

# Apurva Patange

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2824533/publications.pdf>

Version: 2024-02-01

12  
papers

607  
citations

933447

10  
h-index

1281871

11  
g-index

12  
all docs

12  
docs citations

12  
times ranked

651  
citing authors

#	ARTICLE	IF	CITATIONS
1	Plasma-activated water: Physicochemical properties, microbial inactivation mechanisms, factors influencing antimicrobial effectiveness, and applications in the food industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3951-3979.	11.7	134
2	Recent Advances in the Application of Cold Plasma Technology in Foods. <i>Annual Review of Food Science and Technology</i> , 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. <i>Food Microbiology</i> , 2019, 84, 103226.	4.2	67
4	High voltage atmospheric cold air plasma control of bacterial biofilms on fresh produce. <i>International Journal of Food Microbiology</i> , 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. <i>Science of the Total Environment</i> , 2018, 631-632, 298-307.	8.0	55
6	Controlling Microbial Safety Challenges of Meat Using High Voltage Atmospheric Cold Plasma. <i>Frontiers in Microbiology</i> , 2016, 7, 977.	3.5	47
7	Controlling <i>Brochothrix thermosphacta</i> as a spoilage risk using in-package atmospheric cold plasma. <i>Food Microbiology</i> , 2017, 66, 48-54.	4.2	46
8	Applications of nonthermal plasma technology on safety and quality of dried food ingredients. <i>Journal of Applied Microbiology</i> , 2021, 130, 325-340.	3.1	30
9	The Effect of Atmospheric Cold Plasma on Bacterial Stress Responses and Virulence Using <i>Listeria monocytogenes</i> Knockout Mutants. <i>Frontiers in Microbiology</i> , 2019, 10, 2841.	3.5	18
10	Inactivation efficacy of atmospheric air plasma and airborne acoustic ultrasound against bacterial biofilms. <i>Scientific Reports</i> , 2021, 11, 2346.	3.3	15
11	Combined effect of plasma treatment and equilibrium modified atmosphere packaging on safety and quality of cherry tomatoes. <i>Future Foods</i> , 2021, 3, 100011.	5.4	10
12	Application of plasma technologies for food preservation. , 2022, , 481-494.		1