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

Trends in Food Science and Technology

69, 46-58

DOI: 10.1016/j.tifs.2017.08.007

#	Article	IF	Citations
1	Low-Temperature Plasma Irradiation to Improve Germination and Vigor in Seeds of Coriandrum sativum, Lycopersicon lycopersicum, Phaseolus vulgaris and Raphanus sativus. , 2017, , .		0
2	Effects of dielectric barrier discharge plasma on the inactivation of Zygosaccharomyces rouxii and quality of apple juice. Food Chemistry, 2018, 254, 201-207.	8.2	107
3	Titanium dioxide (TiO 2) photocatalysis technology for nonthermal inactivation of microorganisms in foods. Trends in Food Science and Technology, 2018, 75, 23-35.	15.1	105
4	Effect of a porous spacer on the limiting current density in an electro-dialysis desalination. Desalination, 2018, 444, 151-161.	8.2	21
5	State of the art of nonthermal and thermal processing for inactivation of micro-organisms. Journal of Applied Microbiology, 2018, 125, 16-35.	3.1	98
6	Cold plasma processing of milk and dairy products. Trends in Food Science and Technology, 2018, 74, 56-68.	15.1	194
7	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. Food Research International, 2018, 108, 378-386.	6.2	70
8	Evaluation of the effects of corona discharge plasma exposure proximity to Fused Deposition Modelling 3D Printed Acrylonitrile Butadiene Styrene. , 2018, , .		1
9	Looking at Flavonoid Biodiversity in Horticultural Crops: A Colored Mine with Nutritional Benefits. Plants, 2018, 7, 98.	3.5	63
10	Medically important biofilms and non-thermal plasma. World Journal of Microbiology and Biotechnology, 2018, 34, 178.	3.6	29
11	Effects of Mild Oxidative and Structural Modifications Induced by Argon Plasma on Physicochemical Properties of Actomyosin from King Prawn (<i>Litopenaeus vannamei</i>). Journal of Agricultural and Food Chemistry, 2018, 66, 13285-13294.	5.2	77
12	Recent advances in controlling polyphenol oxidase activity of fruit and vegetable products. Innovative Food Science and Emerging Technologies, 2018, 50, 73-83.	5.6	115
13	Inactivation of yeast in apple juice using gas-phase surface discharge plasma treatment with a spray reactor. LWT - Food Science and Technology, 2018, 97, 530-536.	5.2	28
14	Nonthermal Processes for Shelfâ€Life Extension of Seafoods: A Revisit. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 892-904.	11.7	86
15	An experimental study on the performance of an electro-dialysis desalination using hollow cubic assembled porous spacers fabricated by a 3D printer. Desalination, 2018, 445, 6-14.	8.2	15
16	Effects of Nonthermal Plasma Technology on Functional Food Components. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1379-1394.	11.7	87
17	Effect of cold plasma on maintaining the quality of chub mackerel (<scp><i>Scomber) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 107 Td (jap Agriculture, 2019, 99, 39-46.	3.5	56
18	Inactivation of conidia from three Penicillium spp. isolated from fruit juices by conventional and alternative mild preservation technologies and disinfection treatments. Food Microbiology, 2019, 81, 108-114.	4.2	31

#	Article	IF	Citations
19	Monitoring hydrodynamic effects in helium atmospheric pressure plasma jet by resonance broadening emission line. Applied Physics Letters, 2019, 115, 034102.	3.3	8
20	Changes in activity, structure and morphology of horseradish peroxidase induced by cold plasma. Food Chemistry, 2019, 301, 125240.	8.2	48
21	Altering the IgE binding capacity of king prawn (Litopenaeus Vannamei) tropomyosin through conformational changes induced by cold argon-plasma jet. Food Chemistry, 2019, 300, 125143.	8.2	89
22	A Novel Approach to Enhance Blueberry Quality During Storage Using Cold Plasma at Atmospheric Air Pressure. Food and Bioprocess Technology, 2019, 12, 1409-1421.	4.7	85
23	Nonthermal Plasmaâ€"Liquid Interactions in Food Processing: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1985-2008.	11.7	78
24	Nonthermal methods for starch modificationâ€"A review. Journal of Food Processing and Preservation, 2019, 43, e14242.	2.0	34
25	Effect of Plasma-Activated Water on the Microbial Decontamination and Food Quality of Thin Sheets of Bean Curd. Applied Sciences (Switzerland), 2019, 9, 4223.	2.5	19
26	Cold Plasmaâ€Mediated Treatments for Shelf Life Extension of Fresh Produce: A Review of Recent Research Developments. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1312-1326.	11.7	124
27	Food Safety Interventions to Control <i>Listeria monocytogenes</i> in the Fresh Apple Packing Industry: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1705-1726.	11.7	35
28	Cold plasma processing effect on cashew nuts composition and allergenicity. Food Research International, 2019, 125, 108621.	6.2	31
29	Parameterized Nanosecond Pulse Realization Through Parametrical Modulation of Timing Sequence of Switches in Marx Circuit. IEEE Transactions on Plasma Science, 2019, 47, 4096-4104.	1.3	6
30	An improved design for passive micromixer based on topology optimization method. Chemical Physics Letters, 2019, 734, 136706.	2.6	9
31	Diagnostics of plasma reactive species and induced chemistry of plasma treated foods. Critical Reviews in Food Science and Nutrition, 2019, 59, 812-825.	10.3	32
32	Effects of Nonthermal Plasma on Wheat Grains and Products. Journal of Food Quality, 2019, 2019, 1-10.	2.6	45
33	The Effects of Cold Plasma Application on Quality and Chemical Spoilage of Pacific White Shrimp (<i>Litopenaeus vannamei</i>) during Refrigerated Storage. Journal of Aquatic Food Product Technology, 2019, 28, 624-636.	1.4	25
34	Evaluation of selected microbial and physicochemical parameters of fresh tomato juice after cold atmospheric pressure plasma treatment during refrigerated storage. Scientific Reports, 2019, 9, 8407.	3.3	48
35	Prospective Applications of Cold Plasma for Processing Poultry Products: Benefits, Effects on Quality Attributes, and Limitations. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1292-1309.	11.7	37
36	Assessing the inactivation efficiency of Ar/O2 plasma treatment against Listeria monocytogenes cells: Sublethal injury and inactivation kinetics. LWT - Food Science and Technology, 2019, 111, 318-327.	5.2	62

#	Article	IF	Citations
37	Principles and mechanisms of ultraviolet light emitting diode technology for food industry applications. Innovative Food Science and Emerging Technologies, 2019, 56, 102153.	5.6	67
38	Physiological and Metabolomic Analysis of Cold Plasma Treated Fresh-Cut Strawberries. Journal of Agricultural and Food Chemistry, 2019, 67, 4043-4053.	5.2	72
39	Physicochemical properties of brown rice according to the characteristics of cultivars treated with atmospheric pressure plasma. Journal of Cereal Science, 2019, 87, 138-142.	3.7	12
40	Activities and conformation changes of food enzymes induced by cold plasma: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 794-811.	10.3	118
41	Self-disinfecting surfaces and infection control. Colloids and Surfaces B: Biointerfaces, 2019, 178, 8-21.	5.0	79
42	Application of gas phase surface discharge plasma with a spray reactor for Zygosaccharomyces rouxii LB inactivation in apple juice. Innovative Food Science and Emerging Technologies, 2019, 52, 450-456.	5.6	23
43	Towards the Next-Generation Disinfectant: Composition, Storability and Preservation Potential of Plasma Activated Water on Baby Spinach Leaves. Foods, 2019, 8, 692.	4.3	41
44	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. Foods, 2019, 8, 593.	4.3	27
45	Exploring the Potential of High-Voltage Electric Field Cold Plasma (HVCP) Using a Dielectric Barrier Discharge (DBD) as a Plasma Source on the Quality Parameters of Carrot Juice. Antibiotics, 2019, 8, 235.	3.7	41
46	Study on Chemical Modifications of Glutathione by Cold Atmospheric Pressure Plasma (Cap) Operated in Air in the Presence of Fe(II) and Fe(III) Complexes. Scientific Reports, 2019, 9, 18024.	3.3	7
47	Principles and recent applications of novel non-thermal processing technologies for the fish industryâ€"a review. Critical Reviews in Food Science and Nutrition, 2019, 59, 728-742.	10.3	119
48	The future for plasma science and technology. Plasma Processes and Polymers, 2019, 16, 1800118.	3.0	160
49	Effects of atmospheric pressure plasma jet on the conformation and physicochemical properties of myofibrillar proteins from king prawn (Litopenaeus vannamei). Food Chemistry, 2019, 276, 147-156.	8.2	168
50	Cold plasma as a tool for the elimination of food contaminants: Recent advances and future trends. Critical Reviews in Food Science and Nutrition, 2020, 60, 1581-1592.	10.3	93
51	Chemical, physical and physiological quality attributes of fruit and vegetables induced by cold plasma treatment: Mechanisms and application advances. Critical Reviews in Food Science and Nutrition, 2020, 60, 2676-2690.	10.3	102
52	Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. LWT - Food Science and Technology, 2020, 117, 108606.	5.2	37
53	Inactivation of Listeria Monocytogenes at various growth temperatures by ultrasound pretreatment and cold plasma. LWT - Food Science and Technology, 2020, 118, 108635.	5.2	82
54	Effect of non-thermal plasma technology on microbial inactivation and total phenolic content of a model liquid food system and black pepper grains. LWT - Food Science and Technology, 2020, 118, 108716.	5.2	41

#	Article	IF	Citations
55	Effect of gliding arc discharge plasma pretreatment on drying kinetic, energy consumption and physico-chemical properties of saffron (Crocus sativus L.). Journal of Food Engineering, 2020, 270, 109766.	5.2	43
56	Equipment design for cold plasma disinfection of food products. , 2020, , 289-307.		12
57	Cold Plasma as an Emerging Technique for Mycotoxin-Free Food: Efficacy, Mechanisms, and Trends. Food Reviews International, 2020, 36, 193-214.	8.4	78
58	Electrical modelling of homogeneous and filamentary dielectric barrier discharge at atmospheric pressure. Materials Today: Proceedings, 2020, 24, 160-165.	1.8	4
59	Effects of novel physical processing techniques on the multi-structures of starch. Trends in Food Science and Technology, 2020, 97, 126-135.	15.1	80
60	Application of electrical discharge plasma on the inactivation of Zygosaccharomyces rouxii in apple juice. LWT - Food Science and Technology, 2020, 121, 108974.	5.2	33
61	Effects of atmospheric pressure plasma jet treatment on aflatoxin level, physiochemical quality, and sensory attributes of peanuts. Journal of Food Processing and Preservation, 2020, 44, e14305.	2.0	22
62	Effects of plasma-activated water on microbial growth and storage quality of fresh-cut apple. Innovative Food Science and Emerging Technologies, 2020, 59, 102256.	5.6	94
63	Effect of atmospheric cold plasma treatment on ready-to-eat wine-pickled Bullacta exarata. LWT - Food Science and Technology, 2020, 120, 108953.	5.2	14
64	Control of aflatoxin M1 in milk by novel methods: A review. Food Chemistry, 2020, 311, 125984.	8.2	50
65	Promising applications of cold plasma for microbial safety, chemical decontamination and quality enhancement in fruits. Journal of Applied Microbiology, 2020, 129, 474-485.	3.1	42
66	On the air atmospheric pressure plasma treatment effect on the physiology, germination and seedlings of basil seeds. Journal Physics D: Applied Physics, 2020, 53, 104001.	2.8	23
67	Edible coatings and antimicrobial nanoemulsions for enhancing shelf life and reducing foodborne pathogens of fruits and vegetables: A review. Sustainable Materials and Technologies, 2020, 26, e00215.	3.3	89
68	Plasmaâ€activated water: Physicochemical properties, microbial inactivation mechanisms, factors influencing antimicrobial effectiveness, and applications in the food industry. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3951-3979.	11.7	134
69	Recent advances in non-thermal decontamination technologies for microorganisms and mycotoxins in low-moisture foods. Trends in Food Science and Technology, 2020, 106, 104-112.	15.1	62
70	Antimicrobial activities of plasma-functionalized liquids against foodborne pathogens on grass carp (Ctenopharyngodon Idella). Applied Microbiology and Biotechnology, 2020, 104, 9581-9594.	3.6	42
71	Emerging Plasma Technology That Alleviates Crop Stress During the Early Growth Stages of Plants: A Review. Frontiers in Plant Science, 2020, 11, 988.	3.6	37
72	Influence of Plasma Treatment on the Polyphenols of Food Productsâ€"A Review. Foods, 2020, 9, 929.	4.3	18

#	Article	IF	Citations
73	Modification and improvement of biodegradable packaging films by cold plasma; a critical review. Critical Reviews in Food Science and Nutrition, 2022, 62, 1936-1950.	10.3	45
74	Morphological and physiological changes in Lentilactobacillus hilgardii cells after cold plasma treatment. Scientific Reports, 2020, 10, 18882.	3.3	10
75	Effect of Cold Plasma Treatment on Electrospun Nanofibers Properties: A Review. ACS Applied Bio Materials, 2020, 3, 4696-4716.	4.6	37
76	Foodborne bacterial stress responses to exogenous reactive oxygen species (ROS) induced by cold plasma treatments. Trends in Food Science and Technology, 2020, 103, 239-247.	15.1	54
77	Atmospheric cold plasma treatment of fruit juices: A review. Trends in Food Science and Technology, 2020, 103, 144-151.	15.1	59
78	Foodborne Viruses and Innovative Non-Thermal Food-Processing Technologies. Foods, 2020, 9, 1520.	4.3	33
79	Cold plasma: exploring a new option for management of postharvest fungal pathogens, mycotoxins and insect pests in Australian stored cereal grain. Crop and Pasture Science, 2020, 71, 715.	1.5	15
80	Potential Agricultural and Biomedical Applications of Cold Atmospheric Plasma-Activated Liquids With Self-Organized Patterns Formed at the Interface. IEEE Transactions on Plasma Science, 2020, 48, 3455-3471.	1.3	19
81	Penetration and Microbial Inactivation by High Voltage Atmospheric Cold Plasma in Semi-Solid Material. Food and Bioprocess Technology, 2020, 13, 1688-1702.	4.7	23
82	Optimization of decontamination conditions for <i>Aspergillus flavus</i> inoculated to military rations snack and physicochemical properties with atmospheric cold plasma. Journal of Food Safety, 2020, 40, e12850.	2.3	11
83	Protein demand: review of plant and animal proteins used in alternative protein product development and production. Animal Frontiers, 2020, 10, 53-63.	1.7	164
84	Effect of dielectric barrier discharge atmospheric cold plasma treatment on structural, thermal and techno-functional characteristics of sodium caseinate. Innovative Food Science and Emerging Technologies, 2020, 66, 102542.	5.6	19
85	Inactivation efficacy and mechanisms of plasma activated water on bacteria in planktonic state. Journal of Applied Microbiology, 2020, 129, 1248-1260.	3.1	65
86	Enhancing the properties of eggshell powder by cold plasma for improved calcium fortification in black coffee. Journal of Food Process Engineering, 2020, 43, e13450.	2.9	3
87	Cold plasma treatment of dairy proteins in relation to functionality enhancement. Trends in Food Science and Technology, 2020, 102, 30-36.	15.1	57
88	Localized Electric Field Enhanced Streamer Cold Plasma Interaction on Biological Curved Surfaces and Its Shadow Effect. Plasma Chemistry and Plasma Processing, 2020, 40, 1253-1265.	2.4	9
89	Feasibility of cold plasma for the control of biofilms in food industry. Trends in Food Science and Technology, 2020, 99, 142-151.	15.1	73
90	Innovations and future trends in product development and packaging technologies. , 2020, , 377-409.		4

#	Article	IF	Citations
91	Performance of an atmospheric plasma discharge reactor for inactivation of Enterocococcus faecalis and Escherichia coli in aqueous media. Journal of Environmental Chemical Engineering, 2020, 8, 103891.	6.7	10
92	Effect of inâ€package atmospheric cold plasma discharge on microbial safety and quality of readyâ€toâ€eat ham in modified atmospheric packaging during storage. Journal of Food Science, 2020, 85, 1203-1212.	3.1	42
93	Gas phase surface discharge plasma model for yeast inactivation in water. Journal of Food Engineering, 2020, 286, 110117.	5.2	7
94	Effect of dielectric barrier discharge (DBD) plasma on the structure and antioxidant activity of bovine serum albumin (BSA). International Journal of Food Science and Technology, 2020, 55, 2824-2831.	2.7	20
95	The functional modification of legume proteins by ultrasonication: A review. Trends in Food Science and Technology, 2020, 98, 107-116.	15.1	141
96	Effects of plasma chemistry on the interfacial performance of protein and polysaccharide in emulsion. Trends in Food Science and Technology, 2020, 98, 129-139.	15.1	99
97	Influence of various fish constituents on inactivation efficacy of plasmaâ€activated water. International Journal of Food Science and Technology, 2020, 55, 2630-2641.	2.7	40
98	Impact of cold plasma processing on quality parameters of packaged fermented vegetable (radish) Tj ETQq1 1 0.784314 rgBT /Overlo products. Innovative Food Science and Emerging Technologies, 2020, 60, 102300.	5.6	39
99	Modulation of aroma and flavor using glow discharge plasma technology. Innovative Food Science and Emerging Technologies, 2020, 62, 102363.	5.6	26
100	Antibiotics Degradation and Bacteria Inactivation in Water by Cold Atmospheric Plasma Discharges Above and Below Water Surface. Plasma Chemistry and Plasma Processing, 2020, 40, 971-983.	2.4	30
101	A Mini-Review on Anion Exchange and Chelating Polymers for Applications in Hydrometallurgy, Environmental Protection, and Biomedicine. Polymers, 2020, 12, 784.	4.5	12
102	Functionalization of water as a nonthermal approach for ensuring safety and quality of meat and seafood products. Critical Reviews in Food Science and Nutrition, 2021, 61, 431-449.	10.3	28
103	Effects of dielectric barrier discharge cold plasma treatments on degradation of anilazine fungicide and quality of tomato (<i>Lycopersicon esculentum</i> Mill) juice. International Journal of Food Science and Technology, 2021, 56, 69-75.	2.7	81
104	Inhibition of fruit softening by cold plasma treatments: affecting factors and applications. Critical Reviews in Food Science and Nutrition, 2021, 61, 1935-1946.	10.3	53
105	Inactivation efficacy of plasmaâ€activated water: influence of plasma treatment time, exposure time and bacterial species. International Journal of Food Science and Technology, 2021, 56, 721-732.	2.7	22
106	Application of atmospheric pressure cold plasma to sanitize oak wine barrels. LWT - Food Science and Technology, 2021, 139, 110509.	5.2	7
107	Microbial decontamination of particulate food using a pilot-scale atmospheric plasma jet treatment system. Journal of Food Engineering, 2021, 294, 110436.	5.2	13
108	Field electron emission enhanced streamer cold plasma interaction on seed surface wettability. Surfaces and Interfaces, 2021, 22, 100877.	3.0	8

#	Article	IF	Citations
109	Cold plasma decontamination of stainless steel food processing surfaces assessed using an industrial disinfection protocol. Food Control, 2021, 121, 107543.	5.5	22
110	UVC radiation for food safety: An emerging technology for the microbial disinfection of food products. Chemical Engineering Journal, 2021, 417, 128084.	12.7	83
111	Applications of nonthermal plasma technology on safety and quality of dried food ingredients. Journal of Applied Microbiology, 2021, 130, 325-340.	3.1	30
112	Innovative Technologies in Sustainable Food Production: Cold Plasma Processing. , 2021, , 165-177.		0
113	Cold plasma applications on pulse processing. , 2021, , 295-307.		0
114	Plasma Sources. , 2021, , 541-571.		2
115	Starch modification by novel technologies and their functionality. , 2021, , 157-179.		3
116	Cold Plasma. , 2021, , 109-135.		3
117	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
118	Non-Thermal Preservation of Dairy Products. , 2021, , 163-181.		0
119	Efficacy of Non-thermal Processing Methods to Prevent Fish Spoilage. Journal of Aquatic Food Product Technology, 2021, 30, 228-245.	1.4	7
120	Effect of Cold Plasma Treatment on Cooking, Thermomechanical and Surface Structural Properties of Chinese Milled Rice. Food and Bioprocess Technology, 2021, 14, 866-886.	4.7	20
121	Effects of inâ€package atmospheric cold plasma treatment on the qualitative, metabolic and microbial stability of freshâ€cut pears. Journal of the Science of Food and Agriculture, 2021, 101, 4473-4480.	3.5	18
122	Current status of biobased and biodegradable food packaging materials: Impact on food quality and effect of innovative processing technologies. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1333-1380.	11.7	134
123	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. Food Reviews International, 2022, 38, 789-811.	8.4	35
124	Emergence of cold plasma and electron beam irradiation as novel technologies to counter mycotoxins in food products. World Mycotoxin Journal, 2021, 14, 75-83.	1.4	9
125	Blocking and degradation of aflatoxins by cold plasma treatments: Applications and mechanisms. Trends in Food Science and Technology, 2021, 109, 647-661.	15.1	54
126	Biomaterials-based formulations and surfaces to combat viral infectious diseases. APL Bioengineering, 2021, 5, 011503.	6.2	24

#	Article	IF	Citations
127	Recent Advances in Plasma-Based Cancer Treatments: Approaching Clinical Translation through an Intracellular View. Biophysica, 2021, 1, 48-72.	1.4	12
128	Cytotoxicity assessment of Aflatoxin B1 after high voltage atmospheric cold plasma treatment. Toxicon, 2021, 194, 17-22.	1.6	14
129	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2626-2659.	11.7	38
130	Effect of atmospheric cold plasma treatment on technological and nutrition functionality of protein in foods. European Food Research and Technology, 2021, 247, 1579-1594.	3.3	31
131	Soaking plasma processed chickpea (Cicer arientinum) cultivars. , 2021, 3, e102.		5
132	Direct treatment of pepper (<i>Capsicum annuum</i> L.) and melon (<i>Cucumis melo</i>) seeds by amplitude-modulated dielectric barrier discharge in air. Journal of Applied Physics, 2021, 129, .	2.5	11
133	Application of Novel Non-Thermal Physical Technologies to Degrade Mycotoxins. Journal of Fungi (Basel, Switzerland), 2021, 7, 395.	3.5	12
134	Cold plasma enzyme inactivation on dielectric properties and freshness quality in bananas. Innovative Food Science and Emerging Technologies, 2021, 69, 102649.	5.6	34
135	Effect of Plasma-Activated Water on Shewanella putrefaciens Population Growth and Quality of Yellow River Carp (Cyprinus carpio) Fillets. Journal of Food Protection, 2021, 84, 1722-1728.	1.7	14
136	Combined effect of plasma treatment and equilibrium modified atmosphere packaging on safety and quality of cherry tomatoes. Future Foods, 2021, 3, 100011.	5.4	10
137	Non-thermal Technologies for Food Processing. Frontiers in Nutrition, 2021, 8, 657090.	3.7	114
138	Effect of plasma activated water and buffer solution on fungicide degradation from tomato (Solanum lycopersicum) fruit. Food Chemistry, 2021, 350, 129195.	8.2	62
139	Plasma-assisted agriculture: history, presence, and prospectsâ€"a review. European Physical Journal D, 2021, 75, 1.	1.3	28
140	Technologies for disinfection of food grains: Advances and way forward. Food Research International, 2021, 145, 110396.	6.2	25
141	Cold Atmospheric Plasma (CAP) Technology and Applications. Synthesis Lectures on Mechanical Engineering, 2021, 6, i-191.	0.1	3
142	Effects of Non-Thermal Plasma Treatment on Seed Germination and Early Growth of Leguminous Plantsâ€"A Review. Plants, 2021, 10, 1616.	3.5	34
143	Low-energy electron beam has severe impact on seedling development compared to cold atmospheric pressure plasma. Scientific Reports, 2021, 11, 16373.	3.3	9
144	Novel technique for treating grass carp (Ctenopharyngodon idella) by combining plasma functionalized liquids and Ultrasound: Effects on bacterial inactivation and quality attributes. Ultrasonics Sonochemistry, 2021, 76, 105660.	8.2	27

#	Article	IF	Citations
145	Cold plasma technology for fruit based beverages: A review. Trends in Food Science and Technology, 2021, 114, 60-69.	15.1	31
146	Non-thermal emerging technologies as alternatives to chemical additives to improve the quality of wheat flour for breadmaking: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 1612-1628.	10.3	12
147	Optimisation of treatment conditions for reducing Shewanella putrefaciens and Salmonella Typhimurium on grass carp treated by thermoultrasound-assisted plasma functionalized buffer. Ultrasonics Sonochemistry, 2021, 76, 105609.	8.2	44
148	Application of cold plasma technology in the food industry and its combination with other emerging technologies. Trends in Food Science and Technology, 2021, 114, 355-371.	15.1	60
149	Edible insect processing pathways and implementation of emerging technologies. Journal of Insects As Food and Feed, 2021, 7, 877-900.	3.9	50
150	Status of beetroot processing and processed products: Thermal and emerging technologies intervention. Trends in Food Science and Technology, 2021, 114, 443-458.	15.1	33
151	Effects of plasma activated solution on the colour and structure of metmyoglobin and oxymyoglobin. Food Chemistry, 2021, 353, 129433.	8.2	16
152	Impact of cold plasma on the biomolecules and organoleptic properties of foods: A review. Journal of Food Science, 2021, 86, 3762-3777.	3.1	15
153	Effect of cold plasma on aÃ§ai pulp: Enzymatic activity, color and bioaccessibility of phenolic compounds. LWT - Food Science and Technology, 2021, 149, 111883.	5.2	25
154	Non-thermal plasma technique for preservation of fresh foods: A review. Food Control, 2022, 134, 108560.	5.5	34
155	Emerging non-thermal processing techniques for preservation of tender coconut water. LWT - Food Science and Technology, 2021, 149, 111850.	5.2	19
156	Recent trends in bacterial decontamination of food products by hurdle technology: A synergistic approach using thermal and non-thermal processing techniques. Food Research International, 2021, 147, 110514.	6.2	65
157	Immobilization of Photocatalytic Material on the Suitable Substrate. Green Chemistry and Sustainable Technology, 2022, , 445-473.	0.7	2
158	Combined effects of ultrasound, plasma-activated water, and peracetic acid on decontamination of mackerel fillets. LWT - Food Science and Technology, 2021, 150, 111957.	5.2	32
159	The effect of indirect plasma-processed air pretreatment on the microbial loads, decay, and metabolites of Chinese bayberries. LWT - Food Science and Technology, 2021, 150, 111998.	5.2	13
160	Cold plasma: Microbial inactivation and effects on quality attributes of fresh and minimally processed fruits and Ready-To-Eat vegetables. Trends in Food Science and Technology, 2021, 116, 146-175.	15.1	36
161	Modeling the effect of initial cell concentration and soluble solids on the plasma inactivation of yeast in apple juices. LWT - Food Science and Technology, 2021, 151, 112227.	5.2	3
162	Physical modification of Lepidium perfoliatum seed gum using cold atmospheric-pressure plasma treatment. Food Hydrocolloids, 2021, 120, 106902.	10.7	18

#	Article	IF	Citations
163	Highly effective microwave plasma application for catalyst-free and low temperature hydrogenation of biodiesel. Fuel, 2021, 305, 121524.	6.4	5
164	Effects of combined treatment of plasma activated liquid and ultrasound for degradation of chlorothalonil fungicide residues in tomato. Food Chemistry, 2022, 371, 131162.	8.2	47
165	Impacts of cold plasma treatment on physicochemical, functional, bioactive, textural, and sensory attributes of food: A comprehensive review. Food Chemistry, 2022, 368, 130809.	8.2	93
166	Cold plasma in food processing: Design, mechanisms, and application. Journal of Food Engineering, 2022, 312, 110748.	5.2	77
167	Microbial Degradation of Food Products. Environmental and Microbial Biotechnology, 2021, , 155-172.	0.7	0
169	Emerging Technologies in Dairy Processing: Present Status and Future Potential. , 2019, , 105-120.		4
170	Moisture molecule migration and quality changes of fresh wet noodles dehydrated by cold plasma treatment. Food Chemistry, 2020, 328, 127053.	8.2	31
171	Glow Discharge Plasma as a Cause of Changes in Aqueous Solutions: The Mass Spectrometry Study of Solvation Processes of Ions. Asian Journal of Chemistry, 2020, 33, 220-230.	0.3	2
172	The State of Research on Antimicrobial Activity of Cold Plasma. Polish Journal of Microbiology, 2019, 68, 153-164.	1.7	52
173	Non-Thermal Preservation of Dairy Products. Advances in Environmental Engineering and Green Technologies Book Series, 2020, , 1-25.	0.4	2
174	Innovation Models in Food Industry: A Review of The Literature. Journal of Technology Management and Innovation, 2020, 15, 97-107.	0.7	16
175	Nonthermal Processing Technologies for Stabilization and Enhancement of Bioactive Compounds in Foods. Food Engineering Reviews, 2022, 14, 63-99.	5.9	14
176	Inactivating effect of dielectric barrier discharge plasma on <scp><i>Escherichia coli</i> O157</scp>:<scp>H7</scp> and <scp><i>Staphylococcus aureus</i></scp> in various dried products. Journal of Food Safety, 2021, 41, e12940.	2.3	1
177	Cold plasma technology: advanced and sustainable approach for wastewater treatment. Environmental Science and Pollution Research, 2021, 28, 65062-65082.	5.3	36
178	Recent Development of Non-Thermal Cold Plasma Technology for Safe and Sustainable Seafood Processing: A Review. International Journal of Current Microbiology and Applied Sciences, 2019, 8, 2459-2476.	0.1	2
179	Fungicidal Effect of Apokampic Discharge Plasma Jet on Wheat Seeds Infected with Alternaria Sp. and Bipolaris Sorokiniana Shoemaker. , 2020, , .		1
180	The effects of cold plasma technology on physical, nutritional, and sensory properties of milk and milk products. LWT - Food Science and Technology, 2022, 154, 112729.	5.2	21
182	Principles and Characteristics of Cold Plasma at Gas Phase and Gas-Liquid Phase. , 2022, , 1-36.		2

#	Article	IF	Citations
183	Application of Cold Plasma in Cereals and Grains Food. , 2022, , 197-212.		0
184	Effects of a cold plasma-assisted shrimp processing chain on biochemical and sensory quality alterations in Pacific white shrimps (Penaeus vannamei). Food Science and Technology International, 2021, , 108201322110508.	2.2	3
185	A Review of Microbial Decontamination of Cereals by Non-Thermal Plasma. Foods, 2021, 10, 2927.	4.3	11
186	Low-pressure plasma modification of the rheological properties of tapioca starch. Food Hydrocolloids, 2022, 125, 107380.	10.7	27
187	Cold plasma enhanced natural edible materials for future food packaging: structure and property of polysaccharides and proteins-based films. Critical Reviews in Food Science and Nutrition, 2023, 63, 4450-4466.	10.3	10
188	Cold Plasma Processing on Fruits and Fruit Juices: A Review on the Effects of Plasma on Nutritional Quality. Processes, 2021, 9, 2098.	2.8	35
189	Shelf life prolongation of fresh strawberries by nonthermal plasma treatment. Journal of Food Processing and Preservation, 0, , e16150.	2.0	1
190	Modification of cellulose from sugarcane (Saccharum officinarum) bagasse pulp by cold plasma: Dissolution, structure and surface chemistry analysis. Food Chemistry, 2022, 374, 131675.	8.2	49
191	Effect of atmospheric pressure cold plasma (ACP) treatment on the technological characteristics of quinoa flour. LWT - Food Science and Technology, 2022, 155, 112898.	5.2	20
192	In-package plasma: From reactive chemistry to innovative food preservation technologies. Trends in Food Science and Technology, 2022, 120, 59-74.	15.1	24
193	Cold plasma aseptic packaging. Food Science and Technology, 2021, 35, 26-29.	0.1	0
194	Foodborne Pathogen Inactivation by Cold Plasma Reactive Species. Advances in Bioinformatics and Biomedical Engineering Book Series, 2022, , 103-130.	0.4	0
195	Emerging trends and sustainability challenges in the global agri-food sector. , 2022, , 1-21.		1
196	Cold plasma for the disinfection of industrial foodâ€contact surfaces: An overview of current status and opportunities. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1086-1124.	11.7	28
197	Plasma-treated lignocellulosic fibers for polymer reinforcement. A review. Cellulose, 2022, 29, 659-683.	4.9	6
198	Atmospheric cold plasma effect on quality attributes of banana slices: Its potential use in blanching process. Innovative Food Science and Emerging Technologies, 2022, 76, 102945.	5.6	20
199	Subcellular damages of Colletotrichum asianum and inhibition of mango anthracnose by dielectric barrier discharge plasma. Food Chemistry, 2022, 381, 132197.	8.2	38
200	Artificial Neural Network Applications for Predicting Electrical Characteristics of Dielectric Barrier Discharge. Advances in Intelligent Systems and Computing, 2022, , 358-369.	0.6	0

#	Article	IF	Citations
201	Advances on physical treatments for soy allergens reduction - A review. Trends in Food Science and Technology, 2022, 122, 24-39.	15.1	21
202	Metal powder-assisted laser induced breakdown spectroscopy (LIBS) using pulse CO2 laser for liquid analysis. Journal of King Saud University - Science, 2022, 34, 101901.	3.5	1
203	Emerging cold plasma treatment and machine learning prospects for seed priming: a step towards sustainable food production. RSC Advances, 2022, 12, 10467-10488.	3.6	37
204	Cold plasma technologies: Their effect on starch properties and industrial scale-up for starch modification. Current Research in Food Science, 2022, 5, 451-463.	5.8	41
205	Recent developments for controlling microbial contamination of nuts. Critical Reviews in Food Science and Nutrition, 2022, , 1-13.	10.3	1
206	Role of Food Hydrocolloids as Antioxidants along with Modern Processing Techniques on the Surimi Protein Gel Textural Properties, Developments, Limitation and Future Perspectives. Antioxidants, 2022, 11, 486.	5.1	20
207	Novel nonthermal food processing practices: Their influences on nutritional and technological characteristics of cereal proteins. Food Science and Nutrition, 2022, 10, 1725-1744.	3.4	7
208	Efeito do plasma nÃ£o tÃ©rmico nos nutrientes de alimentos e matÃ©rias-primas Ã base de cereais. Research, Society and Development, 2022, 11, e15611326261.	0.1	1
209	Soy protein isolates: A review of their composition, aggregation, and gelation. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1940-1957.	11.7	53
210	â€œTechnological convergenceâ€•of preventive nutrition with non thermal processing. Journal of Food Processing and Preservation, 2022, 46, .	2.0	0
211	Cold plasma technology: An insight on its disinfection efficiency of various food systems. Food Science and Technology International, 2023, 29, 428-441.	2.2	6
212	An inâ€depth review of novel cold plasma technology for freshâ€cut produce. Journal of Food Processing and Preservation, 2022, 46, .	2.0	9
213	Non-Thermal Atmospheric Plasma for Microbial Decontamination and Removal of Hazardous Chemicals: An Overview in the Circular Economy Context with Data for Test Applications of Microwave Plasma Torch. Processes, 2022, 10, 554.	2.8	10
214	Energy consumption computing of cold plasmaâ€assisted drying of apple slices (<i>Yellow Delicious</i>) by numerical simulation. Journal of Food Process Engineering, 2022, 45, .	2.9	5
215	NMR Spectroscopy and Chemometrics to Evaluate the Effect of Different Non-Thermal Plasma Processing on Sapota-do-SolimÃµes (Quararibea cordata Vischer) Juice Quality and Composition. Food and Bioprocess Technology, 2022, 15, 875-890.	4.7	5
216	Cold atmospheric plasma delivery for biomedical applications. Materials Today, 2022, 54, 153-188.	14.2	35
217	Recent trends and technological development in plasma as an emerging and promising technology for food biosystems. Saudi Journal of Biological Sciences, 2022, 29, 1957-1980.	3.8	20
218	Effective inhibition of fungal growth, deoxynivalenol biosynthesis and pathogenicity in cereal pathogen Fusarium spp. by cold atmospheric plasma. Chemical Engineering Journal, 2022, 437, 135307.	12.7	24

#	Article	IF	Citations
219	Fabrication and characterization of pectin films incorporated with clove essential oil emulsions stabilized by modified sodium caseinate. Food Packaging and Shelf Life, 2022, 32, 100835.	7.5	16
220	Control of aflatoxin M1 in skim milk by high voltage atmospheric cold plasma. Food Chemistry, 2022, 386, 132814.	8.2	12
221	Hybridising plasma functionalized water and ultrasound pretreatment for enzymatic protein hydrolysis of Larimichthys polyactis: Parametric screening and optimization. Food Chemistry, 2022, 385, 132677.	8.2	26
222	Cold plasma surface treatments to prevent biofilm formation in food industries and medical sectors. Applied Microbiology and Biotechnology, 2022, 106, 81-100.	3.6	13
223	Green extraction and characterization of leaves phenolic compounds: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 5155-5193.	10.3	14
224	Effects of nonâ€thermal plasma treating wheat kernel on the physicochemical properties of wheat flour and the quality of fresh wet noodles. International Journal of Food Science and Technology, 2022, 57, 1544-1553.	2.7	5
225	Postharvest strategies for decontamination of aflatoxins in cereals. Food Reviews International, 2023, 39, 3635-3662.	8.4	3
228	<i>Salmonella</i> spp. in low water activity food: Occurrence, survival mechanisms, and thermoresistance. Journal of Food Science, 2022, 87, 2310-2323.	3.1	11
229	Surface Modification via Dielectric Barrier Discharge Atmospheric Cold Plasma (DBDâ€“ACP): Improved Functional Properties of Soy Protein Film. Foods, 2022, 11, 1196.	4.3	11
230	Research trends and emerging physical processing technologies in mitigation of pesticide residues on various food products. Environmental Science and Pollution Research, 2022, 29, 45131-45149.	5.3	8
231	Functional and bioactive properties of Larimichthys polyactis protein hydrolysates as influenced by plasma functionalized water-ultrasound hybrid treatments and enzyme types. Ultrasonics Sonochemistry, 2022, 86, 106023.	8.2	11
232	Fish protein concentrate for human consumption: A review of its preparation by solvent extraction methods and potential for food applications. Annals of Agricultural Sciences, 2022, 67, 42-59.	2.9	9
233	Evaluation of storage quality of vacuum-packaged silver Pomfret (Pampus argenteus) treated with combined ultrasound and plasma functionalized liquids hurdle technology. Food Chemistry, 2022, 391, 133237.	8.2	21
234	Enhancement of Wheat Seed Germination, Seedling Growth and Nutritional Properties of Wheat Plantlet Juice by Plasma Activated Water. Journal of Plant Growth Regulation, 2023, 42, 2006-2022.	5.1	16
235	Application of indirect plasma-processed air on microbial inactivation and quality of yellow peaches during storage. Innovative Food Science and Emerging Technologies, 2022, 79, 103044.	5.6	9
236	Inactivation of foodborne viruses by the cold plasma technology. Journal of the Hellenic Veterinary Medical Society, 2022, 73, 3553-3560.	0.3	1
237	Listeria monocytogenes Outbreaks Related to Commercially Produced Caramel Apples: Developments in Sanitation, Product Formulation, and Packaging: A Review. Journal of Food Protection, 2022, 85, 1287-1299.	1.7	4
238	A Cold Plasma Technology for Ensuring the Microbiological Safety and Quality of Foods. Food Engineering Reviews, 2022, 14, 535-554.	5.9	19

#	Article	IF	Citations
239	Recent Advances in Cold Plasma Technology for Food Processing. Food Engineering Reviews, 2022, 14, 555-578.	5.9	7
240	Cold plasma in food processing and preservation: A review. Journal of Food Process Engineering, 2022, 45, .	2.9	19
241	Alleviating Heavy Metal Toxicity in Milk and Water through a Synergistic Approach of Absorption Technique and High Voltage Atmospheric Cold Plasma and Probable Rheological Changes. Biomolecules, 2022, 12, 913.	4.0	3
242	Oxidative lesions and post-treatment viability attenuation of listeria monocytogenes triggered by atmospheric non-thermal plasma. Journal of Applied Microbiology, 2022, 133, 2348-2360.	3.1	12
243	Cold plasma for microbial safety: Principle, mechanism, and factors responsible. Journal of Food Processing and Preservation, 2022, 46, .	2.0	8
244	Pulsed light, Pulsed Electric Field and Cold plasma modification of Starches: Technological Advancements & Effects on Functional Properties. Journal of Food Measurement and Characterization, 2022, 16, 4092-4109.	3.2	14
245	Modelling of inactivation kinetics of Escherichia coli and Listeria monocytogenes on grass carp treated by combining ultrasound with plasma functionalized buffer. Ultrasonics Sonochemistry, 2022, 88, 106086.	8.2	22
246	Effect of Low-Pressure Cold Plasma Treatment on Microbiological and Physicochemical Properties of Black Peppercorns. , 2021, , .		0
247	Effect of Plasma activated water (PAW) on physicochemical and functional properties of foods. Food Control, 2022, 142, 109268.	5.5	12
248	Avoiding Food Neophobia and Increasing Consumer Acceptance of New Food Trendsâ€"A Decade of Research. Sustainability, 2022, 14, 10391.	3.2	48
249	Recent advances in radio frequency, pulsed light, and cold plasma technologies for food safety. Journal of Food Process Engineering, 2022, 45, .	2.9	16
250	Effects of cold plasma on food poisoning microbes and food contaminants including toxins and allergens: A review. Journal of Food Processing and Preservation, 2022, 46, .	2.0	5
251	Effect of cold plasma on physicalâ€"biochemical properties and nutritional components of soybean sprouts. Food Research International, 2022, 161, 111766.	6.2	14
252	Effect of Ozonation and Plasma Processing on Food Bioactives. Food Bioactive Ingredients, 2022, , 547-577.	0.4	0
254	How to comprehensively improve juice quality: a review of the impacts of sterilization technology on the overall quality of fruit and vegetable juices in 2010â€"2021, an updated overview and current issues. Critical Reviews in Food Science and Nutrition, 2024, 64, 2197-2247.	10.3	3
255	Surface modification of peanut meal with atmospheric cold plasma: Identifying the critical factors that affect functionality. International Journal of Food Science and Technology, 2022, 57, 7267-7274.	2.7	4
256	Effect of lowâ€temperature plasma treatment on the microbial inactivation and physicochemical properties of the oat grain. Cereal Chemistry, 2022, 99, 1373-1382.	2.2	6
257	Continuous in-line decontamination of food-processing surfaces using cold atmospheric pressure air plasma. Innovative Food Science and Emerging Technologies, 2022, 81, 103150.	5.6	7

#	Article	IF	Citations
258	Solid-state modification of tapioca starch using atmospheric nonthermal dielectric barrier discharge argon and helium plasma. Food Research International, 2022, 162, 111961.	6.2	11
259	Processing of Coconut Water. , 2022, , 139-239.		0
261	Applications of atmospheric cold plasma in agricultural, medical, and bioprocessing industries. Applied Microbiology and Biotechnology, 2022, 106, 7737-7750.	3.6	8
262	Nonthermal food processing: A step towards a circular economy to meet the sustainable development goals. Food Chemistry: X, 2022, 16, 100516.	4.3	6
263	Current insights into protein solubility: A review of its importance for alternative proteins. Food Hydrocolloids, 2023, 137, 108416.	10.7	26
264	Treatment of Fresh Meat, Fish and Products Thereof with Cold Atmospheric Plasma to Inactivate Microbial Pathogens and Extend Shelf Life. Foods, 2022, 11, 3865.	4.3	4
265	Effect of Cold-Plasma-Treated Phosphate Solution to Substitute Partial Nitrite on the Color, Texture, and Flavor of Smoked Sausage. Bioengineering, 2022, 9, 794.	3.5	7
267	Atmosferic pressure non-thermal plasma: Preliminary investigation. Italian Journal of Food Safety, 2022, 11, .	0.8	0
268	Plasma Surface Engineering of Natural and Sustainable Polymeric Derivatives and Their Potential Applications. Polymers, 2023, 15, 400.	4.5	17
269	Non-thermal techniques and the â€œhurdleâ€• approach: How is food technology evolving?. Trends in Food Science and Technology, 2023, 132, 11-39.	15.1	10
270	Recent advances in non-thermal processing technologies for enhancing shelf life and improving food safety. Applied Food Research, 2023, 3, 100258.	4.0	11
272	Fast and Flexible, Arbitrary Waveform, 20-kV, Solid-State, Impedance-Matched Marx Generator. IEEE Transactions on Plasma Science, 2023, 51, 560-571.	1.3	6
273	Cold plasma as a pre-treatment for processing improvement in food: A review. Food Research International, 2023, 167, 112663.	6.2	11
274	Effects of cold plasma on chlorophylls, carotenoids, anthocyanins, and betalains. Food Research International, 2023, 167, 112593.	6.2	6
275	Atmospheric cold plasma induced nutritional & anti-nutritional, molecular modifications and in-vitro protein digestibility of guar seed (Cyamopsis tetragonoloba L.) flour. Food Research International, 2023, 168, 112790.	6.2	11
276	Hierarchical structural modification of starch via non-thermal plasma: A state-of-the-art review. Carbohydrate Polymers, 2023, 311, 120747.	10.2	4
277	Non-thermal plasma modulation of the interaction between whey protein isolate and ginsenoside Rg1 to improve the rheological and oxidative properties of emulsion. Food Research International, 2023, 165, 112548.	6.2	3
278	Thin sheets of bean curd treated by cold plasma: Changes in surface structure and physicochemical properties. Innovative Food Science and Emerging Technologies, 2023, 84, 103288.	5.6	2

#	Article	IF	Citations
279	Recent advances in legume proteinâ€based colloidal systems. , 2023, 5, .		7
280	Cold plasma treatment advancements in food processing and impact on the physiochemical characteristics of food products. Food Science and Biotechnology, 2023, 32, 621-638.	2.6	11
281	Protective textiles: an overview. , 2023, , 173-201.		0
282	Effect of cold plasma processing on physicochemical and nutritional quality attributes of kiwifruit juice. Journal of Food Science, 2023, 88, 1533-1552.	3.1	11
283	Developments in Plant Proteins Production for Meat and Fish Analogues. Molecules, 2023, 28, 2966.	3.8	7
284	Removal of free cyanide in dry-milled cassava flour using atmospheric nonthermal plasma treatment. LWT - Food Science and Technology, 2023, 181, 114761.	5.2	1
285	History of high-voltage electrical discharges (underwater spark discharges). , 2023, , 3-36.		0
286	Implications of cold plasma and plasma activated water on food texture- a review. Food Control, 2023, 151, 109793.	5.5	13
287	Cold plasma technology: Applications in improving edible films and food packaging. Food Packaging and Shelf Life, 2023, 37, 101087.	7.5	10
288	Effect of low voltage electrostatic field combined with partial freezing on the quality and microbial community of large yellow croaker. Food Research International, 2023, 169, 112933.	6.2	9
289	Efficacy of cold plasma technology on the constituents of plant-based food products: Principles, current applications, and future potentials. Food Research International, 2023, 172, 113079.	6.2	9
290	Optimization of the Radiofrequency Low-Pressure Cold Plasma Conditions for Decontamination of Saffrons. Food and Bioprocess Technology, 2024, 17, 271-297.	4.7	0
291	Morphological and biochemical modification of guava processing industrial bio-mass by dielectric barrier discharge atmospheric plasma and effect on yield of bio-materials. Journal of Agriculture and Food Research, 2023, 14, 100679.	2.5	0
292	Research Progress and Future Trends of Low Temperature Plasma Application in Food Industry: A Review. Molecules, 2023, 28, 4714.	3.8	2
293	A review on dielectric barrier discharge nonthermal plasma generation, factors affecting reactive species, and microbial inactivation. Food Control, 2023, 153, 109913.	5.5	4
294	Valorization of Cold Plasma Technologies for Eliminating Biological and Chemical Food Hazards. Food Engineering Reviews, 2024, 16, 22-58.	5.9	2
295	A Comprehensive Review of Pea (Pisum sativum L.): Chemical Composition, Processing, Health Benefits, and Food Applications. Foods, 2023, 12, 2527.	4.3	6
296	A peleg modeling of water absorption in cold plasma-treated Chickpea (Cicer arietinum L.) cultivars. Scientific Reports, 2023, 13, .	3.3	1

#	Article	IF	Citations
297	SOÄžUK PLAZMA TEKNOLOJÄ°SÄ°NÄ°N GIDA GÃœVENLÄ°ÄžÄ° ALANINDAKÄ° POTANSÄ°YEL UYGULAMALARININ ARAÅžTIRILMASI. GÄ± 2023, 48, 614-626.	0.4	0
298	Introductory Chapter: Novel Thermal and Non-Thermal Technologies for Food Processing. , 0, , .		0
299	Recent advances in soybean protein processing technologies: A review of preparation, alterations in the conformational and functional properties. International Journal of Biological Macromolecules, 2023, 248, 125862.	7.5	4
300	Aflatoxins degradation and quality evaluation in naturally contaminated rice by dielectric barrier discharge cold plasma. Innovative Food Science and Emerging Technologies, 2023, 88, 103426.	5.6	1
301	Application of cold plasma for fresh produce quality and shelf-life extension. , 2023, , 165-194.		1
303	Cold Plasma Technology for Tomato Processing By-Product Valorization: The Case of Tomato Peeling and Peel Drying. Eng, 2023, 4, 2167-2177.	2.4	1
304	Effects of bubble and reactor shape on cold plasma yeast inactivation. Journal of Food Engineering, 2024, 360, 111714.	5.2	1
305	Effects of Various Types of Vacuum Cold Plasma Treatment on the Chemical and Functional Properties of Whey Protein Isolate with a Focus on Interfacial Properties. Colloids and Interfaces, 2023, 7, 54.	2.1	2
306	Emerging applications of cold plasma technology in cereal grains and products. Trends in Food Science and Technology, 2023, 141, 104177.	15.1	1
307	Extraction of Energetic N2 Neutrals for Efficient Plasma Food Processing of Finger Millet Flour. Plasma Chemistry and Plasma Processing, 0, , .	2.4	0
308	Changes in Flavor and Volatile Composition of Meat and Meat Products Observed after Exposure to Atmospheric Pressure Cold Plasma (ACP). Foods, 2023, 12, 3295.	4.3	0
309	Microwave and dielectric barrier discharge atmospheric plasma interaction on guava industrial biomass for biomaterial production. JAOCS, Journal of the American Oil Chemists' Society, 2024, 101, 237-249.	1.9	0
310	Comparing Non-Thermal Plasma and Cold Stratification: Which Pre-Sowing Treatment Benefits Wild Plant Emergence?. Plants, 2023, 12, 3220.	3.5	1
311	On the evaluation of the antimicrobial effect of grape seed extract and cold atmospheric plasma on the dynamics of Listeria monocytogenes in novel multiphase 3D viscoelastic models. International Journal of Food Microbiology, 2023, 406, 110395.	4.7	0
312	Insights into application progress of seafood processing technologies and their implications on flavor: a review. Critical Reviews in Food Science and Nutrition, 0, , 1-16.	10.3	1
313	Non-thermal technologies for the conservation of aÃ§ai pulp and derived products: A comprehensive review. Food Research International, 2023, 174, 113575.	6.2	0
314	Low-Pressure Plasma Treatment Increased the Quality and Characteristic Flavor of Lyophilized Lemon Slices. Journal of Food Biochemistry, 2023, 2023, 1-10.	2.9	0
315	Cold plasma as an emerging energy-saving pretreatment to enhance food drying: Recent advances, mechanisms involved, and considerations for industrial applications. Trends in Food Science and Technology, 2024, 143, 104210.	15.1	1

#	Article	IF	Citations
316	Effect of atmospheric cold plasma treatment modes on the quality of red shrimp (Solenocera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 742	5.2	1
317	Revisiting the Sustainable Non-thermal Food Processing Technologies and Their Effects on Microbial Decontamination. World Sustainability Series, 2024, , 379-414.	0.4	0
318	Plasma treatment: An alternative and sustainable green approach for decontamination of mycotoxin in dried food products. Journal of Agriculture and Food Research, 2023, 14, 100867.	2.5	0
319	Plasma-Modified Cellulose-Based Li-Ion Electrodes for Rechargeable Aqueous Li-Ion Batteries. ACS Sustainable Chemistry and Engineering, 2023, 11, 17098-17110.	6.7	0
320	Potential use of cold plasma treatment for disinfection and quality preservation of grape inoculated with <i>Botrytis cinerea</i>. Food Science and Nutrition, 2024, 12, 1818-1833.	3.4	0
321	Non-thermal processing as a preservation tool for health-promoting beverages. , 2023, 3, .		0
322	A lattice model based on percolation theory for cold atmospheric DBD plasma decontamination kinetics. Food Research International, 2024, 177, 113918.	6.2	0
323	A review on mechanisms and impacts of cold plasma treatment as a nonâ€thermal technology on food pigments. Food Science and Nutrition, 2024, 12, 1502-1527.	3.4	0
324	Effects of External Magnetic Field on Atmospheric Pressure Air Plasma Jet: An Experimental Study. , 2023, , .		0
325	Advancements in nonthermal physical field technologies for prefabricated aquatic food: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2024, 23, .	11.7	1
326	Sustainable water management in food and agriculture industries: preventive practices, sensory aspects, emerging concerns, and nonthermal strategies. , 2024, , 127-156.		0
327	The amelioration of salt stress-induced damage in fenugreek through the application of cold plasma and melatonin. Plant Physiology and Biochemistry, 2024, 207, 108382.	5.8	1
328	Alternative Processes for Apple Juice Stabilization and Clarification: A Bibliometric and Comprehensive Review. Processes, 2024, 12, 296.	2.8	0
329	Gliding Arc Plasma-Activated Air for Ultra-Microbial Disinfection and Lasting Freshness Persistent of Blueberries. ACS Food Science & Technology, 2024, 4, 737-746.	2.7	0
330	Radical species generating technologies for decontamination of <i>Listeria</i> species in food: a recent review report. Critical Reviews in Food Science and Nutrition, 0, , 1-25.	10.3	0
331	Dielectric barrier discharge cold plasma collaborated with coconut exocarp flavonoids: A promising technology for oyster preservation under refrigerated storage. LWT - Food Science and Technology, 2024, 196, 115888.	5.2	0
332	Effect of low current cold atmospheric plasma on grains surface structure and water absorption capacity. Vestnik VoroneÅ¾skogo Gosudarstvennogo Universiteta inÅ¾enernyh Tehnologij, 2023, 85, 23-31.	0.3	0
333	Use of Microbe Free Contact Surfaces to Control Food Spoilage: A Step Towards New Food Technologies. , 2024, , 45-73.		0

#	Article	IF	Citations
335	Exploring the impact of cold plasma treatment on the antioxidant capacity, ascorbic acid, phenolic profile, and bioaccessibility of fruits and fruit juices. Food Frontiers, 0, , .	7.4	0
336	Pathogens inactivation and preservation of Pacific white shrimp by atmospheric cold plasma treatment. Innovative Food Science and Emerging Technologies, 2024, 93, 103638.	5.6	0
337	The Potential of Cold Plasma-Based Seed Treatments in Legumeâ€"Rhizobia Symbiotic Nitrogen Fixation: A Review. Crops, 2024, 4, 95-114.	1.4	0
338	Fabrication and performance test of a multipurpose ohmic heating apparatus with a real-time data logging system based on low-cost sensors. Research in Agricultural Engineering, 2024, 70, 23-34.	1.0	0