

Rai Naveed Arshad

List of Publications by Year in descending order

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

Version: 2024-02-01

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	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. Applied Sciences (Switzerland), 2022, 12, 1703.	2.5	25
2	Sustainable Electroporator for Continuous Pasteurisation: Design and Performance Evaluation with Orange Juice. Sustainability, 2022, 14, 1896.	3.2	3
3	SF ⁶ Decomposed Component Analysis for Partial Discharge Diagnosis in GIS: A Review. IEEE Access, 2022, 10, 27270-27288.	4.2	15
4	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
5	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
6	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
7	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
8	Pulsed electric field: A potential alternative towards a sustainable food processing. Trends in Food Science and Technology, 2021, 111, 43-54.	15.1	119
9	Resistive Leakage Current Based Condition Assessment of Zinc Oxide Surge Arrester: A Review. , 2021, , .		5
10	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. Processes, 2021, 9, 1406.	2.8	71
11	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. Molecules, 2021, 26, 4893.	3.8	103
12	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
13	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
14	An Improved Electroporator With Continuous Liquid Flow and Double-Exponential Waveform for Liquid Food Pasteurization. IEEE Access, 2021, 9, 147732-147742.	4.2	5
15	High-Pressure Processing for Sustainable Food Supply. Sustainability, 2021, 13, 13908.	3.2	37
16	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
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	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
20	Proficiency of Double-Exponential Pulse Waveform in Food Treatment through Pulsed Electric Field. , 2019, , .		5