Sudhir K Sastry

List of Publications by Year
in descending order

179 papers	6,869 citations	50276 46 h-index	85541 71 g-index
181 all docs	181 docs citations	181 times ranked	2562 citing authors

#	Article	IF	Citations
1	ELECTRICAL CONDUCTIVITIES of SELECTED SOLID FOODS DURING OHMIC HEATING. Journal of Food Process Engineering, 1991, 14, 221-236.	2.9	221
2	Electrical conductivity of fruits and meats during ohmic heating. Journal of Food Engineering, 2008, 87, 351-356.	5.2	210
3	ELECTRICAL CONDUCTIVITY of SELECTED JUICES: INFLUENCES of TEMPERATURE, SOLIDS CONTENT, APPLIED VOLTAGE, and PARTICLE SIZE. Journal of Food Process Engineering, 1991, 14, 247-260.	2.9	156
4	Ohmic and Inductive Heating. Journal of Food Science, 2000, 65, 42-46.	3.1	140
5	INACTIVATION KINETICS OF SALMONELLA DUBLIN BY PULSED ELECTRIC FIELD. Journal of Food Process Engineering, 1997, 20, 367-381.	2.9	138
6	The effects of ohmic heating frequency on hot-air drying rate and juice yield. Journal of Food Engineering, 1999, 41, 115-119.	5.2	134
7	EFFECTS of ELECTRICITY ON MICROORGANISMS: A REVIEW. Journal of Food Processing and Preservation, 1990, 14, 393-414.	2.0	133
8	Electrode and pH effects on electrochemical reactions during ohmic heating. Journal of Electroanalytical Chemistry, 2005, 577, 125-135.	3.8	130
9	Frequency and voltage effects on enhanced diffusion during moderate electric field (MEF) treatment. Innovative Food Science and Emerging Technologies, 2003, 4, 189-194.	5.6	122
10	MATHEMATICAL MODELING and EXPERIMENTAL STUDIES ON OHMIC HEATING of LIQUID-PARTICLE MIXTURES IN A STATIC HEATER. Journal of Food Process Engineering, 1992, 15, 241-261.	2.9	116
11	Ohmic Heating and Moderate Electric Field Processing. Food Science and Technology International, 2008, 14, 419-422.	2.2	113
12	Effects of moderate electrothermal treatments on juice yield from cellular tissue. Innovative Food Science and Emerging Technologies, 2002, 3, 371-377.	5.6	112
13	Ultraviolet Light. Journal of Food Science, 2000, 65, 90-92.	3.1	106
14	Extraction Using Moderate Electric Fields. Journal of Food Science, 2004, 69, FEP7-FEP13.	3.1	102
15	Mathematical Evaluation of Process Schedules for Aseptic Processing of Low-Acid Foods Containing Discrete Particulates. Journal of Food Science, 1986, 51, 1323-1328.	3.1	97
16	Kinetics of inactivation ofBacillus subtilis spores by continuous or intermittent ohmic and conventional heating. , 1999, 62, 368-372.		96
17	THE INFLUENCE of FIELD STRENGTH, SUGAR and SOLID CONTENT ON ELECTRICAL CONDUCTIVITY of STRAWBERRY PRODUCTS. Journal of Food Process Engineering, 2003, 26, 17-29.	2.9	95
18	Extraction from Food and Natural Products by Moderate Electric Field: Mechanisms, Benefits, and Potential Industrial Applications. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1040-1052.	11.7	91

#	ARTICLE	IF	CITATIONS
19	Non-thermal effects of microwave and ohmic processing on microbial and enzyme inactivation: a critical review. Current Opinion in Food Science, 2020, 35, 36-48.	8.0	90
20	Ascorbic acid degradation and color changes in acerola pulp during ohmic heating: Effect of electric field frequency. Journal of Food Engineering, 2014, 123, 1-7.	5.2	89
21	Growth kinetics of Lactobacillus acidophilus under ohmic heating. , 2000, 49, 334-340.		88
22	A MODEL FOR HEATING of LIQUID-PARTICLE MIXTURES IN A CONTINUOUS FLOW OHMIC HEATER. Journal of Food Process Engineering, 1992, 15, 263-278.	2.9	83
23	OHMIC HEATING OF SOLID-LIQUID MIXTURES: A COMPARISON OF MATHEMATICAL MODELS UNDER WORST-CASE HEATING CONDITIONS. Journal of Food Process Engineering, 1998, 21, 441-458.	2.9	83
24	Effects of electroconductive heat treatment and electrical pretreatment on thermal death kinetics of selected microorganisms. Biotechnology and Bioengineering, 1992, 39, 225-232.	3.3	82
25	Effect of moderate electric field frequency and growth stage on the cell membrane permeability of <i>Lactobacillus acidophilus</i>. Biotechnology Progress, 2009, 25, 85-94.	2.6	80
26	Effects of controlled-frequency moderate electric fields on pectin methylesterase and polygalacturonase activities in tomato homogenate. Food Chemistry, 2016, 199, 265-272.	8.2	78
27	Degradation kinetics of ascorbic acid during ohmic heating with stainless steel electrodes. Journal of Applied Electrochemistry, 2003, 33, 187-196.	2.9	75
28	Accelerated inactivation of Geobacillus stearothermophilus spores by ohmic heating. Journal of Food Engineering, 2012, 108, 69-76.	5.2	74
29	Velocity Distributions of Food Particle Suspensions in Holding Tube Flow: Experimental and Modeling Studies on Average Particle Velocities. Journal of Food Science, 1990, 55, 1448-1453.	3.1	73
30	Pulsed Ohmic Heatingâ€"A Novel Technique for Minimization of Electrochemical Reactions During Processing. Journal of Food Science, 2005, 70, e460.	3.1	71
31	Starch gelatinization in ohmic heating. Journal of Food Engineering, 1997, 34, 225-242.	5.2	69
32	MODELING AND OPTIMIZATION OF OHMIC HEATING OF FOODS INSIDE A FLEXIBLE PACKAGE. Journal of Food Process Engineering, 2005, 28, 417-436.	2.9	66
33	Salt diffusion into vegetable tissue as a pretreatment for ohmic heating: Electrical conductivity profiles and vacuum infusion studies. Journal of Food Engineering, 1993, 20, 299-309.	5.2	64
34	Velocity Distributions of Food Particle Suspensions In Holding Tube Flow: Distribution Characteristics and Fastest-Particle Velocities. Journal of Food Science, 1990, 55, 1703-1710.	3.1	62
35	EFFECTS OF THERMAL AND ELECTROTHERMAL PRETREATMENTS ON HOT AIR DRYING RATE OF VEGETABLE TISSUE. Journal of Food Process Engineering, 2000, 23, 299-319.	2.9	61
36	Effect of Moderate Electric Field Frequency on Growth Kinetics and Metabolic Activity of Lactobacillus acidophilus. Biotechnology Progress, 2008, 24, 148-153.	2.6	61

#	Article	IF	Citations
37	Inactivation kinetics of Bacillus coagulans spores under ohmic and conventional heating. LWT - Food Science and Technology, 2013, 54, 194-198.	5.2	61
38	Experimental investigation of ohmic heating of solidâ€"liquid mixtures under worst-case heating scenarios. Journal of Food Engineering, 2007, 83, 324-336.	5.2	60
39	CHANGES IN ELECTRICAL CONDUCTIVITY OF SELECTED VEGETABLES DURING MULTIPLE THERMAL TREATMENTS. Journal of Food Process Engineering, 1997, 20, 499-516.	2.9	59
40	ASCORBIC ACID DEGRADATION KINETICS DURING CONVENTIONAL and OHMIC HIEATING. Journal of Food Processing and Preservation, 1999, 23, 421-443.	2.0	58
41	Challenges facing food engineering. Journal of Food Engineering, 2013, 119, 332-342.	5.2	58
42	Inactivation of Escherichia coli O157:H7 and Natural Microbiota on Spinach Leaves Using Gaseous Ozone during Vacuum Cooling and Simulated Transportation. Journal of Food Protection, 2009, 72, 1538-1546.	1.7	57
43	Electrical Conductivity of Multicomponent Systems During Ohmic Heating. International Journal of Food Properties, 2008, 11, 233-241.	3.0	52
44	The determination of convective heat transfer coefficient during frying. Journal of Food Engineering, 1999, 39, 307-311.	5.2	51
45	Product Formulation for Ohmic Heating: Blanching as a Pretreatment Method to Improve Uniformity in Heating of Solid?Liquid Food Mixtures. Journal of Food Science, 2007, 72, E227-E234.	3.1	51
46	Effect of moderate electric fields on inactivation kinetics of pectin methylesterase in tomatoes: The roles of electric field strength and temperature. Journal of Food Engineering, 2016, 186, 17-26.	5.2	49
47	Effect of fluid viscosity on the ohmic heating rate of solid-liquid mixtures. Journal of Food Engineering, 1996, 27, 145-158.	5.2	48
48	OHMIC BLANCHING of MUSHROOMS. Journal of Food Process Engineering, 2004, 27, 1-15.	2.9	48
49	Low-frequency dielectric changes in cellular food material from ohmic heating: Effect of end point temperature. Innovative Food Science and Emerging Technologies, 2006, 7, 257-262.	5.6	48
50	Ohmic Heating of Peaches in the Wide Range of Frequencies (50 Hz to 1 MHz). Journal of Food Science, 2010, 75, E493-500.	3.1	48
51	Salt diffusion into vegetable tissue as a pretreatment for ohmic heating: Determination of parameters and mathematical model verification. Journal of Food Engineering, 1993, 20, 311-323.	5.2	46
52	Recommended design parameters for thermal conductivity probes for nonfrozen food materials. Journal of Food Engineering, 1996, 27, 109-123.	5.2	46
53	DIFFUSION OF BEET DYE DURING ELECTRICAL AND CONVENTIONAL HEATING AT STEADY-STATE TEMPERATURE. Journal of Food Process Engineering, 2001, 24, 331-340.	2.9	46
54	Effect of moderate electric field on the metabolic activity and growth kinetics ofLactobacillus acidophilus. Biotechnology and Bioengineering, 2007, 98, 872-881.	3.3	46

#	Article	IF	Citations
55	Models for ohmic heating of solidâ€"liquid mixtures under worst-case heating scenarios. Journal of Food Engineering, 2007, 83, 337-355.	5.2	46
56	Compressibility and density of select liquid and solid foods under pressures up to 700MPa. Journal of Food Engineering, 2010, 96, 568-574.	5.2	46
57	Effect of ohmic heating and vacuum impregnation on the osmodehydration kinetics and microstructure of strawberries (cv. Camarosa). LWT - Food Science and Technology, 2012, 45, 148-154.	5.2	46
58	Ohmic-assisted hydrodistillation: A novel method for ethanol distillation. Food and Bioproducts Processing, 2016, 98, 44-49.	3.6	46
59	Convective heat transfer coefficients for irregular particles immersed in non-newtonian fluid during tube flow. Journal of Food Engineering, 1990, 11, 159-174.	5.2	45
60	THE EFFECT OF FREQUENCY AND WAVE FORM ON THE ELECTRICAL CONDUCTIVITY-TEMPERATURE PROFILES OF TURNIP TISSUE. Journal of Food Process Engineering, 1999, 22, 41-54.	2.9	45
61	Effect of Ultrasonic Vibration on Fluid-to-Particle Convective Heat Transfer Coefficients. Journal of Food Science, 1989, 54, 229-230.	3.1	40
62	In-situ activity of Î±-amylase in the presence of controlled-frequency moderate electric fields. LWT - Food Science and Technology, 2018, 90, 448-454.	5.2	39
63	Effect of Ohmic Pretreatment on the Drying Rate of Grapes and Adsorption Isotherm of Raisins. Drying Technology, 2005, 23, 551-564.	3.1	38
64	Pressureâ€"ohmicâ€"thermal sterilization: A feasible approach for the inactivation of Bacillus amyloliquefaciens and Geobacillus stearothermophilus spores. Innovative Food Science and Emerging Technologies, 2013, 19, 115-123.	5.6	38
65	Reusable pouch development for long term space missions: A 3D ohmic model for verification of sterilization efficacy. Journal of Food Engineering, 2007, 80, 1199-1205.	5.2	37
66	A Bioindicator for Verification of Thermal Processes for Particulate Foods. Journal of Food Science, 1988, 53, 1528-1536.	3.1	36
67	Influence of Fluid Rheological Properties and Particle Location on Ultrasound-assisted Heat Transfer between Liquid and Particles. Journal of Food Science, 1990, 55, 1112-1115.	3.1	36
68	Liquid-to-particle convective heat transfer in non-Newtonian carrier medium during continuous tube flow. Journal of Food Engineering, 1994, 23, 169-187.	5.2	36
69	In Situ Measurement of pH Under High Pressure. Journal of Physical Chemistry B, 2010, 114, 13326-13332.	2.6	36
70	Effect of moderate electric fields on salt diffusion into vegetable tissue. Journal of Food Engineering, 2012, 110, 329-336.	5.2	36
71	INFLUENCE of PARTICLE ORIENTATION ON the EFFECTIVE ELECTRICAL RESISTANCE and OHMIC HEATING RATE of A LIQUID-PARTICLE MIXTURE. Journal of Food Process Engineering, 1992, 15, 213-227.	2.9	35
72	Influence of temperature, electrical conductivity, power and pH on ascorbic acid degradation kinetics during ohmic heating using stainless steel electrodes. Bioelectrochemistry, 2006, 68, 7-13.	4.6	35

#	Article	IF	Citations
73	Changes in permeability of moderate electric field (MEF) treated vegetable tissue over time. Innovative Food Science and Emerging Technologies, 2010, 11, 78-83.	5.6	35
74	In-situ pH measurement of selected liquid foods under high pressure. Innovative Food Science and Emerging Technologies, 2013, 17, 22-26.	5.6	35
75	Quality of shelf-stable low-acid vegetables processed using pressureâ€“ohmicâ€“thermal sterilization. LWT - Food Science and Technology, 2014, 57, 243-252.	5.2	35
76	A REVIEW of PARTICLE BEHAVIOR IN TUBE FLOW: APPLICATIONS to ASEPTIC PROCESSING. Journal of Food Process Engineering, 1987, 10, 27-52.	2.9	34
77	Effects of combined high pressure (HPP), pulsed electric field (PEF) and sonication treatments on inactivation of Listeria innocua. Journal of Food Engineering, 2018, 233, 49-56.	5.2	34
78	Guidelines on reporting treatment conditions for emerging technologies in food processing. Critical Reviews in Food Science and Nutrition, 2022, 62, 5925-5949.	10.3	34
79	Effect of ohmic heating on tomato peeling. LWT - Food Science and Technology, 2015, 61, 269-274.	5.2	33
80	Investigation of three dimensional interstitial velocity, solids motion, and orientation in solidâ€“liquid flow using particle tracking velocimetry. International Journal of Multiphase Flow, 2001, 27, 1397-1414.	3.4	32
81	Effect of Packaging Materials on Temperature Fluctuations in Frozen Foods: Mathematical Model and Experimental Studies. Journal of Food Science, 1986, 51, 1050-1056.	3.1	31
82	Analysis of various design and operating parameters of the thermal conductivity probe. Journal of Food Engineering, 1996, 30, 209-225.	5.2	31
83	DETERMINATION of CONVECTIVE HEAT TRANSFER COEFFICIENT BETWEEN FLUID and CUBIC PARTICLES IN CONTINUOUS TUBE FLOW USING NONINVASIVE EXPERIMENTAL TECHNIQUES. Journal of Food Process Engineering, 1994, 17, 209-228.	2.9	30
84	A numerical investigation of electroconductive heating in solid-liquid mixtures. International Journal of Heat and Mass Transfer, 1998, 41, 2211-2220.	4.8	30
85	Ethanol concentration of fermented broth by ohmic-assisted hydrodistillation. Innovative Food Science and Emerging Technologies, 2016, 35, 45-51.	5.6	30
86	A Three-Dimensional Finite Element Model for Thermally Induced Changes in Foods: Application to Degradation of Agaritine in Canned Mushrooms. Journal of Food Science, 1985, 50, 1293-1299.	3.1	29
87	Physics of Fresh Produce Safety: Role of Diffusion and Tissue Reaction in Sanitization of Leafy Green Vegetables with Liquid and Gaseous Ozone-Based Sanitizers. Journal of Food Protection, 2015, 78, 2108-2116.	1.7	29
88	Use of liquid crystals as temperature sensors in food processing research. Journal of Food Engineering, 1995, 26, 219-230.	5.2	27
89	Determination of In-Situ Thermal Conductivity, Thermal Diffusivity, Volumetric Specific Heat and Isobaric Specific Heat of Selected Foods Under Pressure. International Journal of Food Properties, 2012, 15, 169-187.	3.0	27
90	Effect of the Electric Field Frequency on Ascorbic Acid Degradation during Thermal Treatment by Ohmic Heating. Journal of Agricultural and Food Chemistry, 2014, 62, 5865-5870.	5.2	27

#	Article	IF	Citations
91	Ohmic heating as a promising technique for extraction of herbal essential oils: Understanding mechanisms, recent findings, and associated challenges. Advances in Food and Nutrition Research, 2020, 91, 227-273.	3.0	26
92	Migration of electrode components during ohmic heating of foods in retort pouches. Innovative Food Science and Emerging Technologies, 2007, 8, 237-243.	5.6	25
93	Thermal conductivity of selected liquid foods at elevated pressures up to 700MPa. Journal of Food Engineering, 2007, 83, 444-451.	5.2	25
94	Effect of Electric Field on Pectinesterase Inactivation During Orange Juice Pasteurization by Ohmic Heating. Food and Bioprocess Technology, 2020, 13, 1206-1214.	4.7	25
95	Effect of Processing on Yield, Color and Texture of Canned Mushrooms. Journal of Food Science, 1986, 51, 1197-1200.	3.1	24
96	Convective Heat Transfer at Particle-Liquid Interface in Continuous Tube Flow at Elevated Fluid Temperatures. Journal of Food Science, 1994, 59, 675-681.	3.1	24
97	Residence time distribution of food and simulated particles in a holding tube. Journal of Food Engineering, 1997, 34, 271-292.	5.2	24
98	Mathematical modeling and microbiological verification of ohmic heating of a solidâ€"liquid mixture in a continuous flow ohmic heater system with electric field perpendicular to flow. Journal of Food Engineering, 2013, 118, 312-325.	5.2	24
99	Estimating pressure induced changes in vegetable tissue using in situ electrical conductivity measurement and instrumental analysis. Journal of Food Engineering, 2013, 114, 47-56.	5.2	24
100	Synergistic effects of shear stress, moderate electric field, and nisin for the inactivation of Escherichia coli K12 and Listeria innocua in clear apple juice. Food Control, 2020, 113, 107209.	5.5	23
101	Tomato peeling by ohmic heating: Effects of lye-salt combinations and post-treatments on weight loss, peeling quality and firmness. Innovative Food Science and Emerging Technologies, 2016, 34, 148-153.	5.6	22
102	Gaseous ozone treatment of baby spinach within the existing production chain for inactivation of Escherichia coli O157:H7. Journal of Food Engineering, 2016, 191, 10-18.	5.2	21
103	High pressure processing of tamarind (Tamarindus indica) seed for xyloglucan extraction. LWT - Food Science and Technology, 2020, 134, 110112.	5.2	21
104	Kinetics of Shrinkage of Mushrooms during Blanching. Journal of Food Science, 1988, 53, 1406-1411.	3.1	20
105	Thermal Inactivation Kinetics of Bacillus coagulans Spores in Tomato Juice. Journal of Food Protection, 2012, 75, 1236-1242.	1.7	20
106	Tomato peeling by ohmic heating with lye-salt combinations: Effects of operational parameters on peeling time and skin diffusivity. Journal of Food Engineering, 2016, 186, 10-16.	5.2	20
107	Combined effect of shear stress and moderate electric field on the inactivation of Escherichia coli K12 in apple juice. Journal of Food Engineering, 2019, 262, 121-130.	5.2	20
108	Novel Processing Technologies as Compared to Thermal Treatment on the Bioaccessibility and Caco-2 Cell Uptake of Carotenoids from Tomato and Kale-Based Juices. Journal of Agricultural and Food Chemistry, 2019, 67, 10185-10194.	5.2	19

#	Article	IF	Citations
109	Mechanisms of enhanced bacterial endospore inactivation during sterilization by ohmic heating. Bioelectrochemistry, 2019, 130, 107338.	4.6	19
110	Residence time distribution of cylindrical particles in a curved section of a holding tube: the effect of particle concentration and bend radius of curvature. Journal of Food Engineering, 1996, 27, 159-176.	5.2	18
111	Measurement of residence time distribution of a multicomponent system inside an ohmic heater using radio frequency identification. Journal of Food Engineering, 2009, 93, 313-317.	5.2	18
112	Multiple effect concentration of ethanol by ohmic-assisted hydrodistillation. Food and Bioproducts Processing, 2016, 100, 85-91.	3.6	18
113	CONVECTIVE HEAT TRANSFER COEFFICIENT FOR CUBIC PARTICLES IN CONTINUOUS TUBE FLOW USING the MOVING THERMOCOUPLE METHOD. Journal of Food Process Engineering, 1994, 17, 229-241.	2.9	17
114	Ohmic sterilization inside a multi-layered laminate pouch for long-duration space missions. Journal of Food Engineering, 2012, 112, 134-143.	5.2	17
115	Mechanism of Bacillus subtilis spore inactivation induced by moderate electric fields. Innovative Food Science and Emerging Technologies, 2020, 62, 102349.	5.6	17
116	ON-LINE PREDICTION OF BOSTWICK CONSISTENCY FROM PRESSURE DIFFERENTIAL IN PIPE FLOW FOR KETCHUP AND RELATED TOMATO PRODUCTS. Journal of Food Processing and Preservation, 1998, 22, 211-220.	2.0	16
117	Diffusion and equilibrium distribution coefficients of salt within vegetable tissue: Effects of salt concentration and temperature. Journal of Food Engineering, 2007, 82, 377-382.	5.2	16
118	Simulation and optimization of the ohmic processing of highly viscous food product in chambers with sidewise parallel electrodes. Journal of Food Engineering, 2012, 110, 448-456.	5.2	16
119	Mathematical Modeling and Microbiological Verification of Ohmic Heating of a Multicomponent Mixture of Particles in a Continuous Flow Ohmic Heater System with Electric Field Parallel to Flow. Journal of Food Science, 2013, 78, E1721-34.	3.1	16
120	Ohmic Heating Assisted Lye Peeling of Pears. Journal of Food Science, 2018, 83, 1292-1298.	3.1	16
121	Ohmic-assisted peeling of fruits: Understanding the mechanisms involved, effective parameters, and prospective applications in the food industry. Trends in Food Science and Technology, 2020, 106, 345-354.	15.1	16
122	Effects of Vacuum Hydration on the Incidence of Splits in Canned Kidney Beans (Phaseolus vulgaris). Journal of Food Science, 1985, 50, 1501-1502.	3.1	14
123	Effect of Microwave Blanching on the Yield and Quality of Canned Mushrooms. Journal of Food Science, 1986, 51, 965-966.	3.1	14
124	In situ electrical conductivity measurement of select liquid foods under hydrostatic pressure to 800MPa. Journal of Food Engineering, 2007, 82, 489-497.	5.2	14
125	Heating and Sterilization Technology for Long-duration Space Missions. Annals of the New York Academy of Sciences, 2009, 1161, 562-569.	3.8	14
126	Molecular dynamics evidence for nonthermal effects of electric fields on pectin methylesterase activity. Physical Chemistry Chemical Physics, 2021, 23, 14422-14432.	2.8	14

#	Article	IF	Citations
127	Dimensionless analysis of fluid-to-particle heat transfer coefficients. Journal of Food Engineering, 1997, 31, 199-218.	5.2	13
128	EFFECTS OF OHMIC PRETREATMENT ON OIL UPTAKE OF POTATO SLICES DURING FRYING AND SUBSEQUENT COOLING. Journal of Food Process Engineering, 2007, 30, 1-12.	2.9	13
129	<i>In Situ</i> Measurement of Reaction Volume and Calculation of pH of Weak Acid Buffer Solutions Under High Pressure. Journal of Physical Chemistry B, 2011, 115, 6564-6571.	2.6	13
130	Application of a moderate electric field for the potential acceleration of the salting process of Atlantic salmon (<scp><i>Salmo salar</i></scp>). Journal of Food Process Engineering, 2018, 41, e12846.	2.9	13
131	RESIDENCE TIME DISTRIBUTION OF FOOD AND SIMULATED PARTICLES IN A MODEL HORIZONTAL SWEPT SURFACE HEAT EXCHANGER. Journal of Food Process Engineering, 1998, 21, 145-180.	2.9	12
132	Effect of concentration and consistency on ohmic heating. Journal of Food Process Engineering, 2018, 41, e12883.	2.9	12
133	EFFECT OF PRODUCT AND PROCESS VARIABLES IN THE FLOW OF SPHERICAL PARTICLES IN A CARRIER FLUID THROUGH STRAIGHT TUBES. Journal of Food Processing and Preservation, 1996, 20, 467-486.	2.0	10
134	Residence Time Distribution (RTD) of Particulate Foods in a Continuous Flow Pilotâ€Scale Ohmic Heater. Journal of Food Science, 2009, 74, E322-7.	3.1	10
135	Toward a Philosophy and Theory of Volumetric Nonthermal Processing. Journal of Food Science, 2016, 81, E1431-46.	3.1	10
136	Nonthermal inactivation of polyphenol oxidase in apple juice influenced by moderate electric fields: Effects of periodic on-off and constant exposure electrical treatments. Innovative Food Science and Emerging Technologies, 2022, 77, 102955.	5.6	10
137	THE TEMPERATURE DIFFERENCE BETWEEN A MICROORGANISM and A LIQUID MEDIUM DURING MICROWAVE HEATING. Journal of Food Processing and Preservation, 1991, 15, 225-230.	2.0	9
138	RESIDENCE TIME DISTRIBUTION of CYLINDRICAL PARTICLES IN A CURVED SECTION of A HOLDING TUBE: the EFFECT of PARTICLE SIZE and FLOW RATE. Journal of Food Process Engineering, 1995, 18, 363-381.	2.9	9
139	Variable volume piezometer for measurement of volumetric properties of materials under high pressure. High Pressure Research, 2009, 29, 278-289.	1.2	9
140	Effect of Temperature on Salt Diffusion into Vegetable Tissue. International Journal of Food Properties, 2012, 15, 1148-1160.	3.0	9
141	Polyphenol oxidase inactivation in viscous fluids by ohmic heating and conventional thermal processing. Journal of Food Process Engineering, 2019, 42, e13133.	2.9	9
142	Freezing Time Prediction: An Enthalpy-Based Approach. Journal of Food Science, 1984, 49, 1121-1127.	3.1	8
143	Diffusion coefficient of orange juice flavor compounds into packaging materials: A mathematical model. LWT - Food Science and Technology, 2007, 40, 157-163.	5.2	8
144	Fresh produce sanitization by combination of gaseous ozone and liquid sanitizer. Journal of Food Engineering, 2017, 210, 19-26.	5.2	8

#	Article	IF	Citations
145	Moderate Electric Field Treatment Enhances Enzymatic Hydrolysis of Cellulose at Below-Optimal Temperatures. Enzyme and Microbial Technology, 2020, 142, 109678.	3.2	8
146	Effects of combination shear stress, moderate electric field (MEF), and nisin on kinetics and mechanisms of inactivation of Escherichia coli K12 and Listeria innocua in fresh apple-kale blend juice. Journal of Food Engineering, 2021, 292, 110262.	5.2	8
147	ESTIMATION of CONVECTIVE HEAT TRANSFER BETWEEN FLUID and PARTICLE IN CONTINUOUS FLOW USING A REMOTE TEMPERATURE SENSOR. Journal of Food Process Engineering, 1996, 19, 223-240.	2.9	7
148	Effect of moderate electric field pretreatment in combination with ozonation on inactivation of Escherichia coli K12 in intact shell eggs. LWT - Food Science and Technology, 2020, 127, 109338.	5.2	7
149	Ohmic and Inductive Heating. Journal of Food Safety, 2000, 65, 42-46.	2.3	7
150	FLUID to PARTICLE CONVECTIVE HEAT TRANSFER COEFFICIENT IN A HORIZONTAL SCRAPED SURFACE HEAT EXCHANGER DETERMINED FROM RELATIVE VELOCITY MEASUREMENT. Journal of Food Process Engineering, 1996, 19, 75-95.	2.9	6
151	Temperature Response of Frozen Peas to Di-Thermal Storage Regimes. Journal of Food Science, 1983, 48, 77-83.	3.1	5
152	Orientation distribution of solids in continuous solidâ€“liquid flow in a vertical tube. Chemical Engineering Science, 2004, 59, 2767-2775.	3.8	5
153	Effects of storage conditions on colour change of selected perishables. International Journal of Refrigeration, 1990, 13, 197-202.	3.4	4
154	Liquid-to-particle heat transfer in continuous tube flow: Comparison between experimental techniques. International Journal of Food Science and Technology, 1996, 31, 177-187.	2.7	4
155	Dimensionless analysis of the flow of spherical particles in two-phase flow in straight tubes. Journal of Food Engineering, 1997, 31, 125-136.	5.2	4
156	Ohmic Heating And Moderate Electric Field (MEF) Processing. Food Preservation Technology, 2002, , .	0.0	4
157	Effects of frequency on the electrical conductivity of whole shell egg components. Journal of Food Process Engineering, 2019, 42, e13056.	2.9	4
158	Factors affecting contamination and infiltration of Escherichia coli K12 into spinach leaves during vacuum cooling. Journal of Food Engineering, 2021, 311, 110735.	5.2	4
159	Effects of refrigerated storage conditions on microbial activity of selected perishables. International Journal of Refrigeration, 1989, 12, 350-353.	3.4	3
160	The effect of translational and rotational relative velocity components on fluid-to-particle heat transfer coefficients in continuous tube flow. Food Research International, 1997, 30, 21-27.	6.2	3
161	In-situ monitoring of inactivation of Listeria innocua under high hydrostatic pressure using electrical conductivity measurement. Journal of Food Engineering, 2020, 285, 110087.	5.2	3
162	Continuous Sterilization of Particulate Foods by Ohmic Heating: Critical Process Design Considerations. , 1994, , 769-771.		3

#	Article	IF	Citations
163	Spatial persistence of Escherichia coli O157:H7 flowing on micropatterned structures inspired by stomata and microgrooves of leafy greens. Innovative Food Science and Emerging Technologies, 2021, 75, 102889.	5.6	3
164	7th international congress on engineering and food. Trends in Food Science and Technology, 1997, 8, 245-247.	15.1	2
165	Effective thermal conductivity of potato during frying: Measurement and modeling. International Journal of Food Properties, 1999, 2, 151-161.	3.0	2
166	Reduction of <i>Escherichia coli</i> O157:H7 population on baby spinach leaves by liquid sanitizers. Journal of Food Process Engineering, 2017, 40, e12479.	2.9	2
167	Moderate Electrothermal Treatments of Cellular Tissues. Food Engineering Series, 2009, , 83-94.	0.7	2
168	A microfluidic approach for studying microcolonization of <i>Escherichia coli</i> O157:H7 on leaf trichomeâ€mimicking surfaces under fluid shear stress. Biotechnology and Bioengineering, 2022, 119, 1556-1566.	3.3	2
169	Thermal Degradation Kinetics of Agaritine in Model Systems and Agaritine Retention in Canned Mushrooms. Journal of Food Science, 1985, 50, 1306-1311.	3.1	1
170	Numerical solution of a phase-change problem encountered during frost protection with overhead sprinkling. Biosystems Engineering, 1985, 31, 283-295.	0.4	1
171	Solid area fraction distribution of solidâ€"liquid food mixtures during flow through a straight tube. Journal of Food Engineering, 2003, 60, 81-87.	5.2	1
172	Reheating and Sterilization Technology for Food, Waste and Water: Design and Development Considerations for Package and Enclosure. , 2005, , .		1
173	Ohmic Heating. , 2010, , 1142-1146.		1
174	Electrical conductivity of foods and food components: The influence of formulation processes. Journal of Food Process Engineering, 2022, 45, .	2.9	1
175	Bulk Average Heat Transfer Coefficient of Multiple Particles Flowing in a Holding Tube. Food and Bioproducts Processing, 1998, 76, 95-101.	3.6	0
176	Modeling of Ohmic Heating of Foods. Food Additives, 2008, , 143-171.	0.1	0
177	In Situ Thermal, Volumetric and Electrical Properties of Food Matrices Under Elevated Pressure and the Techniques Employed to Measure Them. Food Engineering Series, 2016, , 97-121.	0.7	0
178	Food Properties and Modeling Approaches of Importance in the Continuous Sterilization of Liquid-Particle Mixtures. , 1989, , 117-119.		0
179	Ohmic Heating for Food Processing: Methods and Procedures Related to Process Parameters. , 2022, , 181-193.		0