

# Sudarsan Mukhopadhyay

## List of Publications by Year in descending order

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Version: 2024-02-01

41  
papers

1,034  
citations

516710

16  
h-index

434195

31  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1419  
citing authors

#	ARTICLE	IF	CITATIONS
1	Content of total phenolics and phenolic acids in tomato ( <i>Lycopersicon esculentum</i> Mill.) fruits as influenced by cultivar and solar UV radiation. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 771-777.	3.9	208
2	Critical Evaluation of Crispy and Crunchy Textures: A Review. <i>International Journal of Food Properties</i> , 2013, 16, 949-963.	3.0	94
3	Application of emerging technologies to control <i>Salmonella</i> in foods: A review. <i>Food Research International</i> , 2012, 45, 666-677.	6.2	89
4	Cold plasma-activated hydrogen peroxide aerosol inactivates <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, and <i>Listeria innocua</i> and maintains quality of grape tomato, spinach and cantaloupe. <i>International Journal of Food Microbiology</i> , 2017, 249, 53-60.	4.7	87
5	Effects of UV-C treatment on inactivation of <i>Salmonella enterica</i> and <i>Escherichia coli</i> O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. <i>Food Control</i> , 2014, 44, 110-117.	5.5	63
6	Pilot-scale crossflow-microfiltration and pasteurization to remove spores of <i>Bacillus anthracis</i> (Sterne) from milk. <i>Journal of Dairy Science</i> , 2011, 94, 4277-4291.	3.4	49
7	Cost estimation of listeriosis ( <i>Listeria monocytogenes</i> ) occurrence in South Africa in 2017 and its food safety implications. <i>Food Control</i> , 2019, 102, 231-239.	5.5	42
8	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. <i>Food Research International</i> , 2017, 91, 55-62.	6.2	37
9	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on <i>Salmonella enterica</i> on plum tomatoes. <i>Food Control</i> , 2015, 56, 147-154.	5.5	31
10	Inactivation of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. <i>International Journal of Food Microbiology</i> , 2016, 235, 77-84.	4.7	30
11	Effects of pulsed light and sanitizer wash combination on inactivation of <i>Escherichia coli</i> O157:H7, microbial loads and apparent quality of spinach leaves. <i>Food Microbiology</i> , 2019, 82, 127-134.	4.2	29
12	Inactivation of <i>Salmonella</i> in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. <i>Food Control</i> , 2020, 110, 107005.	5.5	26
13	Efficacy of Integrated Treatment of UV light and Low-Dose Gamma Irradiation on Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> on Grape Tomatoes. <i>Journal of Food Science</i> , 2013, 78, M1049-56.	3.1	25
14	Effect of Hydrogen Peroxide in Combination with Minimal Thermal Treatment for Reducing Bacterial Populations on Cantaloupe Rind Surfaces and Transfer to Fresh-Cut Pieces. <i>Journal of Food Protection</i> , 2016, 79, 1316-1324.	1.7	21
15	Reduction in <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> and <i>Escherichia coli</i> O157:H7 in vitro and on tomato by sophorolipid and sanitiser as affected by temperature and storage time. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1303-1315.	2.7	21
16	Inactivation of <i>Salmonella</i> in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. <i>International Journal of Food Microbiology</i> , 2018, 266, 234-240.	4.7	18
17	Removal of <i>Salmonella Enteritidis</i> from commercial unpasteurized liquid egg white using pilot scale cross flow tangential microfiltration. <i>International Journal of Food Microbiology</i> , 2010, 142, 309-317.	4.7	17
18	Physical and chemical changes in whey protein concentrate stored at elevated temperature and humidity. <i>Journal of Dairy Science</i> , 2016, 99, 2372-2383.	3.4	14

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19	The role of emerging technologies to ensure the microbial safety of fresh produce, milk and eggs. <i>Current Opinion in Food Science</i> , 2018, 19, 145-154.	8.0	14
20	Effect of grape seed extract on heat resistance of <i>Clostridium perfringens</i> vegetative cells in sous vide processed ground beef. <i>Food Research International</i> , 2019, 120, 33-37.	6.2	14
21	Predictive Thermal Inactivation Model for Effects and Interactions of Temperature, NaCl, Sodium Pyrophosphate, and Sodium Lactate on <i>Listeria monocytogenes</i> in Ground Beef. <i>Food and Bioprocess Technology</i> , 2014, 7, 437-446.	4.7	12
22	Control of <i>Bacillus cereus</i> spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13558.	2.0	12
23	Effects of direct and in-package pulsed light treatment on inactivation of <i>E. coli</i> O157:H7 and reduction of microbial loads in Romaine lettuce. <i>LWT - Food Science and Technology</i> , 2021, 139, 110710.	5.2	10
24	Effectiveness of Cross-Flow Microfiltration for Removal of Microorganisms Associated with Unpasteurized Liquid Egg White from Process Plant. <i>Journal of Food Science</i> , 2009, 74, M319-27.	3.1	9
25	Inactivation of <i>Listeria monocytogenes</i> on post-harvest carrot and tomato by gamma radiation, sanitizer, biocontrol treatments and their combinations. <i>LWT - Food Science and Technology</i> , 2020, 118, 108805.	5.2	9
26	The effect of lauric arginate on the thermal inactivation of starved <i>Listeria monocytogenes</i> in sous-vide cooked ground beef. <i>Food Research International</i> , 2020, 134, 109280.	6.2	8
27	REMOVAL OF BACILLUS ANTHRACIS STERNE SPORE FROM COMMERCIAL UNPASTEURIZED LIQUID EGG WHITE USING CROSS-FLOW MICROFILTRATION*. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 550-562.	2.0	5
28	Principles of Food Preservation. , 2017, , 17-39.		5
29	Effects of pulsed light and aerosolized formic acid treatments on inactivation of <i>Salmonella enterica</i> on cherry tomato, reduction of microbial loads, and preservation of fruit quality. <i>Food Control</i> , 2022, 136, 108667.	5.5	5
30	Effect of cold storage on survivors and recovery of injured <i>Salmonella</i> bacteria on fresh-cut pieces prepared from whole melons treated with heat and hydrogen peroxide. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13943.	2.0	4
31	Antimicrobial coating with organic acids and essential oil for the enhancement of safety and shelf life of grape tomatoes. <i>International Journal of Food Microbiology</i> , 2022, 378, 109827.	4.7	4
32	Flow Behavior of Mixed-Protein Incipient Gels. <i>International Journal of Food Properties</i> , 2014, 17, 1283-1302.	3.0	3
33	Effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of <i>Escherichia coli</i> O157:H7 in ground beef. <i>Food Research International</i> , 2015, 78, 482.	6.2	3
34	Nisin-Based Organic Acid Inactivation of <i>Salmonella</i> on Grape Tomatoes: Efficacy of Treatment with Bioluminescence ATP Assay. <i>Journal of Food Protection</i> , 2020, 83, 68-74.	1.7	3
35	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate <i>Salmonella enterica</i> and its effect on quality of tomatoes and Romaine lettuce. <i>Journal of Food Safety</i> , 2021, 41, e12922.	2.3	3
36	Survival and Growth of <i>Salmonella enterica</i> Serovar Enteritidis in Membrane-Processed Liquid Egg White with pH, Temperature, and Storage Conditions as Controlling Factors. <i>Journal of Food Protection</i> , 2012, 75, 1219-1226.	1.7	2

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37	Instrumental Textural Perception of Food and Comparative Biomaterials. International Journal of Food Properties, 2013, 16, 928-948.	3.0	2
38	Evaluating natural antimicrobials for use in food products. , 2015, , 185-209.		2
39	Changes in Microbial Populations of WPC34 and WPC80 Whey Protein During Long-Term Storage. Journal of Food Processing and Preservation, 2017, 41, e12743.	2.0	2
40	Gamma radiation treatment of postharvest produce for <i>Salmonella enterica</i> reduction on baby carrot and grape tomato. Journal of Food Safety, 2022, 42, e12951.	2.3	2
41	Postharvest intervention technologies to enhance microbial safety of fresh and fresh-cut produce. Acta Horticulturae, 2021, , 27-36.	0.2	0