

Rohan V Tikekar

List of Publications by Year in descending order

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Version: 2024-02-01

65
papers

1,730
citations

257450

24
h-index

302126

39
g-index

66
all docs

66
docs citations

66
times ranked

2110
citing authors

#	ARTICLE	IF	CITATIONS
1	Fate of curcumin encapsulated in silica nanoparticle stabilized Pickering emulsion during storage and simulated digestion. <i>Food Research International</i> , 2013, 51, 370-377.	6.2	167
2	Antimicrobial activity of curcumin in combination with light against <i>Escherichia coli</i> O157:H7 and <i>Listeria innocua</i> : Applications for fresh produce sanitation. <i>Postharvest Biology and Technology</i> , 2018, 137, 86-94.	6.0	110
3	Impact of metal nanoparticles on biogas production from poultry litter. <i>Bioresource Technology</i> , 2019, 275, 200-206.	9.6	99
4	Effect of antioxidant properties of lecithin emulsifier on oxidative stability of encapsulated bioactive compounds. <i>International Journal of Pharmaceutics</i> , 2013, 450, 129-137.	5.2	91
5	Ascorbic Acid Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing and Storage. <i>Journal of Food Science</i> , 2011, 76, H62-71.	3.1	72
6	Efficacy of decontamination and a reduced risk of cross-contamination during ultrasound-assisted washing of fresh produce. <i>Journal of Food Engineering</i> , 2018, 224, 95-104.	5.2	65
7	Effect of barrier properties of zein colloidal particles and oil-in-water emulsions on oxidative stability of encapsulated bioactive compounds. <i>Food Hydrocolloids</i> , 2015, 43, 82-90.	10.7	58
8	Antimicrobial effect of synergistic interaction between UV-A light and gallic acid against <i>Escherichia coli</i> O157:H7 in fresh produce wash water and biofilm. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 44-52.	5.6	57
9	Effect of physical state (solid vs. liquid) of lipid core on the rate of transport of oxygen and free radicals in solid lipid nanoparticles and emulsion. <i>Soft Matter</i> , 2011, 7, 8149.	2.7	51
10	Distribution of a model bioactive within solid lipid nanoparticles and nanostructured lipid carriers influences its loading efficiency and oxidative stability. <i>International Journal of Pharmaceutics</i> , 2016, 511, 322-330.	5.2	45
11	Survey for <i>Listeria monocytogenes</i> in and on Ready-to-Eat Foods from Retail Establishments in the United States (2010 through 2013): Assessing Potential Changes of Pathogen Prevalence and Levels in a Decade. <i>Journal of Food Protection</i> , 2017, 80, 903-921.	1.7	43
12	Combination of aerosolized curcumin and UV-A light for the inactivation of bacteria on fresh produce surfaces. <i>Food Research International</i> , 2018, 114, 133-139.	6.2	43
13	On mechanism behind UV-A light enhanced antibacterial activity of gallic acid and propyl gallate against <i>Escherichia coli</i> O157:H7. <i>Scientific Reports</i> , 2017, 7, 8325.	3.3	40
14	Processing Stability of Squalene in Amaranth and Antioxidant Potential of Amaranth Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10675-10678.	5.2	39
15	Ultraviolet-Induced Oxidation of Ascorbic Acid in a Model Juice System: Identification of Degradation Products. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8244-8248.	5.2	39
16	Distribution of Encapsulated Materials in Colloidal Particles and Its Impact on Oxidative Stability of Encapsulated Materials. <i>Langmuir</i> , 2012, 28, 9233-9243.	3.5	36
17	Real-time measurement of oxygen transport across an oil-water emulsion interface. <i>Journal of Food Engineering</i> , 2011, 103, 14-20.	5.2	35
18	Patulin Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 924-934.	2.0	35

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19	Enhanced Antimicrobial Activity Based on a Synergistic Combination of Sublethal Levels of Stresses Induced by UV-A Light and Organic Acids. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	34
20	Novel sanitization approach based on synergistic action of UV-A light and benzoic acid: Inactivation mechanism and a potential application in washing fresh produce. <i>Food Microbiology</i> , 2018, 72, 39-54.	4.2	31
21	Inactivation of foodborne pathogens based on synergistic effects of ultrasound and natural compounds during fresh produce washing. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104983.	8.2	30
22	Inactivation of <i>Listeria innocua</i> by a combined treatment of low-frequency ultrasound and zinc oxide. <i>LWT - Food Science and Technology</i> , 2018, 88, 146-151.	5.2	29
23	UV-C irradiated gallic acid exhibits enhanced antimicrobial activity via generation of reactive oxidative species and quinone. <i>Food Chemistry</i> , 2019, 287, 303-312.	8.2	29
24	Inactivation of foodborne pathogens by the synergistic combinations of food processing technologies and food-grade compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2110-2138.	11.7	27
25	Antimicrobial Effect of Photosensitized Rose Bengal on Bacteria and Viruses in Model Wash Water. <i>Food and Bioprocess Technology</i> , 2016, 9, 441-451.	4.7	24
26	Enhanced antimicrobial effect of ultrasound by the food colorant Erythrosin B. <i>Food Research International</i> , 2017, 100, 344-351.	6.2	22
27	Enhancing the barrier properties of colloidosomes using silica nanoparticle aggregates. <i>Journal of Food Engineering</i> , 2013, 118, 421-425.	5.2	21
28	Enhanced stability of curcumin in colloidosomes stabilized by silica aggregates. <i>LWT - Food Science and Technology</i> , 2014, 58, 667-671.	5.2	20
29	Image Analysis of Microstructural Changes in Almond Cotyledon as a Result of Processing. <i>Journal of Food Science</i> , 2011, 76, E212-21.	3.1	19
30	Synergistic interaction of ultraviolet light and zinc oxide photosensitizer for enhanced microbial inactivation in simulated wash-water. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 240-250.	5.6	19
31	Synergistic inactivation of bacteria based on a combination of low frequency, low-intensity ultrasound and a food grade antioxidant. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105567.	8.2	19
32	Fluorescence imaging and spectroscopy for real-time, in-situ characterization of interactions of free radicals with oil-in-water emulsions. <i>Food Research International</i> , 2011, 44, 139-145.	6.2	18
33	Inactivation of <i>Listeria innocua</i> on blueberries by novel ultrasound washing processes and their impact on quality during storage. <i>Food Control</i> , 2021, 121, 107580.	5.5	17
34	Generation of oxidative species from ultraviolet light induced photolysis of fructose. <i>Food Chemistry</i> , 2014, 154, 276-281.	8.2	16
35	Inactivation of polyphenol oxidase using 254Ånm ultraviolet light in a model system. <i>LWT - Food Science and Technology</i> , 2015, 62, 97-103.	5.2	14
36	Screening of antimicrobial synergism between phenolic acids derivatives and UV-A light radiation. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2021, 214, 112081.	3.8	14

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37	Air microbubble assisted washing of fresh produce: Effect on microbial detachment and inactivation. <i>Postharvest Biology and Technology</i> , 2021, 181, 111687.	6.0	14
38	“Click chemistry”-based conjugation of lipophilic curcumin to hydrophilic μ -polylysine for enhanced functionality. <i>Food Research International</i> , 2013, 54, 44-47.	6.2	13
39	Improved oxidative barrier properties of emulsions stabilized by silica-polymer microparticles for enhanced stability of encapsulants. <i>Food Research International</i> , 2015, 74, 269-274.	6.2	13
40	Fog, phenolic acids and UV-A light irradiation: A new antimicrobial treatment for decontamination of fresh produce. <i>Food Microbiology</i> , 2018, 76, 204-208.	4.2	13
41	Photoirradiated caffeic acid as an antimicrobial treatment for fresh produce. <i>FEMS Microbiology Letters</i> , 2018, 365, .	1.8	13
42	Antimicrobial action of octanoic acid against <i>Escherichia coli</i> O157:H7 during washing of baby spinach and grape tomatoes. <i>Food Research International</i> , 2019, 125, 108523.	6.2	13
43	Genomic evidence of environmental and resident <i>Salmonella</i> Senftenberg and Montevideo contamination in the pistachio supply-chain. <i>PLoS ONE</i> , 2021, 16, e0259471.	2.5	11
44	Click Chemistry Approach for Imaging Intracellular and Intratissue Distribution of Curcumin and Its Nanoscale Carrier. <i>Bioconjugate Chemistry</i> , 2014, 25, 32-42.	3.6	10
45	Evaluation of adaptive response in <i>E. coli</i> O157:H7 to UV light and gallic acid based antimicrobial treatments. <i>Food Control</i> , 2019, 106, 106723.	5.5	9
46	Fructose as a novel photosensitizer: Characterization of reactive oxygen species and an application in degradation of diuron and chlorpyrifos. <i>Chemosphere</i> , 2016, 144, 1690-1697.	8.2	8
47	Generation of reactive oxidative species from thermal treatment of sugar solutions. <i>Food Chemistry</i> , 2016, 196, 301-308.	8.2	8
48	Inactivation of <i>Escherichia Coli</i> O157:H7 and <i>Listeria Innocua</i> by Benzoic Acid, Ethylenediaminetetraacetic Acid and Their Combination in Model Wash Water and Simulated Spinach Washing. <i>Journal of Food Science</i> , 2018, 83, 1032-1040.	3.1	8
49	Fruit Juices: Ultraviolet Light Processing. , 2010, , 675-680.		7
50	Optical molecular imaging approach for rapid assessment of response of individual cancer cells to chemotherapy. <i>Journal of Biomedical Optics</i> , 2012, 17, 1060061.	2.6	7
51	Decontamination of raw produce by surface microdischarge and the evaluation of its damage to cellular components. <i>Plasma Processes and Polymers</i> , 2019, 16, 1800193.	3.0	7
52	Effect of combination of UV-A light and chitosan-gallic acid coating on microbial safety and quality of fresh strawberries. <i>Food Control</i> , 2022, 140, 109106.	5.5	7
53	Effect of distribution of solid and liquid lipid domains on transport of free radicals in nanostructured lipid carriers. <i>LWT - Food Science and Technology</i> , 2015, 64, 14-17.	5.2	6
54	The synergistic antimicrobial effect of a simultaneous UV light and propyl paraben (4-hydroxybenzoic) Tj ETQq0 0 0 rgBT /Overlock Engineering, 2020, 43, e13062.	2.9	6

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55	DEVELOPMENT OF A CONTINUOUS METHOD FOR PUFFING AMARANTH (AMARANTHUSPP.) SEEDS. Journal of Food Process Engineering, 2009, 32, 265-277.	2.9	5
56	Compound Stability in Nanoparticles: The Effect of Solid Phase Fraction on Diffusion of Degradation Agents into Nanostructured Lipid Carriers. Langmuir, 2017, 33, 14115-14122.	3.5	5
57	Fructose Accelerates UV-C Induced Photochemical Degradation of Pentachlorophenol in Low and High Salinity Water. Journal of Agricultural and Food Chemistry, 2016, 64, 4214-4219.	5.2	4
58	Decontamination of irrigation water using a combined sand filtration and UV light treatment. Journal of Food Safety, 2020, 40, e12744.	2.3	4
59	Phospholipid bilayer responses to ultrasound-induced microbubble cavitation phenomena. Journal of Food Engineering, 2021, 294, 110410.	5.2	4
60	Synergistic Effects of Butyl Para-Hydroxybenzoate and Mild Heating on Foodborne Pathogenic Bacteria. Journal of Food Protection, 2021, 84, 545-552.	1.7	4
61	Evaluation of Potential for Butyl and Heptyl Para-Hydroxybenzoate Enhancement of Thermal Inactivation of Cronobacter sakazakii during Rehydration of Powdered Infant Formula and Nonfat Dry Milk. Journal of Food Protection, 2022, 85, 1133-1141.	1.7	2
62	Control Strategies for Postharvest Microbiological Safety of Produce During Processing, Marketing, and Quality Measures. , 2019, , 259-270.		1
63	Real-Time Analysis of Oxidative Barrier Properties of Encapsulation Systems. , 2014, , 353-365.		0
64	Novel Physical Methods for Food Preservation. , 0, , 694-704.		0
65	Assessment of butylparaben (4-hydroxybenzoic acid butyl ester)-assisted heat treatment against Escherichia coli O157:H7 and Salmonella enterica serotype Typhimurium in meat and bone meal. Journal of Food Science, 2021, 86, 2569-2578.	3.1	0