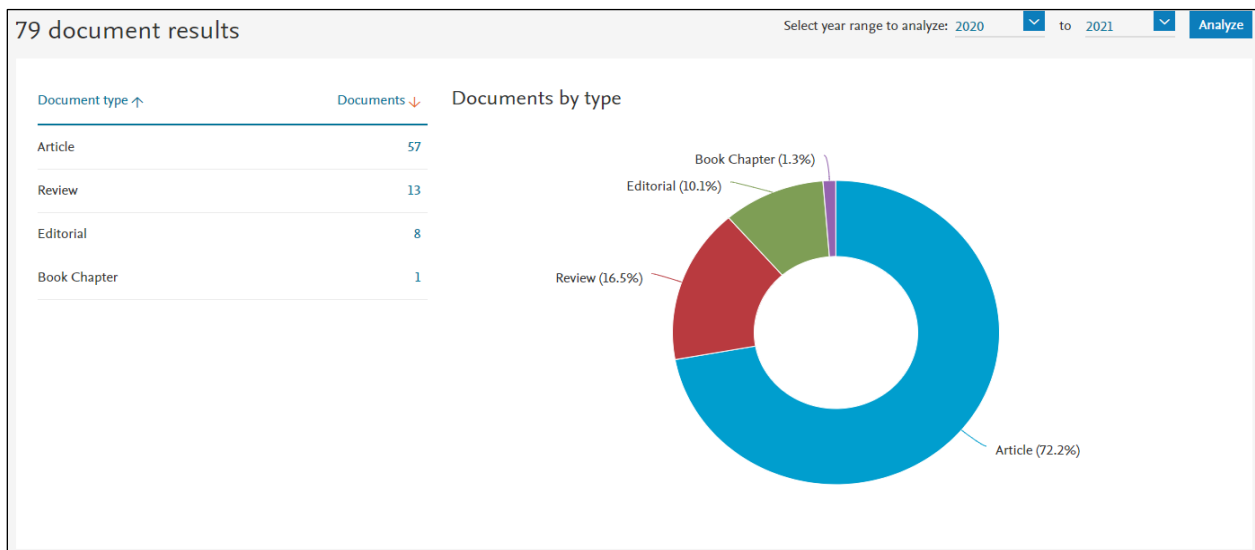


## Publications by Prof. Arun S. Mujumdar from Jan 2020 to July 2021

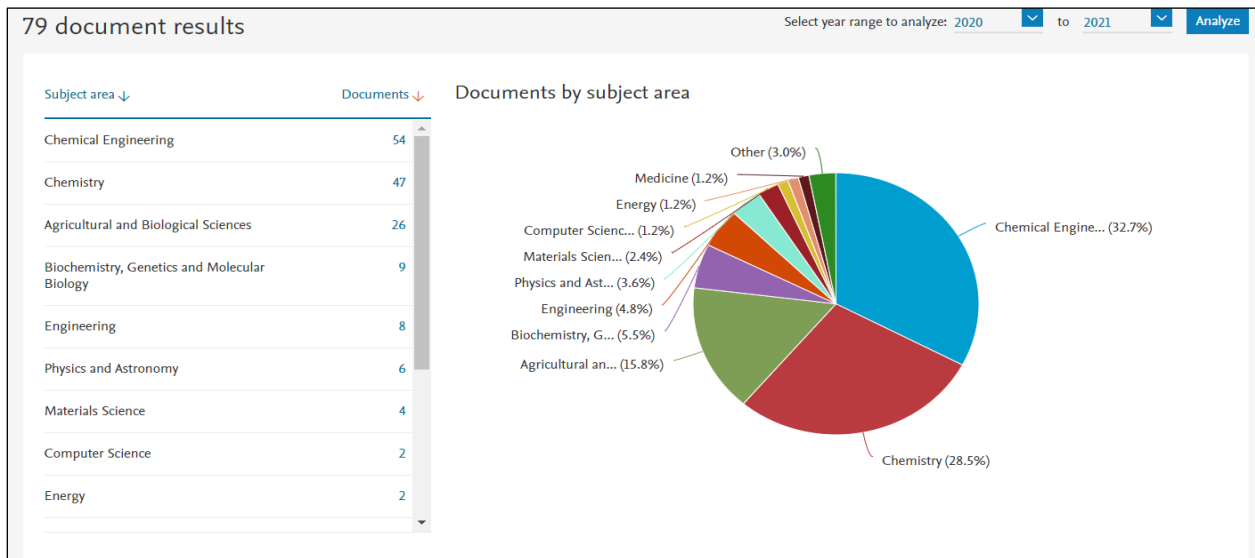
Source: Scopus Data Accessed on April 09, 2021

Year	Total Publications	Research article	Review Article	Editorial	Citations
2021	41	32	5	4	194
2020	38	25	8	5 (01 Book Chapter)	97
<b>Total</b>	<b>79</b>	<b>57</b>	<b>13</b>	<b>9</b>	<b>291</b>

### Documents by Type



### Documents by Subject Area



**List of Articles:**

- [1] Zhang, W. P.; Yang, X. H.; Mujumdar, A. S.; Ju, H. Y.; Xiao, H. W., The influence mechanism and control strategy of relative humidity on hot air drying of fruits and vegetables: a review. *Drying Technology*, 2021, DOI: 10.1080/07373937.2021.1943669.
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- [3] Zhang, L.; Zhang, M.; Mujumdar, A. S., Development of flavor during drying and applications of edible mushrooms: A review. *Drying Technology*, 2021, DOI: 10.1080/07373937.2021.1875231.
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