

Ruplal Choudhary

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

1,214
citations

361045

20
h-index

580395

25
g-index

25
all docs

25
docs citations

25
times ranked

1872
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound Assisted Extraction of Phenolic Compounds from Peaches and Pumpkins. <i>PLoS ONE</i> , 2016, 11, e0148758.	1.1	122
2	Nanoencapsulation and immobilization of cinnamaldehyde for developing antimicrobial food packaging material. <i>LWT - Food Science and Technology</i> , 2014, 57, 470-476.	2.5	98
3	Antimicrobial efficacy of liposomes containing d-limonene and its effect on the storage life of blueberries. <i>Postharvest Biology and Technology</i> , 2017, 128, 130-137.	2.9	92
4	Effects of ultrasonic treatments on the polyphenol and antioxidant content of spinach extracts. <i>Ultrasonics Sonochemistry</i> , 2015, 24, 247-255.	3.8	82
5	Efficacy of limonene nano coatings on post-harvest shelf life of strawberries. <i>LWT - Food Science and Technology</i> , 2018, 97, 124-134.	2.5	78
6	Lipid production from sweet sorghum bagasse through yeast fermentation. <i>Renewable Energy</i> , 2012, 40, 130-136.	4.3	76
7	Microwave pretreatment for enzymatic saccharification of sweet sorghum bagasse. <i>Biomass and Bioenergy</i> , 2012, 39, 218-226.	2.9	72
8	Wavelet Analysis of Signals in Agriculture and Food Quality Inspection. <i>Food and Bioprocess Technology</i> , 2010, 3, 2-12.	2.6	57
9	Performance of coiled tube ultraviolet reactors to inactivate <i>Escherichia coli</i> W1485 and <i>Bacillus cereus</i> endospores in raw cow milk and commercially processed skimmed cow milk. <i>Journal of Food Engineering</i> , 2011, 107, 14-20.	2.7	57
10	Utilization of sorghum bagasse hydrolysates for producing microbial lipids. <i>Applied Energy</i> , 2012, 91, 451-458.	5.1	56
11	Integrity of edible nano-coatings and its effects on quality of strawberries subjected to simulated in-transit vibrations. <i>LWT - Food Science and Technology</i> , 2017, 80, 257-264.	2.5	56
12	The mode of antimicrobial action of curcumin depends on the delivery system: monolithic nanoparticles vs. supramolecular inclusion complex. <i>RSC Advances</i> , 2017, 7, 42559-42569.	1.7	51
13	UV-C treatment of soymilk in coiled tube UV reactors for inactivation of <i>Escherichia coli</i> W1485 and <i>Bacillus cereus</i> endospores. <i>LWT - Food Science and Technology</i> , 2012, 46, 71-76.	2.5	48
14	Laboratory scale optimization of alkali pretreatment for improving enzymatic hydrolysis of sweet sorghum bagasse. <i>Industrial Crops and Products</i> , 2015, 74, 977-986.	2.5	46
15	A coupled mathematical model for simultaneous microwave and convective drying of wheat seeds. <i>Biosystems Engineering</i> , 2012, 112, 202-209.	1.9	45
16	Polydiacetylene Nanovesicles as Carriers of Natural Phenylpropanoids for Creating Antimicrobial Food-Contact Surfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2557-2565.	2.4	39
17	In-vitro antibacterial activity of plant based phenolic compounds for food safety and preservation. <i>LWT - Food Science and Technology</i> , 2015, 62, 935-939.	2.5	24
18	Experiments and modelling of the microwave assisted convective drying of canola seeds. <i>Biosystems Engineering</i> , 2015, 139, 121-127.	1.9	24

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19	Nonthermal pasteurization of tender coconut water using a continuous flow coiled UV reactor. LWT - Food Science and Technology, 2017, 83, 127-131.	2.5	24
20	Nano-inspired systems in food technology and packaging. Environmental Chemistry Letters, 2017, 15, 607-622.	8.3	24
21	Use of edible alginate and limonene-liposome coatings for shelf-life improvement of blackberries. Future Foods, 2021, 4, 100091.	2.4	14
22	New coupling model of microwave assisted hot-air drying of a capillary porous agricultural product: Application on soybeans and canola seeds. Applied Thermal Engineering, 2017, 114, 931-937.	3.0	12
23	Detection of charcoal rot (Macrophomina phaseolina) toxin effects in soybean (Glycine max) seedlings using hyperspectral spectroscopy. Computers and Electronics in Agriculture, 2018, 150, 188-195.	3.7	11
24	Nanotechnology in Food Processing and Packaging. Sustainable Agriculture Reviews, 2016, , 185-227.	0.6	5
25	HYPER SPECTRAL SPECTROSCOPY TO DETECT DIFFERENT RESPONSES OF TWO SOYBEAN (GLYCINE MAX) CULTIVARS TO CHARCOAL ROT (MACROPHOMINA PHASEOLINA) TOXIN. Engenharia Agricola, 2021, 41, 78-86.	0.2	1