

List of Publications by Year in  
Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

26 papers	876 citations	16 h-index	26 g-index
26 ext. papers	1,004 ext. citations	5 avg, IF	4.46 L-index

#	Paper	IF	Citations
26	Comparative analysis of thermal-assisted high pressure and thermally processed mango pulp: Influence of processing, packaging, and storage. <i>Food Science and Technology International</i> , <b>2018</b> , 24, 15-34	2.6	5
25	Comparative study of the synbiotic effect of inulin and fructooligosaccharide with probiotics with regard to the various properties of fermented soy milk. <i>Food Science and Technology International</i> , <b>2018</b> , 24, 564-575	2.6	13
24	Development of a non-destructive method for wheat physico-chemical analysis by chemometric comparison of discrete light based near infrared and Fourier transform near infrared spectroscopy. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 2535-2544	2.8	7
23	Effect of high pressure and thermal processing on spoilage-causing enzymes in mango ( <i>Mangifera indica</i> ). <i>Food Research International</i> , <b>2017</b> , 100, 885-893	7	11
22	Extraction of alginate from <i>Sargassum muticum</i> : process optimization and study of its functional activities. <i>Journal of Applied Phycology</i> , <b>2016</b> , 28, 3625-3634	3.2	31
21	Chilled Storage of High Pressure Processed Black Tiger Shrimp ( <i>Penaeus monodon</i> ). <i>Journal of Aquatic Food Product Technology</i> , <b>2015</b> , 24, 283-299	1.6	9
20	Fourier Transform Near-Infrared Spectroscopy for rapid and simple determination of phytic acid content in green gram seeds ( <i>Vigna radiata</i> ). <i>Food Chemistry</i> , <b>2015</b> , 172, 880-4	8.5	22
19	Effect of pH on Enzyme Inactivation Kinetics in High-Pressure Processed Pineapple ( <i>Ananas comosus</i> L.) Puree Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3629-3645	5.1	55
18	High-Pressure Inactivation of Enzymes: A Review on Its Recent Applications on Fruit Purees and Juices. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 578-596	16.4	136
17	Twin screw extrusion of kodo millet-chickpea blend: process parameter optimization, physico-chemical and functional properties. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 3144-53	3.3	18
16	Effect of Synbiotic Interaction of Fructooligosaccharide and Probiotics on the Acidification Profile, Textural and Rheological Characteristics of Fermented Soy Milk. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3166-3176	5.1	33
15	Ultrasound for Improved Crystallisation in Food Processing. <i>Food Engineering Reviews</i> , <b>2013</b> , 5, 36-44	6.5	71
14	Fermentation of vegetable juice mixture by probiotic lactic acid bacteria. <i>Nutrafoods</i> , <b>2013</b> , 12, 17-22		24
13	Technological aspects of probiotic functional food development. <i>Nutrafoods</i> , <b>2012</b> , 11, 117-130		16
12	Changes During Accelerated Storage in Millet-Wheat Composite Flours for Bread. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2003-2011	5.1	5
11	FTNIR Spectroscopic Method for Determination of Moisture Content in Green Tea Granules. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 136-141	5.1	40
10	Fuzzy Analysis of Sensory Data for Quality Evaluation and Ranking of Instant Green Tea Powder and Granules. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 408-416	5.1	55

9	Sorption Isotherms of Barnyard Millet Grain and Kernel. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 788-796	5.1	13
8	Modeling and Optimization of Enzymatic Degradation of Aflatoxin B1 (AFB1) in Red Chili Powder Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 770-780	5.1	28
7	Modelling of acidification kinetics and textural properties in dahi (Indian yogurt) made from buffalo milk using response surface methodology. <i>International Journal of Dairy Technology</i> , <b>2008</b> , 61, 284-289	3.7	21
6	Green tea: Health benefits. <i>Journal of Nutritional and Environmental Medicine</i> , <b>2008</b> , 17, 232-242		46
5	Effect of stabilizer on drying characteristics and quality of mango soy fortified yoghurt. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 483-488	3.4	2
4	Instrumental Textural Profile Analysis of Soy Fortified Pressed Chilled Acid Coagulated Curd (Paneer). <i>International Journal of Food Properties</i> , <b>2004</b> , 7, 367-378	3	11
3	Optimization of Mango Soy Fortified Yogurt Formulation Using Response Surface Methodology. <i>International Journal of Food Properties</i> , <b>2003</b> , 6, 499-517	3	22
2	A review on biological control and metabolism of aflatoxin. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2003</b> , 43, 245-64	11.5	182
1	Effect of detoxified Aflatoxin B1 contaminated products on some in vivo and in vitro plant physiological systems. <i>Acta Physiologiae Plantarum</i> , <b>2001</b> , 23, 311-317	2.6	