

Shyam S Sablani

List of Publications by Year in descending order

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185
papers

6,294
citations

66343

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193
docs citations

193
times ranked

5748
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#	ARTICLE	IF	CITATIONS
1	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.	11.7	295
2	Engineering Properties of Polymeric-Based Antimicrobial Films for Food Packaging: A Review. <i>Food Engineering Reviews</i> , 2011, 3, 79-93.	5.9	239
3	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.	11.7	231
4	Drying of Fruits and Vegetables: Retention of Nutritional/Functional Quality. <i>Drying Technology</i> , 2006, 24, 123-135.	3.1	154
5	Effect of feed temperature on permeate flux and mass transfer coefficient in spiral-wound reverse osmosis systems. <i>Desalination</i> , 2002, 144, 367-372.	8.2	148
6	Radio frequency disinfestation treatments for dried fruit: Model development and validation. <i>Journal of Food Engineering</i> , 2014, 120, 268-276.	5.2	135
7	Thermodynamic and economic considerations in solar desalination. <i>Desalination</i> , 2000, 129, 63-89.	8.2	130
8	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.	10.3	106
9	Ultraviolet-C light inactivation of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on organic fruit surfaces. <i>International Journal of Food Microbiology</i> , 2015, 210, 136-142.	4.7	105
10	A Review of Methods, Data and Applications of State Diagrams of Food Systems. <i>Food Engineering Reviews</i> , 2010, 2, 168-203.	5.9	103
11	Neural networks for predicting thermal conductivity of bakery products. <i>Journal of Food Engineering</i> , 2002, 52, 299-304.	5.2	100
12	State diagram and water adsorption isotherm of raspberry (<i>Rubus idaeus</i>). <i>Journal of Food Engineering</i> , 2009, 91, 460-467.	5.2	97
13	Two-step microalgal biodiesel production using acidic catalyst generated from pyrolysis-derived bio-char. <i>Energy Conversion and Management</i> , 2015, 105, 1389-1396.	9.2	91
14	Microbial validation of radio frequency pasteurization of wheat flour by inoculated pack studies. <i>Journal of Food Engineering</i> , 2018, 217, 68-74.	5.2	91
15	Water activity change at elevated temperatures and thermal resistance of <i>Salmonella</i> in all purpose wheat flour and peanut butter. <i>Food Research International</i> , 2016, 81, 163-170.	6.2	88
16	A new method of producing date powder granules: Physicochemical characteristics of powder. <i>Journal of Food Engineering</i> , 2008, 87, 416-421.	5.2	83
17	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.	3.1	82
18	Effects of Air and Freeze Drying on Phytochemical Content of Conventional and Organic Berries. <i>Drying Technology</i> , 2011, 29, 205-216.	3.1	72

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19	Comparison of Water Blanching and High Hydrostatic Pressure Effects on Drying Kinetics and Quality of Potato. <i>Drying Technology</i> , 2005, 23, 2449-2461.	3.1	71
20	State Diagram of Freeze-dried Garlic Powder by Differential Scanning Calorimetry and Cooling Curve Methods. <i>Journal of Food Science</i> , 2005, 70, E135-E141.	3.1	69
21	Understanding the Influence of State/Phase Transitions on Ice Recrystallization in Atlantic Salmon (<i>Salmo salar</i>) During Frozen Storage. <i>Food Biophysics</i> , 2012, 7, 57-71.	3.0	69
22	High temperature water activity as a key factor influencing survival of <i>Salmonella Enteritidis</i> PT30 in thermal processing. <i>Food Control</i> , 2019, 98, 520-528.	5.5	69
23	Using neural networks to predict thermal conductivity of food as a function of moisture content, temperature and apparent porosity. <i>Food Research International</i> , 2003, 36, 617-623.	6.2	66
24	Kinetics of the conversion of ergosterol in edible mushrooms. <i>Journal of Food Engineering</i> , 2007, 79, 864-869.	5.2	62
25	Effect of thermal treatments on phytochemicals in conventionally and organically grown berries. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 769-778.	3.5	59
26	Kinetics of quality changes in whole blue mussel (<i>Mytilus edulis</i>) during pasteurization. <i>Food Research International</i> , 2013, 53, 141-148.	6.2	58
27	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.	5.6	55
28	Assessment of wind energy to power solar brackish water greenhouse desalination units: A case study from Algeria. <i>Renewable and Sustainable Energy Reviews</i> , 2009, 13, 2149-2155.	16.4	53
29	Inactivation of <i>Listeria innocua</i> and <i>Escherichia coli</i> in carrot juice by combining high pressure processing, nisin, and mild thermal treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 93-102.	5.6	53
30	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.	3.1	52
31	Colorimetric detection of volatile organic compounds for shelf-life monitoring of milk. <i>Food Control</i> , 2019, 100, 220-226.	5.5	51
32	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.	5.2	49
33	Ultraviolet-C light inactivation of <i>Penicillium expansum</i> on fruit surfaces. <i>Food Control</i> , 2015, 50, 297-303.	5.5	49
34	An artificial neural network for non-iterative calculation of the friction factor in pipeline flow. <i>Computers and Electronics in Agriculture</i> , 1998, 21, 219-228.	7.7	48
35	Apple Peel-based Edible Film Development Using a High-pressure Homogenization. <i>Journal of Food Science</i> , 2009, 74, E372-81.	3.1	48
36	Inactivation of <i>Escherichia coli</i> Population on Fruit Surfaces Using Ultraviolet-C Light: Influence of Fruit Surface Characteristics. <i>Food and Bioprocess Technology</i> , 2013, 6, 2959-2973.	4.7	48

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37	A neural network approach for non-iterative calculation of heat transfer coefficient in fluid-particle systems. <i>Chemical Engineering and Processing: Process Intensification</i> , 2001, 40, 363-369.	3.6	47
38	Thermal transitions of rice: Development of a state diagram. <i>Journal of Food Engineering</i> , 2009, 90, 110-118.	5.2	47
39	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.	3.1	47
40	Effect of temperature fluctuations on ice-crystal growth in frozen potatoes during storage. <i>LWT - Food Science and Technology</i> , 2014, 59, 1186-1190.	5.2	46
41	Physicochemical Properties of Encapsulated Red Raspberry (<i>Rubus idaeus</i>) Powder: Influence of High-Pressure Homogenization. <i>Drying Technology</i> , 2012, 30, 484-493.	3.1	45
42	A fundamental approach for the estimation of the mechanical glass transition temperature in gelatin. <i>International Journal of Biological Macromolecules</i> , 2005, 36, 71-78.	7.5	44
43	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.	5.2	44
44	Monitoring Shelf Life of Pasteurized Whole Milk Under Refrigerated Storage Conditions: Predictive Models for Quality Loss. <i>Journal of Food Science</i> , 2018, 83, 409-418.	3.1	42
45	High pressure-assisted thermal sterilization of low-acid fruit and vegetable purees: Microbial safety, nutrient, quality, and packaging evaluation. <i>Food Control</i> , 2020, 114, 107233.	5.5	42
46	Drying Kinetics and Allicin Potential in Garlic Slices during Different Methods of Drying. <i>Drying Technology</i> , 2009, 27, 467-477.	3.1	41
47	Microwave-assisted extraction of sulforaphane from white cabbages: Effects of extraction condition, solvent and sample pretreatment. <i>Journal of Food Engineering</i> , 2013, 117, 151-157.	5.2	40
48	Equilibrium distribution data for osmotic drying of apple cubes in sugar-water solution. <i>Journal of Food Engineering</i> , 2002, 52, 193-199.	5.2	39
49	Evaluating Stability of Vitamin C in Fortified Formula Using Water Activity and Glass Transition. <i>International Journal of Food Properties</i> , 2007, 10, 61-71.	3.0	39
50	Kinetics of Protein Degradation and Physical Changes in Thermally Processed Atlantic Salmon (<i>Salmo</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.7	39
51	Physicochemical Properties and Storage Stability of Lutein Microcapsules Prepared with Maltodextrins and Sucrose by Spray Drying. <i>Journal of Food Science</i> , 2015, 80, E359-69.	3.1	38
52	Pea Protein Isolates: Novel Wall Materials for Microencapsulating Flaxseed Oil. <i>Food and Bioprocess Technology</i> , 2015, 8, 2418-2428.	4.7	37
53	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.	2.6	37
54	State/Phase Transitions, Ice Recrystallization, and Quality Changes in Frozen Foods Subjected to Temperature Fluctuations. <i>Food Engineering Reviews</i> , 2020, 12, 421-451.	5.9	37

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55	UNIFICATION OF FRUIT WATER SORPTION ISOTHERMS USING ARTIFICIAL NEURAL NETWORKS. <i>Drying Technology</i> , 2001, 19, 1543-1554.	3.1	36
56	Efficacy of acidic and alkaline electrolyzed water for inactivating <i>Escherichia coli</i> O104:H4, <i>Listeria monocytogenes</i> , <i>Campylobacter jejuni</i> , <i>Aeromonas hydrophila</i> , and <i>Vibrio parahaemolyticus</i> in cell suspensions. <i>Food Control</i> , 2015, 53, 117-123.	5.5	36
57	Water sorption and glass transition temperatures in red raspberry (<i>Rubus idaeus</i>). <i>Thermochimica Acta</i> , 2010, 503-504, 90-96.	2.7	35
58	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, .	2.6	35
59	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.	3.5	35
60	Influence of spacer thickness on permeate flux in spiral-wound seawater reverse osmosis systems. <i>Desalination</i> , 2002, 146, 225-230.	8.2	34
61	Improving the performance of a Seawater Greenhouse desalination system by assessment of simulation models for different condensers. <i>Renewable and Sustainable Energy Reviews</i> , 2010, 14, 2182-2188.	16.4	34
62	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.	5.2	34
63	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.	5.2	34
64	Modeling the Oxygen Diffusion of Nanocomposite-based Food Packaging Films. <i>Journal of Food Science</i> , 2012, 77, N29-38.	3.1	33
65	Changes in the vitamin C content of mango with water state and ice crystals under state/phase transitions during frozen storage. <i>Journal of Food Engineering</i> , 2018, 222, 49-53.	5.2	33
66	Effect of syrup concentration, temperature and sample geometry on equilibrium distribution coefficients during osmotic dehydration of mango. <i>Food Research International</i> , 2003, 36, 65-71.	6.2	32
67	Release kinetics of nisin from biodegradable poly(butylene adipate-co-terephthalate) films into water. <i>Journal of Food Engineering</i> , 2010, 100, 93-101.	5.2	32
68	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.	4.7	32
69	Color, vitamin C, β -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.	7.5	32
70	Explicit calculation of the friction factor in pipeline flow of Bingham plastic fluids: a neural network approach. <i>Chemical Engineering Science</i> , 2003, 58, 99-106.	3.8	31
71	Predicting the Quality of Pasteurized Vegetables Using Kinetic Models: A Review. <i>International Journal of Food Science</i> , 2013, 2013, 1-29.	2.0	31
72	Computerization of Stumbo's method of thermal process calculations using neural networks. <i>Journal of Food Engineering</i> , 2001, 47, 233-240.	5.2	30

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73	Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. <i>Journal of Microencapsulation</i> , 2017, 34, 218-230.	2.8	30
74	Rapid methods of microbial detection in dairy products. <i>Food Control</i> , 2020, 110, 107008.	5.5	30
75	Application of machine learning-based approach in food drying: opportunities and challenges. <i>Drying Technology</i> , 2022, 40, 1051-1067.	3.1	30
76	Biodegradable packaging reinforced with plant-based food waste and by-products. <i>Current Opinion in Food Science</i> , 2021, 42, 61-68.	8.0	30
77	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.	4.7	29
78	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.	4.7	29
79	PORE FORMATION IN SELECTED FOODS AS A FUNCTION OF SHELF TEMPERATURE DURING FREEZE DRYING. <i>Drying Technology</i> , 2002, 20, 1379-1391.	3.1	28
80	UV-C light inactivation kinetics of <i>Penicillium expansum</i> on pear surfaces: Influence on physicochemical and sensory quality during storage. <i>Postharvest Biology and Technology</i> , 2014, 87, 27-32.	6.0	28
81	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.	5.6	28
82	Machine learning-based modeling in food processing applications: State of the art. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1409-1438.	11.7	28
83	OSMOTIC DEHYDRATION OF POTATO: EQUILIBRIUM KINETICS. <i>Drying Technology</i> , 2001, 19, 1163-1176.	3.1	27
84	Kinetics of carrot texture degradation under pasteurization conditions. <i>Journal of Food Engineering</i> , 2014, 122, 84-91.	5.2	27
85	Understanding water activity change in oil with temperature. <i>Current Research in Food Science</i> , 2020, 3, 158-165.	5.8	27
86	Porosity and the Effect of Structural Changes on the Mechanical Glass Transition Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2459-2466.	5.2	26
87	Effect of high hydrostatic pressure on microbial inactivation and quality changes in carrot-orange juice blends at varying pH. <i>LWT - Food Science and Technology</i> , 2022, 159, 113219.	5.2	26
88	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.	3.0	25
89	Morphological changes in multilayer polymeric films induced after microwave-assisted pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 124-130.	5.6	25
90	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.	3.1	25

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91	Thermal pasteurization process evaluation using mashed potato model food with Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2017, 82, 454-463.	5.2	24
92	Kinetics of Quality Changes of Shrimp (<i>Litopenaeus setiferus</i>) During Pasteurization. <i>Food and Bioprocess Technology</i> , 2018, 11, 1027-1038.	4.7	24
93	Texture analysis of dried papaya (<i>Carica papaya</i> L., cv. Maradol) pretreated with calcium and osmotic dehydration. <i>Drying Technology</i> , 2019, 37, 906-919.	3.1	24
94	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.	5.2	24
95	Biodegradable Polymeric Films Incorporated with Nisin: Characterization and Efficiency against <i>Listeria monocytogenes</i> . <i>Food and Bioprocess Technology</i> , 2016, 9, 958-969.	4.7	23
96	Storage effects on anthocyanins, phenolics and antioxidant activity of thermally processed conventional and organic blueberries. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 916-924.	3.5	22
97	Effect of acidic electrolyzed water-induced bacterial inhibition and injury in live clam (<i>Venerupis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 48-53.	4.7	22
98	State diagram, water sorption isotherms and color stability of pumpkin (<i>Cucurbita pepo</i> L.). <i>Journal of Food Engineering</i> , 2020, 273, 109820.	5.2	22
99	Effects of moisture content and mild heat on the ability of gaseous chlorine dioxide against <i>Salmonella</i> and <i>Enterococcus faecium</i> NRRL B-2354 on almonds. <i>Food Control</i> , 2021, 123, 107732.	5.5	22
100	Moisture Content of Bacterial Cells Determines Thermal Resistance of <i>Salmonella enterica</i> Serotype Enteritidis PT 30. <i>Applied and Environmental Microbiology</i> , 2021, 87, .	3.1	22
101	Determining Shelf Life of Ready-to-Eat Macaroni and Cheese in High Barrier and Oxygen Scavenger Packaging Sterilized via Microwave-Assisted Thermal Sterilization. <i>Food and Bioprocess Technology</i> , 2019, 12, 1516-1526.	4.7	21
102	Food component influence on water activity of low-moisture powders at elevated temperatures in connection with pathogen control. <i>LWT - Food Science and Technology</i> , 2019, 112, 108257.	5.2	21
103	Performance evaluation of biobased/biodegradable films for in-package thermal pasteurization. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102485.	5.6	21
104	Dynamic oscillation measurements of starch networks at temperatures above 100 °C. <i>Carbohydrate Research</i> , 2000, 329, 179-187.	2.3	20
105	Capacity-building strategies for desalination: activities, facilities and educational programs in Oman. <i>Desalination</i> , 2001, 141, 181-189.	8.2	20
106	Engineered Nanoparticle Adhesion and Removal from Tomato Surfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10183-10190.	5.2	19
107	Quality of green beans (<i>Phaseolus vulgaris</i> L.) influenced by microwave and hot water pasteurization. <i>Food Control</i> , 2021, 124, 107936.	5.5	19
108	Oxygen barrier and enthalpy of melting of multilayer EVOH films after pressure-assisted thermal processing and during storage. <i>Journal of Applied Polymer Science</i> , 2011, 122, 1538-1545.	2.6	18

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109	Ultraviolet-C Light Inactivation Kinetics of <i>E. coli</i> on Bologna Beef Packaged in Plastic Films. <i>Food and Bioprocess Technology</i> , 2015, 8, 1267-1280.	4.7	18
110	Effect of Oxygen Stress on Growth and Survival of <i>Clostridium perfringens</i> , <i>Campylobacter jejuni</i> , and <i>Listeria monocytogenes</i> under Different Storage Conditions. <i>Journal of Food Protection</i> , 2015, 78, 691-697.	1.7	18
111	Selective esterification to produce microalgal biodiesel and enrich polyunsaturated fatty acid using zeolite as a catalyst. <i>RSC Advances</i> , 2015, 5, 84894-84900.	3.6	18
112	Stability of color, β -carotene, and ascorbic acid in thermally pasteurized carrot puree to the storage temperature and gas barrier properties of selected packaging films. <i>Journal of Food Process Engineering</i> , 2019, 42, e13074.	2.9	18
113	Thermal resistance of <i>Salmonella</i> in low-moisture high-sugar products. <i>Food Control</i> , 2020, 114, 107255.	5.5	18
114	The thermal kinetics of starch gelatinization in the presence of other cake ingredients. <i>International Journal of Food Science and Technology</i> , 2004, 39, 807-810.	2.7	16
115	Glass Transition and Water Activity of Freeze-Dried Shark. <i>Drying Technology</i> , 2006, 24, 1003-1009.	3.1	16
116	Oxidation-reduction potential and lipid oxidation in ready-to-eat blue mussels in red sauce: criteria for package design. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 324-332.	3.5	16
117	Effect of inulin and glycerol supplementation on physicochemical properties of probiotic frozen yogurt. <i>Food and Nutrition Research</i> , 2017, 61, 1290314.	2.6	16
118	Stability of vitamin C, color, and garlic aroma of garlic mashed potatoes in polymer packages processed with microwave-assisted thermal sterilization technology. <i>Journal of Food Science</i> , 2020, 85, 2843-2851.	3.1	16
119	Isobaric and isothermal kinetics of gelatinization of waxy maize starch. <i>Journal of Food Engineering</i> , 2007, 82, 443-449.	5.2	15
120	Influence of molecular weight on enthalpy relaxation and fragility of amorphous carbohydrates. <i>Carbohydrate Polymers</i> , 2012, 88, 223-231.	10.2	15
121	Parameterization of a light distribution model for green cell growth of microalgae: <i>Haematococcus pluvialis</i> cultured under red LED lights. <i>Algal Research</i> , 2017, 23, 20-27.	4.6	15
122	High-performance liquid chromatographic analysis: applications to nutraceutical content and urinary disposition of oxresveratrol in rats. <i>Biomedical Chromatography</i> , 2010, 24, 516-521.	1.7	14
123	Ultraviolet-C Light Sanitization of English Cucumber (<i>Cucumis sativus</i>) Packaged in Polyethylene Film. <i>Journal of Food Science</i> , 2016, 81, E1419-30.	3.1	14
124	Role of package headspace on multilayer films subjected to high hydrostatic pressure. <i>Packaging Technology and Science</i> , 2019, 32, 247-257.	2.8	14
125	Effect of changes in salt content and food thickness on electromagnetic heating of rice, mashed potatoes and peas in 915-MHz single mode microwave cavity. <i>Food Research International</i> , 2019, 119, 584-595.	6.2	14
126	Drying of Selected Major Spices: Characteristics and Influencing Parameters, Drying Technologies, Quality Retention and Energy Saving, and Mathematical Models. <i>Food and Bioprocess Technology</i> , 2021, 14, 1028-1054.	4.7	14

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127	Thermal inactivation of Salmonella Enteritidis PT30 in ground cinnamon as influenced by water activity and temperature. Food Control, 2021, 124, 107935.	5.5	14
128	Thermal transition and thermo-physical properties of potato (Solanum tuberosum L.) var. Russet brown. Journal of Food Measurement and Characterization, 2018, 12, 1572-1580.	3.2	13
129	State/phase transitions induced by ice recrystallization and its influence on the mechanical properties of potatoes (Solanum tuberosum L.) var. Russet Brown. Journal of Food Engineering, 2019, 251, 45-56.	5.2	13
130	Neural network based non-iterative calculation of the friction factor for power law fluids. Journal of Food Engineering, 2003, 57, 327-335.	5.2	12
131	Desalination of Fish Sauce by Electrodialysis: Effect on Selected Aroma Compounds and Amino Acid Compositions. Journal of Food Science, 2011, 76, S451-7.	3.1	12
132	Modeling and Optimization of Electrodialytic Desalination of Fish Sauce Using Artificial Neural Networks and Genetic Algorithm. Food and Bioprocess Technology, 2013, 6, 2695-2707.	4.7	12
133	Green Pea and Garlic Puree Model Food Development for Thermal Pasteurization Process Quality Evaluation. Journal of Food Science, 2017, 82, 1631-1639.	3.1	12
134	Inactivation of Listeria monocytogenes on Frozen Red Raspberries by Using UV-C Light. Journal of Food Protection, 2017, 80, 545-550.	1.7	12
135	Investigating thermal and storage stability of vitamins in pasteurized mashed potatoes packed in barrier packaging films. Food Packaging and Shelf Life, 2020, 24, 100486.	7.5	12
136	Troutâ€ˆSkin Gelatinâ€ˆBased Edible Films Containing Phenolic Antioxidants: Effect on Physical Properties and Oxidative Stability of Codâ€ˆLiver Oil Model Food. Journal of Food Science, 2012, 77, E342-7.	3.1	11
137	Non-invasive measurement of oxygen diffusion in model foods. Food Research International, 2016, 89, 161-168.	6.2	11
138	Quality Changes in Chum Salmon (<i>Oncorhynchus keta</i>) Caviar (ikura) Affected by Thermal Pasteurization, Storage Time, and Packaging Material. Journal of Aquatic Food Product Technology, 2018, 27, 200-210.	1.4	11
139	Characterization of the sensory, chemical, and microbial quality of microwaveâ€ˆassisted, thermally pasteurized fried rice during storage. Journal of Food Science, 2020, 85, 2711-2719.	3.1	11
140	Survivability of Salmonella and Enterococcus faecium in chili, cinnamon and black pepper powders during storage and isothermal treatments. Food Control, 2022, 137, 108935.	5.5	11
141	Silicon Migration from Highâ€ˆBarrier Coated Multilayer Polymeric Films to Selected Food Simulants after Microwave Processing Treatments. Packaging Technology and Science, 2014, 27, 625-638.	2.8	10
142	Correlation of volatile compound concentrations with bacterial counts in whole pasteurised milk under various storage conditions. International Journal of Dairy Technology, 2019, 72, 36-46.	2.8	10
143	Functionality of ultra-high barrier metal oxide-coated polymer films for in-package, thermally sterilized food products. Food Packaging and Shelf Life, 2020, 25, 100514.	7.5	9
144	Use of mathematic models to describe the microbial inactivation on baby carrots by gaseous chlorine dioxide. Food Control, 2021, 123, 107832.	5.5	9

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145	Aging of amorphous raspberry powder: Enthalpy relaxation and fragility. <i>Journal of Food Engineering</i> , 2010, 101, 32-40.	5.2	8
146	Vacuum impregnation of firming agents in red raspberries. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3706-3714.	3.5	8
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