

Pawan S Takhar

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

705
citations

516710

16
h-index

580821

25
g-index

34
all docs

34
docs citations

34
times ranked

662
citing authors

#	ARTICLE	IF	CITATIONS
1	Stress relaxation properties of bananas during drying. <i>Journal of Texture Studies</i> , 2022, 53, 146-156.	2.5	6
2	Enzymatic hydrolysis and fermentation of soy flour to produce ethanol and soy protein concentrate with increased polyphenols. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2022, 99, 379-391.	1.9	3
3	Modeling heat transfer during hot water sanitization of a commercial mushroom slicer. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	0
4	Microwave frying and post-frying of French fries. <i>Food Research International</i> , 2022, 159, 111663.	6.2	17
5	Physical and viscoelastic properties of carrots during drying. <i>Journal of Texture Studies</i> , 2020, 51, 532-541.	2.5	14
6	Theory and Applications of Macroscale Models in Porous Media. <i>Transport in Porous Media</i> , 2019, 130, 5-76.	2.6	58
7	Characterization of Mechanical Texture Attributes of Cooked Milled Rice by Texture Profile Analyses and Unraveling Viscoelasticity Properties Through Rheometry. <i>Methods in Molecular Biology</i> , 2019, 1892, 151-167.	0.9	7
8	Increasing the separation of block cryoconcentration through a novel centrifugal filter-based method. <i>Separation Science and Technology</i> , 2019, 54, 786-794.	2.5	7
9	State/phase transitions induced by ice recrystallization and its influence on the mechanical properties of potatoes (<i>Solanum tuberosum</i> L.) var. Russet Brown. <i>Journal of Food Engineering</i> , 2019, 251, 45-56.	5.2	13
10	Thermal transition and thermo-physical properties of potato (<i>Solanum tuberosum</i> L.) var. Russet brown. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1572-1580.	3.2	13
11	Verification of hybrid mixture theory based two-scale unsaturated transport processes using controlled frying experiments. <i>Food and Bioproducts Processing</i> , 2018, 110, 26-39.	3.6	7
12	Water and oil permeability of poroelastic potato discs. <i>International Journal of Food Properties</i> , 2017, 20, 633-644.	3.0	8
13	Micro X-ray computed tomography and image analysis of frozen potatoes subjected to freeze-thaw cycles. <i>LWT - Food Science and Technology</i> , 2017, 79, 278-286.	5.2	40
14	Freezing of Foods: Mathematical and Experimental Aspects. <i>Food Engineering Reviews</i> , 2017, 9, 1-12.	5.9	20
15	Incorporating food microstructure and material characteristics for developing multiscale saturated and unsaturated transport models. <i>Current Opinion in Food Science</i> , 2016, 9, 104-111.	8.0	5
16	Comparison of Microwave and Conventional Frying on Quality Attributes and Fat Content of Potatoes. <i>Journal of Food Science</i> , 2016, 81, E2743-E2755.	3.1	31
17	Microstructural Characterization of Fried Potato Disks Using X-ray Micro Computed Tomography. <i>Journal of Food Science</i> , 2016, 81, E651-64.	3.1	35
18	Experimental determination of convective heat transfer coefficient during controlled frying of potato discs. <i>LWT - Food Science and Technology</i> , 2016, 65, 180-184.	5.2	9

#	ARTICLE	IF	CITATIONS
19	Effect of Frying Parameters on Mechanical Properties and Microstructure of Potato Disks. <i>Journal of Texture Studies</i> , 2015, 46, 385-397.	2.5	13
20	Transport Mechanisms and Quality Changes During Frying of Chicken Nuggets—Hybrid Mixture Theory Based Modeling and Experimental Verification. <i>Journal of Food Science</i> , 2015, 80, E2759-73.	3.1	18
21	Hybrid mixture theory based modeling of transport mechanisms and expansion—thermomechanics of starch during extrusion. <i>AIChE Journal</i> , 2015, 61, 4517-4532.	3.6	17
22	Using multi-slice-multi-echo images with NMR relaxometry to assess water and fat distribution in coated chicken nuggets. <i>LWT - Food Science and Technology</i> , 2014, 55, 690-694.	5.2	16
23	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
24	Modeling multiscale transport mechanisms, phase changes and thermomechanics during frying. <i>Food Research International</i> , 2014, 62, 709-717.	6.2	28
25	Unsaturated fluid transport in swelling poroviscoelastic biopolymers. <i>Chemical Engineering Science</i> , 2014, 109, 98-110.	3.8	34
26	Experimental measurement of physical pressure in foods during frying. <i>Journal of Food Engineering</i> , 2013, 115, 272-277.	5.2	27
27	The effect of temperature and moisture on the mechanical properties of extruded cornstarch. <i>Journal of Texture Studies</i> , 2013, 44, 225-237.	2.5	25
28	Experimental study on transport mechanisms during deep fat frying of chicken nuggets. <i>LWT - Food Science and Technology</i> , 2013, 50, 110-119.	5.2	54
29	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Coupled fluid transport and stress equations. <i>Journal of Food Engineering</i> , 2011, 105, 663-670.	5.2	34
30	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Validation and simulation results. <i>Journal of Food Engineering</i> , 2011, 106, 275-282.	5.2	46
31	Predictive Modeling of Salmonella Species Inactivation in Ground Pork and Turkey during Cooking. <i>International Journal of Food Engineering</i> , 2009, 5, .	1.5	12
32	Modeling of moisture diffusivities for components of yellow-dent corn kernels. <i>Journal of Cereal Science</i> , 2009, 50, 82-90.	3.7	27
33	Role of Glass-Transition on Fluid Transport in Porous Food Materials. <i>International Journal of Food Engineering</i> , 2008, 4, .	1.5	15