Pawan S Takhar

List of Publications by Year
in descending order

33	705	516710 16	580821 25
papers	citations	h-index	g-index

34	34	34	662
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Theory and Applications of Macroscale Models in Porous Media. Transport in Porous Media, 2019, 130, 5-76.	2.6	58
2	Experimental study on transport mechanisms during deep fat frying of chicken nuggets. LWT - Food Science and Technology, 2013, 50, 110-119.	5.2	54
3	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Validation and simulation results. Journal of Food Engineering, 2011, 106, 275-282.	5.2	46
4	Effect of temperature fluctuations on ice-crystal growth in frozen potatoes during storage. LWT - Food Science and Technology, 2014, 59, 1186-1190.	5.2	46
5	Micro X-ray computed tomography and image analysis of frozen potatoes subjected to freeze-thaw cycles. LWT - Food Science and Technology, 2017, 79, 278-286.	5.2	40
6	Microstructural Characterization of Fried Potato Disks Using Xâ€Ray Micro Computed Tomography. Journal of Food Science, 2016, 81, E651-64.	3.1	35
7	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Coupled fluid transport and stress equations. Journal of Food Engineering, 2011, 105, 663-670.	5.2	34
8	Unsaturated fluid transport in swelling poroviscoelastic biopolymers. Chemical Engineering Science, 2014, 109, 98-110.	3.8	34
9	Comparison of Microwave and Conventional Frying on Quality Attributes and Fat Content of Potatoes. Journal of Food Science, 2016, 81, E2743-E2755.	3.1	31
10	Modeling multiscale transport mechanisms, phase changes and thermomechanics during frying. Food Research International, 2014, 62, 709-717.	6.2	28
11	Modeling of moisture diffusivities for components of yellow-dent corn kernels. Journal of Cereal Science, 2009, 50, 82-90.	3.7	27
12	Experimental measurement of physical pressure in foods during frying. Journal of Food Engineering, 2013, 115, 272-277.	5.2	27
13	The effect of temperature and moisture on the mechanical properties of extruded cornstarch. Journal of Texture Studies, 2013, 44, 225-237.	2.5	25
14	Freezing of Foods: Mathematical and Experimental Aspects. Food Engineering Reviews, 2017, 9, 1-12.	5.9	20
15	Transport Mechanisms and Quality Changes During Frying of Chicken Nuggetsâ€"Hybrid Mixture Theory Based Modeling and Experimental Verification. Journal of Food Science, 2015, 80, E2759-73.	3.1	18
16	Hybrid mixture theory based modeling of transport mechanisms and expansionâ€thermomechanics of starch during extrusion. AICHE Journal, 2015, 61, 4517-4532.	3.6	17
17	Microwave frying and post-frying of French fries. Food Research International, 2022, 159, 111663.	6.2	17
18	Using multi-slice-multi-echo images with NMR relaxometry to assess water and fat distribution in coated chicken nuggets. LWT - Food Science and Technology, 2014, 55, 690-694.	5.2	16

#	Article	IF	Citations
19	Role of Glass-Transition on Fluid Transport in Porous Food Materials. International Journal of Food Engineering, 2008, 4, .	1.5	15
20	Physical and viscoelastic properties of carrots during drying. Journal of Texture Studies, 2020, 51, 532-541.	2.5	14
21	Effect of Frying Parameters on Mechanical Properties and Microstructure of Potato Disks. Journal of Texture Studies, 2015, 46, 385-397.	2.5	13
22	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
23	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
24	Predictive Modeling of Salmonella Species Inactivation in Ground Pork and Turkey during Cooking. International Journal of Food Engineering, 2009, 5, .	1.5	12
25	Experimental determination of convective heat transfer coefficient during controlled frying of potato discs. LWT - Food Science and Technology, 2016, 65, 180-184.	5.2	9
26	Water and oil permeability of poroelastic potato discs. International Journal of Food Properties, 2017, 20, 633-644.	3.0	8
27	Verification of hybrid mixture theory based two-scale unsaturated transport processes using controlled frying experiments. Food and Bioproducts Processing, 2018, 110, 26-39.	3.6	7
28	Characterization of Mechanical Texture Attributes of Cooked Milled Rice by Texture Profile Analyses and Unraveling Viscoelasticity Properties Through Rheometry. Methods in Molecular Biology, 2019, 1892, 151-167.	0.9	7
29	Increasing the separation of block cryoconcentration through a novel centrifugal filter-based method. Separation Science and Technology, 2019, 54, 786-794.	2.5	7
30	Stress relaxation properties of bananas during drying. Journal of Texture Studies, 2022, 53, 146-156.	2.5	6
31	Incorporating food microstructure and material characteristics for developing multiscale saturated and unsaturated transport models. Current Opinion in Food Science, 2016, 9, 104-111.	8.0	5
32	Enzymatic hydrolysis and fermentation of soy flour to produce ethanol and soy protein concentrate with increased polyphenols. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 379-391.	1.9	3
33	Modeling heat transfer during hot water sanitization of a commercial mushroom slicer. Journal of Food Process Engineering, 2022, 45, .	2.9	0