

# Okon Johnson Esua

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4710473/publications.pdf>

Version: 2024-02-01

16  
papers

376  
citations

840776

11  
h-index

940533

16  
g-index

16  
all docs

16  
docs citations

16  
times ranked

180  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of simultaneous UV-C radiation and ultrasonic energy postharvest treatment on bioactive compounds and antioxidant activity of tomatoes during storage. Food Chemistry, 2019, 270, 113-122.	8.2	49
2	Effects of combined treatment of plasma activated liquid and ultrasound for degradation of chlorothalonil fungicide residues in tomato. Food Chemistry, 2022, 371, 131162.	8.2	47
3	Optimisation of treatment conditions for reducing <i>Shewanella putrefaciens</i> and <i>Salmonella Typhimurium</i> on grass carp treated by thermoultrasound-assisted plasma functionalized buffer. Ultrasonics Sonochemistry, 2021, 76, 105609.	8.2	44
4	Antimicrobial activities of plasma-functionalized liquids against foodborne pathogens on grass carp ( <i>Ctenopharyngodon Idella</i> ). Applied Microbiology and Biotechnology, 2020, 104, 9581-9594.	3.6	42
5	Functionalization of water as a nonthermal approach for ensuring safety and quality of meat and seafood products. Critical Reviews in Food Science and Nutrition, 2021, 61, 431-449.	10.3	28
6	Novel technique for treating grass carp ( <i>Ctenopharyngodon idella</i> ) by combining plasma functionalized liquids and Ultrasound: Effects on bacterial inactivation and quality attributes. Ultrasonics Sonochemistry, 2021, 76, 105660.	8.2	27
7	Hybridising plasma functionalized water and ultrasound pretreatment for enzymatic protein hydrolysis of <i>Larimichthys polyactis</i> : Parametric screening and optimization. Food Chemistry, 2022, 385, 132677.	8.2	26
8	Modelling of inactivation kinetics of <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> on grass carp treated by combining ultrasound with plasma functionalized buffer. Ultrasonics Sonochemistry, 2022, 88, 106086.	8.2	22
9	A Review on Individual and Combination Technologies of UV-C Radiation and Ultrasound in Postharvest Handling of Fruits and Vegetables. Processes, 2020, 8, 1433.	2.8	21
10	Evaluation of storage quality of vacuum-packaged silver Pomfret ( <i>Pampus argenteus</i> ) treated with combined ultrasound and plasma functionalized liquids hurdle technology. Food Chemistry, 2022, 391, 133237.	8.2	21
11	Combination of ultrasound and ultraviolet-irradiation on kinetics of color, firmness, weight loss, and total phenolic content changes in tomatoes during storage. Journal of Food Processing and Preservation, 2019, 43, e14161.	2.0	15
12	Ultrasound-assisted modification of gelation properties of proteins: A review. Journal of Texture Studies, 2022, 53, 763-774.	2.5	11
13	Functional and bioactive properties of <i>Larimichthys polyactis</i> protein hydrolysates as influenced by plasma functionalized water-ultrasound hybrid treatments and enzyme types. Ultrasonics Sonochemistry, 2022, 86, 106023.	8.2	11
14	Antioxidant Bioactive Compounds and Spoilage Microorganisms of Wax Apple ( <i>Syzygium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 188-201.	2.4	7
15	Simultaneous UV-C and Ultrasonic Energy Treatment for Disinfection of Tomatoes and Its Antioxidant Properties. Journal of Advanced Agricultural Technologies, 2018, 5, 209-214.	0.2	4
16	Postharvest deterioration of tomato ( <i>Solanum lycopersicum</i> ) and associated effects on antioxidant bioactive contents. Acta Horticulturae, 2017, , 327-334.	0.2	1