Ruplal Choudhary

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/12053822/publications.pdf

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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	HYPERSPECTRAL 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
2	Use of edible alginate and limonene-liposome coatings for shelf-life improvement of blackberries. Future Foods, 2021, 4, 100091.	2.4	14
3	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
4	Efficacy of limonene nano coatings on post-harvest shelf life of strawberries. LWT - Food Science and Technology, 2018, 97, 124-134.	2.5	78
5	Integrity of edible nano-coatings and its effects on quality of strawberries subjected to simulated in-transit vibrations. LWT - Food Science and Technology, 2017, 80, 257-264.	2.5	56
6	Antimicrobial efficacy of liposomes containing d -limonene and its effect on the storage life of blueberries. Postharvest Biology and Technology, 2017, 128, 130-137.	2.9	92
7	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
8	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
9	The mode of antimicrobial action of curcumin depends on the delivery system: monolithic nanoparticles vs. supramolecular inclusion complex. RSC Advances, 2017, 7, 42559-42569.	1.7	51
10	Nano-inspired systems in food technology and packaging. Environmental Chemistry Letters, 2017, 15, 607-622.	8.3	24
11	Ultrasound Assisted Extraction of Phenolic Compounds from Peaches and Pumpkins. PLoS ONE, 2016, 11, e0148758.	1.1	122
12	Nanotechnology in Food Processing and Packaging. Sustainable Agriculture Reviews, 2016, , 185-227.	0.6	5
13	Polydiacetylene Nanovesicles as Carriers of Natural Phenylpropanoids for Creating Antimicrobial Food-Contact Surfaces. Journal of Agricultural and Food Chemistry, 2015, 63, 2557-2565.	2.4	39
14	Effects of ultrasonic treatments on the polyphenol and antioxidant content of spinach extracts. Ultrasonics Sonochemistry, 2015, 24, 247-255.	3.8	82
15	In-vitro antibacterial activity of plant based phenolic compounds for food safety and preservation. LWT - Food Science and Technology, 2015, 62, 935-939.	2.5	24
16	Laboratory scale optimization of alkali pretreatment for improving enzymatic hydrolysis of sweet sorghum bagasse. Industrial Crops and Products, 2015, 74, 977-986.	2.5	46
17	Experiments and modelling of the microwave assisted convective drying of canola seeds. Biosystems Engineering, 2015, 139, 121-127.	1.9	24
18	Nanoencapsulation and immobilization of cinnamaldehyde for developing antimicrobial food packaging material. LWT - Food Science and Technology, 2014, 57, 470-476.	2.5	98

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19	UV-C treatment of soymilk in coiled tube UV reactors for inactivation of Escherichia coli W1485 and Bacillus cereus endospores. LWT - Food Science and Technology, 2012, 46, 71-76.	2.5	48
20	Utilization of sorghum bagasse hydrolysates for producing microbial lipids. Applied Energy, 2012, 91, 451-458.	5.1	56
21	Microwave pretreatment for enzymatic saccharification of sweet sorghum bagasse. Biomass and Bioenergy, 2012, 39, 218-226.	2.9	72
22	A coupled mathematical model for simultaneous microwave and convective drying of wheat seeds. Biosystems Engineering, 2012, 112, 202-209.	1.9	45
23	Lipid production from sweet sorghum bagasse through yeast fermentation. Renewable Energy, 2012, 40, 130-136.	4.3	76
24	Performance of coiled tube ultraviolet reactors to inactivate Escherichia coli W1485 and Bacillus cereus endospores in raw cow milk and commercially processed skimmed cow milk. Journal of Food Engineering, 2011, 107, 14-20.	2.7	57
25	Wavelet Analysis of Signals in Agriculture and Food Quality Inspection. Food and Bioprocess Technology, 2010, 3, 2-12.	2.6	57