

Arun S Mujumdar

List of Publications by Year in descending order

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| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Drying Technology: Trends and Applications in Postharvest Processing. Food and Bioprocess Technology, 2010, 3, 843-852. | 4.7 | 267 |
| 2 | 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. | 10.3 | 264 |
| 3 | Low-Rank Coal Drying Technologies – Current Status and New Developments. Drying Technology, 2009, 27, 403-415. | 3.1 | 258 |
| 4 | Recent developments in high-quality drying of vegetables, fruits, and aquatic products. Critical Reviews in Food Science and Nutrition, 2017, 57, 1239-1255. | 10.3 | 232 |
| 5 | SLUDGE DEWATERING AND DRYING. Drying Technology, 2002, 20, 883-916. | 3.1 | 227 |
| 6 | Application of Artificial Neural Networks (ANNs) in Drying Technology: A Comprehensive Review. Drying Technology, 2015, 33, 1397-1462. | 3.1 | 156 |
| 7 | Microwave freeze drying of sea cucumber (<i>Stichopus japonicus</i>). Journal of Food Engineering, 2010, 96, 491-497. | 5.2 | 155 |
| 8 | Drying of Exotic Tropical Fruits: A Comprehensive Review. Food and Bioprocess Technology, 2011, 4, 163-185. | 4.7 | 150 |
| 9 | Drying of Low-Rank Coal (LRC) – A Review of Recent Patents and Innovations. Drying Technology, 2011, 29, 1763-1783. | 3.1 | 143 |
| 10 | Recent developments of artificial intelligence in drying of fresh food: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2258-2275. | 10.3 | 138 |
| 11 | Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2020, 60, 2481-2508. | 10.3 | 131 |
| 12 | Studies on Hot Air and Microwave Vacuum Drying of Wild Cabbage. Drying Technology, 2004, 22, 2201-2209. | 3.1 | 128 |
| 13 | CFD simulation of methane dispersion and innovative methane management in underground mining faces. Applied Mathematical Modelling, 2014, 38, 3467-3484. | 4.2 | 122 |
| 14 | Comparison of Three New Drying Methods for Drying Characteristics and Quality of Shiitake Mushroom (<i>Lentinus edodes</i>). Drying Technology, 2014, 32, 1791-1802. | 3.1 | 120 |
| 15 | Comparison of four drying methods for re-structured mixed potato with apple chips. Journal of Food Engineering, 2011, 103, 279-284. | 5.2 | 116 |
| 16 | Effects of Different Drying Methods on the Quality Changes of Granular Edamame. Drying Technology, 2006, 24, 1025-1032. | 3.1 | 115 |
| 17 | Spray Drying and Agglomeration of Instant Bayberry Powder. Drying Technology, 2007, 26, 116-121. | 3.1 | 113 |
| 18 | Effects of vacuum and microwave freeze drying on microstructure and quality of potato slices. Journal of Food Engineering, 2010, 101, 131-139. | 5.2 | 110 |

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| 19 | A Comparative Study of Four Drying Methods on Drying Time and Quality Characteristics of Stem Lettuce Slices (<i>Lactuca sativa</i> L.). Drying Technology, 2014, 32, 657-666. | 3.1 | 109 |
| 20 | Progress in Drying Technology for Nanomaterials. Drying Technology, 2005, 23, 7-32. | 3.1 | 108 |
| 21 | Vacuum Frying of Carrot Chips. Drying Technology, 2005, 23, 645-656. | 3.1 | 107 |
| 22 | Studies on different combined microwave drying of carrot pieces. International Journal of Food Science and Technology, 2010, 45, 2141-2148. | 2.7 | 105 |
| 23 | Drying of Woody Biomass for Bioenergy: Drying Technologies and Optimization for an Integrated Bioenergy Plant. Drying Technology, 2010, 28, 690-701. | 3.1 | 105 |
| 24 | Studies on the Microwave Freeze Drying Technique and Sterilization Characteristics of Cabbage. Drying Technology, 2007, 25, 1725-1731. | 3.1 | 104 |
| 25 | Turbulent impinging jet heat transfer enhancement due to intermittent pulsation. International Journal of Thermal Sciences, 2010, 49, 1247-1252. | 4.9 | 104 |
| 26 | Influence of combination drying methods on composition, texture, aroma and microstructure of apple slices. LWT - Food Science and Technology, 2012, 47, 183-188. | 5.2 | 103 |
| 27 | Microwave Freeze-Drying Characteristics and Sensory Quality of Instant Vegetable Soup. Drying Technology, 2009, 27, 962-968. | 3.1 | 101 |
| 28 | Trends in Processing Technologies for Dried Aquatic Products. Drying Technology, 2011, 29, 382-394. | 3.1 | 101 |
| 29 | Effect of Osmotic Dehydration on Microwave Freeze-Drying Characteristics and Quality of Potato Chips. Drying Technology, 2010, 28, 798-806. | 3.1 | 100 |
| 30 | 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. | 10.3 | 100 |
| 31 | Ultrasonically Enhanced Osmotic Pretreatment of Sea Cucumber Prior to Microwave Freeze Drying. Drying Technology, 2008, 26, 420-426. | 3.1 | 96 |
| 32 | Studies on Decreasing Energy Consumption for a Freeze-Drying Process of Apple Slices. Drying Technology, 2009, 27, 938-946. | 3.1 | 95 |
| 33 | Drying Kinetics and β -Carotene Degradation in Carrot Undergoing Different Drying Processes. Journal of Food Science, 2005, 70, s520. | 3.1 | 94 |
| 34 | Microwave-Assisted Pulse-Spouted Bed Freeze-Drying of Stem Lettuce Slices—Effect on Product Quality. Food and Bioprocess Technology, 2013, 6, 3530-3543. | 4.7 | 94 |
| 35 | Study of Drying Uniformity in Pulsed Spouted Microwave-Vacuum Drying of Stem Lettuce Slices with Regard to Product Quality. Drying Technology, 2013, 31, 91-101. | 3.1 | 94 |
| 36 | Studies on Hot Air and Microwave Vacuum Drying of Wild Cabbage. Drying Technology, 2004, 22, 2201-2209. | 3.1 | 94 |

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| 37 | Microwave Freeze Drying of Sea Cucumber Coated with Nanoscale Silver. <i>Drying Technology</i> , 2008, 26, 413-419. | 3.1 | 92 |
| 38 | Effect of Spray-Dryer Operating Variables on the Whole Milk Powder Quality. <i>Drying Technology</i> , 2005, 23, 611-636. | 3.1 | 85 |
| 39 | High-humidity hot air impingement blanching alters texture, cell-wall polysaccharides, water status and distribution of seedless grape. <i>Carbohydrate Polymers</i> , 2018, 194, 9-17. | 10.2 | 85 |
| 40 | Swell Drying: Coupling Instant Controlled Pressure Drop DIC to Standard Convection Drying Processes to Intensify Transfer Phenomena and Improve Quality—An Overview. <i>Drying Technology</i> , 2012, 30, 1508-1531. | 3.1 | 84 |
| 41 | Study on a Combination Drying Technique of Sea Cucumber. <i>Drying Technology</i> , 2007, 25, 2011-2019. | 3.1 | 81 |
| 42 | A two-stage convective air and vacuum freeze-drying technique for bamboo shoots. <i>International Journal of Food Science and Technology</i> , 2005, 40, 589-595. | 2.7 | 80 |
| 43 | Effects of Ultrasound and Microwave Pretreatments of Apple Before Spouted Bed Drying on Rate of Dehydration and Physical Properties. <i>Drying Technology</i> , 2014, 32, 1848-1856. | 3.1 | 78 |
| 44 | Emerging food drying technologies with energy-saving characteristics: A review. <i>Drying Technology</i> , 2019, 37, 1465-1480. | 3.1 | 78 |
| 45 | Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 47-57. | 8.2 | 75 |
| 46 | Effects of ultrasonic pretreatments on quality, energy consumption and sterilization of barley grass in freeze drying. <i>Ultrasonics Sonochemistry</i> , 2018, 40, 333-340. | 8.2 | 75 |
| 47 | An overview of innovation in industrial drying: current status and R&D needs. <i>Transport in Porous Media</i> , 2007, 66, 3-18. | 2.6 | 73 |
| 48 | Drying Characteristics and Kinetics of Vacuum Microwave—Dried Potato Slices. <i>Drying Technology</i> , 2009, 27, 969-974. | 3.1 | 73 |
| 49 | Simulation of a novel intermittent ventilation system for underground mines. <i>Tunnelling and Underground Space Technology</i> , 2014, 42, 206-215. | 6.2 | 73 |
| 50 | 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. <i>Food Chemistry</i> , 2018, 259, 65-72. | 8.2 | 70 |
| 51 | Numerical Analysis of Blockage and Optimization of Heat Transfer Performance of Fractal-like Microchannel Nets. <i>Journal of Electronic Packaging, Transactions of the ASME</i> , 2006, 128, 38-45. | 1.8 | 68 |
| 52 | Recent Developments in Smart Drying Technology. <i>Drying Technology</i> , 2015, 33, 260-276. | 3.1 | 68 |
| 53 | Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017, 35, 240-248. | 3.1 | 68 |
| 54 | Studies on Dehydration of Sapota (<i>Achras zapota</i>). <i>Drying Technology</i> , 2008, 26, 369-377. | 3.1 | 65 |

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| 55 | Comparison of Drying Characteristics and Quality of Shiitake Mushrooms (<i>Lentinus edodes</i>) Using Different Drying Methods. <i>Drying Technology</i> , 2014, 32, 1751-1761. | 3.1 | 65 |
| 56 | Combined LF-NMR and Artificial Intelligence for Continuous Real-Time Monitoring of Carrot in Microwave Vacuum Drying. <i>Food and Bioprocess Technology</i> , 2019, 12, 551-562. | 4.7 | 64 |
| 57 | Effect of Vacuum-Microwave Predrying on Quality of Vacuum-Fried Potato Chips. <i>Drying Technology</i> , 2007, 25, 2021-2026. | 3.1 | 63 |
| 58 | Optimization of Vacuum Microwave Predrying and Vacuum Frying Conditions to Produce Fried Potato Chips. <i>Drying Technology</i> , 2007, 25, 2027-2034. | 3.1 | 61 |
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| 60 | IMPINGEMENT STREAM DRYERS FOR PARTICLES AND PASTES. <i>Drying Technology</i> , 1989, 7, 219-266. | 3.1 | 59 |
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| 62 | Numerical performance study of paraffin wax dispersed with alumina in a concentric pipe latent heat storage system. <i>Thermal Science</i> , 2013, 17, 419-430. | 1.1 | 58 |
| 63 | The energy consumption and color analysis of freeze/microwave freeze banana chips. <i>Food and Bioprocess Technology</i> , 2013, 91, 464-472. | 3.6 | 57 |
| 64 | New Development in Radio Frequency Heating for Fresh Food Processing: a Review. <i>Food Engineering Reviews</i> , 2019, 11, 29-43. | 5.9 | 56 |
| 65 | Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. <i>Drying Technology</i> , 2020, 38, 1151-1164. | 3.1 | 56 |
| 66 | Numerical Investigation of Liquid Water Cooling for a Proton Exchange Membrane Fuel Cell Stack. <i>Heat Transfer Engineering</i> , 2011, 32, 151-167. | 1.9 | 55 |
| 67 | Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. <i>Drying Technology</i> , 2014, 32, 1762-1768. | 3.1 | 55 |
| 68 | Comparative evaluation of physical properties and aroma profile of carrot slices subjected to hot air and freeze drying. <i>Drying Technology</i> , 2017, 35, 699-708. | 3.1 | 55 |
| 69 | Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2212-2264. | 10.3 | 54 |
| 70 | Physical Interpretation of Solids Drying: An Overview on Mathematical Modeling Research. <i>Drying Technology</i> , 2007, 25, 659-668. | 3.1 | 53 |
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| 74 | Heat transfer from a pulsed laminar impinging jet. International Communications in Heat and Mass Transfer, 2005, 32, 1317-1324. | 5.6 | 50 |
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| 81 | A comprehensive review of recent advances in renewable-based drying technologies for a sustainable future. Drying Technology, 2022, 40, 1029-1050. | 3.1 | 48 |
| 82 | Effects of Four Different Drying Methods on the Quality Characteristics of Peeled Litchis (<i>Litchi</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 3.1 | 47 |
| 83 | A Two-Stage Vacuum Freeze and Convective Air Drying Method for Strawberries. Drying Technology, 2006, 24, 1019-1023. | 3.1 | 46 |
| 84 | Quality Changes of Dehydrated Restructured Fish Product from Silver Carp (<i>Hypophthalmichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 4.7 | 46 |
| 85 | Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. Drying Technology, 2015, 33, 1700-1707. | 3.1 | 45 |
| 86 | Recent developments in physical field-based drying techniques for fruits and vegetables. Drying Technology, 2019, 37, 1954-1973. | 3.1 | 45 |
| 87 | Effect of ultrasound-assisted osmotic dehydration pretreatment on the infrared drying of Pakchoi Stems. Drying Technology, 2020, 38, 2015-2026. | 3.1 | 45 |
| 88 | A Numerical Study of Heat Transfer Mechanisms in Gas-Solids Flows Through Pipes Using a Coupled CFD and DEM Model. Drying Technology, 2003, 21, 1839-1866. | 3.1 | 44 |
| 89 | Thermal Drying Technologies—Cost-Effective Innovation Aided by Mathematical Modeling Approach. Drying Technology, 2007, 26, 145-153. | 3.1 | 43 |
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| 92 | Moisture Distribution and Dewatering Efficiency for Wet Materials. Drying Technology, 2006, 24, 1201-1208. | 3.1 | 42 |
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| 96 | Progress in 4D/5D/6D printing of foods: applications and R&D opportunities. Critical Reviews in Food Science and Nutrition, 2023, 63, 7399-7422. | 10.3 | 41 |
| 97 | UV induced conversion during drying of ergosterol to vitamin D in various mushrooms: Effect of different drying conditions. Trends in Food Science and Technology, 2020, 105, 200-210. | 15.1 | 40 |
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| 103 | Natural convection and direct type (NCDT) solar dryers: a review. Drying Technology, 2021, 39, 1969-1990. | 3.1 | 36 |
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| 106 | DRYING OF CLAY AND NONCLAY MEDIA : HEAT AND MASS TRANSFER AND QUALITY ASPECTS. Drying Technology, 1998, 16, 1119-1152. | 3.1 | 34 |
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| 111 | Drying uniformity analysis of pulse-spouted microwave freeze drying of banana cubes. Drying Technology, 2016, 34, 539-546. | 3.1 | 32 |
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| 113 | Effect of Power Ultrasound Pretreatment on Edamame Prior to Freeze Drying. Drying Technology, 2009, 27, 186-193. | 3.1 | 31 |
| 114 | Drying Characteristics and Quality of Restructured Wild Cabbage Chips Processed Using Different Drying Methods. Drying Technology, 2011, 29, 682-688. | 3.1 | 31 |
| 115 | Step-down relative humidity convective air drying strategy to enhance drying kinetics, efficiency, and quality of American ginseng root (<i>Panax quinquefolium</i>). Drying Technology, 2020, 38, 903-916. | 3.1 | 31 |
| 116 | Simulation of an Industrial Spray Dryer and Prediction of Off-Design Performance. Drying Technology, 2007, 25, 703-714. | 3.1 | 30 |
| 117 | The Application of Ultrasound Pretreatment and Pulse-Spouted Bed Microwave Freeze Drying to Produce Desalted Duck Egg White Powders. Drying Technology, 2013, 31, 1826-1836. | 3.1 | 30 |
| 118 | Experimental study of formation and development of coherent vortical structures in pulsed turbulent impinging jet. Experimental Thermal and Fluid Science, 2016, 74, 382-389. | 2.7 | 30 |
| 119 | Experimental Investigation and Mechanism Analysis on Microwave Freeze Drying of Stem Lettuce Cubes in a Circular Conduit. Drying Technology, 2012, 30, 1377-1386. | 3.1 | 29 |
| 120 | Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. Food Research International, 2021, 139, 109809. | 6.2 | 29 |
| 121 | SIMULATION OF HYDRATION/DEHYDRATION OF CaO/Ca(OH) ₂ CHEMICAL HEAT PUMP REACTOR FOR COLD/HOT HEAT GENERATION. Drying Technology, 1999, 17, 1579-1592. | 3.1 | 28 |
| 122 | SIMULATION OF FLUIDIZED-BED DRYING OF CARROT WITH MICROWAVE HEATING. Drying Technology, 2002, 20, 1855-1867. | 3.1 | 28 |
| 123 | Development and Performance Analysis of a New Solar Energy-Assisted Photocatalytic Dryer. Drying Technology, 2008, 26, 503-507. | 3.1 | 28 |
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| 126 | Convenient use of near-infrared spectroscopy to indirectly predict the antioxidant activity of edible rose (<i>Rosa chinensis</i> Jacq. 'Crimsin Glory' H.T.) petals during infrared drying. Food Chemistry, 2022, 369, 130951. | 8.2 | 28 |

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| 131 | Effect of Various Pretreatments on the Quality of Vacuum-Fried Carrot Chips. <i>Drying Technology</i> , 2006, 24, 1481-1486. | 3.1 | 26 |
| 132 | Effect of Drying Processes on the Functional Properties of Collagen Peptides Produced from Chicken Skin. <i>Drying Technology</i> , 2013, 31, 1653-1660. | 3.1 | 26 |
| 133 | SUPERHEATED STEAM DRYING: A BIBLIOGRAPHY. <i>Drying Technology</i> , 1990, 8, 195-205. | 3.1 | 25 |
| 134 | Production of Crispy Granules of Fish: A Comparative Study of Alternate Drying Techniques. <i>Drying Technology</i> , 2014, 32, 1512-1521. | 3.1 | 25 |
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| 136 | Software for Design and Analysis of Drying Systems. <i>Drying Technology</i> , 2008, 26, 884-894. | 3.1 | 24 |
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| 138 | The Effect of Rotary Disk Atomizer RPM on Particle Size Distribution in a Semi-Industrial Spray Dryer. <i>Drying Technology</i> , 2008, 26, 1319-1325. | 3.1 | 23 |
| 139 | Convective Drying Kinetics and Physical Properties of Silver Carp (<i>Hypophthalmichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf | 1.4 | 23 |
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| 142 | LAMINAR FLOW AND HEAT TRANSFER IN POWER-LAW FLUIDS FLOWING IN ARBITRARY CROSS-SECTIONAL DUCTS. <i>Numerical Heat Transfer</i> , 1985, 8, 217-244. | 0.5 | 22 |
| 143 | DRYING TECHNOLOGY IN AGRICULTURE AND FOOD SCIENCE. <i>Drying Technology</i> , 2001, 19, 1217-1218. | 3.1 | 22 |
| 144 | Evaporation of Ethanol-Water Mixture Drop on Horizontal Substrate. <i>Drying Technology</i> , 2008, 26, 806-810. | 3.1 | 22 |

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| 145 | Model for Sludge Cake Drying Accounting for Developing Cracks. <i>Drying Technology</i> , 2010, 28, 922-926. | 3.1 | 22 |
| 146 | Effects of Preparation and Drying Methods on the Antioxidant Activity of Enzymatically Hydrolyzed Porcine Placenta Hydrolysates. <i>Drying Technology</i> , 2013, 31, 1600-1610. | 3.1 | 22 |
| 147 | Purple-Fleshed Sweet Potato Cubes Drying in a Microwave-Assisted Spouted Bed Dryer. <i>Drying Technology</i> , 2014, 32, 1865-1871. | 3.1 | 22 |
| 148 | NUMERICAL SIMULATION OF DRYING OF REFRACTORY CONCRETE. <i>Drying Technology</i> , 1991, 9, 479-500. | 3.1 | 21 |
| 149 | Thermal Conductivity and Stability of Novel Aqueous Graphene Oxide-Al ₂ O ₃ Hybrid Nanofluids for Cold Energy Storage. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5768. | 2.5 | 21 |
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| 151 | Novel synergistic freezing methods and technologies for enhanced food product quality: A critical review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1979-2001. | 11.7 | 21 |
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| 156 | Investigation of 4D printing of lotus root-compound pigment gel: Effect of pH on rapid colour change. <i>Food Research International</i> , 2021, 148, 110630. | 6.2 | 20 |
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