

Sanjaya K Dash

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1151916/publications.pdf>

Version: 2024-02-01

10
papers

112
citations

1937685

4
h-index

1588992

8
g-index

10
all docs

10
docs citations

10
times ranked

131
citing authors

#	ARTICLE	IF	CITATIONS
1	Standardization of process protocol for isolation of starch from mango kernel and its characterization. Journal of the Science of Food and Agriculture, 2022, 102, 2813-2825.	3.5	3
2	Effect of drying techniques on physicochemical properties of oyster mushroom (<i>Pleurotus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	2.0	4
3	Isolation, characterization, modification and uses of taro starch: A review. International Journal of Biological Macromolecules, 2021, 192, 574-589.	7.5	20
4	Optimization of starch isolation process for sweet potato and characterization of the prepared starch. Journal of Food Measurement and Characterization, 2020, 14, 1520-1532.	3.2	29
5	Post-Harvest Processing and Utilization of Sweet Potato: A Review. Food Reviews International, 2019, 35, 726-762.	8.4	32
6	Effect of Natural Antimicrobials (Clove and Garlic) on Shelf Life and Quality of Mushroom (<i>Volvariella volvacea</i>) Under Modified Atmosphere. Journal of Packaging Technology and Research, 2018, 2, 243-249.	1.5	4
7	Physicochemical and microbiological characteristics of ginger paste (cv. Suprabha) during storage in different packaging and temperature conditions. Cogent Food and Agriculture, 2016, 2, .	1.4	4
8	Quality of minimally processed carrots in perforation-mediated modified-atmosphere packaging (PM-MAP). Journal of Food Measurement and Characterization, 2016, 10, 746-754.	3.2	13
9	Development and performance evaluation of hand-operated mango seed decorticator. Journal of Food Science and Technology, 0, , 1.	2.8	0
10	Effect of ozone and antimicrobial treatments on the shelf life of cauliflower under modified atmosphere packaging. Journal of Food Science and Technology, 0, , 1.	2.8	3