

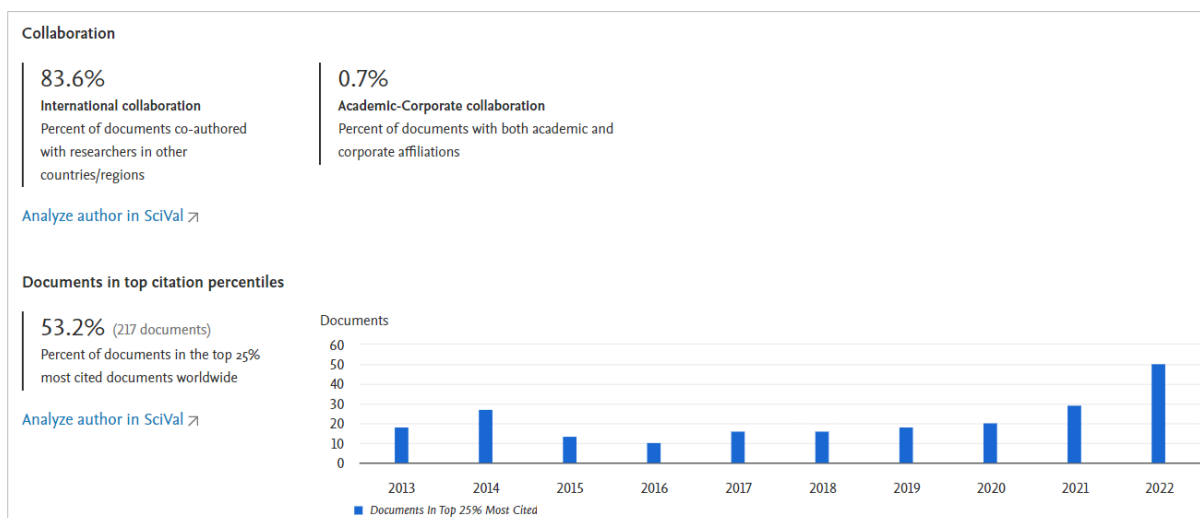
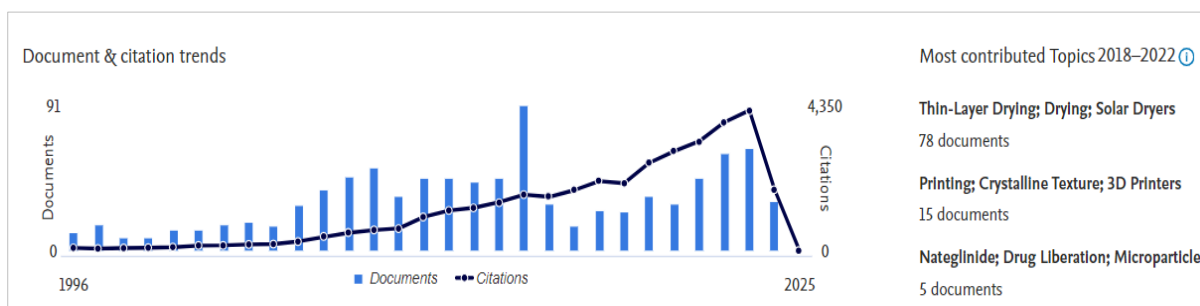
Publications by Prof. Arun S. Mujumdar with McGill University Affiliation During 2021-2024

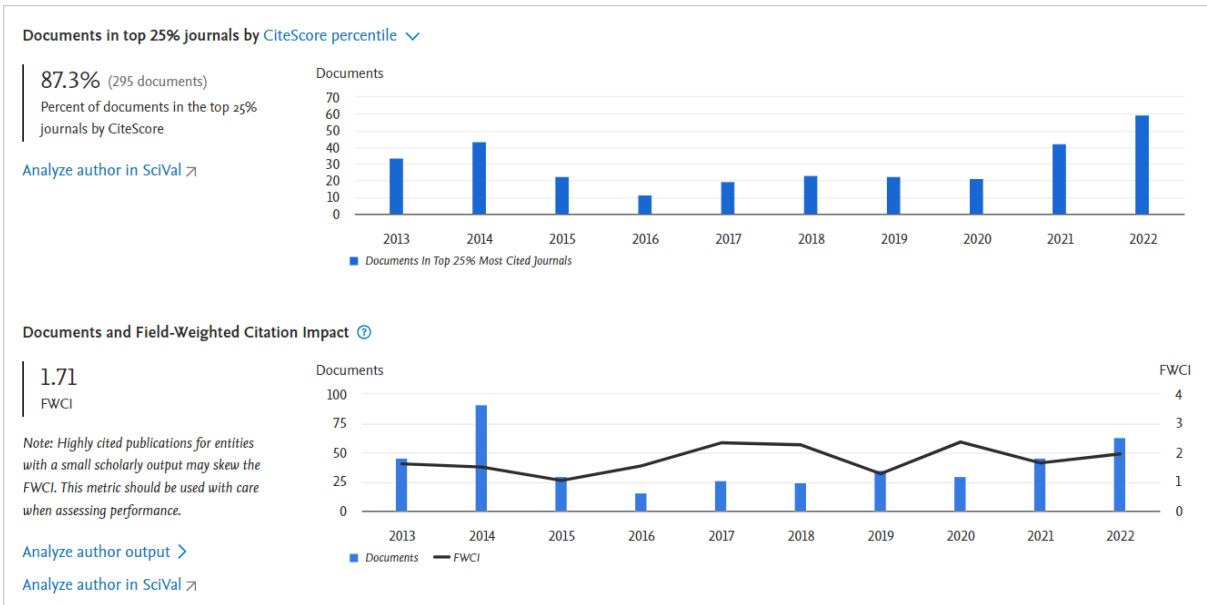
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Statistics of Total Publications by Prof. Mujumdar During 1969-2024

Details	G-Scholar	Scopus
No. of Article	1779	1217
Citations	62325	37035
h-index	120	95
i-index	840	--

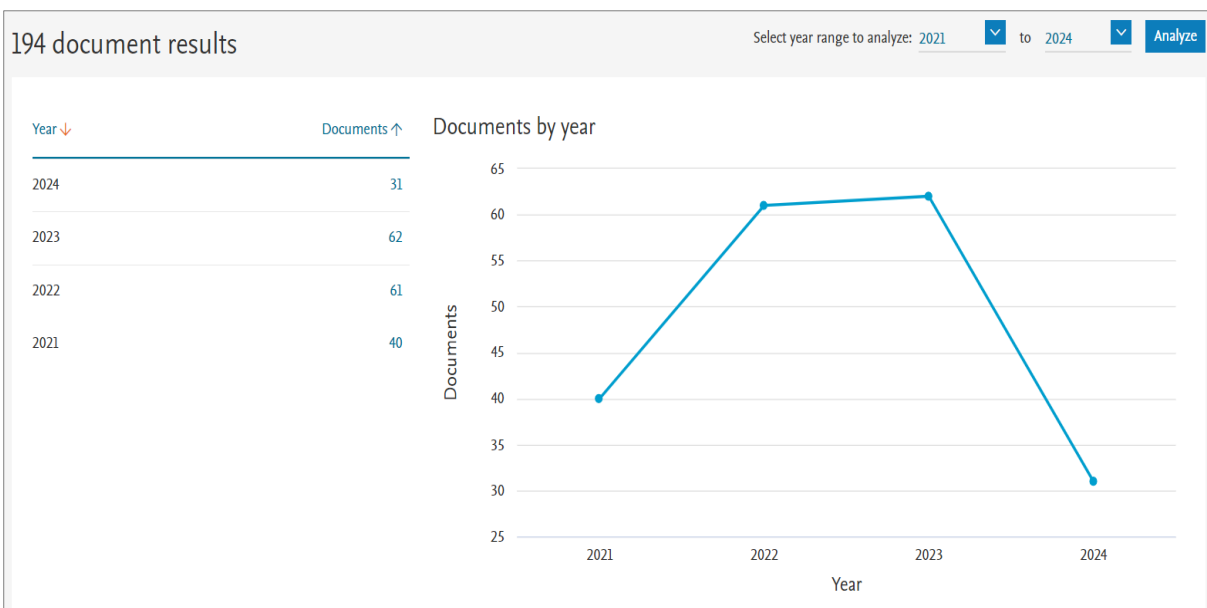
Author's Profile and Publication Metrics as per Scopus



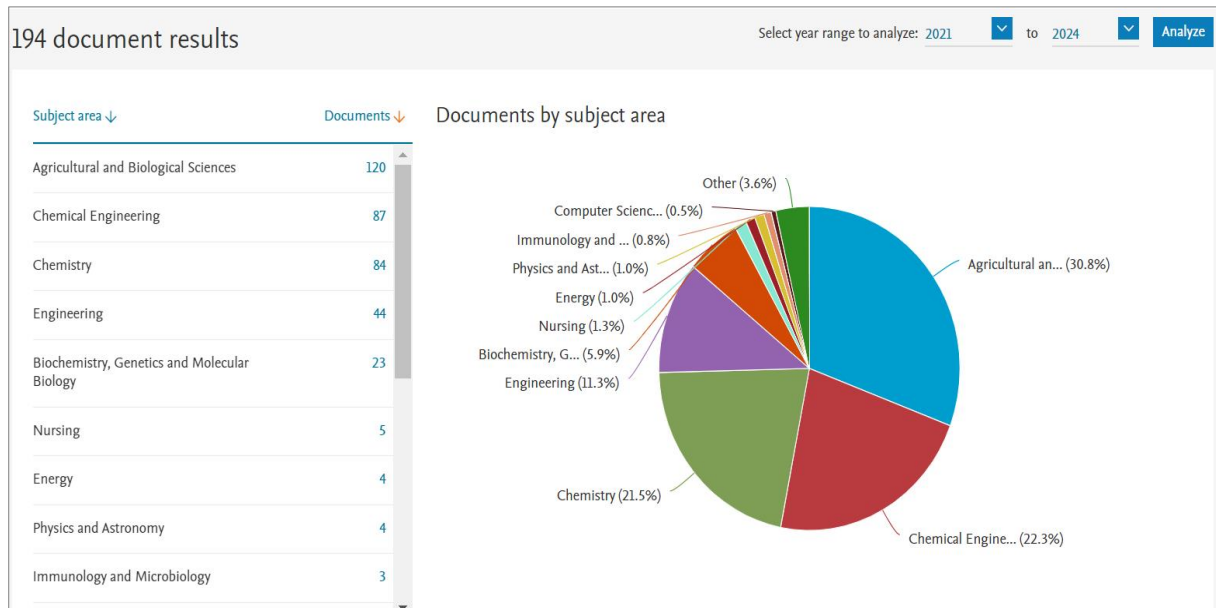


Details of Publications by Prof. Mujumdar with McGill University During 2021-2024

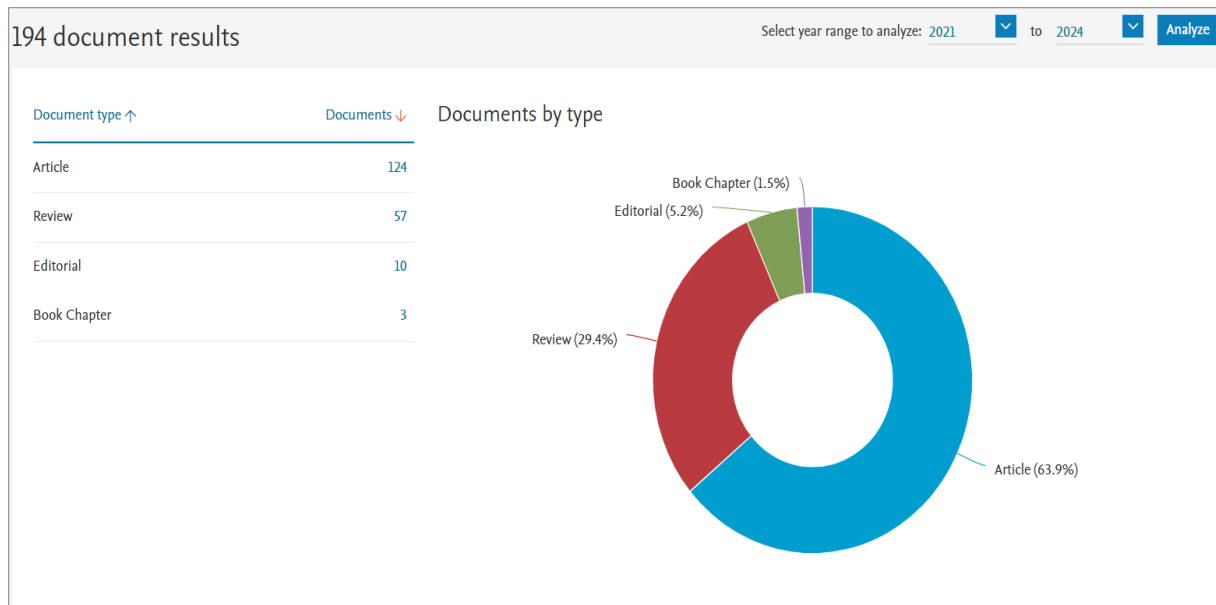
Documents by Year:



Documents by Subject Area:



Documents by Type:



Publications List with Abstracts Published During 2021-24 with McGill University

Affiliation:

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2. Zhang, L., et al., *Intermittent high voltage electrostatic field and static magnetic field assisted modified atmosphere packaging alleviate mildew of postharvest strawberries after simulated transportation by activating the phenylpropanoid pathway*. Food Chemistry, 2024. **434**.
3. Zhang, L., et al., *Construction of photocatalytic coating for alleviating the shriveling of postharvest fruit cucumber after simulated transportation*. Food Chemistry, 2024. **439**.
4. Zhang, L., et al., *Ozone Combined with Ultrasound Processing of High-Sugar Concentrated Orange Juice: Effects on the Antimicrobial Capacity, Antioxidant Activity, and In Vitro Bioaccessibility of Carotenoids*. Food and Bioprocess Technology, 2024.
5. Zhang, L., et al., *Preparation and characterization of TiO₂ photocatalyst films and their application for preservation of *Agaricus bisporus* in combination with blue-violet LEDs*. Food Bioscience, 2024. **59**.
6. Zhang, L., et al., *Recent advances in essential oil complex coacervation by efficient physical field technology: A review of enhancing efficient and quality attributes*. Critical Reviews in Food Science and Nutrition, 2024. **64**(11): p. 3384-3406.
7. Yu, Q., et al., *AI-based additive manufacturing for future food: Potential applications, challenges and possible solutions*. Innovative Food Science and Emerging Technologies, 2024. **92**.
8. Wei, X., et al., *Intelligent detection and control of quality deterioration of fresh aquatic products in the supply chain: A review*. Computers and Electronics in Agriculture, 2024. **218**.
9. Watson, A.G., et al., *A simple solar crop drying and pasteurizing system appropriate for smallholder and subsistence farmers in tropical and subtropical regions*. Drying Technology, 2024. **42**(3): p. 407-422.
10. Wang, X., et al., *Impact of internal structural design on quality and nutritional properties of 3D printed food products during post-printing: a critical review*. Critical Reviews in Food Science and Nutrition, 2024. **64**(12): p. 3713-3724.
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12. Shirkole, S.S., G. Chen, and A.S. Mujumdar, *Special issue to honour Professor Sakamon Devahastin on his 50th birthday*. Drying Technology, 2024.
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14. Shen, J., et al., *Synergistic pre-deodorization effect of lysozyme and yeast extracts with high-voltage electrostatic field on crab meatballs*. Food Bioscience, 2024. **59**.
15. Shen, D., et al., *New gas sensitive films containing anthocyanin/curcumin for real-time monitoring of strawberries quality*. Food Bioscience, 2024. **59**.
16. Sharma, S., et al., *Advances in Freeze Drying to Improve Efficiency and Maintain Quality of Dehydrated Fruit and Vegetable Products*, in *Freeze Drying of Food Products: Fundamentals, Processes and Applications*. 2024, wiley. p. 229-253.
17. Qiao, J., et al., *Visual early warning and prediction of fresh food quality deterioration: Research progress and application in supply chain*. Food Bioscience, 2024. **58**.
18. Patil, A., et al., *Continuous preparation of sustained release vildagliptin nanoparticles using tubular microreactor approach*. Drying Technology, 2024. **42**(4): p. 661-673.
19. Okaiyeto, S.A., et al., *How to enhance the acceptability of insects food—A review*. Food Frontiers, 2024. **5**(2): p. 311-328.
20. Niu, D., et al., *Novel Drying Technologies for Future Animal- and Plant-Derived Protein Foods: Research Progress, Challenges, and Potential Applications*. Food and Bioprocess Technology, 2024.
21. Niu, D., et al., *Recent progress on quality improvement and detection technologies of special foods used for activities in space and aviation: a review*. Critical Reviews in Food Science and Nutrition, 2024. **64**(5): p. 1452-1464.
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24. Kong, D., et al., *Investigation of Nutrition and Printability of Orange Juice Sacs Applied to Heterogeneous 3D Printing: Influence of Pretreatment-Assisted Impregnation*. Food and Bioprocess Technology, 2024.
25. Jin, W., et al., *Application of Portable NIR Spectroscopy for Instant Prediction of the Product Quality of Apple Slices During Hot Air-Assisted Radio Frequency Drying*. Food and Bioprocess Technology, 2024.
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40. Zhang, L., et al., *Preparation of sodium-containing coacervates via high-voltage electrostatic field treatment: Saltiness perception of prefabricated chicken patties*. Food Hydrocolloids, 2023. **142**.
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 133. Jiang, Q., M. Zhang, and A.S. Mujumdar, *Novel evaluation technology for the demand characteristics of 3D food printing materials: a review. Critical Reviews in Food Science and Nutrition, 2022. 62(17): p. 4669-4683.*
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