

Abdullateef Taiye Mustapha

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9439358/publications.pdf>

Version: 2024-02-01

24
papers

515
citations

687363

13
h-index

677142

22
g-index

24
all docs

24
docs citations

24
times ranked

416
citing authors

#	ARTICLE	IF	CITATIONS
1	Pulsed multifrequency thermosonication induced sonoporation in <i>Alicyclobacillus acidoterrestris</i> spores and vegetative cells. <i>Food Research International</i> , 2022, 156, 111087.	6.2	9
2	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
3	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
4	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
5	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
6	Novel assisted/unassisted ultrasound treatment: Effect on respiration rate, ethylene production, enzymes activity, volatile composition, and odor of cherry tomato. <i>LWT - Food Science and Technology</i> , 2021, 149, 111779.	5.2	9
7	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
8	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
9	Combination of thermal and dual-frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14325.	2.0	6
10	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. <i>Journal of Food Process Engineering</i> , 2020, 43, e13535.	2.9	5
11	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
12	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
13	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
14	Sonozonation: Enhancing the antimicrobial efficiency of aqueous ozone washing techniques on cherry tomato. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105059.	8.2	31
15	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
16	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
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	Physical and moisture sorption thermodynamic properties of Sukkari date (<i>Phoenix dactylifera</i>) Tj ETQq1 1 0,784314 rgBT /Overl	1.9	19
20	Simultaneous multifrequency: A possible alternative to improve the efficacy of ultrasound treatment on cherry tomato during storage. Journal of Food Processing and Preservation, 2019, 43, e14083.	2.0	19
21	Simultaneous optimization of <i>Alicyclobacillus acidoterrestris</i> reduction, pectin methylesterase inactivation, and bioactive compounds enhancement affected by thermosonication in orange juice. Journal of Food Processing and Preservation, 2019, 43, e14180.	2.0	16
22	Effects of ultrasound, osmotic dehydration, and osmosonication pretreatments on bioactive compounds, chemical characterization, enzyme inactivation, color, and antioxidant activity of dried ginger slices. Journal of Food Biochemistry, 2019, 43, e12832.	2.9	73
23	Mitigating effect of relative humidity (RH) on 2-furoylmethyl-Amino acid formation. LWT - Food Science and Technology, 2019, 101, 551-558.	5.2	18
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