

# Ankit Patras

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

1,532  
citations

471371

17  
h-index

477173

29  
g-index

36  
all docs

36  
docs citations

36  
times ranked

1849  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Ultraviolet-Light (UV-A) Emitting Diodes Technology on the Reduction of Spiked Aflatoxin B1 and Aflatoxin M1 in Whole Milk. <i>Food and Bioprocess Technology</i> , 2022, 15, 165.	2.6	7
2	Design and efficiency evaluation of a mid-size serpentine Dean flow UV-C system for the processing of whole milk using computational fluid dynamics and biosimetry. <i>Journal of Food Engineering</i> , 2022, 335, 111168.	2.7	8
3	Inactivation of <i>B. cereus</i> spores in whole milk and almond milk by serpentine path coiled tube UV-C system: Numerical simulation of flow field, lipid peroxidation and volatiles analysis. <i>Food Research International</i> , 2022, 160, 111652.	2.9	7
4	Ultraviolet Treatment of Opaque Liquid Foods: From Theory to Practice. , 2021, , 182-209.		9
5	UV-C inactivation of microorganisms in a highly opaque model fluid using a pilot scale ultra-thin film annular reactor: Validation of delivered dose. <i>Journal of Food Engineering</i> , 2021, 294, 110403.	2.7	21
6	Phycobilins as Potent Food Bioactive Broad-Spectrum Inhibitors Against Proteases of SARS-CoV-2 and Other Coronaviruses: A Preliminary Study. <i>Frontiers in Microbiology</i> , 2021, 12, 645713.	1.5	23
7	Modeling and validation of delivered fluence of a continuous Dean flow pilot scale UV system: monitoring fluence by biosimetry approach. <i>Food Research International</i> , 2021, 148, 110625.	2.9	10
8	Evaluation of UV-C Irradiation Treatments on Microbial Safety, Ascorbic Acid, and Volatile Aromatics Content of Watermelon Beverage. <i>Food and Bioprocess Technology</i> , 2020, 13, 101-111.	2.6	21
9	Performance of a UV-A LED system for degradation of aflatoxins B1 and M1 in pure water: kinetics and cytotoxicity study. <i>Scientific Reports</i> , 2020, 10, 13473.	1.6	21
10	Genomic Modeling as an Approach to Identify Surrogates for Use in Experimental Validation of SARS-CoV-2 and HuNoV Inactivation by UV-C Treatment. <i>Frontiers in Microbiology</i> , 2020, 11, 572331.	1.5	30
11	Effect of UV-C irradiation on the inactivation kinetics of oxidative enzymes, essential amino acids and sensory properties of coconut water. <i>Journal of Food Science and Technology</i> , 2020, 57, 3564-3572.	1.4	10
12	Inactivation of <i>Bacillus</i> and <i>Clostridium</i> Spores in Coconut Water by Ultraviolet Light. <i>Foodborne Pathogens and Disease</i> , 2019, 16, 704-711.	0.8	29
13	Ultraviolet inactivation of bacteria and model viruses in coconut water using a collimated beam system. <i>Food Science and Technology International</i> , 2019, 25, 562-572.	1.1	29
14	UV-C irradiation as an alternative treatment technique: Study of its effect on microbial inactivation, cytotoxicity, and sensory properties in cranberry-flavored water. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 66-74.	2.7	23
15	UV-C treatment on the safety of skim milk: Effect on microbial inactivation and cytotoxicity evaluation. <i>Journal of Food Process Engineering</i> , 2019, 42, e12944.	1.5	22
16	Impact of UV-C irradiation on the quality, safety, and cytotoxicity of cranberry-flavored water using a novel continuous flow UV system. <i>LWT - Food Science and Technology</i> , 2018, 95, 230-239.	2.5	33
17	UV-C Irradiation on the Quality of Green Tea: Effect on Catechins, Antioxidant Activity, and Cytotoxicity. <i>Journal of Food Science</i> , 2018, 83, 1258-1264.	1.5	12
18	UV dose measurement. <i>Food Control</i> , 2018, 90, 29-31.	2.8	1

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19	Microbial inactivation and cytotoxicity evaluation of UV irradiated coconut water in a novel continuous flow spiral reactor. <i>Food Research International</i> , 2018, 103, 59-67.	2.9	45
20	Efficacy of ultraviolet (UV-C) light in reducing foodborne pathogens and model viruses in skim milk. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13485.	0.9	40
21	Atmospheric Cold Plasma Inactivation of Salmonella and Escherichia coli on the Surface of Golden Delicious Apples. <i>Frontiers in Nutrition</i> , 2018, 5, 120.	1.6	40
22	Effect of UV irradiation on aflatoxin reduction: a cytotoxicity evaluation study using human hepatoma cell line. <i>Mycotoxin Research</i> , 2017, 33, 343-350.	1.3	33
23	Patulin degradation and cytotoxicity evaluation of UV irradiated apple juice using human peripheral blood mononuclear cells. <i>Journal of Food Process Engineering</i> , 2017, 40, e12586.	1.5	25
24	Optical properties of fluids and UV sensitivity of target micro-organisms. <i>Journal of Food Engineering</i> , 2017, 192, 129.	2.7	2
25	UV-C irradiation as an alternative disinfection technique: Study of its effect on polyphenols and antioxidant activity of apple juice. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 344-351.	2.7	80
26	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. <i>Food Engineering Reviews</i> , 2016, 8, 214-234.	3.1	139
27	“Ultraviolet Treatment of Orange Juice to Inactivate E. coli O157:H7 as Affected by Native Microflora” by Juan M. Oteiza, Leda Giannuzzi, Noemí-Zaritzky [ <i>Food and Bioprocess Technology</i> 4 (2010) 603-614]. <i>Food and Bioprocess Technology</i> , 2014, 7, 1215-1216.	2.6	1
28	Treating cell culture media with UV irradiation against adventitious agents: Minimal impact on CHO performance. <i>Biotechnology Progress</i> , 2014, 30, 1190-1195.	1.3	26
29	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 16-22.	2.7	270
30	Impact of high pressure processing on total antioxidant activity, phenolic, ascorbic acid, anthocyanin content and colour of strawberry and blackberry purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 308-313.	2.7	507