

List of Scopus Indexed Publications by Prof. Arun S. Mujumdar in The Year 2018

1. Yang, X. H.; Deng, L. Z.; Mujumdar, A. S.; Xiao, H. W.; Zhang, Q.; Kan, Z., Evolution and modeling of colour changes of red pepper (*Capsicum annuum* L.) during hot air drying. *Journal of Food Engineering*, 2018, 231, 101-108, DOI: 10.1016/j.jfoodeng.2018.03.013.
2. Yang, F.; Zhang, M.; Mujumdar, A. S.; Zhong, Q.; Wang, Z., Enhancing drying efficiency and product quality using advanced pretreatments and analytical tools—An overview. *Drying Technology*, 2018, 36, 1824-1838, DOI: 10.1080/07373937.2018.1431658.
3. Xie, L.; Zheng, Z. A.; Mujumdar, A. S.; Fang, X. M.; Wang, J.; Zhang, Q.; Ma, Q.; Xiao, H. W.; Liu, Y. H.; Gao, Z. J., Pulsed vacuum drying (PVD) of wolfberry: Drying kinetics and quality attributes. *Drying Technology*, 2018, 36, 1501-1514, DOI: 10.1080/07373937.2017.1414055.
4. Wang, J.; Yang, X. H.; Mujumdar, A. S.; Fang, X. M.; Zhang, Q.; Zheng, Z. A.; Gao, Z. J.; Xiao, H. W., Effects of high-humidity hot air impingement blanching (HHAIB) pretreatment on the change of antioxidant capacity, the degradation kinetics of red pigment, ascorbic acid in dehydrated red peppers during storage. *Food Chemistry*, 2018, 259, 65-72, DOI: 10.1016/j.foodchem.2018.03.123.
5. Wang, J.; Mujumdar, A. S.; Deng, L. Z.; Gao, Z. J.; Xiao, H. W.; Raghavan, G. S. V., High-humidity hot air impingement blanching alters texture, cell-wall polysaccharides, water status and distribution of seedless grape. *Carbohydrate Polymers*, 2018, 194, 9-17, DOI: 10.1016/j.carbpol.2018.04.023.
6. Su, Y.; Zhang, M.; Adhikari, B.; Mujumdar, A. S.; Zhang, W., Improving the energy efficiency and the quality of fried products using a novel vacuum frying assisted by combined ultrasound and microwave technology. *Innovative Food Science and Emerging Technologies*, 2018, 50, 148-159, DOI: 10.1016/j.ifset.2018.10.011.
7. Shrimal, P.; Sanklecha, H.; Patil, P.; Mujumdar, A.; Naik, J., Biodiesel Production in Tubular Microreactor: Optimization by Response Surface Methodology. *Arabian Journal for Science and Engineering*, 2018, 43, 6133-6141, DOI: 10.1007/s13369-018-3245-8.
8. Mujumdar, A. S., Editorial: On academia–industry collaboration in drying research. *Drying Technology*, 2018, 36, 763, DOI: 10.1080/07373937.2017.1350626.
9. Mujumdar, A. S., On thirty years of editorship of *Drying Technology*. *Drying Technology*, 2018, 36, 1781-1782, DOI: 10.1080/07373937.2018.1465323.

10. Kulkarni, S.; Patil, P.; Mujumdar, A.; Naik, J., Synthesis and evaluation of gas sensing properties of PANI, PANI/SnO₂ and PANI/SnO₂/rGO nanocomposites at room temperature. *Inorganic Chemistry Communications*, 2018, 96, 90-96, DOI: 10.1016/j.inoche.2018.08.008.
11. Ju, H. Y.; Zhao, S. H.; Mujumdar, A. S.; Fang, X. M.; Gao, Z. J.; Zheng, Z. A.; Xiao, H. W., Energy efficient improvements in hot air drying by controlling relative humidity based on Weibull and Bi-Di models. *Food and Bioproducts Processing*, 2018, 111, 20-29, DOI: 10.1016/j.fbp.2018.06.002.
12. Jin, W.; Mujumdar, A. S.; Zhang, M.; Shi, W., Novel Drying Techniques for Spices and Herbs: a Review. *Food Engineering Reviews*, 2018, 10, 34-45, DOI: 10.1007/s12393-017-9165-7.
13. Gao, Y.; Wang, H.; Sasmito, A. P.; Mujumdar, A. S., Measurement and modeling of thermal conductivity of graphene nanoplatelet water and ethylene glycol base nanofluids. *International Journal of Heat and Mass Transfer*, 2018, 123, 97-109, DOI: 10.1016/j.ijheatmasstransfer.2018.02.089.
14. Feng, Y.; Zhang, M.; Fan, K.; Mujumdar, A. S., Effects of drying methods on quality of fermented plant extract powder. *Drying Technology*, 2018, 36, 1913-1919, DOI: 10.1080/07373937.2018.1461649.
15. Deshmukh, R.; Mujumdar, A.; Naik, J., Production of aceclofenac-loaded sustained release micro/nanoparticles using pressure homogenization and spray drying. *Drying Technology*, 2018, 36, 459-467, DOI: 10.1080/07373937.2017.1341418.
16. Deng, L. Z.; Yang, X. H.; Mujumdar, A. S.; Zhao, J. H.; Wang, D.; Zhang, Q.; Wang, J.; Gao, Z. J.; Xiao, H. W., Red pepper (*Capsicum annuum* L.) drying: Effects of different drying methods on drying kinetics, physicochemical properties, antioxidant capacity, and microstructure. *Drying Technology*, 2018, 36, 893-907, DOI: 10.1080/07373937.2017.1361439.
17. Deng, L. Z.; Mujumdar, A. S.; Yang, X. H.; Wang, J.; Zhang, Q.; Zheng, Z. A.; Gao, Z. J.; Xiao, H. W., High humidity hot air impingement blanching (HHAIB) enhances drying rate and softens texture of apricot via cell wall pectin polysaccharides degradation and ultrastructure modification. *Food Chemistry*, 2018, 261, 292-300, DOI: 10.1016/j.foodchem.2018.04.062.
18. Cao, X.; Zhang, M.; Mujumdar, A. S.; Zhong, Q.; Wang, Z., Effects of ultrasonic pretreatments on quality, energy consumption and sterilization of barley grass in freeze drying. *Ultrasonics Sonochemistry*, 2018, 40, 333-340, DOI: 10.1016/j.ultsonch.2017.06.014.

19. Cao, X.; Zhang, M.; Mujumdar, A. S.; Zhong, Q.; Wang, Z., Effect of microwave freeze drying on quality and energy supply in drying of barley grass. *Journal of the Science of Food and Agriculture*, 2018, 98, 1599-1605, DOI: 10.1002/jsfa.8634.
20. Cao, X.; Zhang, M.; Mujumdar, A. S.; Zhong, Q.; Wang, Z., Effect of nano-scale powder processing on physicochemical and nutritional properties of barley grass. *Powder Technology*, 2018, 336, 161-167, DOI: 10.1016/j.powtec.2018.05.054.
21. Cao, X.; Zhang, M.; Mujumdar, A. S.; Zhong, Q.; Wang, Z., Measurement of water mobility and distribution in vacuum microwave-dried barley grass using Low-Field-NMR. *Drying Technology*, 2018, 36, 1892-1899, DOI: 10.1080/07373937.2018.1449753.
22. Bawornruttanaboonya, K.; Laosiripojana, N.; Mujumdar, A. S.; Devahastin, S., Catalytic partial oxidation of CH₄ over bimetallic Ni-Re/Al₂O₃: Kinetic determination for application in microreactor. *AIChE Journal*, 2018, 64, 1691-1701, DOI: 10.1002/aic.16037.
23. Bawornruttanaboonya, K.; Devahastin, S.; Mujumdar, A. S.; Laosiripojana, N., Comparative evaluation of autothermal reforming of biogas into synthesis gas over bimetallic Ni-Re/Al₂O₃ catalyst in fixed-bed and coated-wall microreactors: A computational study. *International Journal of Hydrogen Energy*, 2018, 43, 13237-13255, DOI: 10.1016/j.ijhydene.2018.05.086.
24. Bawornruttanaboonya, K.; Devahastin, S.; Mujumdar, A. S.; Laosiripojana, N., Comparative numerical evaluation of autothermal biogas reforming in conventional and split-and-recombine microreactors. *International Journal of Hydrogen Energy*, 2018, 43, 22874-22884, DOI: 10.1016/j.ijhydene.2018.10.140.
25. Azam, S. M. R.; Zhang, M.; Mujumdar, A. S.; Yang, C., Study on 3D printing of orange concentrate and material characteristics. *Journal of Food Process Engineering*, 2018, 41, DOI: 10.1111/jfpe.12689.