

List of Scopus Indexed Publications by Prof. Arun S. Mujumdar in The Year 2019

1. Zhang, X. L.; Zhong, C. S.; Mujumdar, A. S.; Yang, X. H.; Deng, L. Z.; Wang, J.; Xiao, H. W., Cold plasma pretreatment enhances drying kinetics and quality attributes of chili pepper (*Capsicum annuum* L.). *Journal of Food Engineering*, 2019, 241, 51-57, DOI: 10.1016/j.jfoodeng.2018.08.002.
2. Yu, X. L.; Ju, H. Y.; Mujumdar, A. S.; Zheng, Z. A.; Wang, J.; Deng, L. Z.; Gao, Z. J.; Xiao, H. W., Experimental and simulation studies of heat transfer in high-humidity hot air impingement blanching (HHAIB) of carrot. *Food and Bioprocess Technology*, 2019, 114, 196-204, DOI: 10.1016/j.fbp.2019.01.001.
3. Xue, L.; Wang, S.; Mujumdar, A. S.; Wang, J.; Yu, X.; Gao, Z., Heating Control Technology of Vacuum Pulse Drying Based on Drying Uniformity. *Nongye Jixie Xuebao/Transactions of the Chinese Society for Agricultural Machinery*, 2019, 50, 317-325, DOI: 10.6041/j.issn.1000-1298.2019.04.036.
4. Xiao, H. W. Mujumdar, A. S., Importance of drying in support of human welfare. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1686476.
5. Wu, X. F.; Zhang, M.; Mujumdar, A. S.; Yang, C. H., Effect of ultrasound-assisted osmotic dehydration pretreatment on the infrared drying of Pakchoi Stems. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1608232.
6. Waghulde, M.; Rajput, R.; Mujumdar, A.; Naik, J., Production and evaluation of vildagliptin-loaded poly(dl-lactide) and poly(dl-lactide-glycolide) micro-/nanoparticles: Response surface methodology approach. *Drying Technology*, 2019, 37, 1265-1276, DOI: 10.1080/07373937.2018.1495231.
7. Waghulde, M.; Mujumdar, A.; Naik, J., Preparation and characterization of miglitol-loaded Poly (d, l-lactide-co-glycolide) microparticles using high pressure homogenization-solvent evaporation method. *International Journal of Polymeric Materials and Polymeric Biomaterials*, 2019, 68, 198-207, DOI: 10.1080/00914037.2018.1434652.
8. Wagh, P.; Mujumdar, A.; Naik, J. B., Preparation and characterization of ketorolac tromethamine-loaded ethyl cellulose micro-/nanospheres using different techniques. *Particulate Science and Technology*, 2019, 37, 347-357, DOI: 10.1080/02726351.2017.1383330.

9. Sun, Y.; Zhang, M.; Mujumdar, A., Berry Drying: Mechanism, Pretreatment, Drying Technology, Nutrient Preservation, and Mathematical Models. *Food Engineering Reviews*, 2019, 11, 61-77, DOI: 10.1007/s12393-019-9188-3.
10. Sun, Q.; Zhang, M.; Mujumdar, A. S.; Yang, P., Combined LF-NMR and Artificial Intelligence for Continuous Real-Time Monitoring of Carrot in Microwave Vacuum Drying. *Food and Bioprocess Technology*, 2019, 12, 551-562, DOI: 10.1007/s11947-018-2231-1.
11. Sun, Q.; Zhang, M.; Mujumdar, A. S., Recent developments of artificial intelligence in drying of fresh food: A review. *Critical Reviews in Food Science and Nutrition*, 2019, 59, 2258-2275, DOI: 10.1080/10408398.2018.1446900.
12. Song, X. D.; Mujumdar, A. S.; Law, C. L.; Fang, X. M.; Peng, W. J.; Deng, L. Z.; Wang, J.; Xiao, H. W., Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1616752.
13. Shirkole, S. S.; Mujumdar, A. S.; Sutar, P. P., Studies on thermal stability of high-power short time microwave dried paprika (*Capsicum annum* L.) considering the interaction of water molecules with sorption sites. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1693399.
14. Shi, H.; Zhang, M.; Mujumdar, A. S.; Xu, J.; Wang, W., Influence of drying methods on the drying kinetics, bioactive compounds and flavor of solid-state fermented okara. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1702051.
15. Roknul Azam, S. M.; Zhang, M.; Law, C. L.; Mujumdar, A. S., Effects of drying methods on quality attributes of peach (*Prunus persica*) leather. *Drying Technology*, 2019, 37, 341-351, DOI: 10.1080/07373937.2018.1454942.
16. Mujumdar, A. S. Xiao, H. W., Advanced drying technologies for foods. *Advanced Drying Technologies for Foods*. 2019. 1-246.
17. Mujumdar, A. S. Xiao, H. W., Preface. *Advanced Drying Technologies for Foods*, 2019, vii.
18. Mujumdar, A. S., Perspectives on role of IDS series on global R&D in drying. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1560963.
19. Mujumdar, A. S., Editorial. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1699273.
20. Mujumdar, A. S., Editorial. *Drying Technology*, 2019, 37, 269, DOI: 10.1080/07373937.2018.1464341.
21. Mujumdar, A. S., Role of academia in industrial developments. *Drying Technology*, 2019, 37, 679, DOI: 10.1080/07373937.2018.1453442.

22. Mujumdar, A. S., IDS in 1992 and 2020. *Drying Technology*, 2019, 37, 1743-1744, DOI: 10.1080/07373937.2019.1650451.
23. Li, K.; Zhang, M.; Mujumdar, A. S.; Chitrakar, B., Recent developments in physical field-based drying techniques for fruits and vegetables. *Drying Technology*, 2019, 37, 1954-1973, DOI: 10.1080/07373937.2018.1546733.
24. Khairnar, G.; Mokale, V.; Mujumdar, A.; Naik, J., Development of nanoparticulate sustained release oral drug delivery system for the antihyperglycemic with antihypertensive drug. *Materials Technology*, 2019, 34, 880-888, DOI: 10.1080/10667857.2019.1639019.
25. Khaing Hnin, K.; Zhang, M.; Mujumdar, A. S.; Zhu, Y., Emerging food drying technologies with energy-saving characteristics: A review. *Drying Technology*, 2019, 37, 1465-1480, DOI: 10.1080/07373937.2018.1510417.
26. Karim, A.; Colette, B.; Ezzeddine, A.; Tamara, A.; Mujumdar, A. S.; Sabah, M., Drying and instant controlled pressure drop swell drying: Towards high-quality dried foods and starch-free snacks, in *Advanced Drying Technologies for Foods*. 2019. p. 31-51.
27. Kar, S.; Mujumdar, A. S.; Sutar, P. P., *Aspergillus niger* inactivation in microwave rotary drum drying of whole garlic bulbs and effect on quality of dried garlic powder. *Drying Technology*, 2019, 37, 1528-1540, DOI: 10.1080/07373937.2018.1517777.
28. Jangam, S. V. Mujumdar, A. S., Miscellaneous drying technologies, in *Advanced Drying Technologies for Foods*. 2019. p. 205-222.
29. Islam, M.; Zhang, M.; Mujumdar, A. S., Low temperature vacuum frying of edamame assisted by ultrasound and microwave: Effects on the kinetics of oil and product storage properties. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1700272.
30. H. Bagheri, M.; Esmailpour, K.; Hoseinalipour, S. M.; Mujumdar, A. S., Numerical study and POD snapshot analysis of flow characteristics for pulsating turbulent opposing jets. *International Journal of Numerical Methods for Heat and Fluid Flow*, 2019, 29, 2009-2031, DOI: 10.1108/HFF-07-2018-0382.
31. Guo, C.; Mujumdar, A. S.; Zhang, M., New Development in Radio Frequency Heating for Fresh Food Processing: a Review. *Food Engineering Reviews*, 2019, 11, 29-43, DOI: 10.1007/s12393-018-9184-z.
32. Fan, K.; Zhang, M.; Mujumdar, A. S., Recent developments in high efficient freeze-drying of fruits and vegetables assisted by microwave: A review. *Critical Reviews in Food Science and Nutrition*, 2019, 59, 1357-1366, DOI: 10.1080/10408398.2017.1420624.
33. Devi, S.; Zhang, M.; Mujumdar, A. S., Influence of ultrasound and microwave-assisted vacuum frying on quality parameters of fried product and the stability of frying oil. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1702995.

34. Devi, S.; Zhang, M.; Ju, R.; Mujumdar, A. S., Co-influence of ultrasound and microwave in vacuum frying on the frying kinetics and nutrient retention properties of mushroom chips. *Drying Technology*, 2019, DOI: 10.1080/07373937.2019.1604542.
35. Deng, L. Z.; Pan, Z.; Mujumdar, A. S.; Zhao, J. H.; Zheng, Z. A.; Gao, Z. J.; Xiao, H. W., High-humidity hot air impingement blanching (HHAIB) enhances drying quality of apricots by inactivating the enzymes, reducing drying time and altering cellular structure. *Food Control*, 2019, 96, 104-111, DOI: 10.1016/j.foodcont.2018.09.008.
36. Deng, L. Z.; Mujumdar, A. S.; Zhang, Q.; Yang, X. H.; Wang, J.; Zheng, Z. A.; Gao, Z. J.; Xiao, H. W., Chemical and physical pretreatments of fruits and vegetables: Effects on drying characteristics and quality attributes—a comprehensive review. *Critical Reviews in Food Science and Nutrition*, 2019, 59, 1408-1432, DOI: 10.1080/10408398.2017.1409192.
37. Deng, L. Z.; Mujumdar, A. S.; Pan, Z.; Vidyarthi, S. K.; Xu, J.; Zielinska, M.; Xiao, H. W., Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. *Critical Reviews in Food Science and Nutrition*, 2019, DOI: 10.1080/10408398.2019.1649633.
38. Cao, X.; Zhang, M.; Mujumdar, A. S.; Zhong, Q., Evaluation of quality properties and water mobility in vacuum microwave-dried carrot slices using pulse-spouted bed with hot air. *Drying Technology*, 2019, 37, 1087-1096, DOI: 10.1080/07373937.2018.1484758.
39. Cao, X.; Zhang, M.; Mujumdar, A. S.; Wang, Z., Effect of microwave freeze-drying on microbial inactivation, antioxidant substance and flavor quality of Ashitaba leaves (*Angelica keiskei* Koidzumi). *Drying Technology*, 2019, 37, 793-800, DOI: 10.1080/07373937.2018.1463245.
40. Cao, X.; Zhang, M.; Chitrakar, B.; Mujumdar, A. S.; Zhong, Q.; Wang, Z.; Wang, L., Radiofrequency heating for powder pasteurization of barley grass: antioxidant substances, sensory quality, microbial load and energy consumption. *Journal of the Science of Food and Agriculture*, 2019, 99, 4460-4467, DOI: 10.1002/jsfa.9683.