

## **PUBLICATIONS**

### **BOOKS:**

1. Food Extrusion Science and Technology, J.L. Kokini, C.-T. Ho and **M.V. Karwe**, (Editors), Marcel Dekker, Inc., New York, 1992.

### **EDITED VOLUMES:**

1. Transport Phenomena in Manufacturing and Materials Processing, **Co-Editor**, Proceedings of the ASME 1995 National Heat Transfer Conference, Portland, Oregon, HTD-Vol. 306, August **1995**.
2. Transport Phenomena in Materials Processing and Manufacturing, **Co-Editor**, Proceedings of the 6th AIAA/ASME Thermophysics and Heat Transfer Conference, Colorado Springs, Colorado, HTD-Vol. 280, June **1994**.
3. Heat Transfer in Food Processing, **Co-Editor**, Proceedings of the National Heat Transfer Conference of the American Society of Mechanical Engineers, Heat Transfer Division, HTD-Vol. 254, **1993**.
4. Transport Phenomena in Materials Processing, **Co-Editor**, Proceedings of the Winter Annual Meeting of the American Society of Mechanical Engineers, Heat Transfer Division, HTD-Vol. 146, **1990**.

### **CHAPTERS IN EDITED BOOKS:**

1. D. Salvi, E. Arserim, and **M.V. Karwe**, "Innovative technologies for processing mangoes and mango products," Chapter 9 in the Handbook of Mango Fruit Production, Postharvest Science, Processing Technology and Nutrition, Muhammad Siddiq, Jeffrey K. Brecht, and Jiwan S. Sidhu (Editors), John Wiley & Sons. **2017**. Print ISBN:9781119014355, Online ISBN:9781119014362, doi:10.1002/9781119014362
2. S. Mahadevan and **M.V. Karwe**, "Effect of high pressure processing on bioactive compounds," in High Pressure Processing of Food – Principles, Technology and Applications, V.M. Balasubramaniam, G. Barbosa-Canovas, and H.L.M. Lelieveld (Editors), Springer Science+Business Media, New York, pp. 479-507, **2016**. ISSN 1571-0297, ISBN 978-1-4939-3233-7, ISBN 978-1-4939-3234-4 (eBook), doi: 10.1007/978-1-4939-3234-4
3. **Mukund V. Karwe**, Swetha Mahadevan, and Jose Maldonado, "High Pressure Processing: Current Status," in Conventional and Advanced Food Processing, S. Bhattacharya (Editor), John Wiley & Sons, First published on 3<sup>rd</sup> October **2014**. pp. 595-611. Online ISBN: 9781118406281, Print ISBN: 9781118406328, <https://doi.org/10.1002/9781118406281.ch24>
4. N. Nitin, Li Zhang, and **Mukund V. Karwe**, "Bread Crust Properties," in Encyclopedia of Agricultural, Food and Biological Engineering, Second Edition, Dennis R. Heldman and Carmen Moraru (Editors), CRC Press, Taylor & Francis Group, Boca Raton, FL, pp. 1-4, **2011**. ISBN 978-1-4398-1111-5 (Hard back).

5. Dilek Koçer, **Mukund V. Karwe**, and Servet Gülüm Sumnu: “Alternative Baking Technologies,” Chapter 11, in *Food Engineering Aspects of Baking of Sweet Goods*, Servet Gülüm Sumnu and Serpil Sahin (Editors), CRC Press, Taylor & Francis Group, Boca Raton, FL, pp. 215-239, **2008**. ISBN 13:978-1-4200-5274-9 (Hardcover).
6. Dilek Koçer, Nitin Nitin, and **Mukund V. Karwe**, “Applications of CFD in Jet Impingement Ovens,” in *Computational Fluid Dynamics in Food Processing*, Da-Wen Sun (Editor), CRC Press, Taylor & Francis Group, Boca Raton, FL, pp. 469-486, **2007**. ISBN 13:978-0-8493-9286-3 (Hardcover).
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## BOOK REVIEW:

“The Technology of Extrusion Cooking,” Edited by N.D. Frame, Chapman & Hall, 1994. ISBN 978-1-4613-5891-6. My review of this book appeared in *Food Technology*, pp. 85, December 1995.

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(\* indicates Karwe as the corresponding author)

1. Manasi B. Date, W.C. Rivero, Juzhong Tan, David Specca, James E. Simon, Deepti Salvi, and Mukund V. Karwe\*, “Growth of hydroponic sweet basil (*O. basilicum* L.) using plasma activated nutrient solution (PANS),” accepted for publication, *Agriculture (MDPI)*, 2023.
2. Juzhong Tan, Jiyeon Yi, Xu Yang, Hyosik Lee, Nitin Nitin, and Mukund Karwe, "Distribution of chlorine sanitizer in a flume tank: numerical predictions and experimental validation" *LWT - Food Science and Technology*, 155, February 2022. <https://doi.org/10.1016/j.lwt.2021.112888>
3. Juzhong Tan and Mukund V. Karwe, “Inactivation of *Enterobacter aerogenes* on the Surfaces of Fresh-cut Purple Lettuce, Kale, and Baby Spinach Leaves using Plasma Activated Mist (PAM),” *Innovative Food Science and Emerging Technologies*, 74, December 2021. <https://doi.org/10.1016/j.ifset.2021.102868>
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8. Ender H. Arserim, Deepti Salvi, Gregory Fridman, Donald W. Schaffner, and Mukund V. Karwe\*, “Microbial Inactivation by Non-Equilibrium Short-Pulsed Atmospheric Pressure Dielectric Barrier Discharge (Cold Plasma): Numerical and Experimental Studies,” *Food Engineering Reviews*, 13, pp. 136-147, 2021, <https://doi.org/10.1007/s12393-020-09256-7>
9. N.S. Gosavi, M. Polunas, D. Martin, and M.V. Karwe\*, “Effect of food microstructure on calcium

- infusion under high pressure,” *Food Engineering Reviews*, 13, pp. 36-53, 2021.  
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  14. N. Gosavi, D. Salvi, and M.V. Karwe\*, “High pressure assisted infusion of calcium into baby carrots Part II: Influence of process variables on  $\beta$ -Carotene Extraction and Color of the Baby Carrots,” *Food and Bioprocess Technology*, Vol. 12, Issue 4, pp. 613-624, 2019.  
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