

Parameswaran Kumar Mallikarjunan

List of Publications by Year in descending order

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Version: 2024-02-01

78
papers

2,542
citations

185998

28
h-index

205818

48
g-index

78
all docs

78
docs citations

78
times ranked

3045
citing authors

#	ARTICLE	IF	CITATIONS
1	Prevalence of aflatoxin contamination in red chilli pepper (<i>Capsicum annum</i> L.) from India. International Journal of Food Science and Technology, 2022, 57, 2185-2194.	1.3	6
2	Combination between antibacterial and antifungal antibiotics with phytochemicals of <i>Artemisia annua</i> L: A strategy to control drug resistance pathogens. Journal of Ethnopharmacology, 2021, 266, 113420.	2.0	22
3	The Antioxidant Activity of Barley Malt Rootlet Extracts in Heated Corn Oil at Frying Temperature. Food and Nutrition Sciences (Print), 2021, 12, 899-914.	0.2	0
4	Therapeutic Potential of Nutraceuticals and Dietary Supplements in the Prevention of Viral Diseases: A Review. Frontiers in Nutrition, 2021, 8, 679312.	1.6	18
5	Optimization of ultrasound-assisted extraction of cold-brewed black tea using response surface methodology. Journal of Food Process Engineering, 2020, 43, e13540.	1.5	12
6	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. Foods, 2020, 9, 288.	1.9	96
7	Minimizing Aflatoxin Contamination in the Field, During Drying, and in Storage in Ghana. Peanut Science, 2020, 47, 72-80.	0.2	4
8	High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties. Food Hydrocolloids, 2019, 87, 307-320.	5.6	45
9	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. Foods, 2019, 8, 262.	1.9	32
10	An overview of organosulfur compounds from <i>Allium</i> spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. Food Chemistry, 2019, 276, 680-691.	4.2	184
11	Effects of packaging and pre-storage treatments on aflatoxin production in peanut storage under controlled conditions. Journal of Food Science and Technology, 2018, 55, 1366-1375.	1.4	21
12	Potential application of pectin for the stabilization of nanoemulsions. Current Opinion in Food Science, 2018, 19, 72-76.	4.1	35
13	Innovative food processing technologies on the transglutaminase functionality in protein-based food products: Trends, opportunities and drawbacks. Trends in Food Science and Technology, 2018, 75, 194-205.	7.8	65
14	Effect of pre-treatments on the antioxidant potential of phenolic extracts from barley malt rootlets. Food Chemistry, 2018, 266, 31-37.	4.2	24
15	Application of plant extracts to improve the shelf-life, nutritional and health-related properties of ready-to-eat meat products. Meat Science, 2018, 145, 245-255.	2.7	149
16	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. Food Chemistry, 2018, 268, 513-521.	4.2	96
17	Characterization of Invasion of Genus <i>Aspergillus</i> on Peanut Seeds Using FTIR-PAS. Food Analytical Methods, 2016, 9, 105-113.	1.3	13
18	Mid-infrared spectroscopy for discrimination and classification of <i>Aspergillus</i> spp. contamination in peanuts. Food Control, 2015, 52, 103-111.	2.8	32

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19	Discrimination of moldy peanuts with reference to aflatoxin using FTIR-ATR system. Food Control, 2014, 44, 64-71.	2.8	35
20	Optimum Cooking Conditions for Shrimp and Atlantic Salmon. Journal of Food Science, 2013, 78, S303-13.	1.5	24
21	Modeling of particle size distribution of heat assisted high-pressure treated reconstituted cow milk: Effect of high pressure, pressurization time and heat treatment temperature. LWT - Food Science and Technology, 2012, 48, 255-260.	2.5	7
22	The "Threads" of Biosystems Engineering. , 2012, , .		0
23	Better Nutrients and Therapeutics Delivery in Food Through Nanotechnology. Food Engineering Reviews, 2012, 4, 114-123.	3.1	56
24	CONTROL OF LISTERIA MONOCYTOGENES IN RECYCLED CHILL BRINE USING ULTRAVIOLET LIGHT AND ANTIMICROBIAL AGENTS. Journal of Food Safety, 2012, 32, 169-175.	1.1	0
25	CONCURRENT USE OF ULTRAVIOLET LIGHT AND CITRIC ACID, DIMETHYL DICARBONATE OR HYDROGEN PEROXIDE TO INACTIVATE LISTERIA MONOCYTOGENES IN CHILL BRINE. Journal of Food Safety, 2011, 31, 530-537.	1.1	4
26	ORACHromatography and Total Phenolics Content of Peanut Root Extracts. Journal of Food Science, 2011, 76, C380-4.	1.5	6
27	Electronic Nose Analysis of Cabernet Sauvignon (<i>Vitis vinifera</i> L.) Grape and Wine Volatile Differences during Cold Soak and Postfermentation. American Journal of Enology and Viticulture, 2011, 62, 81-90.	0.9	14
28	Monitoring Effects of Ethanol Spray on Cabernet franc and Merlot Grapes and Wine Volatiles Using Electronic Nose Systems. American Journal of Enology and Viticulture, 2011, 62, 351-358.	0.9	10
29	Electronic Nose Evaluation of the Effects of Canopy Side on Cabernet franc (<i>Vitis vinifera</i> L.) Grape and Wine Volatiles. American Journal of Enology and Viticulture, 2011, 62, 73-80.	0.9	9
30	Microwave-assisted extraction of phenolic antioxidant compounds from peanut skins. Food Chemistry, 2010, 120, 1185-1192.	4.2	259
31	Analysis of crab meat volatiles as possible spoilage indicators for blue crab (<i>Callinectes sapidus</i>) meat by gas chromatography-mass spectrometry. Food Chemistry, 2010, 122, 930-935.	4.2	38
32	Interaction of Copper and Human Salivary Proteins. Journal of Agricultural and Food Chemistry, 2009, 57, 6967-6975.	2.4	19
33	Optimizing the Extraction of Phenolic Antioxidants from Peanut Skins Using Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2009, 57, 3064-3072.	2.4	94
34	Development of non-destructive methods to evaluate oyster quality by electronic nose technology. Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 51-57.	1.5	16
35	Electronic Nose Evaluation of Cabernet Sauvignon Fruit Maturity. Journal of Wine Research, 2008, 19, 69-80.	0.9	14
36	Determination of Quality Attributes of Blue Crab (<i>Callinectes sapidus</i>) Meat by Electronic Nose and Draeger-Tube Analysis. Journal of Aquatic Food Product Technology, 2008, 17, 234-252.	0.6	4

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37	Discrimination of Wines Produced from Cabernet Sauvignon Grapes Treated with Aqueous Ethanol Post-Bloom Using an Electronic Nose. <i>International Journal of Food Engineering</i> , 2008, 4, .	0.7	9
38	Consumer assessment of crispness of pressure fried chicken nuggets using nitrogen gas. <i>Journal of Foodservice</i> , 2007, 18, 1-6.	0.5	2
39	Inactivation of <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> in Phosphate-Buffered Saline and in Inoculated Whole Oysters by High-Pressure Processing. <i>Journal of Food Protection</i> , 2006, 69, 596-601.	0.8	32
40	PRESSURE CONDITIONS AND QUALITY OF CHICKEN NUGGETS FRIED UNDER GASEOUS NITROGEN ATMOSPHERE. <i>Journal of Food Processing and Preservation</i> , 2006, 30, 231-245.	0.9	18
41	The Effect of Edible Coatings and Pressure Frying Using Nitrogen Gas on the Quality of Breaded Fried Chicken Nuggets. <i>Journal of Food Science</i> , 2006, 71, S259-S264.	1.5	23
42	Flavor Fade in Peanuts During Short-term Storage. <i>Journal of Food Science</i> , 2006, 71, S265-S269.	1.5	33
43	Non-destructive evaluation of apple maturity using an electronic nose system. <i>Journal of Food Engineering</i> , 2006, 77, 1018-1023.	2.7	81
44	Analysis of dielectric properties of soy sauce. <i>Journal of Food Engineering</i> , 2005, 71, 92-97.	2.7	24
45	EFFECT OF FAT CONTENT AND TEMPERATURE ON DIELECTRIC PROPERTIES OF GROUND BEEF. <i>Transactions of the American Society of Agricultural Engineers</i> , 2005, 48, 673-680.	0.9	21
46	Comparison of Kinetic Models To Describe High Pressure and Gamma Irradiation Used To Inactivate <i>Vibrio vulnificus</i> and <i>Vibrio parahaemolyticus</i> Prepared in Buffer Solution and in Whole Oysters. <i>Journal of Food Protection</i> , 2005, 68, 292-295.	0.8	24
47	Inactivation of <i>Escherichia coli</i> K-12 and <i>Listeria innocua</i> in milk using radio frequency (RF) heating. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 396-402.	2.7	85
48	SENSORY ASSESSMENT OF CRISPNESS IN A BREADED FRIED FOOD HELD UNDER A HEAT LAMP. <i>Journal of Foodservice</i> , 2004, 14, 189-200.	0.2	11
49	The determination of frying oil quality using Fourier transform infrared attenuated total reflectance. <i>LWT - Food Science and Technology</i> , 2004, 37, 23-28.	2.5	74
50	The determination of frying oil quality using a chemosensory system. <i>LWT - Food Science and Technology</i> , 2004, 37, 35-41.	2.5	57
51	Correlating Objective Measurements of Crispness in Breaded Fried Chicken Nuggets with Sensory Crispness. <i>Journal of Food Science</i> , 2003, 68, 1308-1315.	1.5	39
52	Low Dose Gamma Irradiation to Reduce Pathogenic <i>Vibrios</i> in Live Oysters (<i>Crassostrea virginica</i>). <i>Journal of Aquatic Food Product Technology</i> , 2003, 12, 71-82.	0.6	49
53	Optimizing an electronic nose for analysis of volatiles from printing inks on assorted plastic films. <i>Innovative Food Science and Emerging Technologies</i> , 2002, 3, 93-99.	2.7	18
54	Detection and Discrimination of Warmed-Over Flavor in Pre-Cooked Turkey Meat Using Electronic Nose Systems. , 2002, , .		1

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55	Quality Assessment of Food Products Cooked by Far-Infrared Radiation and Conventional Methods. , 2002, , .		0
56	Mathematical Modeling of Heat Transfer of Microwave Heated Fish Gel. , 2002, , .		3
57	Frying Oil Quality Measured Using Various Objective Methods. , 2002, , .		0
58	Modeling of the Heat Transfer in Food Products Cooked with Far Infrared Radiation. , 2002, , .		0
59	Modeling of heat transfer and evaporative mass losses during the cooking of beef patties using far-infrared radiation. Journal of Food Engineering, 2002, 55, 217-222.	2.7	43
60	Comparative Performance Analysis of Three Electronic Nose Systems Using Different Sensor Technologies in Odor Analysis of Retained Solvents on Printed Packaging. Journal of Food Science, 2002, 67, 3170-3183.	1.5	24
61	Quality Evaluation of Edible Film-Coated Chicken Strips and Frying Oils. Journal of Food Science, 2000, 65, 1087-1090.	1.5	65
62	THERMAL PROPERTIES OF SHRIMPS, FRENCH TOASTS AND BREADING. Journal of Food Process Engineering, 2000, 23, 73-87.	1.5	7
63	DIELECTRIC PROPERTIES OF SHRIMP RELATED TO MICROWAVE FREQUENCIES: FROM FROZEN TO COOKED STAGES. Journal of Food Process Engineering, 1999, 22, 455-468.	1.5	34
64	EDIBLE COATINGS FOR REDUCING OIL UPTAKE IN PRODUCTION OF AKARA (DEEP-FAT FRYING OF COWPEA) Tj ET O ₂ 0.0 0.0 rgBT /Overloc	0.9	40
65	THE EFFECT OF EDIBLE FILM ON OIL UPTAKE AND MOISTURE RETENTION OF A DEEP-FAT FRIED POULTRY PRODUCT. Journal of Food Process Engineering, 1997, 20, 17-29.	1.5	122
66	Supercritical fluid extraction of lipids from deep-fried food products. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1517-1523.	0.8	19
67	Selection criteria for beef carcass chilling. Food Research International, 1996, 29, 661-666.	2.9	7
68	Detection of Freeze-crack Using Digital Signal Processing. Applied Engineering in Agriculture, 1996, 12, 481-485.	0.3	3
69	MODELING MICROWAVE COOKING of COCKTAIL SHRIMP. Journal of Food Process Engineering, 1996, 19, 97-111.	1.5	12
70	PREDICTION of BEEF CARCASS CHILLING TIME and MASS LOSS. Journal of Food Process Engineering, 1995, 18, 1-15.	1.5	5
71	Evaluation of Microbiological Safety of Shrimp Cooked in a Microwave Oven. Journal of Food Protection, 1995, 58, 742-747.	0.8	20
72	Optimum conditions for beef carcass chilling. Meat Science, 1995, 39, 215-223.	2.7	11

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73	Color Kinetics During Beef Carcass Chilling. Transactions of the American Society of Agricultural Engineers, 1994, 37, 203-209.	0.9	8
74	Heat and mass transfer during beef carcass chilling " Modelling and simulation. Journal of Food Engineering, 1994, 23, 277-292.	2.7	38
75	Meat Quality Kinetics during Beef Carcass Chilling. Journal of Food Science, 1994, 59, 291-294.	1.5	11
76	High pressure processing for raw meat in combination with other treatments: A review. Journal of Food Processing and Preservation, 0, , e16049.	0.9	1
77	Using Electronic Portfolios In A Large Engineering Program. , 0, , .		5
78	Development of Learning Modules to Teach Instrumentation to Biological Systems Engineering Students Using MATLAB. , 0, , .		0