Vm Bala Balasubramaniam

List of Publications by Year in Descending Order

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	Pressure, shear, thermal, and interaction effects on quality attributes of pea□dairy protein colloidal dispersions. *Food Hydrocolloids*, **2022**, 131, 107811	10.6	1
161	Process development of high pressure-based technologies for food: research advances and future perspectives. *Current Opinion in Food Science*, **2021**, 42, 270-277	9.8	4
160	Bioactive Compounds Extraction from the Black Carrot Pomace with Assistance of High Pressure Processing: An Optimization Study. *Waste and Biomass Valorization*, **2021**, 12, 5959	3.2	7
159	Influence of water activity and acidity on Bacillus cereus spore inactivation during combined high pressure-thermal treatment. *LWT - Food Science and Technology*, **2021**, 146, 111465	5.4	3
158	The effect of water activity and temperature on the inactivation of Enterococcus faecium in peanut butter during superheated steam sanitation treatment. *Food Control*, **2021**, 125, 107942	6.2	2
157	Effects of pressure, shear, temperature, and their interactions on selected milk quality attributes. *Journal of Dairy Science*, **2021**, 104, 1531-1547	4	14
156	Foaming Characteristics of Beverages and Its Relevance to Food Processing. *Food Engineering Reviews*, **2020**, 12, 229-250	6.5	17
155	High Pressure Food Process Design for Food Safety and Quality. *Food Engineering Series*, **2020**, 523-552	0.5	1
154	Thermal and high-pressure treatment stability of egg-white avidin in aqueous solution. *Journal of Food Process Engineering*, **2020**, 43, e13481	2.4	
153	Food Safety Engineering **2019**, 91-113		2
152	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
151	High pressure assisted osmotic dehydrated ginger slices. *Journal of Food Engineering*, **2019**, 247, 19-29	6	21
150	Effect of high pressure on mass transfer kinetics of granny smith apple. *Drying Technology*, **2018**, 36, 1631-1641	2.6	6
149	Kinetic modeling of ascorbic acid degradation of pineapple juice subjected to combined pressure-thermal treatment. *Journal of Food Engineering*, **2018**, 224, 62-70	6	23
148	Quality changes in combined pressure-thermal treated acidified vegetables during extended ambient temperature storage. *Innovative Food Science and Emerging Technologies*, **2018**, 49, 146-157	6.8	9
147	Compression Heating of Selected Polymers During High-Pressure Processing. *Journal of Food Process Engineering*, **2017**, 40, e12417	2.4	3
146	Impact of Thermal and Pressure-Based Technologies on Carotenoid Retention and Quality Attributes in Tomato Juice. *Food and Bioprocess Technology*, **2017**, 10, 808-818	5.1	22

145	Optimization of anthocyanins extraction from black carrot pomace with thermosonication. *Food Chemistry*, **2017**, 237, 461-470	8.5	54
144	Influence of high pressure homogenization with and without lecithin on particle size and physicochemical properties of whey protein-based emulsions. *Journal of Food Process Engineering*, **2017**, 40, e12578	2.4	14
143	Engineering Process Characterization of High-Pressure Homogenization from Laboratory to Industrial Scale. *Food Engineering Reviews*, **2017**, 9, 143-169	6.5	46
142	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8578-8585	5.7	41
141	Pressure-Thermal Kinetics of Furan Formation in Selected Fruit and Vegetable Juices. *Food and Bioprocess Technology*, **2017**, 10, 1959-1969	5.1	7
140	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
139	Thermal Effects on Lipids Crystallization Kinetics under High Pressure. *Crystal Growth and Design*, **2017**, 17, 4835-4843	3.5	2
138	High pressure crystallization of binary fat blend: A feasibility study. *Innovative Food Science and Emerging Technologies*, **2016**, 38, 302-311	6.8	7
137	Lethality enhancement of pressure-assisted thermal processing against Bacillus amyloliquefaciens spores in low-acid media using antimicrobial compounds. *Food Control*, **2016**, 59, 234-242	6.2	12
136	Effect of high pressure processing on dispersive and aggregative properties of almond milk. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3821-30	4.3	16
135	Fundamentals and Applications of High-Pressure Processing Technology. *Food Engineering Series*, **2016**, 3-17	0.5	13
134	Microbiological Aspects of High-Pressure Processing of Food: Inactivation of Microbial Vegetative Cells and Spores. *Food Engineering Series*, **2016**, 271-294	0.5	11
133	High Pressure Effects on Packaging Materials. *Food Engineering Series*, **2016**, 73-93	0.5	5
132	In Situ Thermal, Volumetric and Electrical Properties of Food Matrices Under Elevated Pressure and the Techniques Employed to Measure Them. *Food Engineering Series*, **2016**, 97-121	0.5	
131	High Pressure Processing Effects on Lipids Thermophysical Properties and Crystallization Kinetics. *Food Engineering Reviews*, **2016**, 8, 393-413	6.5	22
130	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
129	Energy Requirements for Alternative Food Processing Technologies—Principles, Assumptions, and Evaluation of Efficiency. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 536-554	16.4	74
128	Microbiological efficacy of pressure assisted thermal processing and natural extracts against Bacillus amyloliquefaciens spores suspended in deionized water and beef broth. *Food and Bioproducts Processing*, **2015**, 95, 183-191	4.9	7

127	Inactivation of Geobacillus stearothermophilus spores in low-acid foods by pressure-assisted thermal processing. *Journal of the Science of Food and Agriculture*, **2015**, 95, 174-8	4.3	9
126	Quality of shelf-stable low-acid vegetables processed using pressure□hmic□hermal sterilization. *LWT - Food Science and Technology*, **2014**, 57, 243-252	5.4	26
125	Effect of high pressure processing on the immunoreactivity of almond milk. *Food Research International*, **2014**, 62, 215-222	7	61
124	Principles of Food Processing **2014**, 1-15		9
123	High-Pressure Processing of Salads and Ready Meals **2014**, 25-34		1
122	Screening foods for processing-resistant bacterial spores and characterization of a pressure- and heat-resistant Bacillus licheniformis isolate. *Journal of Food Protection*, **2014**, 77, 948-54	2.5	6
121	Inactivation kinetics and injury recovery of Bacillus amyloliquefaciens spores in low-acid foods during pressure-assisted thermal processing. *Food Science and Biotechnology*, **2014**, 23, 1851-1857	3	2
120	Effect of a post-packaging pasteurization process on inactivation of a Listeria innocua surrogate in meat products. *Food Science and Biotechnology*, **2014**, 23, 1477-1481	3	3
119	Estimation of Accumulated Lethality Under Pressure-Assisted Thermal Processing. *Food and Bioprocess Technology*, **2014**, 7, 633-644	5.1	16
118	High pressure processing controls microbial growth and minimally alters the levels of health promoting compounds in grapefruit (Citrus paradisi Macfad) juice. *Innovative Food Science and Emerging Technologies*, **2013**, 18, 7-14	6.8	35
117	Kinetics of Bacillus coagulans spore inactivation in tomato juice by combined pressure□eat treatment. *Food Control*, **2013**, 30, 168-175	6.2	48
116	Pressure□hmic□hermal 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
115	Food Safety Engineering **2013**, 43-66		1
114	Estimating pressure induced changes in vegetable tissue using in situ electrical conductivity measurement and instrumental analysis. *Journal of Food Engineering*, **2013**, 114, 47-56	6	22
113	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
112	Combined effects of nisin, sucrose laurate ester and pressure-assisted thermal processing to inactivateBacillus amyloliquefaciensspores. *Acta Alimentaria*, **2013**, 42, 301-307	1	1
111	Grapefruit (Citrus paradisi Macfad) phytochemicals composition is modulated by household processing techniques. *Journal of Food Science*, **2012**, 77, C921-6	3.4	29
110	Determination of In-Situ Thermal Conductivity, Thermal Diffusivity, Volumetric Specific Heat and Isobaric Specific Heat of Selected Foods Under Pressure. *International Journal of Food Properties*, **2012**, 15, 169-187	3	22

109	Influence of selected packaging materials on some quality aspects of pressure-assisted thermally processed carrots during storage. *LWT - Food Science and Technology*, **2012**, 46, 437-447	5.4	30
108	High-Pressure Processing of Fluid Foods **2012**, 109-133		9
107	Shelf-Stable Egg-Based Products Processed by High Pressure Thermal Sterilization. *Food Engineering Reviews*, **2012**, 4, 55-67	6.5	15
106	Microbial decontamination of food by high pressure processing **2012**, 370-406		10
105	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
104	Combined pressure–temperature effects on the chemical marker (4-hydroxy-5-methyl-3(2H)-furanone) formation in whey protein gels. *LWT - Food Science and Technology*, **2011**, 44, 2141-2146	5.4	14
103	Pulsed Electric Fields Processing Basics **2011**, 155-175		1
102	Case Studies on High-Pressure Processing of Foods **2011**, 36-50		16
101	High-pressure effects on the microstructure, texture, and color of white-brined cheese. *Journal of Food Science*, **2011**, 76, E399-404	3.4	16
100	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
99	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
98	Use of Oscillating Magnetic Fields in Food Preservation **2011**, 222-235		5
97	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
96	Minimal effects of high-pressure treatment on Salmonella enterica serovar Typhimurium inoculated into peanut butter and peanut products. *Journal of Food Science*, **2010**, 75, E522-6	3.4	17
95	Inactivation of Bacillus amyloliquefaciens spores by a combination of sucrose laurate and pressure-assisted thermal processing. *Journal of Food Protection*, **2010**, 73, 2043-52	2.5	14
94	Food Preservation: High Pressure **2010**, 543-549		
93	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
92	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

91	High Pressure: Food Properties during Processing **2010**, 813-818		
90	Improvement in Texture of Pressure-Assisted Thermally Processed Carrots by Combined Pretreatment using Response Surface Methodology. *Food and Bioprocess Technology*, **2010**, 3, 762-771	5.1	28
89	Compressibility and density of select liquid and solid foods under pressures up to 700MPa. *Journal of Food Engineering*, **2010**, 96, 568-574	6	43
88	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
87	EFFECT OF HIGH-PRESSURE PROCESSING ON TEXTURE AND DRYING BEHAVIOR OF PINEAPPLE. *Journal of Food Process Engineering*, **2009**, 32, 369-381	2.4	29
86	SYNERGISTIC EFFECT OF PRESSURE, TEMPERATURE AND pH ON INACTIVATION OF BACILLUS SUBTILIS SPORES IN BUFFER AND MODEL FOOD SYSTEMS. *Journal of Food Process Engineering*, **2009**, 33, 781	2.4	1
85	Influence of High-Pressure Blanching on Polyphenoloxidase Activity of Peach Fruits and its Drying Behavior. *International Journal of Food Properties*, **2009**, 12, 671-680	3	22
84	Variable volume piezometer for measurement of volumetric properties of materials under high pressure. *High Pressure Research*, **2009**, 29, 278-289	1.6	9
83	Effect of high pressure on moisture and NaCl diffusion into turkey breast. *LWT - Food Science and Technology*, **2008**, 41, 836-844	5.4	70
82	High-pressure Food Processing. *Food Science and Technology International*, **2008**, 14, 413-418	2.6	103
81	High-pressure processing of Turkish white cheese for microbial inactivation. *Journal of Food Protection*, **2008**, 71, 102-8	2.5	14
80	Effect of pretreatments on carrot texture after thermal and pressure-assisted thermal processing. *Journal of Food Engineering*, **2008**, 88, 541-547	6	58
79	Effect of polarity and molecular structure of selected liquids on their heat of compression during high pressure processing. *High Pressure Research*, **2007**, 27, 299-307	1.6	9
78	In situ electrical conductivity measurement of select liquid foods under hydrostatic pressure to 800MPa. *Journal of Food Engineering*, **2007**, 82, 489-497	6	11
77	Thermal conductivity of selected liquid foods at elevated pressures up to 700MPa. *Journal of Food Engineering*, **2007**, 83, 444-451	6	22
76	Evaluation of the instrumental quality of pressure-assisted thermally processed carrots. *Journal of Food Science*, **2007**, 72, E264-70	3.4	43
75	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
74	Quasi-adiabatic temperature increase during high pressure processing of selected foods. *Journal of Food Engineering*, **2007**, 80, 199-205	6	104

73	Opportunities and challenges in high pressure processing of foods. *Critical Reviews in Food Science and Nutrition*, **2007**, 47, 69-112	11.5	592
72	Monitoring biochemical changes in bacterial spore during thermal and pressure-assisted thermal processing using FT-IR spectroscopy. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9311-7	5.7	36
71	Food Safety Engineering **2007**, 45-69		
70	Physiological responses of Bacillus amyloliquefaciens spores to high pressure. *Journal of Microbiology and Biotechnology*, **2007**, 17, 524-9	3.3	7
69	Comparison of effects of high-pressure processing and heat treatment on immunoactivity of bovine milk immunoglobulin G in enriched soymilk under equivalent microbial inactivation levels. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 739-46	5.7	23
68	Determination of spore inactivation during thermal and pressure-assisted thermal processing using FT-IR spectroscopy. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 10300-6	5.7	30
67	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
66	Combined pressure-thermal inactivation kinetics of Bacillus amyloliquefaciens spores in egg patty mince. *Journal of Food Protection*, **2006**, 69, 853-60	2.5	110
65	Efficacy of High Hydrostatic Pressure Treatment in Reducing Escherichia coli O157 and Listeria monocytogenes in Alfalfa Seeds. *Journal of Food Science*, **2006**, 69, M117-M120	3.4	42
64	Texture and Water Retention Improvement in High-pressure Thermally Treated Scrambled Egg Patties. *Journal of Food Science*, **2006**, 71, E52-E61	3.4	28
63	High-pressure Processing of Salads and Ready Meals **2005**, 33-45		7
62	Effect of High Pressure and Irradiation Treatments on Hydration Characteristics of Navy Beans. *International Journal of Food Engineering*, **2005**, 1,	1.9	8
61	The inactivation of Listeria monocytogenes by pulsed electric field (PEF) treatment in a static chamber. *Food Microbiology*, **2004**, 21, 91-95	6	56
60	The effect of high-pressure food processing on the sorption behaviour of selected packaging materials. *Packaging Technology and Science*, **2004**, 17, 139-153	2.3	43
59	Recommended laboratory practices for conducting high-pressure microbial inactivation experiments. *Innovative Food Science and Emerging Technologies*, **2004**, 5, 299-306	6.8	121
58	Compression Heating of Selected Fatty Food Materials during High-pressure Processing. *Journal of Food Science*, **2003**, 68, 254-259	3.4	157
57	A rapid FTIR method for screening methyl sulfide and hexanal in modified atmosphere meal, ready-to-eat entrees. *LWT - Food Science and Technology*, **2003**, 36, 21-27	5.4	8
56	Compression heating influence of pressure transmitting fluids on bacteria inactivation during high pressure processing. *Food Research International*, **2003**, 36, 661-668	7	74

55	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
54	The inactivation of Escherichia coli O157:H7 during pulsed electric field (PEF) treatment in a static chamber. *Food Microbiology*, **2002**, 19, 351-361	6	29
53	INACTIVATION OF CLOSTRIDIUM BOTULINUM TYPE E SPORES BY HIGH PRESSURE PROCESSING. *Journal of Food Safety*, **1999**, 19, 277-288	2	85
52	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
51	FLUID to PARTICLE CONVECTIVE HEAT TRANSFER COEFFICIENT IN A HORIZONTAL SCRAPED SURFACE HEAT EXCHANGER DETERMINED FROM RELATIVE VELOCITY MEASUREMENT1. *Journal of Food Process Engineering*, **1996**, 19, 75-95	2.4	5
50	ESTIMATION of CONVECTIVE HEAT TRANSFER BETWEEN FLUID and PARTICLE IN CONTINUOUS FLOW USING A REMOTE TEMPERATURE SENSOR1. *Journal of Food Process Engineering*, **1996**, 19, 223-240	2.4	7
49	Liquid-to-particle heat transfer in continuous tube flow: Comparison between experimental techniques. *International Journal of Food Science and Technology*, **1996**, 31, 177-187	3.8	3
48	Use of liquid crystals as temperature sensors in food processing research. *Journal of Food Engineering*, **1995**, 26, 219-230	6	18
47	Liquid-to-particle convective heat transfer in non-Newtonian carrier medium during continuous tube flow. *Journal of Food Engineering*, **1994**, 23, 169-187	6	30
46	Convective Heat Transfer at Particle-Liquid Interface in Continuous Tube Flow at Elevated Fluid Temperatures. *Journal of Food Science*, **1994**, 59, 675-681	3.4	23
45	Physical Methods of Food Preservation735-763		5
44	Impact of nonthermal food processing techniques on mycotoxins and their producing fungi. *International Journal of Food Science and Technology*,	3.8	1
43	Food Safety Engineering45-69		
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40	Ozone Pathway to Commercialization342-346		
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1	Physicochemical Effects of High-Intensity Ultrasonication on Food Proteins and Carbohydrates	109-134	8