

Dipendra Kumar Mahato

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

2,217
citations

394421

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330143

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g-index

44
all docs

44
docs citations

44
times ranked

2392
citing authors

#	ARTICLE	IF	CITATIONS
1	Overview of Green Nanofabrication Technologies for Food Quality and Safety Applications. <i>Food Reviews International</i> , 2023, 39, 240-260.	8.4	6
2	Effect of hybrid drying on the quality attributes of formulated instant banana-milk powders and shakes during storage. <i>Journal of Food Science and Technology</i> , 2022, 59, 2318-2327.	2.8	1
3	Plant-based proteins and their multifaceted industrial applications. <i>LWT - Food Science and Technology</i> , 2022, 154, 112620.	5.2	93
4	Ethnopharmacological properties and Nutraceutical potential of <i>Moringa oleifera</i> . <i>Phytomedicine Plus</i> , 2022, 2, 100168.	2.0	12
5	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.	6.2	23
6	Physicochemical properties and microbial safety of reduced-sugar chocolate-flavored milk. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
7	Citrinin Mycotoxin Contamination in Food and Feed: Impact on Agriculture, Human Health, and Detection and Management Strategies. <i>Toxins</i> , 2022, 14, 85.	3.4	36
8	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
9	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
10	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
11	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
12	<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.	4.0	12
13	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.	3.0	21
14	Occurrence, Impact on Agriculture, Human Health, and Management Strategies of Zearalenone in Food and Feed: A Review. <i>Toxins</i> , 2021, 13, 92.	3.4	71
15	Nanoencapsulation for Agri-Food Applications and Associated Health and Environmental Concerns. <i>Frontiers in Nutrition</i> , 2021, 8, 663229.	3.7	7
16	Identifying ideal product composition of chocolate-flavored milk using preference mapping. <i>Journal of Food Science</i> , 2021, 86, 3205-3218.	3.1	7
17	Patulin in food: A mycotoxin concern for human health and its management strategies. <i>Toxicon</i> , 2021, 198, 12-23.	1.6	41
18	Pharmacological properties, therapeutic potential, and legal status of <i>Cannabis sativa</i> L.: An overview. <i>Phytotherapy Research</i> , 2021, 35, 6010-6029.	5.8	43

#	ARTICLE	IF	CITATIONS
19	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
20	Sugar Reduction in Dairy Food: An Overview with Flavoured Milk as an Example. <i>Foods</i> , 2020, 9, 1400.	4.3	26
21	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
22	Clean energy production from lignocellulose-based agricultural crops: importance and necessity from environmental prospects. , 2020, , 181-193.		1
23	Nanotechnological interventions for plant health improvement and sustainable agriculture. 3 <i>Biotech</i> , 2020, 10, 168.	2.2	19
24	Citrus Essential Oils (CEOs) and Their Applications in Food: An Overview. <i>Plants</i> , 2020, 9, 357.	3.5	131
25	<i>Tinospora cordifolia</i> (Giloy): Phytochemistry, Ethnopharmacology, Clinical Application and Conservation Strategies. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 1165-1175.	1.6	24
26	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
27	Fad Diets: Dietary Dilemmas, Predicaments, and Recommendations for its Use. <i>Current Nutrition and Food Science</i> , 2020, 16, 1362-1380.	0.6	1
28	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.	8.2	61
29	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
30	Nutritional Interventions for Elderly and Considerations for the Development of Geriatric Foods. <i>Current Aging Science</i> , 2019, 12, 15-27.	1.2	45
31	Aflatoxins in Food and Feed: An Overview on Prevalence, Detection and Control Strategies. <i>Frontiers in Microbiology</i> , 2019, 10, 2266.	3.5	191
32	Ethnopharmacological Properties and Medicinal Uses of <i>Litsea cubeba</i> . <i>Plants</i> , 2019, 8, 150.	3.5	48
33	Fumonisin: Impact on Agriculture, Food, and Human Health and their Management Strategies. <i>Toxins</i> , 2019, 11, 328.	3.4	148
34	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.	15.1	159
35	Biosensor Technology – Advanced Scientific Tools, With Special Reference to Nanobiosensors and Plant- and Food-Based Biosensors. , 2019, , 287-303.		1
36	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

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37	Optimization of Process Variables for Retention of Functional Properties of Bitter Melon (Momordica) Tj ETQq1 1 0,784314 rgBT /Ove	0,1	1
38	Prospects of using nanotechnology for food preservation, safety, and security. Journal of Food and Drug Analysis, 2018, 26, 1201-1214.	1.9	300
39	Effects of Thermal Processing on Nutritional Composition of Green Leafy Vegetables: A Review. , 2017, , 157-208.		1
40	Biochemical Composition, Processing Technology and Health Benefits of Green Tea: A Review. , 2017, , 119-155.		0
41	Modified pearl millet starch: A review on chemical modification, characterization and functional properties. , 2017, , 191-226.		1
42	Potential health benefits of tea polyphenolsâ€™a review. , 2017, , 229-282.		1
43	Aflatoxins: A Global Concern for Food Safety, Human Health and Their Management. Frontiers in Microbiology, 2016, 07, 2170.	3.5	474
44	Identification of Yeast and Mould Isolated from murcha in Nepal for Rice Wine Production. Brazilian Archives of Biology and Technology, 0, 65, .	0.5	3