

# Juming Tang

## List of Publications by Year in descending order

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271  
papers

11,396  
citations

26567

56  
h-index

45213

90  
g-index

276  
all docs

276  
docs citations

276  
times ranked

8050  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Processing on Phenolic Antioxidants of Fruits, Vegetables, and Grains—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 887-918.	5.4	328
2	Migration of Chemical Compounds from Packaging Polymers during Microwave, Conventional Heat Treatment, and Storage. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 523-545.	5.9	295
3	Physical, chemical and microbiological changes in stored green asparagus spears as affected by coating of silver nanoparticles-PVP. <i>LWT - Food Science and Technology</i> , 2008, 41, 1100-1107.	2.5	266
4	Dielectric properties of foods relevant to RF and microwave pasteurization and sterilization. <i>Journal of Food Engineering</i> , 2003, 57, 257-268.	2.7	257
5	Determination of total phenolic content and antioxidant capacity of onion ( <i>Allium cepa</i> ) and shallot ( <i>Allium oschaninii</i> ) using infrared spectroscopy. <i>Food Chemistry</i> , 2011, 129, 637-644.	4.2	243
6	Unlocking Potentials of Microwaves for Food Safety and Quality. <i>Journal of Food Science</i> , 2015, 80, E1776-93.	1.5	243
7	Recent developments in high-quality drying of vegetables, fruits, and aquatic products. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1239-1255.	5.4	232
8	Influence of Water Activity on Thermal Resistance of Microorganisms in Low-Moisture Foods: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 353-370.	5.9	231
9	Microwave Drying of Food and Agricultural Materials: Basics and Heat and Mass Transfer Modeling. <i>Food Engineering Reviews</i> , 2012, 4, 89-106.	3.1	179
10	Ethylene Vinyl Alcohol: A Review of Barrier Properties for Packaging Shelf Stable Foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 640-650.	5.4	172
11	Bio-based phenols and fuel production from catalytic microwave pyrolysis of lignin by activated carbons. <i>Bioresource Technology</i> , 2014, 162, 142-147.	4.8	164
12	Kinetics of salmon quality changes during thermal processing. <i>Journal of Food Engineering</i> , 2007, 83, 510-520.	2.7	145
13	Evaluation of the antioxidant activity of asparagus, broccoli and their juices. <i>Food Chemistry</i> , 2007, 105, 101-106.	4.2	143
14	Innovative technologies for producing and preserving intermediate moisture foods: A review. <i>Food Research International</i> , 2019, 116, 90-102.	2.9	137
15	Thermal Inactivation of <i>Salmonella Enteritidis</i> PT 30 in Almond Kernels as Influenced by Water Activity. <i>Journal of Food Protection</i> , 2013, 76, 26-32.	0.8	135
16	Radio frequency disinfestation treatments for dried fruit: Model development and validation. <i>Journal of Food Engineering</i> , 2014, 120, 268-276.	2.7	135
17	Impact of food processing on the glycemic index (GI) of potato products. <i>Food Research International</i> , 2014, 56, 35-46.	2.9	126
18	Temperature and moisture dependent dielectric properties of legume flour associated with dielectric heating. <i>LWT - Food Science and Technology</i> , 2010, 43, 193-201.	2.5	124

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19	A new strategy to improve heating uniformity of low moisture foods in radio frequency treatment for pathogen control. <i>Journal of Food Engineering</i> , 2014, 141, 128-138.	2.7	118
20	Developing Hot Air-Assisted Radio Frequency Drying for In-shell Macadamia Nuts. <i>Food and Bioprocess Technology</i> , 2014, 7, 278-288.	2.6	115
21	Radio-Frequency Applications for Food Processing and Safety. <i>Annual Review of Food Science and Technology</i> , 2018, 9, 105-127.	5.1	113
22	Thermal pasteurization of ready-to-eat foods and vegetables: Critical factors for process design and effects on quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2970-2995.	5.4	106
23	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
24	Thermal effects on chicken and salmon muscles: Tenderness, cook loss, area shrinkage, collagen solubility and microstructure. <i>LWT - Food Science and Technology</i> , 2008, 41, 1210-1222.	2.5	102
25	Salt diffusivities and salt diffusion in farmed Atlantic salmon muscle as influenced by rigor mortis. <i>Journal of Food Engineering</i> , 2000, 43, 115-123.	2.7	100
26	Quality Changes of Salmon ( <i>Oncorhynchus gorbusha</i> ) Muscle during Thermal Processing. <i>Journal of Food Science</i> , 2007, 72, S103-S111.	1.5	98
27	State diagram and water adsorption isotherm of raspberry ( <i>Rubus idaeus</i> ). <i>Journal of Food Engineering</i> , 2009, 91, 460-467.	2.7	97
28	Formation of advanced glycation endproducts in ground beef under pasteurisation conditions. <i>Food Chemistry</i> , 2015, 172, 802-807.	4.2	96
29	Microwave sterilization of sliced beef in gravy in 7-oz trays. <i>Journal of Food Engineering</i> , 2008, 89, 375-383.	2.7	95
30	Dielectric properties of salmon fillets as a function of temperature and composition. <i>Journal of Food Engineering</i> , 2008, 87, 236-246.	2.7	94
31	Microbial validation of radio frequency pasteurization of wheat flour by inoculated pack studies. <i>Journal of Food Engineering</i> , 2018, 217, 68-74.	2.7	91
32	Improvement of radio frequency (RF) heating uniformity on low moisture foods with Polyetherimide (PEI) blocks. <i>Food Research International</i> , 2015, 74, 106-114.	2.9	90
33	Water activity change at elevated temperatures and thermal resistance of Salmonella in all purpose wheat flour and peanut butter. <i>Food Research International</i> , 2016, 81, 163-170.	2.9	88
34	Thermal Degradation of Anthocyanins from Purple Potato (Cv. Purple Majesty) and Impact on Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11040-11049.	2.4	83
35	Biodegradable Poly(butylene adipate-co-terephthalate) Films Incorporated with Nisin: Characterization and Effectiveness against <i>Listeria innocua</i> . <i>Journal of Food Science</i> , 2010, 75, E215-24.	1.5	82
36	Antioxidant activity and quality of asparagus affected by microwave-circulated water combination and conventional sterilization. <i>Food Chemistry</i> , 2007, 100, 813-819.	4.2	80

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37	MICROWAVE and SPOULDED BED DRYING of FROZEN BLUEBERRIES: the EFFECT of DRYING AND PRETREATMENT METHODS ON PHYSICAL PROPERTIES and RETENTION of FLAVOR VOLATILES. <i>Journal of Food Processing and Preservation</i> , 1999, 23, 463-479.	0.9	79
38	Influence of dielectric properties on the heating rate in free-running oscillator radio frequency systems. <i>Journal of Food Engineering</i> , 2014, 120, 197-203.	2.7	79
39	Effect of Pectolytic Enzyme Preparations on the Phenolic Composition and Antioxidant Activity of Asparagus Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 42-48.	2.4	77
40	Microwave pasteurization for ready-to-eat meals. <i>Current Opinion in Food Science</i> , 2018, 23, 133-141.	4.1	74
41	<i>Enterococcus faecium</i> as a <i>Salmonella</i> surrogate in the thermal processing of wheat flour: Influence of water activity at high temperatures. <i>Food Microbiology</i> , 2018, 74, 92-99.	2.1	72
42	Polymer and Ion Concentration Effects on Gellan Gel Strength and Strain. <i>Journal of Food Science</i> , 1994, 59, 216-220.	1.5	71
43	Formation of free and protein-bound carboxymethyllysine and carboxyethyllysine in meats during commercial sterilization. <i>Meat Science</i> , 2016, 116, 1-7.	2.7	70
44	Sterilization of Scrambled Eggs in Military Polymeric Trays by Radio Frequency Energy. <i>Journal of Food Science</i> , 2005, 70, E288-E294.	1.5	69
45	A computer vision method to locate cold spots in foods in microwave sterilization processes. <i>Pattern Recognition</i> , 2007, 40, 3667-3676.	5.1	69
46	Radio-frequency heating of heterogeneous food " Meat lasagna. <i>Journal of Food Engineering</i> , 2012, 108, 183-193.	2.7	69
47	High temperature water activity as a key factor influencing survival of <i>Salmonella</i> Enteritidis PT30 in thermal processing. <i>Food Control</i> , 2019, 98, 520-528.	2.8	69
48	Dielectric characterization of hen eggs during storage. <i>Journal of Food Engineering</i> , 2007, 82, 450-459.	2.7	68
49	Exponentially Increased Thermal Resistance of <i>Salmonella</i> spp. and <i>Enterococcus faecium</i> at Reduced Water Activity. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	67
50	Thermal resistance of <i>Salmonella</i> enteritidis and <i>Escherichia coli</i> K12 in liquid egg determined by thermal-death-time disks. <i>Journal of Food Engineering</i> , 2008, 84, 608-614.	2.7	66
51	Effect of Extrusion on the Antioxidant Capacity and Color Attributes of Expanded Extrudates Prepared from Purple Potato and Yellow Pea Flour Mixes. <i>Journal of Food Science</i> , 2011, 76, C874-83.	1.5	66
52	Influence of Heat Transfer with Tube Methods on Measured Thermal Inactivation Parameters for <i>Escherichia coli</i> . <i>Journal of Food Protection</i> , 2007, 70, 851-859.	0.8	64
53	Effects of Inoculation Procedures on Variability and Repeatability of <i>Salmonella</i> Thermal Resistance in Wheat Flour. <i>Journal of Food Protection</i> , 2016, 79, 1833-1839.	0.8	64
54	Using of infrared spectroscopy to study the survival and injury of <i>Escherichia coli</i> O157:H7, <i>Campylobacter jejuni</i> and <i>Pseudomonas aeruginosa</i> under cold stress in low nutrient media. <i>Food Microbiology</i> , 2011, 28, 537-546.	2.1	60

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55	Radiofrequency inactivation of Salmonella Enteritidis PT 30 and Enterococcus faecium in wheat flour at different water activities. <i>Biosystems Engineering</i> , 2017, 156, 7-16.	1.9	59
56	RANCIDITY OF WALNUTS AND ALMONDS AFFECTED BY SHORT TIME HEAT TREATMENTS FOR INSECT CONTROL. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 445-464.	0.9	58
57	COLORED POTATOES (SOLANUM TUBEROSUM L.) DRIED FOR ANTIOXIDANT-RICH VALUE-ADDED FOODS. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 571-580.	0.9	58
58	Kinetics of quality changes in whole blue mussel ( <i>Mytilus edulis</i> ) during pasteurization. <i>Food Research International</i> , 2013, 53, 141-148.	2.9	58
59	Temperature- and Moisture-Dependent Dielectric Properties of Macadamia Nut Kernels. <i>Food and Bioprocess Technology</i> , 2013, 6, 2165-2176.	2.6	57
60	Analysis of bread dielectric properties using mixture equations. <i>Journal of Food Engineering</i> , 2009, 93, 72-79.	2.7	56
61	Mechanical Properties of Gellan Gels in Relation to Divalent Cations. <i>Journal of Food Science</i> , 1995, 60, 748-752.	1.5	55
62	Dielectric properties of salmon ( <i>Oncorhynchus keta</i> ) and sturgeon ( <i>Acipenser transmontanus</i> ) caviar at radio frequency (RF) and microwave (MW) pasteurization frequencies. <i>Journal of Food Engineering</i> , 2005, 70, 564-570.	2.7	55
63	Computer simulation analyses to improve radio frequency (RF) heating uniformity in dried fruits for insect control. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 125-137.	2.7	55
64	Radio frequency tempering uniformity investigation of frozen beef with various shapes and sizes. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 42-55.	2.7	55
65	Stability of Anthocyanins in Frozen and Freeze-Dried Raspberries during Long-Term Storage: In Relation to Glass Transition. <i>Journal of Food Science</i> , 2011, 76, E414-21.	1.5	52
66	Oxygen transmission of multilayer EVOH films after microwave sterilization. <i>Journal of Food Engineering</i> , 2009, 92, 291-296.	2.7	51
67	Radio frequency disinfestation treatments for dried fruit: Dielectric properties. <i>LWT - Food Science and Technology</i> , 2013, 50, 746-754.	2.5	50
68	Microwave pasteurization of pre-packaged carrots. <i>Journal of Food Engineering</i> , 2017, 202, 56-64.	2.7	50
69	Frequency Distribution in Domestic Microwave Ovens and Its Influence on Heating Pattern. <i>Journal of Food Science</i> , 2017, 82, 429-436.	1.5	50
70	SENSORY EVALUATION OF MICROWAVE TREATED MACARONI AND CHEESE. <i>Journal of Food Processing and Preservation</i> , 2002, 26, 307-322.	0.9	49
71	Bioactivity of Antioxidants in Extruded Products Prepared from Purple Potato and Dry Pea Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8233-8243.	2.4	49
72	Dielectric properties and other physical properties of low-acyl gellan gel as relevant to microwave assisted pasteurization process. <i>Journal of Food Engineering</i> , 2015, 149, 195-203.	2.7	49

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73	Characterization of gellan gels using stress relaxation. <i>Journal of Food Engineering</i> , 1998, 38, 279-295.	2.7	48
74	Effect of calcium concentration on textural properties of high and low acyl mixed gellan gels. <i>Carbohydrate Polymers</i> , 2003, 54, 517-522.	5.1	48
75	Dielectric properties of egg whites and whole eggs as influenced by thermal treatments. <i>LWT - Food Science and Technology</i> , 2009, 42, 1204-1212.	2.5	48
76	Stability of <i>Listeria monocytogenes</i> in wheat flour during extended storage and isothermal treatment. <i>Food Control</i> , 2018, 91, 434-439.	2.8	48
77	Inactivation of <i>Salmonella Enteritidis</i> and <i>Enterococcus faecium</i> NRRL B-2354 in corn flour by radio frequency heating with subsequent freezing. <i>LWT - Food Science and Technology</i> , 2019, 111, 782-789.	2.5	48
78	Pilot-Scale Radio Frequency Drying of Macadamia Nuts: Heating and Drying Uniformity. <i>Drying Technology</i> , 2014, 32, 1052-1059.	1.7	47
79	Combined Effect of Ultrasound and Mild Temperatures on the Inactivation of <i>E. coli</i> in Fresh Carrot Juice and Changes on its Physicochemical Characteristics. <i>Journal of Food Science</i> , 2017, 82, 2343-2350.	1.5	47
80	Analysis of electric field distribution within a microwave assisted thermal sterilization (MATS) system by computer simulation. <i>Journal of Food Engineering</i> , 2016, 188, 87-97.	2.7	46
81	Quality and mold control of enriched white bread by combined radio frequency and hot air treatment. <i>Journal of Food Engineering</i> , 2011, 104, 492-498.	2.7	45
82	Using mobile metallic temperature sensors in continuous microwave assisted sterilization (MATS) systems. <i>Journal of Food Engineering</i> , 2013, 119, 552-560.	2.7	45
83	A new method to determine the water activity and the net isosteric heats of sorption for low moisture foods at elevated temperatures. <i>Food Research International</i> , 2017, 102, 203-212.	2.9	45
84	Shelf-life modeling of microwave-assisted thermal sterilized mashed potato in polymeric pouches of different gas barrier properties. <i>Journal of Food Engineering</i> , 2016, 183, 65-73.	2.7	44
85	Use of hot water treatment to control codling moths in harvested California "Bing"™ sweet cherries. <i>Postharvest Biology and Technology</i> , 2004, 31, 41-49.	2.9	42
86	Dielectric properties of tomatoes assisting in the development of microwave pasteurization and sterilization processes. <i>LWT - Food Science and Technology</i> , 2013, 54, 367-376.	2.5	41
87	Free and protein-bound N-carboxymethyllysine and N-carboxyethyllysine in fish muscle: Biological variation and effects of heat treatment. <i>Journal of Food Composition and Analysis</i> , 2017, 57, 56-63.	1.9	40
88	Gelling temperatures of high acyl gellan as affected by monovalent and divalent cations with dynamic rheological analysis. <i>Carbohydrate Polymers</i> , 2004, 56, 27-33.	5.1	39
89	Kinetics of Protein Degradation and Physical Changes in Thermally Processed Atlantic Salmon ( <i>Salmo</i> )	2.6	39
90	Chemical marker M2 (4-hydroxy-5-methyl-3(2H)-furanone) formation in egg white gel model for heating pattern determination of microwave-assisted pasteurization processing. <i>Journal of Food Engineering</i> , 2014, 125, 69-76.	2.7	38

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91	Biofilm forming Salmonella strains exhibit enhanced thermal resistance in wheat flour. <i>Food Control</i> , 2017, 73, 689-695.	2.8	38
92	Salt effect on heat-induced physical and chemical changes of salmon fillet ( <i>O. gorbuscha</i> ). <i>Food Chemistry</i> , 2008, 106, 957-966.	4.2	37
93	Pea Protein Isolates: Novel Wall Materials for Microencapsulating Flaxseed Oil. <i>Food and Bioprocess Technology</i> , 2015, 8, 2418-2428.	2.6	37
94	Linking morphology changes to barrier properties of polymeric packaging for microwave-assisted thermal sterilized food. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45481.	1.3	37
95	State/Phase Transitions, Ice Recrystallization, and Quality Changes in Frozen Foods Subjected to Temperature Fluctuations. <i>Food Engineering Reviews</i> , 2020, 12, 421-451.	3.1	37
96	Thermal Stability of $\alpha$ -Amylase from <i>Aspergillus oryzae</i> Entrapped in Polyacrylamide Gel. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5462-5466.	2.4	36
97	Application of freeze-dried <i>Enterococcus faecium</i> NRRL B-2354 in radio-frequency pasteurization of wheat flour. <i>LWT - Food Science and Technology</i> , 2018, 90, 124-131.	2.5	36
98	Evaluation of <i>Enterococcus faecium</i> NRRL B-2354 as a surrogate for <i>Salmonella</i> during cocoa powder thermal processing. <i>Food Microbiology</i> , 2019, 82, 135-141.	2.1	36
99	Formation of protein-bound N-carboxymethyllysine and N-carboxyethyllysine in ground pork during commercial sterilization as affected by the type and concentration of sugars. <i>Food Chemistry</i> , 2021, 336, 127706.	4.2	36
100	Study of the optimisation of puffing characteristics of potato cubes by spouted bed drying enhanced with microwave. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1300-1307.	1.7	35
101	Water sorption and glass transition temperatures in red raspberry ( <i>Rubus idaeus</i> ). <i>Thermochimica Acta</i> , 2010, 503-504, 90-96.	1.2	35
102	The impact of microwave-assisted thermal sterilization on the morphology, free volume, and gas barrier properties of multilayer polymeric films. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	1.3	35
103	Natural color pigments: oxidative stability and degradation kinetics during storage in thermally pasteurized vegetable purees. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5934-5945.	1.7	35
104	Pressure-assisted thermal sterilization effects on gas barrier, morphological, and free volume properties of multilayer EVOH films. <i>Journal of Food Engineering</i> , 2014, 128, 40-45.	2.7	34
105	Development of model food systems for thermal pasteurization applications based on Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2017, 75, 417-424.	2.5	34
106	Dielectric properties of rice model food systems relevant to microwave sterilization process. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 98-105.	2.7	34
107	Combination effects of salts and cold storage on the formation of protein-bound N-(carboxymethyl)lysine and N-(carboxyethyl)lysine in raw and subsequently commercially sterilized ground pork. <i>Food Chemistry</i> , 2018, 264, 455-461.	4.2	34
108	Effects of minerals on sporulation and heat resistance of <i>Clostridium sporogenes</i> . <i>International Journal of Food Microbiology</i> , 2008, 128, 385-389.	2.1	33

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109	Physical properties of egg whites and whole eggs relevant to microwave pasteurization. <i>Journal of Food Engineering</i> , 2013, 118, 62-69.	2.7	33
110	Hot-air assisted continuous radio frequency heating for improving drying efficiency and retaining quality of inshell hazelnuts ( <i>Corylus avellana</i> L. cv. Barcelona). <i>Journal of Food Engineering</i> , 2020, 279, 109956.	2.7	33
111	INFLUENCE OF MICROWAVE DRYING METHOD ON THE CHARACTERISTICS OF THE SWEET POTATO DICES. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 662-669.	0.9	32
112	Food Quality Evaluation using Model Foods: a Comparison Study between Microwave-Assisted and Conventional Thermal Pasteurization Processes. <i>Food and Bioprocess Technology</i> , 2017, 10, 1248-1256.	2.6	32
113	Color, vitamin C, $\beta$ -carotene and sensory quality retention in microwave-assisted thermally sterilized sweet potato puree: Effects of polymeric package gas barrier during storage. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100324.	3.3	32
114	Analysis of bread loss factor using modified Debye equations. <i>Journal of Food Engineering</i> , 2009, 93, 453-459.	2.7	31
115	Using whey protein gel as a model food to study dielectric heating properties of salmon ( <i>Oncorhynchus gorboscha</i> ) fillets. <i>LWT - Food Science and Technology</i> , 2009, 42, 1174-1178.	2.5	31
116	Performance of mobile metallic temperature sensors in high power microwave heating systems. <i>Journal of Food Engineering</i> , 2015, 149, 114-122.	2.7	31
117	Water Diffusion from a Bacterial Cell in Low Moisture Foods. <i>Journal of Food Science</i> , 2016, 81, R2129-34.	1.5	31
118	Computational evaluation of food carrier designs to improve heating uniformity in microwave assisted thermal pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 274-286.	2.7	31
119	Stress-strain relationships for gellan gels in tension, compression and torsion. <i>Journal of Food Engineering</i> , 1997, 31, 511-529.	2.7	30
120	Evaluating radio frequency heating uniformity using polyurethane foams. <i>Journal of Food Engineering</i> , 2014, 136, 28-33.	2.7	30
121	Thermal Death Kinetics of Mediterranean, Malaysian, Melon, and Oriental Fruit Fly (Diptera: Tj ETQq1 1 0.784314 r <sub>g</sub> BT /Overlock 10 T	2.8	29
122	Effects of Oxygen and Water Vapor Transmission Rates of Polymeric Pouches on Oxidative Changes of Microwave-Sterilized Mashed Potato. <i>Food and Bioprocess Technology</i> , 2016, 9, 341-351.	2.6	29
123	Electrolyzed water and mild-thermal processing of Atlantic salmon ( <i>Salmo salar</i> ): Reduction of <i>Listeria monocytogenes</i> and changes in protein structure. <i>International Journal of Food Microbiology</i> , 2018, 276, 10-19.	2.1	29
124	Thermal resistance of <i>Listeria monocytogenes</i> in natural unsweetened cocoa powder under different water activity. <i>Food Control</i> , 2019, 102, 22-28.	2.8	29
125	Dry inoculation methods for nonfat milk powder. <i>Journal of Dairy Science</i> , 2019, 102, 77-86.	1.4	29
126	Aromatic hydrocarbons production from packed-bed catalysis coupled with microwave pyrolysis of Douglas fir sawdust pellets. <i>RSC Advances</i> , 2013, 3, 14609.	1.7	28



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127	Developing model food systems with rice based products for microwave assisted thermal sterilization. <i>LWT - Food Science and Technology</i> , 2018, 96, 551-559.	2.5	28
128	Dielectric properties of water relevant to microwave assisted thermal pasteurization and sterilization of packaged foods. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102837.	2.7	28
129	Kinetics of carrot texture degradation under pasteurization conditions. <i>Journal of Food Engineering</i> , 2014, 122, 84-91.	2.7	27
130	Understanding water activity change in oil with temperature. <i>Current Research in Food Science</i> , 2020, 3, 158-165.	2.7	27
131	Water absorption and oxygen barrier characteristics of ethylene vinyl alcohol films. <i>Journal of Food Engineering</i> , 2011, 105, 436-443.	2.7	26
132	Heating patterns of white bread loaf in combined radio frequency and hot air treatment. <i>Journal of Food Engineering</i> , 2013, 116, 472-477.	2.7	26
133	Dielectric permittivity and loss factor of tap water at 915 MHz. <i>Microwave and Optical Technology Letters</i> , 2004, 42, 419-420.	0.9	25
134	Characterization of sol-gel transitions of food hydrocolloids with near infra-red spectroscopy. <i>LWT - Food Science and Technology</i> , 2007, 40, 1018-1026.	2.5	25
135	Seasonality of the Thermal Kinetics of Color Changes in Whole Spinach ( <i>Spinacia Oleracea</i> ) Leaves Under Pasteurization Conditions. <i>International Journal of Food Properties</i> , 2014, 17, 2012-2024.	1.3	25
136	Morphological changes in multilayer polymeric films induced after microwave-assisted pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 124-130.	2.7	25
137	Design of a novel test cell to study the influence of water activity on the thermal resistance of Salmonella in low-moisture foods. <i>Journal of Food Engineering</i> , 2017, 208, 48-56.	2.7	25
138	Utilizing Herbs and Microwave-Assisted Thermal Sterilization to Enhance Saltiness Perception in a Chicken Pasta Meal. <i>Journal of Food Science</i> , 2019, 84, 2313-2324.	1.5	25
139	Stability of <i>Listeria monocytogenes</i> in non-fat dry milk powder during isothermal treatment and storage. <i>Food Microbiology</i> , 2020, 87, 103376.	2.1	25
140	Effect of Enzymatic Macerate Treatment on Rutin Content, Antioxidant Activity, Yield, and Physical Properties of Asparagus Juice. <i>Journal of Food Science</i> , 2007, 72, S267-S271.	1.5	24
141	Dielectric properties of bentonite water pastes used for stable loads in microwave thermal processing systems. <i>Journal of Food Engineering</i> , 2015, 161, 40-47.	2.7	24
142	Thermal pasteurization process evaluation using mashed potato model food with Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2017, 82, 454-463.	2.5	24
143	Kinetics of Quality Changes of Shrimp ( <i>Litopenaeus setiferus</i> ) During Pasteurization. <i>Food and Bioprocess Technology</i> , 2018, 11, 1027-1038.	2.6	24
144	Water activity influence on the thermal resistance of Salmonella in soy protein powder at elevated temperatures. <i>Food Control</i> , 2020, 113, 107160.	2.8	24

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145	Investigation of hot-air assisted radio frequency (HARF) dielectric heating for improving drying efficiency and ensuring quality of dried hazelnuts ( <i>Corylus avellana</i> L.). <i>Food and Bioproducts Processing</i> , 2020, 120, 179-190.	1.8	24
146	Impact of high-pressure and microwave-assisted thermal pasteurization on inactivation of <i>Listeria innocua</i> and quality attributes of green beans. <i>Journal of Food Engineering</i> , 2021, 288, 110162.	2.7	24
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