

Publications list Prof. Arun S. Mujumdar

Jan 2010 – May 2014

2014

1. Mohan, B., Puqing, J., Sasmito, A.P., Kurnia, J.C., Jangam, S.V., **Mujumdar, A.S.**, Energy efficient novel heterogeneous gaseous T-junction micro-reactor design utilizing inlet flow pulsation, *Industrial & Engineering Chemistry Research* (2014) in press. (SCI; IF: 2.206; times cited: 0).
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3. **Mujumdar, A.S.**, Editorial: The Making of the Handbook of Industrial Drying, *Drying Technology* 2014;32:627-8. (SCI; IF: 1.814; times cited: 0).
4. Kurnia, J.C., Sasmito, A.P., **Mujumdar, A.S.**, Prediction and innovative control strategies for oxygen and hazardous gases from diesel emission in underground mines, *Science of the Total Environment* 2014; in press. (SCI; IF:3.258; times cited: 0)
5. **Mujumdar, A.S.**, Editorial: Leadership in Drying R&D, *Drying Technology* 2014;32:495-6. (SCI; IF: 1.814; times cited: 0).
6. Roknul, A.S.M., Zhang, M., **Mujumdar, A.S.**, Wang, Y., A Comparative Study of Four Drying Methods on Drying Time and Quality Characteristics of Stem Lettuce Slices (*Lactuca sativa* L.), *Drying Technology* 2014;32:657-666. (SCI; IF: 1.814; times cited: 0).
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10. **Mujumdar, A.S.**, Editorial: Role of International Collaboration in Effective R&D, *Drying Technology* 2014;32:373. (SCI; IF:1.814; times cited: 0).
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12. **Mujumdar, A.S.**, Editorial: 14th Chinese Drying Conference, Changzhou, China, October 2013, *Drying Technology* 2014;32:373. (SCI; IF:1.814; times cited: 0).

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14. Mohammadpour, J., Rajabi-Zargarabadi, M., **Mujumdar, A.S.**, Ahmadi, H., Effect of intermittent and sinusoidal pulsed flows on impingement heat transfer from a concave surface, *International Journal of Thermal Sciences* 2014;76:118-27. (SCIE; IF:2.47; times cited: 0).
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