

Okon Johnson Esua

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

376
citations

840776

11
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940533

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times ranked

180
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of combined treatment of plasma activated liquid and ultrasound for degradation of chlorothalonil fungicide residues in tomato. <i>Food Chemistry</i> , 2022, 371, 131162.	8.2	47
2	Ultrasound-assisted modification of gelation properties of proteins: A review. <i>Journal of Texture Studies</i> , 2022, 53, 763-774.	2.5	11
3	Hybridising plasma functionalized water and ultrasound pretreatment for enzymatic protein hydrolysis of <i>Larimichthys polyactis</i> : Parametric screening and optimization. <i>Food Chemistry</i> , 2022, 385, 132677.	8.2	26
4	Functional and bioactive properties of <i>Larimichthys polyactis</i> protein hydrolysates as influenced by plasma functionalized water-ultrasound hybrid treatments and enzyme types. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106023.	8.2	11
5	Evaluation of storage quality of vacuum-packaged silver Pomfret (<i>Pampus argenteus</i>) treated with combined ultrasound and plasma functionalized liquids hurdle technology. <i>Food Chemistry</i> , 2022, 391, 133237.	8.2	21
6	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. <i>Ultrasonics Sonochemistry</i> , 2022, 88, 106086.	8.2	22
7	Functionalization of water as a nonthermal approach for ensuring safety and quality of meat and seafood products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 431-449.	10.3	28
8	Novel technique for treating grass carp (<i>Ctenopharyngodon idella</i>) by combining plasma functionalized liquids and Ultrasound: Effects on bacterial inactivation and quality attributes. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105660.	8.2	27
9	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. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105609.	8.2	44
10	Antimicrobial activities of plasma-functionalized liquids against foodborne pathogens on grass carp (<i>Ctenopharyngodon Idella</i>). <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 9581-9594.	3.6	42
11	A Review on Individual and Combination Technologies of UV-C Radiation and Ultrasound in Postharvest Handling of Fruits and Vegetables. <i>Processes</i> , 2020, 8, 1433.	2.8	21
12	Effects of simultaneous UV-C radiation and ultrasonic energy postharvest treatment on bioactive compounds and antioxidant activity of tomatoes during storage. <i>Food Chemistry</i> , 2019, 270, 113-122.	8.2	49
13	Combination of ultrasound and ultraviolet irradiation on kinetics of color, firmness, weight loss, and total phenolic content changes in tomatoes during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14161.	2.0	15
14	Simultaneous UV-C and Ultrasonic Energy Treatment for Disinfection of Tomatoes and Its Antioxidant Properties. <i>Journal of Advanced Agricultural Technologies</i> , 2018, 5, 209-214.	0.2	4
15	Antioxidant Bioactive Compounds and Spoilage Microorganisms of Wax Apple (<i>Syzygium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 188-201.	2.4	7
16	Postharvest deterioration of tomato (<i>Solanum lycopersicum</i>) and associated effects on antioxidant bioactive contents. <i>Acta Horticulturae</i> , 2017, , 327-334.	0.2	1