

Frederick Sarpong

List of Publications by Citations

Source: <https://exaly.com/author-pdf/4054033/frederick-sarpong-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

89
papers

1,641
citations

20
h-index

36
g-index

93
ext. papers

2,153
ext. citations

5
avg, IF

5.16
L-index

#	Paper	IF	Citations
89	Effects of multi-frequency power ultrasound on the enzymolysis and structural characteristics of corn gluten meal. <i>Ultrasonics Sonochemistry</i> , 2015 , 24, 55-64	8.9	129
88	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. <i>Ultrasonics Sonochemistry</i> , 2016 , 31, 20-8	8.9	111
87	Pretreatment of defatted wheat germ proteins (by-products of flour mill industry) using ultrasonic horn and bath reactors: effect on structure and preparation of ACE-inhibitory peptides. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 1390-400	8.9	91
86	Antioxidant peptides from corn gluten meal: Orthogonal design evaluation. <i>Food Chemistry</i> , 2015 , 187, 270-8	8.5	69
85	Effects of multi-frequency ultrasound pretreatment under low power density on the enzymolysis and the structure characterization of defatted wheat germ protein. <i>Ultrasonics Sonochemistry</i> , 2017 , 38, 410-420	8.9	64
84	Effects and mechanism of dual-frequency power ultrasound on the molecular weight distribution of corn gluten meal hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2016 , 30, 44-51	8.9	60
83	Effects of multi-frequency power ultrasound on the enzymolysis of corn gluten meal: Kinetics and thermodynamics study. <i>Ultrasonics Sonochemistry</i> , 2015 , 27, 46-53	8.9	57
82	Effect of vacuum and ethanol pretreatment on infrared-hot air drying of scallion (<i>Allium fistulosum</i>). <i>Food Chemistry</i> , 2019 , 295, 432-440	8.5	49
81	Effects of ultrasound, osmotic dehydration, and osmosonication pretreatments on bioactive compounds, chemical characterization, enzyme inactivation, color, and antioxidant activity of dried ginger slices. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12832	3.3	49
80	Vacuum pretreatment coupled to ultrasound assisted osmotic dehydration as a novel method for garlic slices dehydration. <i>Ultrasonics Sonochemistry</i> , 2019 , 50, 363-372	8.9	41
79	Effect of catalytic infrared dry-blanching on the processing and quality characteristics of garlic slices. <i>Food Chemistry</i> , 2018 , 266, 309-316	8.5	40
78	Extraction and characterization of chicken feet soluble collagen. <i>LWT - Food Science and Technology</i> , 2016 , 74, 145-153	5.4	39
77	Effect of freeze-thaw cycles pretreatment on the vacuum freeze-drying process and physicochemical properties of the dried garlic slices. <i>Food Chemistry</i> , 2020 , 324, 126883	8.5	37
76	Improvement of the catalytic infrared drying process and quality characteristics of the dried garlic slices by ultrasound-assisted alcohol pretreatment. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108577	5.4	35
75	Effects of Ultrasound on Mass Transfer Kinetics, Structure, Carotenoid and Vitamin C Content of Osmodehydrated Sweet Potato (<i>Ipomea Batatas</i>). <i>Food and Bioprocess Technology</i> , 2017 , 10, 1162-1172	5.1	28
74	Vacuum pulsation drying of okra (<i>Abelmoschus esculentus</i> L. Moench): Better retention of the quality characteristics by flat sweep frequency and pulsed ultrasound pretreatment. <i>Food Chemistry</i> , 2020 , 326, 127026	8.5	28
73	Drying of ginger slices Evaluation of quality attributes, energy consumption, and kinetics study. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13348	2.4	27

72	Reduction of <i>Listeria innocua</i> in fresh-cut Chinese cabbage by a combined washing treatment of sweeping frequency ultrasound and sodium hypochlorite. <i>LWT - Food Science and Technology</i> , 2019 , 101, 410-418	5.4	27
71	Comparative study of enzymes inactivation and browning pigmentation of apple (<i>Malus domestica</i>) slices by selected gums during low temperature storage. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12681	3.3	23
70	Storage effects on the quality quartet of orange juice submitted to moderate thermosonication: Predictive modeling and odor fingerprinting approach. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104982	8.9	22
69	The kinetics and thermodynamics study of bioactive compounds and antioxidant degradation of dried banana (<i>Musa ssp.</i>) slices using controlled humidity convective air drying. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1935-1946	2.8	20
68	Ultrasonication effects on the phytochemical, volatile and sensorial characteristics of lactic acid fermented mulberry juice. <i>Food Bioscience</i> , 2018 , 24, 17-25	4.9	19
67	Effect of infrared drying with multifrequency ultrasound pretreatments on the stability of phytochemical properties, antioxidant potential, and textural quality of dried sweet potatoes. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12809	3.3	19
66	Sonozonation: Enhancing the antimicrobial efficiency of aqueous ozone washing techniques on cherry tomato. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 105059	8.9	18
65	Application of non-thermal pretreatment techniques on agricultural products prior to drying: a review. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2585-2599	4.3	18
64	Purification, characterisation and salt-tolerance molecular mechanisms of aspartyl aminopeptidase from <i>Aspergillus oryzae</i> 3.042. <i>Food Chemistry</i> , 2018 , 240, 377-385	8.5	18
63	Combinative effect of cutting orientation and drying techniques (hot air, vacuum, freeze and catalytic infrared drying) on the physicochemical properties of ginger (<i>Zingiber officinale</i> Roscoe). <i>LWT - Food Science and Technology</i> , 2021 , 144, 111238	5.4	18
62	Separation, biochemical characterization and salt-tolerant mechanisms of alkaline protease from <i>Aspergillus oryzae</i> . <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3359-3366	4.3	18
61	Effect of sequential multi-frequency ultrasound washing processes on quality attributes and volatile compounds profiling of fresh-cut Chinese cabbage. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108666	5.4	18
60	Modeling of drying and ameliorative effects of relative humidity (RH) against β -carotene degradation and color of carrot (var.) slices. <i>Food Science and Biotechnology</i> , 2019 , 28, 75-85	3	17
59	Influence of ultrasound pretreatments on diffusion coefficients, texture and colour of osmodehydrated sweet potato (<i>Ipomea batatas</i>). <i>International Journal of Food Science and Technology</i> , 2017 , 52, 888-896	3.8	16
58	Influence of anti-browning agent pretreatment on drying kinetics, enzymes inactivation and other qualities of dried banana (<i>Musa ssp.</i>) under relative humidity-convective air dryer. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1229-1241	2.8	16
57	Effect of multi-frequency multi-mode ultrasound washing treatments on physicochemical, antioxidant potential and microbial quality of tomato. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 677-686	2.8	16
56	Sorghum Bicolor L. leaf sheath polysaccharides: Dual frequency ultrasound-assisted extraction and desalination. <i>Industrial Crops and Products</i> , 2018 , 126, 368-379	5.9	16
55	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , 2020 , 68, 105226	8.9	15

54	Optimization of osmosonication pretreatment of ginger (<i>Zingiber officinale</i> Roscoe) using response surface methodology: Effect on antioxidant activity, enzyme inactivation, phenolic compounds, and physical properties. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13218	2.4	15
53	Efficacy of dual-frequency ultrasound and sanitizers washing treatments on quality retention of cherry tomato. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102348	6.8	14
52	Shelf-life extension of grape () by xanthan gum enriched with ascorbic and citric acid during cold temperature storage. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4867-4878	3.3	14
51	Nonthermal pretreatments enhances drying kinetics and quality properties of dried ginger (<i>Zingiber officinale</i> Roscoe) slices. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13117	2.4	13
50	Enzymolysis of walnut (<i>Juglans regia</i> L.) meal protein: Ultrasonication-assisted alkaline pretreatment impact on kinetics and thermodynamics. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12948	3.3	13
49	Kinetic modeling of inactivation of natural microbiota and <i>Escherichia coli</i> on cherry tomato treated with fixed multi-frequency sonication. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 105035	8.9	13
48	Drying characteristic, enzyme inactivation and browning pigmentation kinetics of controlled humidity-convective drying of banana slices. <i>Heat and Mass Transfer</i> , 2018 , 54, 3117-3130	2.2	13
47	Simultaneous multifrequency: A possible alternative to improve the efficacy of ultrasound treatment on cherry tomato during storage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14083 ²¹		13
46	Mitigating effect of relative humidity (RH) on 2-furoylmethyl-Amino acid formation. <i>LWT - Food Science and Technology</i> , 2019 , 101, 551-558	5.4	13
45	Effect of pulsed-vacuum, hot-air, infrared, and freeze-drying on drying kinetics, energy efficiency, and physicochemical properties of <i>Ginkgo biloba</i> L. seed. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13655	2.4	13
44	Effect of a multi-frequency counter-current S-type ultrasound pretreatment on the defatted corn germ protein: enzymatic hydrolysis, ACE inhibitory activity and structural characterization. <i>Food and Function</i> , 2019 , 10, 6020-6029	6.1	12
43	Effect of ultrasound-ethanol pretreatment on drying kinetics, quality parameters, functional group, and amino acid profile of apple slices using pulsed vacuum drying. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13347	2.4	12
42	Effect of multi-frequency ultrasound surface washing treatments on <i>Escherichia coli</i> inactivation and some quality characteristics of non-heading Chinese cabbage. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13747	2.1	12
41	Simultaneous optimization of <i>Alicyclobacillus acidoterrestris</i> reduction, pectin methylesterase inactivation, and bioactive compounds enhancement affected by thermosonication in orange juice. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14180	2.1	11
40	Effects of multifrequency ultrasound pretreatment on the enzymolysis, ACE inhibitory activity, and the structure characterization of rapeseed protein. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13413	2.1	11
39	Effect of multi-frequency counter-current S type ultrasound pretreatment on the enzymatic hydrolysis of defatted corn germ protein: Kinetics and thermodynamics. <i>Process Biochemistry</i> , 2019 , 87, 112-118	4.8	10
38	Multi-frequency ultrasound and sequential infrared drying on drying kinetics, thermodynamic properties, and quality assessment of sweet potatoes. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13127	2.4	10
37	Thermal and single frequency counter-current ultrasound pretreatments of sodium caseinate: enzymolysis kinetics and thermodynamics, amino acids composition, molecular weight distribution and antioxidant peptides. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4861-4873	4.3	10

36	Degradation kinetics of aflatoxin B and B in solid medium by using pulsed light irradiation. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5220-5224	4.3	9
35	Effects of tri-frequency ultrasound-ethanol pretreatment combined with infrared convection drying on the quality properties and drying characteristics of scallion stalk. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2809-2817	4.3	8
34	Acoustically-aided osmo-dehydration pretreatments under pulsed vacuum dryer for apple slices: drying kinetics, thermodynamics, and quality attributes. <i>Journal of Food Science</i> , 2020 , 85, 3909-3919	3.4	7
33	Conveyor belt catalytic infrared as a novel apparatus for blanching processing applied to sweet potatoes in the industrial scale. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111827	5.4	7
32	Enhancing jackfruit infrared drying by combining ultrasound treatments: Effect on drying characteristics, quality properties and microstructure. <i>Food Chemistry</i> , 2021 , 358, 129845	8.5	7
31	Quality attributes optimization of orange juice subjected to multi-frequency thermosonication: Alicyclobacillus acidoterrestris spore inactivation and applied spectroscopy ROS characterization. <i>Food Chemistry</i> , 2021 , 361, 130108	8.5	7
30	Application of multi-frequency power ultrasound in selected food processing using large-scale reactors: A review. <i>Ultrasonics Sonochemistry</i> , 2021 , 81, 105855	8.9	6
29	A new continuous system of enzymatic hydrolysis coupled with membrane separation for isolation of peptides with angiotensin I converting enzyme inhibitory capacity from defatted corn germ protein. <i>Food and Function</i> , 2020 , 11, 1146-1154	6.1	6
28	Combination of thermal and dual-frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14325	2.1	6
27	Structure and stability of low molecular weight collagen peptide (prepared from white carp skin) -calcium complex. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110335	5.4	6
26	Inactivation of Bacillus cereus from pork by thermal, non-thermal and single-frequency/multi-frequency thermosonication: Modelling and effects on physicochemical properties.. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109939	5.4	5
25	Visualizing the knowledge domain of pulsed light technology in the food field: A scientometrics review. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 74, 102823	6.8	5
24	Effects of low frequency multi-mode ultrasound and its washing solution's interface properties on freshly cut cauliflower. <i>Food Chemistry</i> , 2022 , 366, 130683	8.5	5
23	Optimization of thermosonication on Bacillus cereus from pork: Effects on inactivation and physicochemical properties. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13401	2.4	4
22	Variation in bioactive phytochemicals and sensory attributes of osmosonic convective dried ginger from four African countries. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3164-3172	4.3	4
21	Characterization of Moringa oleifera leaf polysaccharides extracted by coupling ionic liquid separation system with ultrasound irradiation. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13417	2.4	4
20	Effect of intensive pulsed light on the activity, structure, physico-chemical properties and surface topography of polyphenol oxidase from mushroom. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 72, 102741	6.8	4
19	Effects of blanching drying methods on the structure and physicochemical properties of starch in sweet potato slices. <i>Food Hydrocolloids</i> , 2022 , 127, 107543	10.6	3

18	Effect of simultaneous dual-frequency ultrasound aided ethanolic pretreatment on drying kinetics, bioactive compounds, antioxidant activity, and physicochemical properties of apple slices using pulsed vacuum dryer. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13535	2.4	3
17	Intensive pulsed light pretreatment combined with controlled temperature and humidity for convection drying to reduce browning and improve quality of dried shiitake mushrooms. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5608-5617	4.3	3
16	Effects of tri-frequency ultrasonic vacuum-assisted ethanol pretreatment on infrared drying efficiency, qualities and microbial safety of scallion stalk slices. <i>Drying Technology</i> , 1-16	2.6	3
15	Role of thermal and non-thermal drying techniques on drying kinetics and the physicochemical properties of shiitake mushroom. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 214-222	4.3	3
14	Ultrasound, infrared and its assisted technology, a promising tool in physical food processing: A review of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-25	11.5	3
13	Rehydration characteristics of vacuum freeze- and hot air-dried garlic slices. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111158	5.4	2
12	Pulsed multifrequency thermosonication induced sonoporation in Alicyclobacillus acidoterrestris spores and vegetative cells. <i>Food Research International</i> , 2022 , 156, 111087	7	2
11	Mitigation of relative humidity (RH) on phytochemicals and functional groups of dried pineapple (Ananas comosus) slices. <i>International Journal of Food Engineering</i> , 2021 , 17, 265-274	1.9	1
10	Gurum Seeds: A Potential Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2000104	3	1
9	Influence of sweeping frequency ultrasonic pretreatment on pulsed vacuum drying characteristics and microstructure of okra based on real-time monitoring. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13622	2.4	1
8	Effect of roasting pretreatment on fatty acids, oxidative stability, tocopherols, and antioxidant activity of gurum seeds oil. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 34, 102022	4.2	1
7	Statistical interpretation of shelf-life indicators of tomato (<i>Lycopersicon esculentum</i>) in correlation to storage packaging materials and temperature. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	1
6	Inactivation mechanism of catalytic infrared against <i>Pseudomonas aeruginosa</i> and its decontamination application on dry green Sichuan pepper (<i>Zanthoxylum schinifolium</i>). <i>Food Control</i> , 2022 , 132, 108483	6.2	1
5	Comparative study of intermediate-wave and catalytic infrared drying on the kinetics and physicochemical properties of pineapple rings. <i>Drying Technology</i> , 1-13	2.6	1
4	Effect of sorghum sourdough and nabag (<i>Zizyphus spina-christi</i>) pulp powder on dough fermentation and quality characteristics of bread. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 455-464	2.8	0
3	Guar gum and sodium chloride coating delays chlorophyll degradation in okra during storage at 25°C. <i>International Journal of Vegetable Science</i> , 2021 , 27, 198-208	1.2	0
2	Quality Changes in Diet Phalsa Squash Formulation during Storage: A Kinetic and Statistical Interpretation of Key Parameters Degradation Mechanism. <i>International Journal of Fruit Science</i> , 2021 , 21, 804-818	1.2	
1	Effects of Treatment with Different Combinations of Bisphenol Compounds on the Mortality of. <i>Biomedical and Environmental Sciences</i> , 2020 , 33, 145-149	1.1	

