

# Tanaji G Kudre

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

711  
citations

686830

13  
h-index

642321

23  
g-index

25  
all docs

25  
docs citations

25  
times ranked

902  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative study on chemical compositions and properties of protein isolates from mung bean, black bean and bambara groundnut. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2429-2436.	1.7	151
2	Green and innovative techniques for recovery of valuable compounds from seafood by-products and discards: A review. <i>Trends in Food Science and Technology</i> , 2019, 85, 10-22.	7.8	106
3	Optimization and characterization of biodiesel production from rohu ( <i>Labeo rohita</i> ) processing waste. <i>Renewable Energy</i> , 2017, 113, 1408-1418.	4.3	58
4	Effects of ultrasound-assisted heating on aroma profile, peptide structure, peptide molecular weight, antioxidant activities and sensory characteristics of natural fish flavouring. <i>Ultrasonics Sonochemistry</i> , 2020, 65, 105055.	3.8	51
5	Valorization of fish discards for the sustainable production of renewable fuels. <i>Journal of Cleaner Production</i> , 2020, 275, 122985.	4.6	45
6	Influence of spray-drying, freeze-drying and vacuum-drying on physicochemical and functional properties of gelatin from <i>Labeo rohita</i> swim bladder. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 135-141.	3.6	40
7	Impact of pretreatment-assisted enzymatic extraction on recovery, physicochemical and rheological properties of oil from <i>Labeo rohita</i> head. <i>Journal of Food Process Engineering</i> , 2019, 42, e12990.	1.5	35
8	Optimisation of ultrasound-assisted enzymatic extraction conditions of umami compounds from fish by-products using the combination of fractional factorial design and central composite design. <i>Food Chemistry</i> , 2021, 334, 127498.	4.2	35
9	Recovery of Proteins from Rohu Processing Waste Using pH Shift Method: Characterization of Isolates. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 356-365.	0.6	29
10	Comparative study on physicochemical and functional properties of egg powders from Japanese quail and white Leghorn chicken. <i>International Journal of Food Properties</i> , 2018, 21, 957-972.	1.3	28
11	Combining Effect of Microbial Transglutaminase and Bambara Groundnut Protein Isolate on Gel Properties of Surimi from Sardine ( <i>Sardinella albella</i> ). <i>Food Biophysics</i> , 2013, 8, 240-249.	1.4	19
12	Effects of different pretreatments and proteases on recovery, umami taste compound contents and antioxidant potentials of <i>Labeo rohita</i> head protein hydrolysates. <i>Journal of Food Science and Technology</i> , 2019, 56, 1966-1977.	1.4	19
13	Effect of various acids on physicochemical and functional characteristics of gelatin from swim bladder of rohu ( <i>Labeo rohita</i> ). <i>Journal of Food Science and Technology</i> , 2017, 54, 2540-2550.	1.4	16
14	Recovery, physicochemical and functional characteristics of proteins from different meat processing wastewater streams. <i>Environmental Science and Pollution Research</i> , 2020, 27, 25119-25131.	2.7	16
15	Effects of Bambara Groundnut Protein Isolates and Microbial Transglutaminase on Textural and Sensorial Properties of Surimi Gel from Sardine ( <i>Sardinella albella</i> ). <i>Food and Bioprocess Technology</i> , 2014, 7, 1570-1580.	2.6	15
16	EFFECTS OF BAMBARA GROUNDNUT PROTEIN ISOLATE ON PROTEIN DEGRADATION AND GEL PROPERTIES OF SURIMI FROM SARDINE ( <i>SARDINELLA ALBELLA</i> ). <i>Journal of Food Processing and Preservation</i> , 2013, 37, 977-986.	0.9	10
17	Physicochemical and functional properties of beany flavour-free bambara groundnut protein isolate. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1238-1247.	1.7	8
18	Production of egg white hydrolysate by digestion with pineapple bromelain: optimization, evaluation and antioxidant activity study. <i>Journal of Food Science and Technology</i> , 2022, 59, 1769-1780.	1.4	8

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19	Effect of <i>Catla catla</i> roe protein isolate on textural and sensorial properties of surimi gel from <i>Piaractus brachyomus</i> . <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1391-1401.	1.6	7
20	Effects of binary organic solvents and heating on lipid removal and the reduction of beany odour in Bambara groundnut ( <i>Vigna subterranean</i> ) flour. <i>Food Chemistry</i> , 2013, 141, 1390-1397.	4.2	6
21	Organic Solvent and Laundry Detergent Stable Crude Protease from Nile Tilapia ( <i>Oreochromis</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1	0.6	4
22	Application of proteins from different meat processing wastewater streams as a dietary protein source in animal feed. <i>Journal of Environmental Management</i> , 2021, 299, 113662.	3.8	2
23	Impact of different extraction conditions on yield, physicochemical and functional characteristics of gelatin from <i>Labeo rohita</i> swim bladder. <i>Food Science and Biotechnology</i> , 2022, 31, 1277-1287.	1.2	2
24	Malabar sole ( <i>Cynoglossus macrostomus</i> ) skin as promising source of type I acid and pepsin solubilized collagens with potential bioactivity. <i>Journal of Food Science and Technology</i> , 2022, 59, 157-167.	1.4	1