

Frederick Sarpong

List of Publications by Year in Descending Order

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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 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
88	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
87	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
86	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
85	Pulsed multifrequency thermosonication induced sonoporation in <i>Alicyclobacillus acidoterrestris</i> spores and vegetative cells. <i>Food Research International</i> , 2022 , 156, 111087	7	2
84	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
83	Mitigation of relative humidity (RH) on phytochemicals and functional groups of dried pineapple (<i>Ananas comosus</i>) slices. <i>International Journal of Food Engineering</i> , 2021 , 17, 265-274	1.9	1
82	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
81	Rehydration characteristics of vacuum freeze- and hot air-dried garlic slices. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111158	5.4	2
80	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
79	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
78	Guar gum and sodium chloride coating delays chlorophyll degradation in okra during storage at 25oC. <i>International Journal of Vegetable Science</i> , 2021 , 27, 198-208	1.2	0
77	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
76	Gurum Seeds: A Potential Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2000104	3	1
75	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
74	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
73	Effect of pulsed-vacuum, hot-air, infrared, and freeze-drying on drying kinetics, energy efficiency, and physicochemical properties of Ginkgo biloba L. seed. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13655	2.4	13

72	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
71	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
70	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
69	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
68	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
67	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
66	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	
65	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
64	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
63	Sonozonation: Enhancing the antimicrobial efficiency of aqueous ozone washing techniques on cherry tomato. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 105059	8.9	18
62	Optimization of thermosonication on <i>Bacillus cereus</i> from pork: Effects on inactivation and physicochemical properties. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13401	2.4	4
61	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
60	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
59	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
58	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
57	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
56	Characterization of <i>Moringa oleifera</i> 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
55	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

54	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
53	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
52	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
51	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
50	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
49	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
48	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
47	Inactivation of <i>Bacillus cereus</i> 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
46	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
45	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	
44	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
43	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
42	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
41	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
40	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
39	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
38	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
37	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

36	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
35	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 ¹		13
34	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
33	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
32	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
31	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
30	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
29	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
28	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
27	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
26	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
25	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
24	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
23	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
22	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
21	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
20	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
19	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

18	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
17	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
16	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
15	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
14	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
13	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
12	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
11	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
10	Extraction and characterization of chicken feet soluble collagen. <i>LWT - Food Science and Technology</i> , 2016 , 74, 145-153	5.4	39
9	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
8	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
7	Antioxidant peptides from corn gluten meal: Orthogonal design evaluation. <i>Food Chemistry</i> , 2015 , 187, 270-8	8.5	69
6	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
5	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
4	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
3	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
2	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
1	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

