Charu Lata Mahanta

List of Publications by Year
in descending order

64	2,107	236612	243296
papers	citations	25 h-index	44 g-index

65	65	65	2433
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Optimisation of phenolic extraction from Averrhoa carambola pomace by response surface methodology and its microencapsulation by spray and freeze drying. Food Chemistry, 2015, 171, 144-152.	4.2	208
2	Effect of maltodextrin concentration and inlet temperature during spray drying on physicochemical and antioxidant properties of amla (Emblica officinalis) juice powder. Food and Bioproducts Processing, 2014, 92, 252-258.	1.8	187
3	Quality characterisation and estimation of phytochemicals content and antioxidant capacity of aromatic pigmented and non-pigmented rice varieties. Food Research International, 2012, 46, 334-340.	2.9	106
4	Development of a rice starch-based coating with antioxidant and microbe-barrier properties and study of its effect on tomatoes stored at room temperature. LWT - Food Science and Technology, 2013, 50, 272-278.	2.5	94
5	Effect of acid concentration and treatment time on acidâ€“alcohol modified jackfruit seed starch properties. Food Chemistry, 2011, 128, 284-291.	4.2	92
6	Ultrasonication â€“ A complementary â€˜green chemistryâ€™ tool to biocatalysis: A laboratory-scale study of lycopene extraction. Ultrasonics Sonochemistry, 2012, 19, 292-299.	3.8	70
7	Effect of hydrothermal treatment varying in time and pressure on the properties of parboiled rices with different amylose content. Food Research International, 2012, 49, 655-663.	2.9	68
8	Thin layer drying of tomato slices. Journal of Food Science and Technology, 2013, 50, 642-653.	1.4	67
9	Kinetics of inactivation of peroxidase and polyphenol oxidase in tender coconut water by dielectric barrier discharge plasma. LWT - Food Science and Technology, 2019, 101, 625-629.	2.5	64
10	Green ultrasound and microwave extraction of carotenoids from passion fruit peel using vegetable oils as a solvent: Optimization, comparison, kinetics, and thermodynamic studies. Innovative Food Science and Emerging Technologies, 2021, 67, 102547.	2.7	60
11	Strategy to achieve a 5-log Salmonella inactivation in tender coconut water using high voltage atmospheric cold plasma (HVACP). Food Chemistry, 2019, 284, 303-311.	4.2	58
12	Antioxidative, Hemocompatible, Fluorescent Carbon Nanodots from an â€œEnd-of-Pipeâ€•Agricultural Waste: Exploring Its New Horizon in the Food-Packaging Domain. Journal of Agricultural and Food Chemistry, 2014, 62, 4509-4520.	2.4	53
13	A comparative study on the effect of conventional thermal pasteurisation, microwave and ultrasound treatments on the antioxidant activity of five fruit juices. Food Science and Technology International, 2016, 22, 288-301.	1.1	47
14	Characteristics of synbiotic spray dried powder of litchi juice with Lactobacillus plantarum and different carrier materials. LWT - Food Science and Technology, 2018, 87, 351-360.	2.5	47
15	Effect of Spray Drying of Four Fruit Juices on Physicochemical, Phytochemical and Antioxidant Properties. Journal of Food Processing and Preservation, 2015, 39, 1656-1664.	0.9	45
16	Cloning and overexpression of raw starch digesting Î±-amylase gene from Bacillus subtilis strain AS01a in Escherichia coli and application of the purified recombinant Î±-amylase (AmyBS-I) in raw starch digestion and baking industry. Journal of Molecular Catalysis B: Enzymatic, 2013, 97, 118-129.	1.8	40
17	Changes in the properties of rice varieties with different amylose content on dry heat parboiling. Journal of Cereal Science, 2015, 65, 227-235.	1.8	37
18	Atmospheric cold plasma inactivation of Escherichia coli and Listeria monocytogenes in tender coconut water: Inoculation and accelerated shelf-life studies. Food Control, 2019, 106, 106678.	2.8	34

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19	In vitro physicochemical, phytochemical and functional properties of fiber rich fractions derived from by-products of six fruits. Journal of Food Science and Technology, 2016, 53, 1496-1504.	1.4	33
20	Magnetically recyclable, antimicrobial, and catalytically enhanced polymer-assisted â€œgreenâ€• nanosystem-immobilized Aspergillus niger amyloglucosidase. Applied Microbiology and Biotechnology, 2010, 87, 1983-1992.	1.7	32
21	Physical, physicochemical and nutritional characteristics of Bhoja chaul, a traditional ready-to-eat dry heat parboiled rice product processed by an improvised soaking technique. Food Chemistry, 2016, 191, 152-162.	4.2	32
22	Physicochemical, morphological, thermal and IR spectral changes in the properties of waxy rice starch modified with vinyl acetate. Journal of Food Science and Technology, 2014, 51, 2790-2796.	1.4	31
23	Physicochemical and rheological properties and in vitro digestibility of heat moisture treated and annealed starch of sohphlang (Flemingia vestita) tuber. International Journal of Biological Macromolecules, 2021, 168, 486-495.	3.6	31
24	Removing Antinutrients from Rapeseed Press-Cake and Their Benevolent Role in Waste Cooking Oil-Derived Biodiesel: Conjoining the Valorization of Two Disparate Industrial Wastes. Journal of Agricultural and Food Chemistry, 2013, 61, 10746-10756.	2.4	30
25	Thermal Degradation of Starch in Parboiled Rice. Starch/Staerke, 1989, 41, 91-94.	1.1	29
26	Relationship of starch changes to puffing expansion of parboiled rice. Journal of Food Science and Technology, 2010, 47, 182-187.	1.4	26
27	Traditional Parboiled Rice-Based Products Revisited: Current Status and Future Research Challenges. Rice Science, 2014, 21, 187-200.	1.7	26
28	Phytochemical content and antioxidant activities of thirteen fruits of Assam, India. Food Bioscience, 2016, 13, 15-20.	2.0	26
29	Optimization of extraction conditions for ultrasound-assisted extraction of phenolic compounds from tamarillo fruit (Solanum betaceum) using response surface methodology. Journal of Food Measurement and Characterization, 2021, 15, 1763-1773.	1.6	26
30	Properties of starch nanoparticle obtained by ultrasonication and high pressure homogenization for developing carotenoids-enriched powder and Pickering nanoemulsion. Innovative Food Science and Emerging Technologies, 2021, 74, 102822.	2.7	26
31	Effect of l-ascorbic acid addition on the quality attributes of micro-filtered coconut water stored at 4Â°C. Innovative Food Science and Emerging Technologies, 2012, 16, 69-79.	2.7	25
32	Effect of additives on the quality of tender coconut water processed by nonthermal two stage microfiltration technique. LWT - Food Science and Technology, 2014, 59, 1191-1195.	2.5	25
33	Nature of Starch Crystallinity in Parboiled Rice. Starch/Staerke, 1989, 41, 171-176.	1.1	23
34	Physicochemical and Functional Properties of Rapeseed Protein Isolate: Influence of Antinutrient Removal with Acidified Organic Solvents from Rapeseed Meal. Journal of Agricultural and Food Chemistry, 2014, 62, 7903-7914.	2.4	23
35	Effects of L-ascorbic acid addition on micro-filtered coconut water: Preliminary quality prediction study using 1H-NMR, FTIR and GC-MS. Innovative Food Science and Emerging Technologies, 2012, 13, 184-199.	2.7	22
36	Effect of optimized ultrasoundâ€assisted aqueous and ethanolic extraction of Pleurotus citrinopileatus mushroom on total phenol, flavonoids and antioxidant properties. Journal of Food Process Engineering, 2019, 42, e13172.	1.5	22

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37	Optimization of process parameters for extrusion cooking of low amylose rice flour blended with seeded banana and carambola pomace for development of minerals and fiber rich breakfast cereal. Journal of Food Science and Technology, 2016, 53, 221-232.	1.4	20
38	Laboratory Process Development and Physicochemical Characterization of a Low Amylose and Hydrothermally Treated Ready-to-Eat Rice Product Requiring No Cooking. Food and Bioprocess Technology, 2014, 7, 212-223.	2.6	18
39	Effect of maleylation on physicochemical and functional properties of rapeseed protein isolate. Journal of Food Science and Technology, 2016, 53, 1784-1797.	1.4	17
40	Fuzzy logic approach for optimization of blended beverage of cold plasma treated TCW and orange juice. Journal of Food Measurement and Characterization, 2020, 14, 1926-1938.	1.6	17
41	Tackling correlated responses during process optimisation of rapeseed meal protein extraction. Food Chemistry, 2015, 170, 62-73.	4.2	15
42	Process Standardization for Development of Spray-Dried Lemon Juice Powder and Optimization of Amla-Lemon Based RTS (Ready-to-Serve) Drink Using Response Surface Methodology. Journal of Food Processing and Preservation, 2015, 39, 1216-1228.	0.9	14
43	Partial extraction and identification of phenolics in Amla (Emblica officinalis) seed coat powder. Journal of Food Science and Technology, 2015, 52, 6990-7001.	1.4	13
44	Industrial Waste-Derived Nanoparticles and Microspheres Can Be Potent Antimicrobial and Functional Ingredients. Hindawi Journal of Chemistry, 2014, 2014, 1-12.	1.6	12
45	Influence of cold plasma voltage and time on quality attributes of tender coconut water () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Processing and Preservation, 2021, 45, e15372.	0.9	11
46	Quality characterization and effect of sonication time on bioactive properties of honey from North East India. Journal of Food Science and Technology, 2019, 56, 724-736.	1.4	10
47	Characterisation and antioxidant activity of sohphlang (Flemingia vestita), a tuberous crop. Journal of Food Science and Technology, 2020, 57, 3533-3544.	1.4	10
48	Comparative Analysis of Functional and Nutritive Values of Amla (Emblica officinalis) Fruit, Seed and Seed Coat Powder. American Journal of Food Technology, 2014, 9, 151-161.	0.2	9
49	Exploratory Analysis for Characterization of Solvent-Treated Products (Meal and Extract) from Rapeseed Press-Cake: Preliminary Investigation Using Principal Component Analysis. Waste and Biomass Valorization, 2014, 5, 835-846.	1.8	7
50	Processing and Utilization of Jackfruit Seeds. , 2015, , 395-400.		7
51	Production of Vegetable Protein from Rapeseed Press-Cake Using Response Surface Methodology, Weighted Multivariate Index, and Desirability Function: A Way to Handle Correlated Multiple Responses. International Journal of Food Properties, 2015, 18, 1248-1271.	1.3	6
52	Optimisation of a carambola pomace fibre fortified mix fruit beverage powder, its characterization and in vivo study. Journal of the Saudi Society of Agricultural Sciences, 2020, 19, 14-21.	1.0	6
53	Optimization of process parameters of osmotic pressure treatment and heat moisture treatment for rice starch using response surface methodology. Journal of Food Measurement and Characterization, 2020, 14, 2862-2877.	1.6	6
54	Assessment of goat milk-derived potential probiotic L. lactis AMD17 and its application for preparation of dahi using honey. Annals of Microbiology, 2016, 66, 1217-1228.	1.1	5

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55	Shelf life enhancement and associated quality and sensory changes on refrigerated storage of tender coconut water subjected to non-thermal microfiltration and treated with additives. Journal of Food Science and Technology, 2019, 56, 3408-3421.	1.4	5
56	Characteristics of glutenâ€free rice batter and baked cake made from the flour of heatâ€moistureâ€treated paddy of pigmented rice. Journal of Food Processing and Preservation, 2021, 45, e15206.	0.9	5
57	Comparative Study of Heatâ€Moisture Treatment and Annealing on Morphology, Crystallinity, Pasting, and Thermal Properties of Sohphlang (Flemingia vestita) Starch. Starch/Staerke, 2022, 74, .	1.1	5
58	Statistically designed optimal process conditions for recuperation of protein from rapeseed meal. Journal of Food Science and Technology, 2015, 52, 3203-18.	1.4	4
59	Lowâ€cost healthy extrudates of rice and bhimkol (Musa balbisiana , ABB) formulated through linear programming. Journal of Food Process Engineering, 2019, 42, e13201.	1.5	3
60	Inhibition mechanism of 3-hydroxy-3-methyl-glutaryl-CoA reductase by tocotrienol-rich rice bran fraction optimally extracted with ultrasonic energy. International Journal of Biological Macromolecules, 2020, 164, 1328-1341.	3.6	3
61	Processing of minerals and anthocyaninsâ€rich mixedâ€fruit leather from banana (Musa acuminata) Tj ETQq1 1 0.784314 rgB e15718.	0.9	3
62	Tender coconut water processing: hurdle approach, quality, and accelerated shelf-life measurements. Journal of Food Measurement and Characterization, 0, , 1.	1.6	3
63	Tocopherol. , 2022, , 259-278.		2
64	Substituting wheat flour with sohphlang (Flemingia vestita) flour: Impact on rheological, physicochemical, antioxidant and antifungal properties of cakes. International Journal of Gastronomy and Food Science, 2022, 28, 100546.	1.3	0