Sudarsan Mukhopadhyay

List of Publications by Year
in descending order

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	Effects of pulsed light and aerosolized formic acid treatments on inactivation of Salmonella enterica on cherry tomato, reduction of microbial loads, and preservation of fruit quality. Food Control, 2022, 136, 108667.	5.5	5
2	Gamma radiation treatment of postharvest produce for Salmonella enterica reduction on baby carrot and grape tomato. Journal of Food Safety, 2022, 42, e12951.	2.3	2
3	Antimicrobial coating with organic acids and essential oil for the enhancement of safety and shelf life of grape tomatoes. International Journal of Food Microbiology, 2022, 378, 109827.	4.7	4
4	Effects of direct and in-package pulsed light treatment on inactivation of E. coli O157:H7 and reduction of microbial loads in Romaine lettuce. LWT - Food Science and Technology, 2021, 139, 110710.	5.2	10
5	Combination of aerosolized acetic acid and chlorine dioxideâ€releasing film to inactivate <scp>Salmonella enterica</scp> and its effect on quality of tomatoes and Romaine lettuce. Journal of Food Safety, 2021, 41, e12922.	2.3	3
6	Postharvest intervention technologies to enhance microbial safety of fresh and fresh-cut produce. Acta Horticulturae, 2021, , 27-36.	0.2	0
7	Inactivation of Listeria monocytogenes on post-harvest carrot and tomato by gamma radiation, sanitizer, biocontrol treatments and their combinations. LWT - Food Science and Technology, 2020, 118, 108805.	5.2	9
8	Inactivation of Salmonella in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. Food Control, 2020, 110, 107005.	5.5	26
9	Nisin-Based Organic Acid Inactivation of Salmonella on Grape Tomatoes: Efficacy of Treatment with Bioluminescence ATP Assay. Journal of Food Protection, 2020, 83, 68-74.	1.7	3
10	The effect of lauric arginate on the thermal inactivation of starved Listeria monocytogenes in sous-vide cooked ground beef. Food Research International, 2020, 134, 109280.	6.2	8
11	Effect of cold storage on survivors and recovery of injuredSalmonellabacteria on freshâ€cut pieces prepared from whole melons treated with heat and hydrogen peroxide. Journal of Food Processing and Preservation, 2019, 43, e13943.	2.0	4
12	Effects of pulsed light and sanitizer wash combination on inactivation of Escherichia coli O157:H7, microbial loads and apparent quality of spinach leaves. Food Microbiology, 2019, 82, 127-134.	4.2	29
13	Cost estimation of listeriosis (Listeria monocytogenes) occurrence in South Africa in 2017 and its food safety implications. Food Control, 2019, 102, 231-239.	5.5	42
14	Effect of grape seed extract on heat resistance of Clostridium perfringens vegetative cells in sous vide processed ground beef. Food Research International, 2019, 120, 33-37.	6.2	14
15	The role of emerging technologies to ensure the microbial safety of fresh produce, milk and eggs. Current Opinion in Food Science, 2018, 19, 145-154.	8.0	14
16	Reductionin Listeria monocytogenes, Salmonella enterica and Escherichia coli O157:H7 inÂvitro and on tomato by sophorolipid and sanitiser as affected by temperature and storage time. International Journal of Food Science and Technology, 2018, 53, 1303-1315.	2.7	21
17	Inactivation of Salmonella in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. International Journal of Food Microbiology, 2018, 266, 234-240.	4.7	18
18	Control of Bacillus cereus spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. Journal of Food Processing and Preservation, 2018, 42, e13558.	2.0	12

#	Article	IF	Citations
19	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
20	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. Food Research International, 2017, 91, 55-62.	6.2	37
21	Cold plasma-activated hydrogen peroxide aerosol inactivates Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria innocua and maintains quality of grape tomato, spinach and cantaloupe. International Journal of Food Microbiology, 2017, 249, 53-60.	4.7	87
22	Principles of Food Preservation. , 2017, , 17-39.		5
23	Inactivation of Salmonella enterica and Listeria monocytogenes in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. International Journal of Food Microbiology, 2016, 235, 77-84.	4.7	30
24	Effect of Hydrogen Peroxide in Combination with Minimal Thermal Treatment for Reducing Bacterial Populations on Cantaloupe Rind Surfaces and Transfer to Fresh-Cut Pieces. Journal of Food Protection, 2016, 79, 1316-1324.	1.7	21
25	Physical and chemical changes in whey protein concentrate stored at elevated temperature and humidity. Journal of Dairy Science, 2016, 99, 2372-2383.	3.4	14
26	Effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of Escherichia coli O157:H7 in ground beef. Food Research International, 2015, 78, 482.	6.2	3
27	Evaluating natural antimicrobials for use in food products. , 2015, , 185-209.		2
28	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on Salmonella enterica on plum tomatoes. Food Control, 2015, 56, 147-154.	5.5	31
29	Predictive Thermal Inactivation Model for Effects and Interactions of Temperature, NaCl, Sodium Pyrophosphate, and Sodium Lactate on Listeria monocytogenes in Ground Beef. Food and Bioprocess Technology, 2014, 7, 437-446.	4.7	12
30	Effects of UV-C treatment on inactivation of Salmonella enterica and Escherichia coli O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. Food Control, 2014, 44, 110-117.	5.5	63
31	Flow Behavior of Mixed-Protein Incipient Gels. International Journal of Food Properties, 2014, 17, 1283-1302.	3.0	3
32	Critical Evaluation of Crispy and Crunchy Textures: A Review. International Journal of Food Properties, 2013, 16, 949-963.	3.0	94
33	Instrumental Textural Perception of Food and Comparative Biomaterials. International Journal of Food Properties, 2013, 16, 928-948.	3.0	2
34	Efficacy of Integrated Treatment of UV light and Lowâ€Đose Gamma Irradiation on Inactivation of Escherichia coli O157:H7 and Salmonella enterica on Grape Tomatoes. Journal of Food Science, 2013, 78, M1049-56.	3.1	25
35	Survival and Growth of Salmonella enterica Serovar Enteritidis in Membrane-Processed Liquid Egg White with pH, Temperature, and Storage Conditions as Controlling Factorsâ€. Journal of Food Protection, 2012, 75, 1219-1226.	1.7	2
36	Application of emerging technologies to control Salmonella in foods: A review. Food Research International, 2012, 45, 666-677.	6.2	89

#	Article	IF	Citations
37	Pilot-scale crossflow-microfiltration and pasteurization to remove spores of Bacillus anthracis (Sterne) from milk. Journal of Dairy Science, 2011, 94, 4277-4291.	3.4	49
38	REMOVAL OF BACILLUS ANTHRACIS STERNE SPORE FROM COMMERCIAL UNPASTEURIZED LIQUID EGG WHITE USING CROSS-FLOW MICROFILTRATION*. Journal of Food Processing and Preservation, 2011, 35, 550-562.	2.0	5
39	Removal of Salmonella Enteritidis from commercial unpasteurized liquid egg white using pilot scale cross flow tangential microfiltrationâ˜†. International Journal of Food Microbiology, 2010, 142, 309-317.	4.7	17
40	Effectiveness of Crossâ€Flow Microfiltration for Removal of Microorganisms Associated with Unpasteurized Liquid Egg White from Process Plant. Journal of Food Science, 2009, 74, M319-27.	3.1	9
41	Content of total phenolics and phenolic acids in tomato (Lycopersicon esculentum Mill.) fruits as influenced by cultivar and solar UV radiation. Journal of Food Composition and Analysis, 2006, 19, 771-777.	3.9	208