Apurva Patange

List of Publications by Year
in descending order

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

Version: 2024-02-01

12	607	933447 10	1281871 11
papers	citations	h-index	g-index

12	12	12	651
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of plasma technologies for food preservation. , 2022, , 481-494.		1
2	Applications of nonthermal plasma technology on safety and quality of dried food ingredients. Journal of Applied Microbiology, 2021, 130, 325-340.	3.1	30
3	Inactivation efficacy of atmospheric air plasma and airborne acoustic ultrasound against bacterial biofilms. Scientific Reports, 2021, 11, 2346.	3.3	15
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	Controlling Brochothrix thermosphacta as a spoilage risk using in-package atmospheric cold plasma. Food Microbiology, 2017, 66, 48-54.	4.2	46
12	Controlling Microbial Safety Challenges of Meat Using High Voltage Atmospheric Cold Plasma. Frontiers in Microbiology, 2016, 7, 977.	3.5	47