

# A review on recent advances in cold plasma technology applications and future trends

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Citation Report

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Low-Temperature Plasma Irradiation to Improve Germination and Vigor in Seeds of <i>Coriandrum sativum</i> , <i>Lycopersicon lycopersicum</i> , <i>Phaseolus vulgaris</i> and <i>Raphanus sativus</i> . , 2017, , .                                     |     | 0         |
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| 3  | Titanium dioxide (TiO <sub>2</sub> ) photocatalysis technology for nonthermal inactivation of microorganisms in foods. <i>Trends in Food Science and Technology</i> , 2018, 75, 23-35.   | 7.8 | 105       |
| 4  | Effect of a porous spacer on the limiting current density in an electro-dialysis desalination. <i>Desalination</i> , 2018, 444, 151-161.   | 4.0 | 21        |
| 5  | State of the art of nonthermal and thermal processing for inactivation of micro-organisms. <i>Journal of Applied Microbiology</i> , 2018, 125, 16-35.  | 1.4 | 98        |
| 6  | Cold plasma processing of milk and dairy products. <i>Trends in Food Science and Technology</i> , 2018, 74, 56-68.   | 7.8 | 194       |
| 7  | In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , 2018, 108, 378-386.  | 2.9 | 70        |
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| 9  | Looking at Flavonoid Biodiversity in Horticultural Crops: A Colored Mine with Nutritional Benefits. <i>Plants</i> , 2018, 7, 98.   | 1.6 | 63        |
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| 11 | Effects of Mild Oxidative and Structural Modifications Induced by Argon Plasma on Physicochemical Properties of Actomyosin from King Prawn ( <i>Litopenaeus vannamei</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13285-13294. | 2.4 | 77        |
| 12 | Recent advances in controlling polyphenol oxidase activity of fruit and vegetable products. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 50, 73-83.  | 2.7 | 115       |
| 13 | Inactivation of yeast in apple juice using gas-phase surface discharge plasma treatment with a spray reactor. <i>LWT - Food Science and Technology</i> , 2018, 97, 530-536.  | 2.5 | 28        |
| 14 | Nonthermal Processes for Shelf-life Extension of Seafoods: A Revisit. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 892-904.  | 5.9 | 86        |
| 15 | An experimental study on the performance of an electro-dialysis desalination using hollow cubic assembled porous spacers fabricated by a 3D printer. <i>Desalination</i> , 2018, 445, 6-14.  | 4.0 | 15        |
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| 44 | Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. <i>Foods</i> , 2019, 8, 593.   | 1.9 | 27        |
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