Shailesh G Agrawal

List of Publications by Year
in descending order

15	252	1040056 9	1058476 14
papers	citations	h-index	g-index

15	15	15	356
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	WPC manufacturing using thermal -polyelectrolyte precipitation: A product quality and techno-economic assessment. Journal of Food Engineering, 2022, 315, 110796.	5.2	5
2	Crystallization of erythromycin extracted using novel phase separation â€˜sugaring-out extractionâ€™: A combined modelling and experimental approach. Chemical Engineering and Processing: Process Intensification, 2021, 169, 108616.	3.6	3
3	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
4	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
5	Modeling, Simulation, and Parameter Estimation of Antisolvent Crystallization of Î±-Lactose Monohydrate. Lecture Notes on Multidisciplinary Industrial Engineering, 2020, , 99-107.	0.6	0
6	Continuous Antisolvent Crystallization of Î±-Lactose Monohydrate: Impact of Process Parameters, Kinetic Estimation, and Dynamic Analysis. Organic Process Research and Development, 2019, 23, 2394-2404.	2.7	12
7	Dynamic analysis and multiple model control of continuous microbial fuel cell (CMFC). Chemical Engineering Research and Design, 2019, 148, 403-416.	5.6	5
8	Modeling, Simulation, and Influence of Operational Parameters on Crystal Size and Morphology in Semibatch Antisolvent Crystallization of Î±-Lactose Monohydrate. Crystal Growth and Design, 2018, 18, 4511-4521.	3.0	15
9	Secondary nucleation studies on alpha lactose monohydrate under stirred conditions. International Dairy Journal, 2017, 66, 61-67.	3.0	5
10	Mathematical model for heat and mass transfer during convective drying of pumpkin. Food and Bioproducts Processing, 2017, 101, 68-73.	3.6	38
11	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
12	Mathematical modelling and analysis of an industrial scale evaporative crystallizer producing lactose monohydrate. Journal of Food Engineering, 2015, 154, 49-57.	5.2	14
13	Secondary Nucleation: Mechanisms and Models. Chemical Engineering Communications, 2015, 202, 698-706.	2.6	105
14	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
15	Effect of agitation on heat-induced deproteination process of buffalo milk whey. Journal of Food Engineering, 2008, 87, 398-404.	5.2	11