Vm Bala Balasubramaniam

List of Publications by Citations

162 papers	4,104 citations	33 h-index	60 g-index
166 ext. papers	4,484 ext. citations	4.6 avg, IF	5.63 L-index

#	Paper	IF	Citations
162	Opportunities and challenges in high pressure processing of foods. *Critical Reviews in Food Science and Nutrition*, **2007**, 47, 69-112	11.5	592
161	Principles and application of high pressure-based technologies in the food industry. *Annual Review of Food Science and Technology*, **2015**, 6, 435-62	14.7	212
160	Compression Heating of Selected Fatty Food Materials during High-pressure Processing. *Journal of Food Science*, **2003**, 68, 254-259	3.4	157
159	Inactivation kinetics of selected aerobic and anaerobic bacterial spores by pressure-assisted thermal processing. *International Journal of Food Microbiology*, **2007**, 113, 321-9	5.8	142
158	Recommended laboratory practices for conducting high-pressure microbial inactivation experiments. *Innovative Food Science and Emerging Technologies*, **2004**, 5, 299-306	6.8	121
157	Combined pressure-thermal inactivation kinetics of Bacillus amyloliquefaciens spores in egg patty mince. *Journal of Food Protection*, **2006**, 69, 853-60	2.5	110
156	THE EFFECT OF EDIBLE FILM ON OIL UPTAKE AND MOISTURE RETENTION OF A DEEP-FAT FRIED POULTRY PRODUCT. *Journal of Food Process Engineering*, **1997**, 20, 17-29	2.4	106
155	Quasi-adiabatic temperature increase during high pressure processing of selected foods. *Journal of Food Engineering*, **2007**, 80, 199-205	6	104
154	High-pressure Food Processing. *Food Science and Technology International*, **2008**, 14, 413-418	2.6	103
153	INACTIVATION OF CLOSTRIDIUM BOTULINUM TYPE E SPORES BY HIGH PRESSURE PROCESSING. *Journal of Food Safety*, **1999**, 19, 277-288	2	85
152	Inactivation of Bacillus stearothermophilus spores in egg patties by pressure-assisted thermal processing. *LWT - Food Science and Technology*, **2006**, 39, 844-851	5.4	76
151	Energy Requirements for Alternative Food Processing TechnologiesPrinciples, Assumptions, and Evaluation of Efficiency. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 536-554	16.4	74
150	Compression heating influence of pressure transmitting fluids on bacteria inactivation during high pressure processing. *Food Research International*, **2003**, 36, 661-668	7	74
149	Combined pressure-temperature effects on carotenoid retention and bioaccessibility in tomato juice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7808-17	5.7	73
148	Effect of high pressure on moisture and NaCl diffusion into turkey breast. *LWT - Food Science and Technology*, **2008**, 41, 836-844	5.4	70
147	Effect of high pressure processing on the immunoreactivity of almond milk. *Food Research International*, **2014**, 62, 215-222	7	61
146	Effect of pretreatments on carrot texture after thermal and pressure-assisted thermal processing. *Journal of Food Engineering*, **2008**, 88, 541-547	6	58

145	Storage stability of lycopene in tomato juice subjected to combined pressure-heat treatments. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8305-13	5.7	56
144	The inactivation of Listeria monocytogenes by pulsed electric field (PEF) treatment in a static chamber. *Food Microbiology*, **2004**, 21, 91-95	6	56
143	Influence of high-pressure processing on selected polymeric materials and on the migration of a pressure-transmitting fluid. *Packaging Technology and Science*, **2002**, 15, 255-262	2.3	56
142	Optimization of anthocyanins extraction from black carrot pomace with thermosonication. *Food Chemistry*, **2017**, 237, 461-470	8.5	54
141	Evaluating the impact of thermal and pressure treatment in preserving textural quality of selected foods. *LWT - Food Science and Technology*, **2010**, 43, 525-534	5.4	51
140	Kinetics of Bacillus coagulans spore inactivation in tomato juice by combined pressure–heat treatment. *Food Control*, **2013**, 30, 168-175	6.2	48
139	Engineering Process Characterization of High-Pressure Homogenization—From Laboratory to Industrial Scale. *Food Engineering Reviews*, **2017**, 9, 143-169	6.5	46
138	Influence of pressurization rate and pressure pulsing on the inactivation of Bacillus amyloliquefaciens spores during pressure-assisted thermal processing. *Journal of Food Protection*, **2009**, 72, 775-82	2.5	43
137	Compressibility and density of select liquid and solid foods under pressures up to 700MPa. *Journal of Food Engineering*, **2010**, 96, 568-574	6	43
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130	Inactivation of Listeria monocytogenes and Listeria innocua in yogurt drink applying combination of high pressure processing and mint essential oils. *Food Control*, **2011**, 22, 1435-1441	6.2	35
129	Kinetics of Bacillus cereus spore inactivation in cooked rice by combined pressure-heat treatment. *Journal of Food Protection*, **2013**, 76, 616-23	2.5	33
128	Pressure–ohmic–thermal sterilization: A feasible approach for the inactivation of Bacillus amyloliquefaciens and Geobacillus stearothermophilus spores. *Innovative Food Science and Emerging Technologies*, **2013**, 19, 115-123	6.8	32

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119	Improvements in emulsion stability of dairy beverages treated by high pressure homogenization: A pilot-scale feasibility study. *Journal of Food Engineering*, **2017**, 193, 42-52	6	27
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109	High Pressure Processing Effects on Lipids Thermophysical Properties and Crystallization Kinetics. *Food Engineering Reviews*, **2016**, 8, 393-413	6.5	22
108	Efficacy of pressure-assisted thermal processing, in combination with organic acids, against Bacillus amyloliquefaciens spores suspended in deionized water and carrot puree. *Journal of Food Science*, **2010**, 75, M46-52	3.4	21
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106	Influence of high-pressure processing on the profile of polyglutamyl 5-methyltetrahydrofolate in selected vegetables. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8709-17	5.7	20
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89	Microbiological Aspects of High-Pressure Processing of Food: Inactivation of Microbial Vegetative Cells and Spores. *Food Engineering Series*, **2016**, 271-294	0.5	11
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87	Microbial decontamination of food by high pressure processing **2012**, 370-406		10
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80	Pulsed Ultraviolet Light249-261		9
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57	Chlorine Dioxide (Gas)359-365		4
56	Compression Heating of Selected Polymers During High-Pressure Processing. *Journal of Food Process Engineering*, **2017**, 40, e12417	2.4	3

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49	Food Safety Engineering **2019**, 91-113		2
48	Effects of Lipid Solid Mass Fraction and Non-Lipid Solids on Crystallization Behaviors of Model Fats under High Pressure. *Molecules*, **2019**, 24,	4.8	2
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