

Navnidhi Chhikara

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,718
citations

279487

23
h-index

344852

36
g-index

51
all docs

51
docs citations

51
times ranked

1827
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive compounds of beetroot and utilization in food processing industry: A critical review. Food Chemistry, 2019, 272, 192-200.	4.2	270
2	Potential non-dairy probiotic products – A healthy approach. Food Bioscience, 2018, 21, 80-89.	2.0	189
3	<i>Citrus medica</i> : nutritional, phytochemical composition and health benefits – a review. Food and Function, 2018, 9, 1978-1992.	2.1	107
4	Bioactive compounds and pharmacological and food applications of <i>Syzygium cumini</i> – a review. Food and Function, 2018, 9, 6096-6115.	2.1	94
5	Development of Probiotic Beetroot Drink. Current Research in Nutrition and Food Science, 2017, 5, 257-262.	0.3	74
6	Role of Food Safety Management Systems in safe food production: A review. Journal of Food Safety, 2018, 38, e12464.	1.1	70
7	Whey valorization: current options and future scenario – a critical review. Nutrition and Food Science, 2018, 48, 520-535.	0.4	65
8	Bioactive compounds, associated health benefits and safety considerations of <i>Moringa oleifera</i> L.: an updated review. Nutrition and Food Science, 2021, 51, 255-277.	0.4	55
9	Dietary impact on esophageal cancer in humans: a review. Food and Function, 2018, 9, 1967-1977.	2.1	51
10	Nutritional, physicochemical, and functional quality of beetroot (<i>Beta vulgaris</i> L.) incorporated Asian noodles. Cereal Chemistry, 2019, 96, 154-161.	1.1	49
11	Bioactive compounds, food applications and health benefits of <i>Parkia speciosa</i> (stinky beans): a review. Agriculture and Food Security, 2018, 7, .	1.6	48
12	Nutritional, phytochemical, functional and sensorial attributes of <i>Syzygium cumini</i> L. pulp incorporated pasta. Food Chemistry, 2019, 289, 723-728.	4.2	47
13	Functional and nutraceutical properties of pumpkin – a review. Nutrition and Food Science, 2019, 50, 384-401.	0.4	45
14	Food-Derived Anticancer Peptides: A Review. International Journal of Peptide Research and Therapeutics, 2021, 27, 55-70.	0.9	40
15	Bioactive compounds of <i>Aegle marmelos</i> L., medicinal values and its food applications: A critical review. Phytotherapy Research, 2021, 35, 1887-1907.	2.8	39
16	Co-extrusion of pearl millet-whey protein concentrate for expanded snacks. International Journal of Food Science and Technology, 2014, 49, 840-846.	1.3	38
17	Effect of incorporation of germinated flour and protein isolate from chickpea on different quality characteristics of rice-based noodle. Cereal Chemistry, 2020, 97, 85-94.	1.1	37
18	Quality characterization of gluten free noodles enriched with chickpea protein isolate. Food Bioscience, 2020, 36, 100626.	2.0	37

#	ARTICLE	IF	CITATIONS
19	Pharmacological and biomedical uses of extracts of pumpkin and its relatives and applications in the food industry: a review. <i>International Journal of Vegetable Science</i> , 2020, 26, 79-95.	0.6	33
20	Utilization of Dairy Industry Waste-Whey in Formulation of Papaya RTS Beverage. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 168-174.	0.3	33
21	Post-harvest malpractices in fresh fruits and vegetables: food safety and health issues in India. <i>Nutrition and Food Science</i> , 2018, 48, 561-578.	0.4	32
22	Cassava toxicity, detoxification and its food applications: a review. <i>Toxin Reviews</i> , 2021, 40, 1-16.	1.5	31
23	Exploring the nutritional and phytochemical potential of sorghum in food processing for food security. <i>Nutrition and Food Science</i> , 2019, 49, 318-332.	0.4	27
24	Effect of finger millet on nutritional, rheological, and pasting profile of whole wheat flat bread (chapatti). <i>Cereal Chemistry</i> , 2019, 96, 86-94.	1.1	26
25	Effect of processing parameters and principal ingredients on quality of sugar snap cookies: a response surface approach. <i>Journal of Food Science and Technology</i> , 2018, 55, 3127-3134.	1.4	24
26	Characterisation of Indian wheat varieties for chapatti (flat bread) quality. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 107-111.	1.0	23
27	Rheological quality of pearl millet porridge as affected by grits size. <i>Journal of Food Science and Technology</i> , 2014, 51, 2169-2175.	1.4	22
28	Coconut meal: Nutraceutical importance and food industry application. <i>Foods and Raw Materials</i> , 2019, , 419-427.	0.8	16
29	Vegetable milk as probiotic and prebiotic foods. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 115-160.	1.5	14
30	Effect of cabinet drying on nutritional quality and drying kinetics of fenugreek leaves (<i>Trigonella</i>) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50 3	1.2	12
31	<i>Cnidioscolus aconitifolius</i> : Nutritional, phytochemical composition and health benefits â€“ A review. <i>Bioactive Compounds in Health and Disease</i> , 2021, 4, 260.	0.2	9
32	Nanoemulsions: A Promising Tool for Dairy Sector. <i>Nanotechnology in the Life Sciences</i> , 2019, , 99-117.	0.4	7
33	Application of polymer nanocomposites in food and bioprocessing industries. , 2021, , 201-236.		7
34	Microencapsulation for Delivery of Probiotic Bacteria. <i>Nanotechnology in the Life Sciences</i> , 2019, , 135-160.	0.4	6
35	Development of whey and turmeric based functional synbiotic product. <i>Environmental Sustainability</i> , 2021, 4, 861-872.	1.4	6
36	Effect of extrusion on thermal, textural and rheological properties of legume based snack. <i>Journal of Food Science and Technology</i> , 2018, 55, 3749-3756.	1.4	5

#	ARTICLE	IF	CITATIONS
37	Nanotechnology: A Boon for Food Safety and Food Defense. <i>Nanotechnology in the Life Sciences</i> , 2019, , 225-242.	0.4	3
38	Nanocapsules as Potential Antimicrobial Agents in Food. , 2020, , 331-352.		3
39	Bioactive compounds and pharmacological and food applications of <i>Syzygium cumini</i> "a review. , 0, .		1
40	Bioactive Compounds of Petai Beans (<i>Parkia speciosa</i> Hassk.). <i>Reference Series in Phytochemistry</i> , 2021, , 525-543.	0.2	0
41	Bioactive Compounds of Petai Beans (<i>Parkia speciosa</i> Hassk.). <i>Reference Series in Phytochemistry</i> , 2021, , 1-19.	0.2	0