Rohan V Tikekar

List of Publications by Year
in descending order

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	Effect of combination of UV-A light and chitosan-gallic acid coating on microbial safety and quality of fresh strawberries. Food Control, 2022, 140, 109106.	5.5	7
2	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
3	Inactivation of Listeria innocua on blueberries by novel ultrasound washing processes and their impact on quality during storage. Food Control, 2021, 121, 107580.	5.5	17
4	Phospholipid bilayer responses to ultrasound-induced microbubble cavitation phenomena. Journal of Food Engineering, 2021, 294, 110410.	5.2	4
5	Screening of antimicrobial synergism between phenolic acids derivatives and UV-A light radiation. Journal of Photochemistry and Photobiology B: Biology, 2021, 214, 112081.	3.8	14
6	Assessment of butylparaben (4â€hydroxybenzoic acid butyl ester)â€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
7	Synergistic inactivation of bacteria based on a combination of low frequency, low-intensity ultrasound and a food grade antioxidant. Ultrasonics Sonochemistry, 2021, 74, 105567.	8.2	19
8	Air microbubble assisted washing of fresh produce: Effect on microbial detachment and inactivation. Postharvest Biology and Technology, 2021, 181, 111687.	6.0	14
9	Synergistic Effects of Butyl Para-Hydroxybenzoate and Mild Heating on Foodborne Pathogenic Bacteria. Journal of Food Protection, 2021, 84, 545-552.	1.7	4
10	Genomic evidence of environmental and resident Salmonella Senftenberg and Montevideo contamination in the pistachio supply-chain. PLoS ONE, 2021, 16, e0259471.	2.5	11
11	The synergistic antimicrobial effect of a simultaneous UVâ€A light and propyl paraben (4â€hydroxybenzoic) Tj ETQq1 1 0.784314 rgB Engineering, 2020, 43, e13062.	2.9	6
12	Decontamination of irrigation water using a combined sand filtration and UVâ€C light treatment. Journal of Food Safety, 2020, 40, e12744.	2.3	4
13	Inactivation of foodborne pathogens by the synergistic combinations of food processing technologies and foodâ€grade compounds. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2110-2138.	11.7	27
14	Inactivation of foodborne pathogens based on synergistic effects of ultrasound and natural compounds during fresh produce washing. Ultrasonics Sonochemistry, 2020, 64, 104983.	8.2	30
15	Control Strategies for Postharvest Microbiological Safety of Produce During Processing, Marketing, and Quality Measures. , 2019, , 259-270.		1
16	Antimicrobial action of octanoic acid against Escherichia coli O157:H7 during washing of baby spinach and grape tomatoes. Food Research International, 2019, 125, 108523.	6.2	13
17	Evaluation of adaptive response in E. coli O157:H7 to UV light and gallic acid based antimicrobial treatments. Food Control, 2019, 106, 106723.	5.5	9
18	Decontamination of raw produce by surface microdischarge and the evaluation of its damage to cellular components. Plasma Processes and Polymers, 2019, 16, 1800193.	3.0	7

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19	UV-C irradiated gallic acid exhibits enhanced antimicrobial activity via generation of reactive oxidative species and quinone. Food Chemistry, 2019, 287, 303-312.	8.2	29
20	Impact of metal nanoparticles on biogas production from poultry litter. Bioresource Technology, 2019, 275, 200-206.	9.6	99
21	Inactivation of Escherichia Coli O157:H7 and Listeria Innocua by Benzoic Acid, Ethylenediaminetetraacetic Acid and Their Combination in Model Wash Water and Simulated Spinach Washing. Journal of Food Science, 2018, 83, 1032-1040.	3.1	8
22	Efficacy of decontamination and a reduced risk of cross-contamination during ultrasound-assisted washing of fresh produce. Journal of Food Engineering, 2018, 224, 95-104.	5.2	65
23	Inactivation of Listeria innocua by a combined treatment of low-frequency ultrasound and zinc oxide. LWT - Food Science and Technology, 2018, 88, 146-151.	5.2	29
24	Antimicrobial activity of curcumin in combination with light against Escherichia coli O157:H7 and Listeria innocua : Applications for fresh produce sanitation. Postharvest Biology and Technology, 2018, 137, 86-94.	6.0	110
25	Novel sanitization approach based on synergistic action of UV-A light and benzoic acid: Inactivation mechanism and a potential application in washing fresh produce. Food Microbiology, 2018, 72, 39-54.	4.2	31
26	Fog, phenolic acids and UV-A light irradiation: A new antimicrobial treatment for decontamination of fresh produce. Food Microbiology, 2018, 76, 204-208.	4.2	13
27	Combination of aerosolized curcumin and UV-A light for the inactivation of bacteria on fresh produce surfaces. Food Research International, 2018, 114, 133-139.	6.2	43
28	Photoirradiated caffeic acid as an antimicrobial treatment for fresh produce. FEMS Microbiology Letters, 2018, 365, .	1.8	13
29	Enhanced Antimicrobial Activity Based on a Synergistic Combination of Sublethal Levels of Stresses Induced by UV-A Light and Organic Acids. Applied and Environmental Microbiology, 2017, 83, .	3.1	34
30	On mechanism behind UV-A light enhanced antibacterial activity of gallic acid and propyl gallate against Escherichia coli O157:H7. Scientific Reports, 2017, 7, 8325.	3.3	40
31	Enhanced antimicrobial effect of ultrasound by the food colorant Erythrosin B. Food Research International, 2017, 100, 344-351.	6.2	22
32	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
33	Survey for Listeria monocytogenes 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. Journal of Food Protection, 2017, 80, 903-921.	1.7	43
34	Antimicrobial effect of synergistic interaction between UV-A light and gallic acid against Escherichia coli O157:H7 in fresh produce wash water and biofilm. Innovative Food Science and Emerging Technologies, 2016, 37, 44-52.	5.6	57
35	Distribution of a model bioactive within solid lipid nanoparticles and nanostructured lipid carriers influences its loading efficiency and oxidative stability. International Journal of Pharmaceutics, 2016, 511, 322-330.	5.2	45
36	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

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37	Antimicrobial Effect of Photosensitized Rose Bengal on Bacteria and Viruses in Model Wash Water. Food and Bioprocess Technology, 2016, 9, 441-451.	4.7	24
38	Fructose as a novel photosensitizer: Characterization of reactive oxygen species and an application in degradation of diuron and chlorpyrifos. Chemosphere, 2016, 144, 1690-1697.	8.2	8
39	Synergistic interaction of ultraviolet light and zinc oxide photosensitizer for enhanced microbial inactivation in simulated wash-water. Innovative Food Science and Emerging Technologies, 2016, 33, 240-250.	5.6	19
40	Generation of reactive oxidative species from thermal treatment of sugar solutions. Food Chemistry, 2016, 196, 301-308.	8.2	8
41	Effect of distribution of solid and liquid lipid domains on transport of free radicals in nanostructured lipid carriers. LWT - Food Science and Technology, 2015, 64, 14-17.	5.2	6
42	Inactivation of polyphenol oxidase using 254Ânm ultraviolet light in a model system. LWT - Food Science and Technology, 2015, 62, 97-103.	5.2	14
43	Improved oxidative barrier properties of emulsions stabilized by silicaâ€“polymer microparticles for enhanced stability of encapsulants. Food Research International, 2015, 74, 269-274.	6.2	13
44	Effect of barrier properties of zein colloidal particles and oil-in-water emulsions on oxidative stability of encapsulated bioactive compounds. Food Hydrocolloids, 2015, 43, 82-90.	10.7	58
45	Patulin Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing. Journal of Food Processing and Preservation, 2014, 38, 924-934.	2.0	35
46	Real-Time Analysis of Oxidative Barrier Properties of Encapsulation Systems. , 2014, , 353-365.		0
47	Generation of oxidative species from ultraviolet light induced photolysis of fructose. Food Chemistry, 2014, 154, 276-281.	8.2	16
48	Click Chemistry Approach for Imaging Intracellular and Intratissue Distribution of Curcumin and Its Nanoscale Carrier. Bioconjugate Chemistry, 2014, 25, 32-42.	3.6	10
49	Enhanced stability of curcumin in colloidosomes stabilized by silica aggregates. LWT - Food Science and Technology, 2014, 58, 667-671.	5.2	20
50	Effect of antioxidant properties of lecithin emulsifier on oxidative stability of encapsulated bioactive compounds. International Journal of Pharmaceutics, 2013, 450, 129-137.	5.2	91
51	Fate of curcumin encapsulated in silica nanoparticle stabilized Pickering emulsion during storage and simulated digestion. Food Research International, 2013, 51, 370-377.	6.2	167
52	Enhancing the barrier properties of colloidosomes using silica nanoparticle aggregates. Journal of Food Engineering, 2013, 118, 421-425.	5.2	21
53	â€œClick chemistryâ€•based conjugation of lipophilic curcumin to hydrophilic Îµ-polylysine for enhanced functionality. Food Research International, 2013, 54, 44-47.	6.2	13
54	Optical molecular imaging approach for rapid assessment of response of individual cancer cells to chemotherapy. Journal of Biomedical Optics, 2012, 17, 1060061.	2.6	7

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55	Distribution of Encapsulated Materials in Colloidal Particles and Its Impact on Oxidative Stability of Encapsulated Materials. Langmuir, 2012, 28, 9233-9243.	3.5	36
56	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. Soft Matter, 2011, 7, 8149.	2.7	51
57	Ultraviolet-Induced Oxidation of Ascorbic Acid in a Model Juice System: Identification of Degradation Products. Journal of Agricultural and Food Chemistry, 2011, 59, 8244-8248.	5.2	39
58	Fluorescence imaging and spectroscopy for real-time, in-situ characterization of interactions of free radicals with oil-in-water emulsions. Food Research International, 2011, 44, 139-145.	6.2	18
59	Image Analysis of Microstructural Changes in Almond Cotyledon as a Result of Processing. Journal of Food Science, 2011, 76, E212-21.	3.1	19
60	Ascorbic Acid Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing and Storage. Journal of Food Science, 2011, 76, H62-71.	3.1	72
61	Real-time measurement of oxygen transport across an oilâ€“water emulsion interface. Journal of Food Engineering, 2011, 103, 14-20.	5.2	35
62	Fruit Juices: Ultraviolet Light Processing. , 2010, , 675-680.		7
63	DEVELOPMENT OF A CONTINUOUS METHOD FOR PUFFING AMARANTH (AMARANTHUSSPP.) SEEDS. Journal of Food Process Engineering, 2009, 32, 265-277.	2.9	5
64	Processing Stability of Squalene in Amaranth and Antioxidant Potential of Amaranth Extract. Journal of Agricultural and Food Chemistry, 2008, 56, 10675-10678.	5.2	39
65	Novel Physical Methods for Food Preservation. , 0, , 694-704.		0