

# Shailesh G Agrawal

## List of Publications by Year in descending order

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15  
papers

252  
citations

1040056

9  
h-index

1058476

14  
g-index

15  
all docs

15  
docs citations

15  
times ranked

356  
citing authors

#	ARTICLE	IF	CITATIONS
1	Secondary Nucleation: Mechanisms and Models. Chemical Engineering Communications, 2015, 202, 698-706.	2.6	105
2	Mathematical model for heat and mass transfer during convective drying of pumpkin. Food and Bioproducts Processing, 2017, 101, 68-73.	3.6	38
3	Multiple model-based control of multi variable continuous microbial fuel cell (CMFC) using machine learning approaches. Computers and Chemical Engineering, 2020, 140, 106884.	3.8	16
4	Modeling, Simulation, and Influence of Operational Parameters on Crystal Size and Morphology in Semibatch Antisolvent Crystallization of $\alpha$ -Lactose Monohydrate. Crystal Growth and Design, 2018, 18, 4511-4521.	3.0	15
5	Mathematical modelling and analysis of an industrial scale evaporative crystallizer producing lactose monohydrate. Journal of Food Engineering, 2015, 154, 49-57.	5.2	14
6	Study on lactose attrition inside the mixing cell of a laser diffraction particle sizer using a novel attrition index. Powder Technology, 2011, 208, 669-675.	4.2	13
7	Continuous Antisolvent Crystallization of $\alpha$ -Lactose Monohydrate: Impact of Process Parameters, Kinetic Estimation, and Dynamic Analysis. Organic Process Research and Development, 2019, 23, 2394-2404.	2.7	12
8	Effect of agitation on heat-induced deproteination process of buffalo milk whey. Journal of Food Engineering, 2008, 87, 398-404.	5.2	11
9	A mathematical model based parametric sensitivity analysis of an evaporative crystallizer for lactose monohydrate. Food and Bioproducts Processing, 2016, 97, 1-11.	3.6	9
10	Secondary nucleation studies on alpha lactose monohydrate under stirred conditions. International Dairy Journal, 2017, 66, 61-67.	3.0	5
11	Dynamic analysis and multiple model control of continuous microbial fuel cell (CMFC). Chemical Engineering Research and Design, 2019, 148, 403-416.	5.6	5
12	WPC manufacturing using thermal -polyelectrolyte precipitation: A product quality and techno-economic assessment. Journal of Food Engineering, 2022, 315, 110796.	5.2	5
13	Crystallization of erythromycin extracted using novel phase separation "sugaring-out extraction"™: A combined modelling and experimental approach. Chemical Engineering and Processing: Process Intensification, 2021, 169, 108616.	3.6	3
14	Dynamic analysis and split range control for maximization of operating range of continuous microbial fuel cell. Chinese Journal of Chemical Engineering, 2020, 28, 2368-2381.	3.5	1
15	Modeling, Simulation, and Parameter Estimation of Antisolvent Crystallization of $\alpha$ -Lactose Monohydrate. Lecture Notes on Multidisciplinary Industrial Engineering, 2020, , 99-107.	0.6	0