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**Environmental impact of novel thermal and non-thermal technologies in food processing**

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203	Xanthene Dyes and Green LED for the Inactivation of Foodborne Pathogens in Planktonic and Biofilm States. <b>2019</b> , 95, 1230-1238		11
202	Reduction of <i>Zygosaccharomyces rouxii</i> Population in Concentrated Grape Juices by Thermal Pasteurization and Hydrostatic High Pressure Processing. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 7815-7888	5-1	13
201	Ohmic heating of blended citrus juice: Numerical modeling of process and bacterial inactivation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 52, 313-324	6.8	23
200	Thermal and non-thermal processing technologies on intrinsic and extrinsic quality factors of tomato products: A review. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13901	2.1	7
199	Ohmic heating for preservation, transformation, and extraction. <b>2019</b> , 159-191		1
198	High hydrostatic pressure processing of foods. <b>2019</b> , 87-137		6
197	Cold plasma for sustainable food production and processing. <b>2019</b> , 431-453		6

196	Leaf nutrition content and organoleptic of Jeruju ( <i>Acanthus ilicifolius</i> L) and processed products in Lubuk Kertang Village, North Sumatera. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 374, 012052	0.3	2
195	Consumer Attitudes to Food Preservation Processes and Strategies. <b>2019</b> ,		1
194	Effects of ohmic and microwave cooking on textural softening and physical properties of rice. <b>2019</b> , 243, 114-124		28
193	Effect of storage on thermal, pulsed electric field and combination processed mango nectar. <b>2019</b> , 13, 131-143		10
192	Assessing the Technical Effectiveness and Economic Feasibility of Pest Management Through Structural Heat Treatment: An Entomological and Economic Analysis in Four Mills in Sicily (Italy). <b>2019</b> , 112, 957-962		2
191	Reactivity of peptides within the food matrix. <b>2019</b> , 43, e12489		26
190	The influence of process parameters on the quality of dried agricultural products determined using the cumulated thermal load. <b>2020</b> , 38, 321-332		5
189	Enzyme inactivation in model systems and food matrixes by cold plasma. <b>2020</b> , 229-252		4
188	Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. <b>2020</b> , 60, 2481-2508		63
187	Sterilization of <i>Bacillus tequilensis</i> isolated from aerogenic vinegar by intense pulsed light. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108811	5.4	0
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185	Effect of Applied Voltage on the Aggregation and Conformational Changes in Peroxidase Under Electrospray. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 245-255	5.1	4
184	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 6802 <sup>2.6</sup>		10
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182	Radio frequency processing and recent advances on thawing and tempering of frozen food products. <b>2020</b> , 1-21		9
181	Recent insights in the impact of emerging technologies on lactic acid bacteria: A review. <i>Food Research International</i> , <b>2020</b> , 137, 109544	7	17
180	Progresses in processing technologies for special foods with ultra-long shelf life. <b>2020</b> , 1-20		1
179	Plant-Derived Natural Antioxidants in Meat and Meat Products. <b>2020</b> , 9,		32

178	Electric field effects on proteins - Novel perspectives on food and potential health implications. <i>Food Research International</i> , <b>2020</b> , 137, 109709	7	13
177	Changes in the Microbial Content and Quality Attributes of Carrot Juice Treated by a Combination of Ultrasound and Nisin During Storage. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1556-1565	5.1	5
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175	. <b>2020</b> ,		2
174	European Consumers' Perceptions and Attitudes towards Non-Thermally Processed Fruit and Vegetable Products. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
173	Innovation Of Propolis Extraction Machine Based On Vacuum Resistive Heating. <b>2020</b> , 1665, 012012		1
172	Development of Chinese yam/chicken semi-liquid paste for space foods. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109251	5.4	4
171	Influence of thermal and electrical effects of ohmic heating on C-phycoyanin properties and biocompounds recovery from <i>Spirulina platensis</i> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109491	5.4	16
170	Novel Technologies for Preserving Ricotta Cheese: Effects of Ultraviolet and Near-Ultraviolet-Visible Light. <i>Foods</i> , <b>2020</b> , 9,	4.9	11
169	Consumer attitudes regarding the use of PEF in European Union: the example of Poland. <b>2020</b> , 311-325		
168	Introductory Chapter: A Global Presentation on Trends in Food Processing. <b>2020</b> ,		
167	Effects of Vacuum and Juice Concentration on Electrical Conductivity by the Ohmic Method: a Case Study of Sour Cherry. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1146-1153	5.1	5
166	Coupled Model of Variable Fuzzy Sets and the Analytic Hierarchy Process and its Application to the Social and Environmental Impact Evaluation of Dam Breaks. <b>2020</b> , 34, 2677-2697		9
165	Moderate electric fields and ohmic heating as promising fermentation tools. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 64, 102422	6.8	14
164	Influence of high pressure homogenization and pasteurization on the in vitro bioaccessibility of carotenoids and flavonoids in orange juice. <b>2020</b> , 331, 127259		24
163	Combination of High Hydrostatic Pressure and Ultrafiltration to Generate a New Emulsifying Ingredient from Egg Yolk. <b>2020</b> , 25,		2
162	Effect of nonthermal technologies on functional food compounds. <b>2020</b> , 147-165		1
161	Non-thermal Technology and Heating Technology for Fresh Food Cooking in the Central Kitchen Processing: A Review. <i>Food Reviews International</i> , <b>2020</b> , 1-20	5.5	5

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159	The Influence of Ohmic Heating on Degradation of Food Bioactive Ingredients. <i>Food Engineering Reviews</i> , <b>2020</b> , 12, 191-208	6.5	20
158	Production of highly purified fractions of $\beta$ -lactalbumin and $\beta$ -lactoglobulin from cheese whey using high hydrostatic pressure. <b>2020</b> , 103, 7939-7950		5
157	Green and Sustainable Valorization of Bioactive Phenolic Compounds from By-Products. <b>2020</b> , 25,		42
156	Surface plasma discharges for the preservation of fresh-cut apples: microbial inactivation and quality attributes. <b>2020</b> , 53, 174003		7
155	Effect of nonthermal processing on milk protein interactions and functionality. <b>2020</b> , 293-324		4
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153	Comparative evaluation of the virucidal effect of remote and direct cold air plasmas with UV-C. <b>2020</b> , 17, 1900234		6
152	Application of non-thermal pretreatment techniques on agricultural products prior to drying: a review. <b>2020</b> , 100, 2585-2599		18
151	Nutrition, public health, and sustainability: an overview of current challenges and future perspectives. <b>2020</b> , 3-50		
150	Influence of high hydrostatic pressure treatments on the physicochemical, microbiological and rheological properties of reconstituted micellar casein concentrates. <i>Food Hydrocolloids</i> , <b>2020</b> , 106, 105880	10.6	8
149	Attitude-behaviour dissonance regarding the importance of food preservation for customers. <b>2020</b> , 84, 103935		7
148	Principles and applications of non-thermal technologies and alternative chemical compounds in meat and fish. <b>2021</b> , 61, 1163-1183		27
147	Role of energy consumption preferences on human development: a study of SAARC region. <b>2021</b> , 54, 121-144		10
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145	The influence of osmotic treatment assisted by ultrasound on the physico-chemical characteristics of blueberries ( <i>Vaccinium myrtillus</i> L.). <b>2021</b> , 110, 106298		6
144	Effect of pulsed light on microbial inactivation, sensory properties and protein structure of fresh ricotta cheese. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110556	5.4	6
143	pH interferes in photoinhibitory activity of curcumin nanoencapsulated with pluronic® P123 against <i>Staphylococcus aureus</i> . <b>2021</b> , 33, 102085		1

142	Optimal thermoultrasound processing of jackfruit ( <i>Artocarpus heterophyllus</i> lam.) nectar: Physicochemical characteristics, antioxidant properties, microbial quality, and fatty acid profile comparison with pasteurized nectar. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45,	2.1	1
141	Steam replacement strategy using microwave resonance: A future system for continuous-flow heating applications. <b>2021</b> , 283, 116300		5
140	Multi-stage block freeze-concentration of green tea ( <i>Camellia sinensis</i> ) extract. <b>2021</b> , 293, 110381		11
139	Effects of electric fields and electromagnetic wave on food structure and functionality. <b>2021</b> , 95-113		1
138	Effect of non-thermal processing techniques on pathogenic and spoilage microorganisms of milk and milk products. <b>2021</b> , 41, 279-294		8
137	Ultrasound for beverage processing. <b>2021</b> , 189-215		1
136	Ohmic Heating: An Emergent Technology in Innovative Food Processing. <b>2021</b> , 107-123		0
135	Effects of Low-Energy Electron Beam (LEEB) Treatment on Physicochemical Attributes of Black Pepper and Coriander. <b>2021</b> , 79-100		2
134	Introduction to unit operations and process description in the food industry. <b>2021</b> , 1-27		
133	Kinetic and Process Modeling of UV-C Irradiation of Foods. <b>2021</b> , 227-255		1
132	Application of nanostructures as antimicrobials in the control of foodborne pathogen. <b>2021</b> , 1-18		0
131	Current Developments in Industrial Fermentation Processes. <b>2021</b> , 23-96		
130	Food safety and methods to ensure food security in the face of climate change.. <b>2021</b> , 16, 1-11		1
129	Current status of biobased and biodegradable food packaging materials: Impact on food quality and effect of innovative processing technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 1333-1380	16.4	47
128	Effect of High Voltage Cold Plasma on Oxidation, Physicochemical, and Gelling Properties of Myofibrillar Protein Isolate from Asian Sea Bass ( <i>Lateolabrax japonicus</i> ). <i>Foods</i> , <b>2021</b> , 10,	4.9	9
127	The Effect of Concentrated Microwave Field (CMF) on Selected Physical and Rheological Properties of Liquid Egg Products. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 1832	2.6	1
126	Effects of Moderate Electric Fields on the Post-harvest Preservation of Chestnuts. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 920-934	5.1	4
125	Combinations of emerging technologies with fermentation: Interaction effects for detoxification of mycotoxins?. <i>Food Research International</i> , <b>2021</b> , 141, 110104	7	6



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123	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. <b>2021</b> , 1-16		4
122	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> , <b>2021</b> , 20, 2626-2659	16.4	7
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120	Assessing the survival and sublethal injury kinetics of <i>Listeria monocytogenes</i> under different food processing-related stresses. <b>2021</b> , 346, 109159		10
119	Pros and cons of cold plasma technology as an alternative non-thermal processing technology in seafood industry. <b>2021</b> , 111, 617-627		8
118	Recent advances in the application of ultrasound in dairy products: Effect on functional, physical, chemical, microbiological and sensory properties. <b>2021</b> , 73, 105467		31
117	Pulsed electric field: A potential alternative towards a sustainable food processing. <b>2021</b> , 111, 43-54		31
116	Non-Thermal Plasma as a Novel Strategy for Treating or Preventing Viral Infection and Associated Disease. <b>2021</b> , 9,		14
115	Phenolic profile of sugarcane juice: Effects of harvest season and processing by ohmic heating and ultrasound. <b>2021</b> , 347, 129058		3
114	Non-thermal Technologies for Food Processing. <b>2021</b> , 8, 657090		22
113	Influence of pre-treatments on the degradation kinetics of chlorophylls in morisa xak ( <i>Amaranthus caudatus</i> ) leaves after microwave drying. <b>2021</b> , 44, e13790		0
112	Effects of postharvest ultraviolet-C treatment on shelf-life and quality of bitter melon fruit during storage. <b>2021</b> , 28, 100665		4
111	Effect of thermal processing on quality of tender jackfruit in tin-free-steel cans.. <b>2022</b> , 59, 2035-2046		1
110	Non-thermal processing technologies for the recovery of bioactive compounds from marine by-products. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111549	5.4	13
109	The role of emergent processing technologies in tailoring plant protein functionality: New insights. <b>2021</b> , 113, 219-231		12
108	High voltage atmospheric cold plasma treatment of <i>Listeria innocua</i> and <i>Escherichia coli</i> K-12 on Queso Fresco (fresh cheese). <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111406	5.4	9
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106	Circular food supply chains Impact on value addition and safety. <b>2021</b> , 114, 323-332		23
105	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> Biofilms by Air-Based Atmospheric-Pressure DBD Plasma. <b>2021</b> , 193, 3641-3650		3
104	Germicidal efficacy of the pulsed magnetic field against pathogens and spoilage microorganisms in food processing: An overview. <b>2021</b> , 136, 108496		4
103	Study on the influence of different magnetic and electric field-assisted storage methods on non-thermal effects of food.		1
102	Microbial, chemical qualities and shelf-life of blue swimming crab ( <i>Portunus armatus</i> ) lump meat as influenced by in-package high voltage cold plasma treatment. <i>Food Bioscience</i> , <b>2021</b> , 43, 101274	4.9	7
101	Influence of ohmic heating in the composition of extracts from <i>Gracilaria vermiculophylla</i> . <b>2021</b> , 58, 102360		2
100	The undercover colorless carotenoids phytoene and phytofluene: Importance in agro-food and health in the Green Deal era and possibilities for innovation. <b>2021</b> , 116, 255-263		5
99	Towards innovative food processing of flavonoid compounds: Insights into stability and bioactivity. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111968	5.4	6
98	Microwave processing: A way to reduce the anti-nutritional factors (ANFs) in food grains. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111960	5.4	8
97	Impact of high hydrostatic pressure on the stability of lytic bacteriophages cocktail <i>Salmonex</i> towards potential application on <i>Salmonella</i> inactivation. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 151, 112108	5.4	0
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94	Functionality of Food Components and Emerging Technologies. <i>Foods</i> , <b>2021</b> , 10,	4.9	71
93	Developments in the Thermal Processing of Food. 211-230		3
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91	Microbial decontamination of black peppercorns by simultaneous treatment with cold plasma and ultraviolet C. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 63, 102392	6.8	10
90	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , <b>2018</b> , 192, 501-512	8.3	41
89	Chapter 1:Principles of Green Food Processing (Including Lifecycle Assessment and Carbon Footprint). <i>RSC Green Chemistry</i> , <b>2018</b> , 1-52	0.9	1

88	Emerging Technologies in Fruit Juice Processing. <i>Contemporary Food Engineering</i> , <b>2014</b> , 197-216		4
87	Food Contact Surfaces: Challenges, Legislation and Solutions. <i>Food Reviews International</i> , 1-24	5.5	0
86	Bacteriophages: An Organic Approach to Food Decontamination. <i>Journal of Food Processing and Preservation</i> ,	2.1	
85	Emergent Proteins-Based Structures-Prospects towards Sustainable Nutrition and Functionality. <i>Gels</i> , <b>2021</b> , 7,	4.2	0
84	Effects of Thermosonication on Escherichia coli O157:H7 and Salmonella Enteritidis as A Function of pH and Temperature. <i>Journal of Medical and Bioengineering</i> , <b>2013</b> , 2, 177-181		1
83	Chapter 6 Effects of Food Processing Techniques on Secondary Metabolites. <b>2016</b> , 233-254		
82	Chapter 6 Effects of Food Processing Techniques on Secondary Metabolites. <b>2016</b> , 233-254		
81	Microwave Blanching. <b>2017</b> , 767-771		
80	CHAPTER 20: Intensified Brewing Systems. <i>RSC Green Chemistry</i> , <b>2018</b> , 430-461	0.9	
79	Et Teknolojisinde Alternatif Isıma Yöntemleri. <i>El-Cezeri Journal of Science and Engineering</i> , <b>2018</b> , 5, 656-670		2
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77	Energy Efficiency in Meat Processing. <i>Impact of Meat Consumption on Health and Environmental Sustainability</i> , <b>2019</b> , 78-107	0.3	
76	Impact of Ultraviolet Processing on Food Composition. <b>2019</b> , 173-196		1
75	Novel Food Technologies and Their Acceptance. <b>2019</b> , 3-22		2
74	Overview on the Food Industry and Its Advancement. <b>2019</b> , 23-47		1
73	Chapter 17: Food Structure Development/Production Through Flexible Processes: The Use of Electric Fields to Enable Food Manufacturing. <i>Food Chemistry, Function and Analysis</i> , <b>2019</b> , 422-438	0.6	
72	İndüksiyon ve Ohmik Isıtma Yöntemlerinin Gıdalara Uygulanabilirliğinin Karşılaştırılması- <i>Akademik Gıda</i> , 111-120	1	1
71	Studying the operation of innovative equipment for thermomechanical treatment and dehydration of food raw materials. <i>Eastern-European Journal of Enterprise Technologies</i> , <b>2019</b> , 5, 24-32	0.6	2

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67	Enzymes. <b>2022</b> , 537-571		
66	Introduction. <b>2022</b> , 1-18		0
65	Polyphenols. <b>2022</b> , 243-312		1
64	Implementation of emerging technologies. <b>2022</b> , 121-143		0
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61	High Pressure. <b>2021</b> , 165-184		
60	Molecular dynamics study of the effects of static and oscillating electric fields in ovalbumin. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 75, 102911	6.8	4
59	Extremozymes in food production and processing. <b>2022</b> , 25-43		1
58	Cold plasma for the disinfection of industrial food-contact surfaces: An overview of current status and opportunities.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2022</b> ,	16.4	0
57	Green emerging extraction technologies to obtain high-quality vegetable oils from nuts: A review. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 76, 102931	6.8	3
56	Potential of pulsed light treatment to pasteurize pomegranate juice: Microbial safety, enzyme inactivation, and phytochemical retention. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 159, 113215	5.4	2
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54	Novel Thermal Technologies: Trends and Prospects. <b>2022</b> , 1-43		
53	Blanching, Pasteurization and Sterilization: Principles and Applications. <b>2022</b> , 75-115		0

52	The impact of solution plasma processing combine with pulsed electric field on the viability of probiotic bacteria, microbial growth and structure of drinking yoghurt. <i>Journal of Food Processing and Preservation</i> ,	2.1	0
51	Improving the Extraction of Catechins of Green Tea () by Subcritical Water Extraction (SWE) Combined with Pulsed Electric Field (PEF) or Intense Pulsed Light (IPL) Pretreatment.. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
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44	Consumer Attitudes towards Food Preservation Methods.. <i>Foods</i> , <b>2022</b> , 11,	4.9	0
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38	Impact of Cell Disintegration Techniques on Curcumin Recovery. <i>Food Engineering Reviews</i> ,	6.5	
37	Novel rapid cooling system design and modeling for continuous flow food processing systems. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 165, 113752	5.4	
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