

List of Scopus Indexed Publications by Prof. Arun S. Mujumdar in The Year 2020

(Jan 01, 2020 to June 02, 2020)

1. Yu, X. L.; Zielinska, M.; Ju, H. Y.; Mujumdar, A. S.; Duan, X.; Gao, Z. J.; Xiao, H. W., Multistage relative humidity control strategy enhances energy and exergy efficiency of convective drying of carrot cubes. *International Journal of Heat and Mass Transfer*, 2020, 149, DOI: 10.1016/j.ijheatmasstransfer.2019.119231.
2. Wang, J.; Mujumdar, A. S.; Wang, H.; Fang, X. M.; Xiao, H. W.; Raghavan, V., Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. *Drying Technology*, 2020, DOI: 10.1080/07373937.2019.1709199.
3. Wang, H.; Zhang, Q.; Mujumdar, A. S.; Fang, X. M.; Wang, J.; Pei, Y. P.; Wu, W.; Zielinska, M.; Xiao, H. W., High-humidity hot air impingement blanching (HHAIB) efficiently inactivates enzymes, enhances extraction of phytochemicals and mitigates brown actions of chili pepper. *Food Control*, 2020, 111, DOI: 10.1016/j.foodcont.2019.107050.
4. Verma, U.; Mujumdar, A.; Naik, J., Preparation of Efavirenz resinate by spray drying using response surface methodology and its physicochemical characterization for taste masking. *Drying Technology*, 2020, 38, 793-805, DOI: 10.1080/07373937.2019.1590845.
5. Sun, Q.; Zhang, M.; Mujumdar, A. S., Evaluation of potential application of artificial intelligent control aided by LF-NMR in drying of carrot as model material. *Drying Technology*, 2020, DOI: 10.1080/07373937.2020.1743999.
6. Rajput, R. L.; Narkhede, J. S.; Mujumdar, A.; Naik, J. B., Synthesis and evaluation of luliconazole loaded biodegradable nanogels prepared by pH-responsive Poly (acrylic acid) grafted Sodium Carboxymethyl Cellulose using amine based cross linker for topical targeting: In vitro and Ex vivo assessment. *Polymer-Plastics Technology and Materials*, 2020, DOI: 10.1080/25740881.2020.1759633.
7. Patil, J.; Rajput, R.; Patil, P.; Mujumdar, A.; Naik, J., Generation of sustained release chitosan nanoparticles for delivery of ketorolac tromethamine: a tubular microreactor approach. *International Journal of Polymeric Materials and Polymeric Biomaterials*, 2020, 69, 516-524, DOI: 10.1080/00914037.2019.1581201.
8. Patil, G. K.; Patil, P. B.; Pardeshi, S. R.; Rajput, R. L.; Sonawane, S. H.; Mujumdar, A.; Naik, J. B., Effect of process parameters on the recovery of lactose in an antisolvent acetone/acetone-ethanol mixture: A comparative study based on sonication medium. *Ultrasonics Sonochemistry*, 2020, 67, DOI: 10.1016/j.ultsonch.2020.105128.

9. Mujumdar, A. S., Tribute to late professor Czesław Strumiłło: Dedicated educator, outstanding researcher, conscientious mentor, and exceptional human being. *Drying Technology*, 2020, 38, 2, DOI: 10.1080/07373937.2019.1637349.
10. Mounir, S.; Ghandour, A.; Téllez-Pérez, C.; Aly, A. A.; Mujumdar, A. S.; Allaf, K., Phytochemicals, chlorophyll pigments, antioxidant activity, relative expansion ratio, and microstructure of dried okra pods: swell-drying by instant controlled pressure drop versus conventional shade drying. *Drying Technology*, 2020, DOI: 10.1080/07373937.2020.1756843.
11. Mounir, S.; Amami, E.; Allaf, T.; Mujumdar, A.; Allaf, K., Instant controlled pressure drop (DIC) coupled to intermittent microwave/airflow drying to produce shrimp snacks: Process performance and quality attributes. *Drying Technology*, 2020, 38, 695-711, DOI: 10.1080/07373937.2019.1694537.
12. Li, J.; An, H.; Sasmito, A. P.; Mujumdar, A. S.; Ling, X., Performance evaluation of mass transport enhancement in novel dual-channel design of micro-reactors. *Heat and Mass Transfer/Waerme- und Stoffuebertragung*, 2020, 56, 559-574, DOI: 10.1007/s00231-019-02727-6.
13. Ju, H. Y.; Zhao, S. H.; Mujumdar, A. S.; Zhao, H. Y.; Duan, X.; Zheng, Z. A.; Gao, Z. J.; Xiao, H. W., Step-down relative humidity convective air drying strategy to enhance drying kinetics, efficiency, and quality of American ginseng root (*Panax quinquefolium*). *Drying Technology*, 2020, 38, 903-916, DOI: 10.1080/07373937.2019.1597373.
14. Deng, L. Z.; Mujumdar, A. S.; Yang, W. X.; Zhang, Q.; Zheng, Z. A.; Wu, M.; Xiao, H. W., Hot air impingement drying kinetics and quality attributes of orange peel. *Journal of Food Processing and Preservation*, 2020, 44, DOI: 10.1111/jfpp.14294.
15. da Silva Veloso, Y. M.; de Almeida, M. M.; de Alsina, O. L. S.; Passos, M. L.; Mujumdar, A. S.; Leite, M. S., Hybrid phenomenological/ANN-PSO modelling of a deformable material in spouted bed drying process. *Powder Technology*, 2020, 366, 185-196, DOI: 10.1016/j.powtec.2019.12.047.
16. Chen, F.; Zhang, M.; Fan, K.; Mujumdar, A. S., Non-thermal Technology and Heating Technology for Fresh Food Cooking in the Central Kitchen Processing: A Review. *Food Reviews International*, 2020, DOI: 10.1080/87559129.2020.1740246.
17. Chavan, A.; Vitankar, V.; Mujumdar, A.; Thorat, B., Natural convection and direct type (NCDT) solar dryers: a review. *Drying Technology*, 2020, DOI: 10.1080/07373937.2020.1753065.