

Arun S Mujumdar

List of Publications by Year in descending order

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339
papers

11,661
citations

22153

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49909

87
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444
all docs

444
docs citations

444
times ranked

6635
citing authors

#	ARTICLE	IF	CITATIONS
1	Terahertz Spectroscopy: A Powerful Technique for Food Drying Research. Food Reviews International, 2023, 39, 1733-1750.	8.4	8
2	Technological innovations or advancement in detecting frozen and thawed meat quality: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 1483-1499.	10.3	11
3	Application advantages of new non-thermal technology in juice browning control: A comprehensive review. Food Reviews International, 2023, 39, 4102-4123.	8.4	10
4	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
5	Application of carbon dots in food preservation: a critical review for packaging enhancers and food preservatives. Critical Reviews in Food Science and Nutrition, 2023, 63, 6738-6756.	10.3	8
6	Extraction of functional extracts from berries and their high quality processing: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 7108-7125.	10.3	11
7	Novel drying and pretreatment methods for control of pesticide residues in fruits and vegetables: A review. Drying Technology, 2023, 41, 151-171.	3.1	4
8	Superheated steam processing: An emerging technology to improve food quality and safety. Critical Reviews in Food Science and Nutrition, 2023, 63, 8720-8736.	10.3	13
9	Role of dehydration technologies in processing for advanced ready-to-eat foods: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 5506-5520.	10.3	6
10	Nanotechnology for Food Safety and Security: A Comprehensive Review. Food Reviews International, 2023, 39, 3858-3878.	8.4	3
11	Schemes for enhanced antioxidant stability in frying meat: a review of frying process using single oil and blended oils. Critical Reviews in Food Science and Nutrition, 2023, 63, 5414-5429.	10.3	4
12	Hot-air impingement roast drying of beef jerky: Effect of relative humidity on quality attributes. Drying Technology, 2023, 41, 277-289.	3.1	5
13	Novel drying techniques for controlling microbial contamination in fresh food: A review. Drying Technology, 2023, 41, 172-189.	3.1	16
14	Modern techniques for sludge dewaterability improvement. Drying Technology, 2023, 41, 339-351.	3.1	12
15	New strategies on the application of artificial intelligence in the field of phytoremediation. International Journal of Phytoremediation, 2023, 25, 505-523.	3.1	4
16	A comprehensive review of recent advances in renewable-based drying technologies for a sustainable future. Drying Technology, 2022, 40, 1029-1050.	3.1	48
17	Recent developments in key processing techniques for oriental spices/herbs and condiments: a review. Food Reviews International, 2022, 38, 1791-1811.	8.4	4
18	Non-thermal Technology and Heating Technology for Fresh Food Cooking in the Central Kitchen Processing: A Review. Food Reviews International, 2022, 38, 608-627.	8.4	11

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19	Novel evaluation technology for the demand characteristics of 3D food printing materials: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4669-4683.	10.3	39
20	Insect processing for food and feed: A review of drying methods. <i>Drying Technology</i> , 2022, 40, 1500-1513.	3.1	14
21	Innovative applications of freeze-drying to produce compound formula instant foods: A review. <i>Drying Technology</i> , 2022, 40, 2583-2597.	3.1	7
22	Convenient use of near-infrared spectroscopy to indirectly predict the antioxidant activity of edible rose (<i>Rosa chinensis</i> Jacq. 'Crimson Glory' H.T.) petals during infrared drying. <i>Food Chemistry</i> , 2022, 369, 130951.	8.2	28
23	Recent Progress in Modeling 3D/4D Printing of Foods. <i>Food Engineering Reviews</i> , 2022, 14, 120-133.	5.9	13
24	Advanced Detection Techniques Using Artificial Intelligence in Processing of Berries. <i>Food Engineering Reviews</i> , 2022, 14, 176-199.	5.9	17
25	Recipients of 2020–2021 Arun S. Mujumdar Medals. <i>Drying Technology</i> , 2022, 40, 684-688.	3.1	0
26	Valorization of turmeric (<i>Curcuma longa</i> L.) rhizome: Effect of different drying methods on antioxidant capacity and physical properties. <i>Drying Technology</i> , 2022, 40, 1609-1619.	3.1	8
27	Combination strategy of CO ₂ pressurization and ultrasound: To improve the freezing quality of fresh-cut honeydew melon. <i>Food Chemistry</i> , 2022, 383, 132327.	8.2	15
28	An emerging pretreatment technology for reducing postharvest loss of vegetables—a case study of red pepper (<i>Capsicum annuum</i> L.) drying. <i>Drying Technology</i> , 2022, 40, 1620-1628.	3.1	8
29	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
30	Preservation of color and nutrients in anthocyanin-rich edible flowers: Progress of new extraction and processing techniques. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	8
31	Study of anthocyanins as related to stability of infrared freeze-dried rose flower using novel ultrasound pretreatment. <i>Drying Technology</i> , 2022, 40, 3455-3465.	3.1	1
32	Antibacterial mechanism of ultrasound combined with sodium hypochlorite and their application in pakchoi (<i>Brassica campestris</i> L. ssp. <i>chinensis</i>). <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4685-4696.	3.5	8
33	Application of infrared and microwave heating prior to freezing of pork: Effect on frozen meat quality. <i>Meat Science</i> , 2022, 189, 108811.	5.5	13
34	Comparison of ultrasound and ethanol pretreatments before catalytic infrared drying on physicochemical properties, drying, and contamination of Chinese ginger (<i>Zingiber officinale</i> Roscoe). <i>Food Chemistry</i> , 2022, 386, 132759.	8.2	14
35	4D printing induced by microwave and ultrasound for mushroom mixtures: Efficient conversion of ergosterol into vitamin D ₂ . <i>Food Chemistry</i> , 2022, 387, 132840.	8.2	20
36	Role of expert reviews for assessment of current developments in global drying R&D. <i>Drying Technology</i> , 2022, 40, 227-229.	3.1	4

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37	Light-emitting diodes (below 700nm): Improving the preservation of fresh foods during postharvest handling, storage, and transportation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 106-126.	11.7	9
38	Simulation of temperature during vacuum microwave drying of mixed potato and apple slices. <i>Drying Technology</i> , 2022, 40, 3177-3185.	3.1	4
39	Garlic essential oil microcapsules prepared using gallic acid grafted chitosan: Effect on nitrite control of prepared vegetable dishes during storage. <i>Food Chemistry</i> , 2022, 388, 132945.	8.2	19
40	Investigation on the discoloration of freeze-dried carrots and the color protection by microwave combined with coating pretreatment. <i>Drying Technology</i> , 2022, 40, 3568-3579.	3.1	2
41	Statistical optimization of voriconazole nanoparticles loaded carboxymethyl chitosan-poloxamer based in situ gel for ocular delivery: In vitro, ex vivo, and toxicity assessment. <i>Drug Delivery and Translational Research</i> , 2022, 12, 3063-3082.	5.8	9
42	Comparative study of intermediate-wave and catalytic infrared drying on the kinetics and physicochemical properties of pineapple rings. <i>Drying Technology</i> , 2022, 40, 2568-2580.	3.1	7
43	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. <i>Drying Technology</i> , 2021, 39, 2145-2159.	3.1	21
44	Evaluation of potential application of artificial intelligent control aided by LF-NMR in drying of carrot as model material. <i>Drying Technology</i> , 2021, 39, 1149-1157.	3.1	5
45	Natural convection and direct type (NCDT) solar dryers: a review. <i>Drying Technology</i> , 2021, 39, 1969-1990.	3.1	36
46	Influence of pulse-spouted infrared freeze drying on nutrition, flavor, and application of horseradish. <i>Drying Technology</i> , 2021, 39, 1165-1175.	3.1	6
47	Thermal Decontamination Technologies for Microorganisms and Mycotoxins in Low-Moisture Foods. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 287-305.	9.9	27
48	Effect of drying method on post-processing stability and quality of 3D printed rose-yam paste. <i>Drying Technology</i> , 2021, 39, 1196-1204.	3.1	14
49	Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. <i>Food Research International</i> , 2021, 139, 109809.	6.2	29
50	Numerical study of the oscillation amplitude effect on the heat transfer of oscillatory impinging round jets. <i>Numerical Heat Transfer, Part B: Fundamentals</i> , 2021, 79, 70-82.	0.9	1
51	Low temperature vacuum frying of edamame assisted by ultrasound and microwave: Effects on the kinetics of oil and product storage properties. <i>Drying Technology</i> , 2021, 39, 608-619.	3.1	9
52	Influence of drying methods on the drying kinetics, bioactive compounds and flavor of solid-state fermented okara. <i>Drying Technology</i> , 2021, 39, 644-654.	3.1	16
53	Influence of ultrasound and microwave-assisted vacuum frying on quality parameters of fried product and the stability of frying oil. <i>Drying Technology</i> , 2021, 39, 655-668.	3.1	17
54	Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. <i>Drying Technology</i> , 2021, 39, 495-506.	3.1	28

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55	Beyond industrial revolution 4.0: How industrial revolution 5.0 is related to drying technology. <i>Drying Technology</i> , 2021, 39, 437-438.	3.1	4
56	Development of flavor during drying and applications of edible mushrooms: A review. <i>Drying Technology</i> , 2021, 39, 1685-1703.	3.1	18
57	Critical reviews for facilitating innovations and advances in drying science and technology. <i>Drying Technology</i> , 2021, 39, 577-579.	3.1	4
58	Effect of different drying methods combined with fermentation and enzymolysis on nutritional composition and flavor of chicken bone powder. <i>Drying Technology</i> , 2021, 39, 1240-1250.	3.1	4
59	Effect of different drying methods on the characteristics of chicken powder added with basil during storage. <i>Drying Technology</i> , 2021, 39, 1251-1260.	3.1	1
60	Comparative analysis of composition and hygroscopic properties of infrared freeze-dried blueberries, cranberries and raspberries. <i>Drying Technology</i> , 2021, 39, 1261-1270.	3.1	4
61	Resistant starch from millets: Recent developments and applications in food industries. <i>Trends in Food Science and Technology</i> , 2021, 111, 563-580.	15.1	41
62	Special issue on recent drying R&D at Jiangnan University. <i>Drying Technology</i> , 2021, 39, 1135-1135.	3.1	0
63	Effects of chitosan coating on freeze-drying of blueberry enhanced by ultrasound pre-treatment in sodium bicarbonate medium. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 631-643.	7.5	18
64	Study of interval infrared Airflow Drying: A case study of butternut (<i>Cucurbita moschata</i>). <i>LWT - Food Science and Technology</i> , 2021, 147, 111486.	5.2	9
65	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
66	Novel nondestructive NMR method aided by artificial neural network for monitoring the flavor changes of garlic by drying. <i>Drying Technology</i> , 2021, 39, 1184-1195.	3.1	11
67	A novel two-step process to produce high-quality basil flavoured chicken powder: Effect of ultrasonication followed by microwave vacuum and hot air drying. <i>Flavour and Fragrance Journal</i> , 2021, 36, 323-331.	2.6	3
68	Effect of ultrasound-assisted osmotic dehydration pretreatment on the infrared drying of Pakchoi Stems. <i>Drying Technology</i> , 2020, 38, 2015-2026.	3.1	45
69	Co-influence of ultrasound and microwave in vacuum frying on the frying kinetics and nutrient retention properties of mushroom chips. <i>Drying Technology</i> , 2020, 38, 2102-2113.	3.1	8
70	Step-down relative humidity convective air drying strategy to enhance drying kinetics, efficiency, and quality of American ginseng root (<i>Panax quinquefolium</i>). <i>Drying Technology</i> , 2020, 38, 903-916.	3.1	31
71	Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2481-2508.	10.3	131
72	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

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73	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
74	Tribute to late professor Czesław Strumiłło: Dedicated educator, outstanding researcher, conscientious mentor, and exceptional human being. <i>Drying Technology</i> , 2020, 38, 2-2.	3.1	0
75	Performance evaluation of mass transport enhancement in novel dual-channel design of micro-reactors. <i>Heat and Mass Transfer</i> , 2020, 56, 559-574.	2.1	5
76	Hot air impingement drying kinetics and quality attributes of orange peel. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14294.	2.0	51
77	Instant controlled pressure drop (DIC) coupled to intermittent microwave/airflow drying to produce shrimp snacks: Process performance and quality attributes. <i>Drying Technology</i> , 2020, 38, 695-711.	3.1	23
78	Importance of drying in support of human welfare. <i>Drying Technology</i> , 2020, 38, 1542-1543.	3.1	49
79	Effect of simultaneous dual-frequency ultrasound aided ethanolic pretreatment on drying kinetics, bioactive compounds, antioxidant activity, and physicochemical properties of apple slices using pulsed vacuum dryer. <i>Journal of Food Process Engineering</i> , 2020, 43, e13535.	2.9	5
80	Facilitating drying R&D via critical review papers. <i>Drying Technology</i> , 2020, 38, 1817-1818.	3.1	4
81	UV induced conversion during drying of ergosterol to vitamin D in various mushrooms: Effect of different drying conditions. <i>Trends in Food Science and Technology</i> , 2020, 105, 200-210.	15.1	40
82	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
83	Effect of process parameters on the recovery of lactose in an antisolvent acetone/acetone-ethanol mixture: A comparative study based on sonication medium. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105128.	8.2	11
84	Recent developments in physical field-based drying techniques for fruits and vegetables. <i>Drying Technology</i> , 2019, 37, 1954-1973.	3.1	45
85	Berry Drying: Mechanism, Pretreatment, Drying Technology, Nutrient Preservation, and Mathematical Models. <i>Food Engineering Reviews</i> , 2019, 11, 61-77.	5.9	43
86	Radiofrequency heating for powder pasteurization of barley grass: antioxidant substances, sensory quality, microbial load and energy consumption. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4460-4467.	3.5	16
87	Emerging food drying technologies with energy-saving characteristics: A review. <i>Drying Technology</i> , 2019, 37, 1465-1480.	3.1	78
88	New Development in Radio Frequency Heating for Fresh Food Processing: a Review. <i>Food Engineering Reviews</i> , 2019, 11, 29-43.	5.9	56
89	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
90	Evaluation of quality properties and water mobility in vacuum microwave-dried carrot slices using pulse-spouted bed with hot air. <i>Drying Technology</i> , 2019, 37, 1087-1096.	3.1	11

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91	<i>Aspergillus niger</i> inactivation in microwave rotary drum drying of whole garlic bulbs and effect on quality of dried garlic powder. <i>Drying Technology</i> , 2019, 37, 1528-1540.	3.1	14
92	Effect of microwave freeze-drying on microbial inactivation, antioxidant substance and flavor quality of <i>Ashitaba</i> leaves (<i>Angelica keiskei</i> Koidzumi). <i>Drying Technology</i> , 2019, 37, 793-800.	3.1	12
93	Recent developments of artificial intelligence in drying of fresh food: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2258-2275.	10.3	138
94	Role of academia in industrial developments. <i>Drying Technology</i> , 2019, 37, 679-679.	3.1	1
95	Effects of drying methods on quality attributes of peach (<i>Prunus persica</i>) leather. <i>Drying Technology</i> , 2019, 37, 341-351.	3.1	50
96	Chemical and physical pretreatments of fruits and vegetables: Effects on drying characteristics and quality attributes – a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1408-1432.	10.3	264
97	Recent developments in high efficient freeze-drying of fruits and vegetables assisted by microwave: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1357-1366.	10.3	100
98	Enhancing drying efficiency and product quality using advanced pretreatments and analytical tools – An overview. <i>Drying Technology</i> , 2018, 36, 1824-1838.	3.1	14
99	Measurement of water mobility and distribution in vacuum microwave-dried barley grass using Low-Field-NMR. <i>Drying Technology</i> , 2018, 36, 1892-1899.	3.1	18
100	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
101	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
102	Catalytic partial oxidation of CH ₄ over bimetallic Ni-Re/Al ₂ O ₃ : Kinetic determination for application in microreactor. <i>AIChE Journal</i> , 2018, 64, 1691-1701.	3.6	14
103	Production of aceclofenac-loaded sustained release micro/nanoparticles using pressure homogenization and spray drying. <i>Drying Technology</i> , 2018, 36, 459-467.	3.1	17
104	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
105	Effect of microwave freeze drying on quality and energy supply in drying of barley grass. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1599-1605.	3.5	33
106	Editorial: On academia – industry collaboration in drying research. <i>Drying Technology</i> , 2018, 36, 763-763.	3.1	2
107	On thirty years of editorship of <i>Drying Technology</i> . <i>Drying Technology</i> , 2018, 36, 1781-1782.	3.1	0
108	Effects of drying methods on quality of fermented plant extract powder. <i>Drying Technology</i> , 2018, 36, 1913-1919.	3.1	10

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109	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
110	Recent developments in smart freezing technology applied to fresh foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 2835-2843.	10.3	20
111	Drying kinetics and product quality of green soybean under different microwave drying methods. Drying Technology, 2017, 35, 240-248.	3.1	68
112	Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray drying. Drying Technology, 2017, 35, 1358-1367.	3.1	19
113	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. Ultrasonics Sonochemistry, 2017, 39, 47-57.	8.2	75
114	Drying R&D in China. Drying Technology, 2017, 35, 1289-1289.	3.1	0
115	Comparative evaluation of physical properties and aroma profile of carrot slices subjected to hot air and freeze drying. Drying Technology, 2017, 35, 699-708.	3.1	55
116	Drying based on temperatureâ€detectionâ€assisted control in microwaveâ€assisted pulseâ€spouted vacuum drying. Journal of the Science of Food and Agriculture, 2017, 97, 2307-2315.	3.5	10
117	Thermal Performance of Coiled Square Tubes at Large Temperature Differences for Heat Exchanger Application. Heat Transfer Engineering, 2016, 37, 1341-1356.	1.9	8
118	Comparative evaluation of microwaveâ€assisted extraction and preheated solvent extraction of bioactive compounds from a plant material: a case study with cabbages. International Journal of Food Science and Technology, 2016, 51, 2440-2449.	2.7	18
119	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
120	Drying uniformity analysis of pulse-spouted microwaveâ€freeze drying of banana cubes. Drying Technology, 2016, 34, 539-546.	3.1	32
121	Recent Developments in High-Quality Drying with Energy-Saving Characteristic for Fresh Foods. Drying Technology, 2015, 33, 1590-1600.	3.1	48
122	Comparison of Three Blanching Treatments on the Color and Anthocyanin Level of the Microwave-Assisted Spouted Bed Drying of Purple Flesh Sweet Potato. Drying Technology, 2015, 33, 66-71.	3.1	43
123	Textural and Sensory Properties of Herring (Clupea harengus) Cubes in Chinese-Type Paste as Affected by Prefrying Methods. Journal of Aquatic Food Product Technology, 2015, 24, 179-190.	1.4	3
124	Correlating uncertainties of a lithium-ion battery - A Monte Carlo simulation. International Journal of Energy Research, 2015, 39, 778-788.	4.5	23
125	Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. Drying Technology, 2015, 33, 1700-1707.	3.1	45
126	Numerical modeling of a turbulent semi-confined slot jet impinging on a concave surface. Thermal Science, 2015, 19, 129-140.	1.1	11

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127	Application of Artificial Neural Networks (ANNs) in Drying Technology: A Comprehensive Review. Drying Technology, 2015, 33, 1397-1462.	3.1	156
128	Enhancement of Lutein Yield from Coagulated <i>Chlorella</i> sp. ESP-6 with Sodium Hypochlorite. Drying Technology, 2015, 33, 429-433.	3.1	2
129	A numerical study of heat transfer in a turbulent pulsating impinging jet. Canadian Journal of Chemical Engineering, 2015, 93, 959-969.	1.7	18
130	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
131	Recent Developments in Smart Drying Technology. Drying Technology, 2015, 33, 260-276.	3.1	68
132	Drying and Quality Characteristics of Shredded Squid in an Infrared-Assisted Convective Dryer. Drying Technology, 2014, 32, 1828-1839.	3.1	41
133	Front Matter, Volume 3: Product Quality and Formulation. , 2014, , I-XXXV.		1
134	Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. Drying Technology, 2014, 32, 1762-1768.	3.1	55
135	Superheated Steam Drying of Foods and Biomaterials. , 2014, , 57-84.		11
136	Editorial: Food Dehydration R&D at Jiangnan University (JU), Wuxi, Jiangsu, P.R. China. Drying Technology, 2014, 32, 1741-1741.	3.1	0
137	Freeze Drying of Apple Slices with and without Application of Microwaves. Drying Technology, 2014, 32, 1769-1776.	3.1	33
138	Process Simulation of Combustion Drying with Simprosys Software. Drying Technology, 2014, 32, 447-454.	3.1	4
139	Editorial: On Revised and Enhanced Versions of the Handbook of Industrial Drying. Drying Technology, 2014, 32, 755-756.	3.1	0
140	Index, Volume 3: Product Quality and Formulation. , 2014, , 379-394.		0
141	Production of Crispy Granules of Fish: A Comparative Study of Alternate Drying Techniques. Drying Technology, 2014, 32, 1512-1521.	3.1	25
142	Purple-Fleshed Sweet Potato Cubes Drying in a Microwave-Assisted Spouted Bed Dryer. Drying Technology, 2014, 32, 1865-1871.	3.1	22
143	Guest Editorial: On the First IDS Held at McGill University in 1978. Drying Technology, 2014, 32, 128-129.	3.1	0
144	Editorial: 14th Chinese Drying Conference, Changzhou, China, October 2013. Drying Technology, 2014, 32, 127-127.	3.1	0

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145	Front Matter, Volume 2: Experimental Techniques. , 2014, , I-XXXVII.		0
146	Front Matter, Volume 1: Computational Tools at Different Scales. , 2014, , I-XXXVII.		0
147	Front Matter, Volume 4: Energy Savings. , 2014, , I-XXXIII.		0
148	Index, Volume 4: Energy Savings. , 2014, , 331-342.		0
149	Prediction and innovative control strategies for oxygen and hazardous gases from diesel emission in underground mines. Science of the Total Environment, 2014, 481, 317-334.	8.0	61
150	CFD simulation of methane dispersion and innovative methane management in underground mining faces. Applied Mathematical Modelling, 2014, 38, 3467-3484.	4.2	122
151	Simulation of a novel intermittent ventilation system for underground mines. Tunnelling and Underground Space Technology, 2014, 42, 206-215.	6.2	73
152	Optimization of Potato Cube Drying in a Microwave-Assisted Pulsed Spouted Bed. Drying Technology, 2014, 32, 960-968.	3.1	14
153	Trends in Modeling and Sensing Approaches for Drying Control. Drying Technology, 2014, 32, 1524-1532.	3.1	27
154	Measurement Techniques to Monitor and Control Fluidization Quality in Fluidized Bed Dryers: A Review. Drying Technology, 2014, 32, 1005-1051.	3.1	49
155	Editorial: The Making of the Handbook of Industrial Drying. Drying Technology, 2014, 32, 627-628.	3.1	7
156	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
157	Effects of Ultrasound and Microwave Pretreatments of Apple Before Spouted Bed Drying on Rate of Dehydration and Physical Properties. Drying Technology, 2014, 32, 1848-1856.	3.1	78
158	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
159	Evaluation of mass transport performance in heterogeneous gaseous in-plane spiral reactors with various cross-section geometries at fixed cross-section area. Chemical Engineering and Processing: Process Intensification, 2014, 82, 101-111.	3.6	15
160	Editorial: Role of International Collaboration in Effective R&D. Drying Technology, 2014, 32, 373-373.	3.1	2
161	Comparison of Drying Characteristics and Quality of Shiitake Mushrooms (<i>Lentinus edodes</i>) Using Different Drying Methods. Drying Technology, 2014, 32, 1751-1761.	3.1	65
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