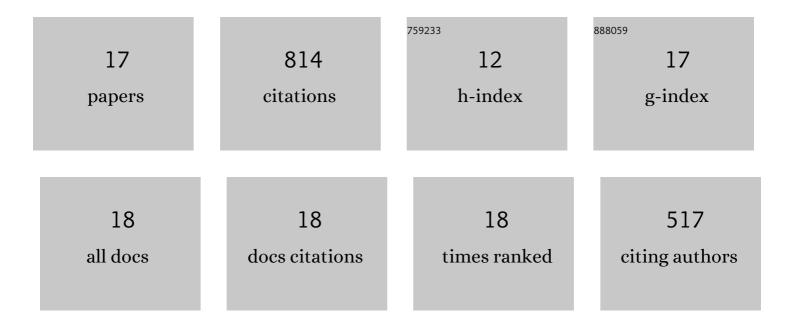
Vinayak S Ghate

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Antibacterial effect of light emitting diodes of visible wavelengths on selected foodborne pathogens at different illumination temperatures. International Journal of Food Microbiology, 2013, 166, 399-406.	4.7	135
2	Perspectives and Trends in the Application of Photodynamic Inactivation for Microbiological Food Safety. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 402-424.	11.7	102
3	Kinetics of bacterial inactivation by 405nm and 520nm light emitting diodes and the role of endogenous coproporphyrin on bacterial susceptibility. Journal of Photochemistry and Photobiology B: Biology, 2015, 149, 37-44.	3.8	87
4	Effect of 460Ânm light emitting diode illumination on survival of Salmonella spp. on fresh-cut pineapples at different irradiances and temperatures. Journal of Food Engineering, 2017, 196, 130-138.	5.2	63
5	Antibacterial effect of 460Ânm light-emitting diode in combination with riboflavin against Listeria monocytogenes on smoked salmon. Food Control, 2018, 84, 354-361.	5.5	63
6	Antibacterial efficacy of 405, 460 and 520Ânm light emitting diodes on <i>Lactobacillus plantarum</i> , <i> Staphylococcus aureus</i> and <i>Vibrio parahaemolyticus</i> . Journal of Applied Microbiology, 2016, 120, 49-56.	3.1	60
7	Antibacterial effect and mechanism of high-intensity 405±5nm light emitting diode on Bacillus cereus, Listeria monocytogenes, and Staphylococcus aureus under refrigerated condition. Journal of Photochemistry and Photobiology B: Biology, 2015, 153, 33-39.	3.8	59
8	Enhancing the antibacterial effect of 461 and 521Ânm light emitting diodes on selected foodborne pathogens in trypticase soy broth by acidic and alkaline pH conditions. Food Microbiology, 2015, 48, 49-57.	4.2	58
9	Irradiance and Temperature Influence the Bactericidal Effect of 460-Nanometer Light-Emitting Diodes on Salmonella in Orange Juice. Journal of Food Protection, 2016, 79, 553-560.	1.7	49
10	Inactivation and changes in metabolic profile of selected foodborne bacteria by 460Ânm LED illumination. Food Microbiology, 2017, 63, 12-21.	4.2	39
11	Effect of organic acids on the photodynamic inactivation of selected foodborne pathogens using 461Ânm LEDs. Food Control, 2015, 57, 333-340.	5.5	35
12	Prevalence of Salmonella and Vibrio spp. in Seafood Products Sold in Singapore. Journal of Food Protection, 2012, 75, 1320-1323.	1.7	14
13	Inactivation of Listeria monocytogenes on paperboard, a food packaging material, using 410â€ ⁻ nm light emitting diodes. Food Control, 2019, 96, 281-290.	5.5	12
14	Developing an LED preservation technology to minimize strawberry quality deterioration during distribution. Food Chemistry, 2022, 366, 130566.	8.2	12
15	Antifungal action of 405 nm light emitting diodes on tomatoes in a meso-scale system and their effect on the physicochemical properties. Postharvest Biology and Technology, 2021, 172, 111366.	6.0	11
16	Influence of temperature and relative humidity on the antifungal effect of 405Ânm LEDs against Botrytis cinerea and Rhizopus stolonifer and their inactivation on strawberries and tomatoes. International Journal of Food Microbiology, 2021, 359, 109427.	4.7	9
17	ENSURING FOOD SECURITY THROUGH ENHANCING MICROBIOLOGICAL FOOD SAFETY. Cosmos, 2015, 11, 69-97.	0.4	6