

Abdullateef Taiye Mustapha

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

515
citations

687363

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24
docs citations

24
times ranked

416
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultrasound, osmotic dehydration, and osmosonication pretreatments on bioactive compounds, chemical characterization, enzyme inactivation, color, and antioxidant activity of dried ginger slices. <i>Journal of Food Biochemistry</i> , 2019, 43, e12832.	2.9	73
2	Enhancement of lignin removal and enzymolysis of sugarcane bagasse by ultrasound-assisted ethanol synergized deep eutectic solvent pretreatment. <i>Renewable Energy</i> , 2021, 172, 304-316.	8.9	46
3	Novel two-pot approach ultrasonication and deep eutectic solvent pretreatments for watermelon rind delignification: Parametric screening and optimization via response surface methodology. <i>Energy</i> , 2020, 203, 117872.	8.8	44
4	Storage effects on the quality quartet of orange juice submitted to moderate thermosonication: Predictive modeling and odor fingerprinting approach. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104982.	8.2	38
5	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2626-2659.	11.7	38
6	Sonozonation: Enhancing the antimicrobial efficiency of aqueous ozone washing techniques on cherry tomato. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105059.	8.2	31
7	Pretreatment of sugarcane bagasse with deep eutectic solvents affect the structure and morphology of lignin. <i>Industrial Crops and Products</i> , 2021, 173, 114108.	5.2	30
8	Efficacy of dual-frequency ultrasound and sanitizers washing treatments on quality retention of cherry tomato. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102348.	5.6	26
9	Higher heating value, exergy, pyrolysis kinetics and thermodynamic analysis of ultrasound-assisted deep eutectic solvent pretreated watermelon rind biomass. <i>Bioresource Technology</i> , 2021, 332, 125040.	9.6	25
10	Kinetic modeling of inactivation of natural microbiota and <i>Escherichia coli</i> on cherry tomato treated with fixed multi-frequency sonication. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105035.	8.2	20
11	Simultaneous multifrequency: A possible alternative to improve the efficacy of ultrasound treatment on cherry tomato during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14083.	2.0	19
12	Mitigating effect of relative humidity (RH) on 2-furoylmethyl-Amino acid formation. <i>LWT - Food Science and Technology</i> , 2019, 101, 551-558.	5.2	18
13	Simultaneous optimization of <i>Alicyclobacillus acidoterrestris</i> reduction, pectin methylesterase inactivation, and bioactive compounds enhancement affected by thermosonication in orange juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14180.	2.0	16
14	Effect of intensive pulsed light on the activity, structure, physico-chemical properties and surface topography of polyphenol oxidase from mushroom. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102741.	5.6	14
15	Quality attributes optimization of orange juice subjected to multi-frequency thermosonication: <i>Alicyclobacillus acidoterrestris</i> spore inactivation and applied spectroscopy ROS characterization. <i>Food Chemistry</i> , 2021, 361, 130108.	8.2	12
16	Acoustically-aided osmo-dehydration pretreatments under pulsed vacuum dryer for apple slices: drying kinetics, thermodynamics, and quality attributes. <i>Journal of Food Science</i> , 2020, 85, 3909-3919.	3.1	11
17	Inactivation of <i>Bacillus cereus</i> from pork by thermal, non-thermal and single-frequency/multi-frequency thermosonication: Modelling and effects on physicochemical properties.. <i>LWT - Food Science and Technology</i> , 2020, 133, 109939.	5.2	10
18	Optimization of thermosonication on <i>Bacillus cereus</i> from pork: Effects on inactivation and physicochemical properties. <i>Journal of Food Process Engineering</i> , 2020, 43, e13401.	2.9	9

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19	Novel assisted/unassisted ultrasound treatment: Effect on respiration rate, ethylene production, enzymes activity, volatile composition, and odor of cherry tomato. LWT - Food Science and Technology, 2021, 149, 111779.	5.2	9
20	Pulsed multifrequency thermosonication induced sonoporation in Alicyclobacillus acidoterrestris spores and vegetative cells. Food Research International, 2022, 156, 111087.	6.2	9
21	Combination of thermal and dual-frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. Journal of Food Processing and Preservation, 2020, 44, e14325.	2.0	6
22	Physical and moisture sorption thermodynamic properties of Sukkari date (<i>Phoenix dactylifera</i>)	1.9	6
23	Effect of simultaneous dual-frequency ultrasound aided ethanolic pretreatment on drying kinetics, bioactive compounds, antioxidant activity, and physicochemical properties of apple slices using pulsed vacuum dryer. Journal of Food Process Engineering, 2020, 43, e13535.	2.9	5
24	Obesity may Increase the Prevalence of Parkinson's Disease while Parkinson's may Reduce Obesity Index in Patients. International Journal of Neurodegenerative Disorders, 2019, 2, .	0.2	0