

Dipendra Kumar Mahato

List of Publications by Year in descending order

Source: [//exaly.com/author-pdf/1848195/publications.pdf](https://exaly.com/author-pdf/1848195/publications.pdf)

Version: 2024-02-01

44
papers

2,217
citations

396890

19
h-index

331786

37
g-index

44
all docs

44
docs citations

44
times ranked

2392
citing authors

#	ARTICLE	IF	CITATIONS
1	Aflatoxins: A Global Concern for Food Safety, Human Health and Their Management. <i>Frontiers in Microbiology</i> , 2016, 07, 2170.	3.5	474
2	Prospects of using nanotechnology for food preservation, safety, and security. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 1201-1214.	1.9	300
3	Aflatoxins in Food and Feed: An Overview on Prevalence, Detection and Control Strategies. <i>Frontiers in Microbiology</i> , 2019, 10, 2266.	3.5	191
4	Effect of extrusion processing on physicochemical, functional and nutritional characteristics of rice and rice-based products: A review. <i>Trends in Food Science and Technology</i> , 2019, 85, 226-240.	15.2	159
5	Fumonisin: Impact on Agriculture, Food, and Human Health and their Management Strategies. <i>Toxins</i> , 2019, 11, 328.	3.5	148
6	Citrus Essential Oils (CEOs) and Their Applications in Food: An Overview. <i>Plants</i> , 2020, 9, 357.	3.6	131
7	Plant-based proteins and their multifaceted industrial applications. <i>LWT - Food Science and Technology</i> , 2022, 154, 112620.	5.3	93
8	Ochratoxins in food and feed: Occurrence and its impact on human health and management strategies. <i>Toxicon</i> , 2020, 187, 151-162.	1.6	78
9	Occurrence, Impact on Agriculture, Human Health, and Management Strategies of Zearalenone in Food and Feed: A Review. <i>Toxins</i> , 2021, 13, 92.	3.5	71
10	Kinetics of lipid oxidation in omega fatty acids rich blends of sunflower and sesame oils using Rancimat. <i>Food Chemistry</i> , 2019, 272, 471-477.	8.3	61
11	Ethnopharmacological Properties and Medicinal Uses of <i>Litsea cubeba</i> . <i>Plants</i> , 2019, 8, 150.	3.6	48
12	Nutritional Interventions for Elderly and Considerations for the Development of Geriatric Foods. <i>Current Aging Science</i> , 2019, 12, 15-27.	1.3	45
13	Pharmacological properties, therapeutic potential, and legal status of <i>Cannabis sativa</i> L.: An overview. <i>Phytotherapy Research</i> , 2021, 35, 6010-6029.	5.9	43
14	Patulin in food: A mycotoxin concern for human health and its management strategies. <i>Toxicon</i> , 2021, 198, 12-23.	1.6	41
15	Citrinin Mycotoxin Contamination in Food and Feed: Impact on Agriculture, Human Health, and Detection and Management Strategies. <i>Toxins</i> , 2022, 14, 85.	3.5	36
16	Trichothecenes in food and feed: Occurrence, impact on human health and their detection and management strategies. <i>Toxicon</i> , 2022, 208, 62-77.	1.6	28
17	Sugar Reduction in Dairy Food: An Overview with Flavoured Milk as an Example. <i>Foods</i> , 2020, 9, 1400.	4.3	26
18	<i>Tinospora cordifolia</i> (Giloy): Phytochemistry, Ethnopharmacology, Clinical Application and Conservation Strategies. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 1165-1175.	1.6	24

#	ARTICLE	IF	CITATIONS
19	Current trends in flavor encapsulation: A comprehensive review of emerging encapsulation techniques, flavour release, and mathematical modelling. <i>Food Research International</i> , 2022, 151, 110879.	6.3	23
20	Valorization Potential of Tomato (<i>Solanum lycopersicum</i> L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. <i>Horticulturae</i> , 2022, 8, 265.	2.8	23
21	Optimisation of natural sweeteners for sugar reduction in chocolate flavoured milk and their impact on sensory attributes. <i>International Dairy Journal</i> , 2021, 115, 104922.	3.1	21
22	Nanotechnological interventions for plant health improvement and sustainable agriculture. <i>3 Biotech</i> , 2020, 10, 168.	2.3	19
23	Deoxynivalenol: An Overview on Occurrence, Chemistry, Biosynthesis, Health Effects and Its Detection, Management, and Control Strategies in Food and Feed. <i>Microbiology Research</i> , 2022, 13, 292-314.	1.9	18
24	Nutritional Interventions and Considerations for the Development of Low Calorie or Sugar Free Foods. <i>Current Diabetes Reviews</i> , 2020, 16, 301-312.	1.3	15
25	Use of essential oils and phytochemicals against the mycotoxins producing fungi for shelf-life enhancement and food preservation. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2171-2184.	2.7	15
26	Thermal and oxidative stability assessment of synergistic blends of sunflower and sesame oils tailored for nutritionally stable composition of omega fatty acids. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019, 135, 2389-2398.	3.6	13
27	Ethnopharmacological properties and Nutraceutical potential of <i>Moringa oleifera</i> . <i>Phytomedicine Plus</i> , 2022, 2, 100168.	2.1	12
28	<i>Carica papaya</i> L. Leaves: Deciphering Its Antioxidant Bioactives, Biological Activities, Innovative Products, and Safety Aspects. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-20.	4.1	12
29	The Encapsulation Efficiency and Physicochemical Characteristics of Anthocyanin from Black Carrot (<i>Daucus Carota</i> Ssp. <i>Sativus</i>) as Affected by Encapsulating Materials. <i>Current Agriculture Research Journal</i> , 2019, 7, 26-36.	0.1	8
30	Nanoencapsulation for Agri-Food Applications and Associated Health and Environmental Concerns. <i>Frontiers in Nutrition</i> , 2021, 8, 663229.	3.7	7
31	Identifying ideal product composition of chocolate-flavored milk using preference mapping. <i>Journal of Food Science</i> , 2021, 86, 3205-3218.	3.1	7
32	Overview of Green Nanofabrication Technologies for Food Quality and Safety Applications. <i>Food Reviews International</i> , 2023, 39, 240-260.	8.4	6
33	Physicochemical properties and microbial safety of reduced-sugar chocolate-flavored milk. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
34	Optimization of Process Variables for Retention of Functional Properties of Bitter Melon (<i>Momordica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.9	4
35	Identification of Yeast and Mould Isolated from murcha in Nepal for Rice Wine Production. <i>Brazilian Archives of Biology and Technology</i> , 0, 65, .	0.5	3
36	The effect of fat and coffee concentration on the consumer acceptance of iced-coffee beverages. <i>Journal of Food Science</i> , 2021, 86, 5004-5015.	3.1	2

#	ARTICLE	IF	CITATIONS
37	Biosensor Technology—Advanced Scientific Tools, With Special Reference to Nanobiosensors and Plant- and Food-Based Biosensors. , 2019, , 287-303.		1
38	Clean energy production from lignocellulose-based agricultural crops: importance and necessity from environmental prospects. , 2020, , 181-193.		1
39	Effect of hybrid drying on the quality attributes of formulated instant banana-milk powders and shakes during storage. Journal of Food Science and Technology, 2022, 59, 2318-2327.	2.8	1
40	Effects of Thermal Processing on Nutritional Composition of Green Leafy Vegetables: A Review. , 2017, , 157-208.		1
41	Modified pearl millet starch: A review on chemical modification, characterization and functional properties. , 2017, , 191-226.		1
42	Potential health benefits of tea polyphenols—a review. , 2017, , 229-282.		1
43	Fad Diets: Dietary Dilemmas, Predicaments, and Recommendations for its Use. Current Nutrition and Food Science, 2020, 16, 1362-1380.	0.6	1
44	Biochemical Composition, Processing Technology and Health Benefits of Green Tea: A Review. , 2017, , 119-155.		0