

# Ruchika Zalpouri

## List of Publications by Year in descending order

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

Version: 2024-02-01

11  
papers

71  
citations

1937685

4  
h-index

1720034

7  
g-index

11  
all docs

11  
docs citations

11  
times ranked

26  
citing authors

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