

Kirti Jalgaonkar

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

249
citations

1307366

7
h-index

1058333

14
g-index

19
all docs

19
docs citations

19
times ranked

248
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of incorporating defatted soy flour, carrot powder, mango peel powder, and moringa leaves powder on quality characteristics of wheat semolina-pearl millet pasta. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13575.	0.9	49
2	Mass modeling of kinnow mandarin based on some physical attributes. <i>Journal of Food Process Engineering</i> , 2019, 42, e13079.	1.5	35
3	Post-harvest processing and valorization of Kinnow mandarin (<i>Citrus reticulata</i> L.): A review. <i>Journal of Food Science and Technology</i> , 2020, 57, 799-815.	1.4	35
4	Influence of particle size and blend composition on quality of wheat semolina-pearl millet pasta. <i>Journal of Cereal Science</i> , 2016, 71, 239-245.	1.8	26
5	Optimization of process condition for preparation of sapota bar using Refractance window drying method. <i>Drying Technology</i> , 2020, 38, 269-278.	1.7	21
6	Pearl millet based pasta: optimization of extrusion process through response surface methodology. <i>Journal of Food Science and Technology</i> , 2019, 56, 1134-1144.	1.4	18
7	Recent Advances in Novel Packaging Technologies for Shelf-Life Extension of Guava Fruits for Retaining Health Benefits for Longer Duration. <i>Plants</i> , 2022, 11, 547.	1.6	14
8	Optimization of mixed aonla-guava fruit bar using response surface methodology. <i>Nutrition and Food Science</i> , 2018, 48, 621-630.	0.4	9
9	Mass modeling of guava (cv. Allahabad safeda) fruit with selected dimensional attributes: Regression analysis approach. <i>Journal of Food Process Engineering</i> , 0, , .	1.5	6
10	Quality Evaluation of Pearl Millet Based Pasta as Affected by Depigmentation. <i>Current Science</i> , 2018, 115, 1191.	0.4	5
11	Development of composite mechanical peeler cum juice extractor for kinnow and sweet orange. <i>Journal of Food Science and Technology</i> , 2020, 57, 4355-4363.	1.4	4
12	Physicochemical Characterization of Selected Pomegranate (<i>Punica granatum</i> L.) Cultivars. <i>Turkish Journal of Agricultural Engineering Research</i> , 2021, 2, 425-433.	0.2	3
13	Functional Properties of Extruded Corn Flour. <i>Turkish Journal of Agricultural Engineering Research</i> , 2021, 2, 167-174.	0.2	2
14	Optimization of Process Variables for Preparation of Pomegranate Juice-Fortified Aonla Candy. <i>Current Science</i> , 2020, 118, 114.	0.4	2
15	Entrepreneurial Skill Development through Aonla Processing in Punjab, India. <i>Food Science and Nutrition</i> , 2017, 1, 23.	0.0	2
16	Determination of some physical properties of Plum (cv. Kala Amritsari) fruits. <i>International Journal of Chemical Studies</i> , 2020, 8, 225-228.	0.1	2
17	Optimization of Hydropriming of Okra (<i>Abelmoschus esculentus</i>) Seeds Using Response Surface Methodology. <i>Agricultural Research</i> , 2018, 7, 25-36.	0.9	0
18	Improving the Nutritional and Functional Properties of Pearl Millet Pasta: A Review. <i>Turkish Journal of Agricultural Engineering Research</i> , 2022, 3, 194-203.	0.2	0