Kirti Jalgaonkar

List of Publications by Year
in descending order

18	249	1307366	1058333
papers	citations	7	14
		h-index	g-index

19	19	19	248
all docs	docs citations	times ranked	citing authors

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