

# Rai Naveed Arshad

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2205213/publications.pdf>

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20  
papers

758  
citations

687363

13  
h-index

794594

19  
g-index

21  
all docs

21  
docs citations

21  
times ranked

434  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. Trends in Food Science and Technology, 2020, 104, 1-13.   | 15.1 | 119       |
| 2  | Pulsed electric field: A potential alternative towards a sustainable food processing. Trends in Food Science and Technology, 2021, 111, 43-54.  | 15.1 | 119       |
| 3  | A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. Molecules, 2021, 26, 4893.  | 3.8  | 103       |
| 4  | Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. Processes, 2021, 9, 1406.   | 2.8  | 71        |
| 5  | High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. LWT - Food Science and Technology, 2021, 149, 111828.  | 5.2  | 57        |
| 6  | Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. Journal of Food Process Engineering, 2021, 44, e13629.  | 2.9  | 47        |
| 7  | High-Pressure Processing for Sustainable Food Supply. Sustainability, 2021, 13, 13908.  | 3.2  | 37        |
| 8  | Assessment of carbon footprint from transportation, electricity, water, and waste generation: towards utilisation of renewable energy sources. Clean Technologies and Environmental Policy, 2021, 23, 183-201.    | 4.1  | 31        |
| 9  | A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018-2021). Food Research International, 2021, 150, 110792. | 6.2  | 28        |
| 10 | Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. Applied Sciences (Switzerland), 2022, 12, 1703.   | 2.5  | 25        |
| 11 | High-pressure processing of fish and shellfish products: Safety, quality, and research prospects. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3297-3325.                                     | 11.7 | 25        |
| 12 | Resistive component extraction of leakage current in metal oxide surge arrester: A hybrid method. Measurement: Journal of the International Measurement Confederation, 2021, 173, 108588.                         | 5.0  | 17        |
| 13 | SF <sub>6</sub> Decomposed Component Analysis for Partial Discharge Diagnosis in GIS: A Review. IEEE Access, 2022, 10, 27270-27288.   | 4.2  | 15        |
| 14 | A Systematic Literature Review Paper on Online Medical Mobile Applications in Malaysia. International Journal of Online and Biomedical Engineering, 2020, 16, 63.   | 1.4  | 9         |
| 15 | Coaxial treatment chamber for liquid food treatment through pulsed electric field. Indonesian Journal of Electrical Engineering and Computer Science, 2020, 19, 1169.   | 0.8  | 7         |
| 16 | Continuous Flow Treatment Chamber for Liquid Food Processing Through Pulsed Electric Field. Journal of Computational and Theoretical Nanoscience, 2020, 17, 1492-1498.  | 0.4  | 6         |
| 17 | Proficiency of Double-Exponential Pulse Waveform in Food Treatment through Pulsed Electric Field. , 2019, , .   |      | 5         |
| 18 | Resistive Leakage Current Based Condition Assessment of Zinc Oxide Surge Arrester: A Review. , 2021, , .  |      | 5         |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | An Improved Electroporator With Continuous Liquid Flow and Double-Exponential Waveform for Liquid Food Pasteurization. IEEE Access, 2021, 9, 147732-147742. | 4.2 | 5         |
| 20 | Sustainable Electroporator for Continuous Pasteurisation: Design and Performance Evaluation with Orange Juice. Sustainability, 2022, 14, 1896.              | 3.2 | 3         |