Ruchika Zalpouri

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1625161/publications.pdf

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		1937685	1720034	
11	71	4	7	
papers	citations	h-index	g-index	
11	11	11	26	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Process optimization for dehydration of shelled peas by osmosis and threeâ€stage convective drying for enhanced quality. Journal of Food Processing and Preservation, 2020, 44, e14983.	2.0	13
2	Comparative analysis of optimized physiochemical parameters of dried potato flakes obtained by refractive and convective drying techniques. Journal of Food Processing and Preservation, 2021, 45, .	2.0	12
3	Influence of developed refractance based drying method on physical parameter of potato flakes. International Journal of Chemical Studies, 2020, 8, 2833-2838.	0.1	10
4	Osmotic dehydration of fruits using unconventional natural sweeteners and nonâ€thermalâ€assisted technologies: A review. Journal of Food Processing and Preservation, 2022, 46, .	2.0	10
5	Refractance Window Drying–a Revisit on Energy Consumption and Quality of Dried Bio-origin Products. Food Engineering Reviews, 2022, 14, 257-270.	5.9	6
6	Microwave-assisted extraction of proteins and carbohydrates from marine resources., 2022,, 361-374.		5
7	Convective and pulsed microwave drying of lemongrass (<i>Cymbopogon citratus</i>) shreds: Kinetic modeling, retention of bioâ€actives, and oil yield. Journal of Food Processing and Preservation, 2022, 46, .	2.0	5
8	Effect of treatment and drying method (Solar and convective) on physico-chemical quality of dried moringa leaves. International Journal of Agricultural Sciences, 2021, 17, 228-233.	0.0	3
9	Metaphysical energy based sustainable yogic farming for enhanced productivity and farmers' well being: A Review. Environment Conservation Journal, 2020, 21, First.	0.2	3
10	Ozonation as a Potential Approach for Pesticide and Microbial Detoxification of Food Grains with a Focus on Nutritional and Functional Quality. Food Reviews International, 2023, 39, 6129-6161.	8.4	3
11	Development of simple, rapid and accurate method for identification of head rice and brokens using image processing. International Journal of Chemical Studies, 2020, 8, 1883-1891.	0.1	1