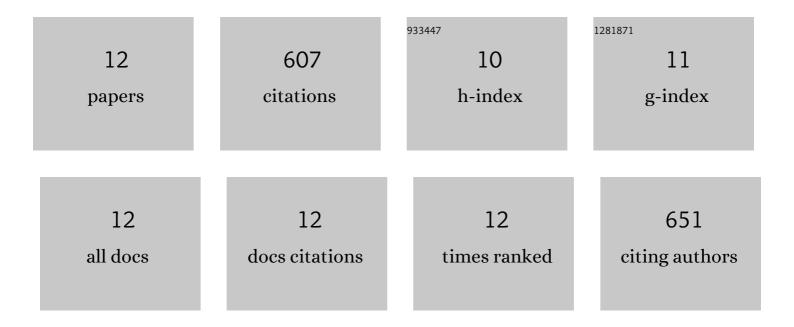
## Apurva Patange

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2824533/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Plasmaâ€activated water: Physicochemical properties, microbial inactivation mechanisms, factors influencing antimicrobial effectiveness, and applications in the food industry. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3951-3979.	11.7	134
2	Recent Advances in the Application of Cold Plasma Technology in Foods. Annual Review of Food Science and Technology, 2018, 9, 609-629.	9.9	128
3	Efficacy of cold plasma functionalised water for improving microbiological safety of fresh produce and wash water recycling. Food Microbiology, 2019, 84, 103226.	4.2	67
4	High voltage atmospheric cold air plasma control of bacterial biofilms on fresh produce. International Journal of Food Microbiology, 2019, 293, 137-145.	4.7	56
5	Assessment of the disinfection capacity and eco-toxicological impact of atmospheric cold plasma for treatment of food industry effluents. Science of the Total Environment, 2018, 631-632, 298-307.	8.0	55
6	Controlling Microbial Safety Challenges of Meat Using High Voltage Atmospheric Cold Plasma. Frontiers in Microbiology, 2016, 7, 977.	3.5	47
7	Controlling Brochothrix thermosphacta as a spoilage risk using in-package atmospheric cold plasma. Food Microbiology, 2017, 66, 48-54.	4.2	46
8	Applications of nonthermal plasma technology on safety and quality of dried food ingredients. Journal of Applied Microbiology, 2021, 130, 325-340.	3.1	30
9	The Effect of Atmospheric Cold Plasma on Bacterial Stress Responses and Virulence Using Listeria monocytogenes Knockout Mutants. Frontiers in Microbiology, 2019, 10, 2841.	3.5	18
10	Inactivation efficacy of atmospheric air plasma and airborne acoustic ultrasound against bacterial biofilms. Scientific Reports, 2021, 11, 2346.	3.3	15
11	Combined effect of plasma treatment and equilibrium modified atmosphere packaging on safety and quality of cherry tomatoes. Future Foods, 2021, 3, 100011.	5.4	10

12 Application of plasma technologies for food preservation. , 2022, , 481-494.

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