet Drying **2014**, 1-26 | | |
| 215 | Pulse Combustion Drying **2014**, 27-56 | | |
| 214 | Drying of Foamed Materials **2014**, 163-190 | | |
| 213 | Process-Induced Minimization of Mass Transfer Barriers for Improved Drying **2014**, 191-236 | | |
| 212 | Drying Assisted by Power Ultrasound **2014**, 237-278 | | 7 |
| 211 | Infrared Drying **2014**, 317-355 | | |
| 210 | Pore-Network Models: A Powerful Tool to Study Drying at the Pore Level and Understand the Influence of Structure on Drying Kinetics **2014**, 57-102 | | 1 |
| 209 | Index, Volume 4: Energy Savings **2014**, 331-342 | | |
| 208 | Comprehensive Drying Models based on Volume Averaging: Background, Application and Perspective **2014**, 1-55 | | 1 |
| 207 | Quality Changes of Dehydrated Restructured Fish Product from Silver Carp (Hypophthalmichthys molitrix) as Affected by Drying Methods. *Food and Bioprocess Technology*, **2013**, 6, 1664-1680 | 5.1 | 36 |
| 206 | INFLUENCE OF MICROWAVE DRYING METHOD ON THE CHARACTERISTICS OF THE SWEET POTATO DICES. *Journal of Food Processing and Preservation*, **2013**, 37, 662-669 | 2.1 | 23 |
| 205 | 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 |
| 204 | Drying Kinetics and Quality Characteristics of Slightly Salted Grass Carp Fillets by Hot Air Drying and Vacuum Microwave Drying. *Journal of Aquatic Food Product Technology*, **2013**, 22, 595-604 | 1.6 | 6 |
| 203 | Effect of Drying Processes on the Functional Properties of Collagen Peptides Produced from Chicken Skin. *Drying Technology*, **2013**, 31, 1653-1660 | 2.6 | 23 |
| 202 | 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 |
| 201 | Flow and mixing characteristics of pulsed confined opposed jets in turbulent flow regime. *Heat and Mass Transfer*, **2013**, 49, 277-284 | 2.2 | 8 |

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| 200 | The energy consumption and color analysis of freeze/microwave freeze banana chips. *Food and Bioproducts Processing*, **2013**, 91, 464-472 | 4.9 | 46 |
| 199 | Analysis of Temperature Distribution and SEM Images of Microwave Freeze Drying Banana Chips. *Food and Bioprocess Technology*, **2013**, 6, 1144-1152 | 5.1 | 48 |
| 198 | Cyclic Filtration-Cleaning of Chlorella vulgaris Using Surface-Modified Hydrophilic Polytetrafluoroethylene Membrane with Polyaluminum Chloride as Coagulant. *Drying Technology*, **2013**, 31, 207-212 | 2.6 | 5 |
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| 15 | Process-Systems Simulation Tools261-305 | | 3 |
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| 13 | Mechanical Solid–Liquid Separation Processes and Techniques47-97 | | 1 |
| 12 | Zeolites for Reducing Drying Energy Usage163-197 | | 2 |
| 11 | Energy Issues of Drying and Heat Treatment for Solid Wood and Other Biomass Sources245-293 | | 6 |
| 10 | Efficient Sludge Thermal Processing: From Drying to Thermal Valorization295-329 | | 26 |
| 9 | An emerging pretreatment technology for reducing postharvest loss of vegetables-a case study of red pepper (Capsicum annuum L.) drying. *Drying Technology*,1-9 | 2.6 | 0 |
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