

Charu Lata Mahanta

List of Publications by Year in descending order

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64
papers

2,107
citations

236612

25
h-index

243296

44
g-index

65
all docs

65
docs citations

65
times ranked

2433
citing authors

#	ARTICLE	IF	CITATIONS
1	Tocopherol. , 2022, , 259-278.		2
2	Comparative Study of Heat&Moisture Treatment and Annealing on Morphology, Crystallinity, Pasting, and Thermal Properties of Sohphlang (<i>Flemingia vestita</i>) Starch. Starch/Staerke, 2022, 74, .	1.1	5
3	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
4	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
5	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
6	Characteristics of gluten&free rice batter and baked cake made from the flour of heat&moisture&treated paddy of pigmented rice. Journal of Food Processing and Preservation, 2021, 45, e15206.	0.9	5
7	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
8	Influence of cold plasma voltage and time on quality attributes of tender coconut water () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td Processing and Preservation, 2021, 45, e15372.	0.9	11
9	Processing of minerals and anthocyanins&rich mixed&fruit leather from banana (<i>Musa acuminata</i>) Tj ETQq1 1 0.784314 rgB e15718.	0.9	3
10	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
11	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
12	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
13	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
14	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
15	Characterisation and antioxidant activity of sohphlang (Flemingia vestita), a tuberous crop. Journal of Food Science and Technology, 2020, 57, 3533-3544.	1.4	10
16	Effect of optimized ultrasound&assisted aqueous and ethanolic extraction of <i>Pleurotus citrinopileatus</i> mushroom on total phenol, flavonoids and antioxidant properties. Journal of Food Process Engineering, 2019, 42, e13172.	1.5	22
17	Low&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
18	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

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19	Atmospheric cold plasma inactivation of <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> in tender coconut water: Inoculation and accelerated shelf-life studies. <i>Food Control</i> , 2019, 106, 106678.	2.8	34
20	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. <i>Journal of Food Science and Technology</i> , 2019, 56, 3408-3421.	1.4	5
21	Kinetics of inactivation of peroxidase and polyphenol oxidase in tender coconut water by dielectric barrier discharge plasma. <i>LWT - Food Science and Technology</i> , 2019, 101, 625-629.	2.5	64
22	Quality characterization and effect of sonication time on bioactive properties of honey from North East India. <i>Journal of Food Science and Technology</i> , 2019, 56, 724-736.	1.4	10
23	Characteristics of synbiotic spray dried powder of litchi juice with <i>Lactobacillus plantarum</i> and different carrier materials. <i>LWT - Food Science and Technology</i> , 2018, 87, 351-360.	2.5	47
24	Effect of maleylation on physicochemical and functional properties of rapeseed protein isolate. <i>Journal of Food Science and Technology</i> , 2016, 53, 1784-1797.	1.4	17
25	Physical, physicochemical and nutritional characteristics of Bhoja chaul, a traditional ready-to-eat dry heat parboiled rice product processed by an improvised soaking technique. <i>Food Chemistry</i> , 2016, 191, 152-162.	4.2	32
26	Assessment of goat milk-derived potential probiotic <i>L. lactis</i> AMD17 and its application for preparation of dahi using honey. <i>Annals of Microbiology</i> , 2016, 66, 1217-1228.	1.1	5
27	In vitro physicochemical, phytochemical and functional properties of fiber rich fractions derived from by-products of six fruits. <i>Journal of Food Science and Technology</i> , 2016, 53, 1496-1504.	1.4	33
28	Phytochemical content and antioxidant activities of thirteen fruits of Assam, India. <i>Food Bioscience</i> , 2016, 13, 15-20.	2.0	26
29	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. <i>Journal of Food Science and Technology</i> , 2016, 53, 221-232.	1.4	20
30	A comparative study on the effect of conventional thermal pasteurisation, microwave and ultrasound treatments on the antioxidant activity of five fruit juices. <i>Food Science and Technology International</i> , 2016, 22, 288-301.	1.1	47
31	Statistically designed optimal process conditions for recuperation of protein from rapeseed meal. <i>Journal of Food Science and Technology</i> , 2015, 52, 3203-18.	1.4	4
32	Changes in the properties of rice varieties with different amylose content on dry heat parboiling. <i>Journal of Cereal Science</i> , 2015, 65, 227-235.	1.8	37
33	Processing and Utilization of Jackfruit Seeds. , 2015, , 395-400.		7
34	Partial extraction and identification of phenolics in Amla (<i>Emblca officinalis</i>) seed coat powder. <i>Journal of Food Science and Technology</i> , 2015, 52, 6990-7001.	1.4	13
35	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. <i>International Journal of Food Properties</i> , 2015, 18, 1248-1271.	1.3	6
36	Effect of Spray Drying of Four Fruit Juices on Physicochemical, Phytochemical and Antioxidant Properties. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1656-1664.	0.9	45

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37	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. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1216-1228.	0.9	14
38	Tackling correlated responses during process optimisation of rapeseed meal protein extraction. <i>Food Chemistry</i> , 2015, 170, 62-73.	4.2	15
39	Optimisation of phenolic extraction from <i>Averrhoa carambola</i> pomace by response surface methodology and its microencapsulation by spray and freeze drying. <i>Food Chemistry</i> , 2015, 171, 144-152.	4.2	208
40	Industrial Waste-Derived Nanoparticles and Microspheres Can Be Potent Antimicrobial and Functional Ingredients. <i>Hindawi Journal of Chemistry</i> , 2014, 2014, 1-12.	1.6	12
41	Laboratory Process Development and Physicochemical Characterization of a Low Amylose and Hydrothermally Treated Ready-to-Eat Rice Product Requiring No Cooking. <i>Food and Bioprocess Technology</i> , 2014, 7, 212-223.	2.6	18
42	Exploratory Analysis for Characterization of Solvent-Treated Products (Meal and Extract) from Rapeseed Press-Cake: Preliminary Investigation Using Principal Component Analysis. <i>Waste and Biomass Valorization</i> , 2014, 5, 835-846.	1.8	7
43	Effect of maltodextrin concentration and inlet temperature during spray drying on physicochemical and antioxidant properties of amla (<i>Emblica officinalis</i>) juice powder. <i>Food and Bioprocess Technology</i> , 2014, 92, 252-258.	1.8	187
44	Antioxidative, Hemocompatible, Fluorescent Carbon Nanodots from an "End-of-Pipe" Agricultural Waste: Exploring Its New Horizon in the Food-Packaging Domain. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4509-4520.	2.4	53
45	Physicochemical and Functional Properties of Rapeseed Protein Isolate: Influence of Antinutrient Removal with Acidified Organic Solvents from Rapeseed Meal. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7903-7914.	2.4	23
46	Effect of additives on the quality of tender coconut water processed by nonthermal two stage microfiltration technique. <i>LWT - Food Science and Technology</i> , 2014, 59, 1191-1195.	2.5	25
47	Traditional Parboiled Rice-Based Products Revisited: Current Status and Future Research Challenges. <i>Rice Science</i> , 2014, 21, 187-200.	1.7	26
48	Physicochemical, morphological, thermal and IR spectral changes in the properties of waxy rice starch modified with vinyl acetate. <i>Journal of Food Science and Technology</i> , 2014, 51, 2790-2796.	1.4	31
49	Comparative Analysis of Functional and Nutritive Values of Amla (<i>Emblica officinalis</i>) Fruit, Seed and Seed Coat Powder. <i>American Journal of Food Technology</i> , 2014, 9, 151-161.	0.2	9
50	Cloning and overexpression of raw starch digesting α -amylase gene from <i>Bacillus subtilis</i> strain AS01a in <i>Escherichia coli</i> and application of the purified recombinant α -amylase (AmyBS-I) in raw starch digestion and baking industry. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 97, 118-129.	1.8	40
51	Thin layer drying of tomato slices. <i>Journal of Food Science and Technology</i> , 2013, 50, 642-653.	1.4	67
52	Development of a rice starch-based coating with antioxidant and microbe-barrier properties and study of its effect on tomatoes stored at room temperature. <i>LWT - Food Science and Technology</i> , 2013, 50, 272-278.	2.5	94
53	Removing Antinutrients from Rapeseed Press-Cake and Their Benevolent Role in Waste Cooking Oil-Derived Biodiesel: Conjoining the Valorization of Two Disparate Industrial Wastes. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10746-10756.	2.4	30
54	Effect of hydrothermal treatment varying in time and pressure on the properties of parboiled rices with different amylose content. <i>Food Research International</i> , 2012, 49, 655-663.	2.9	68

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55	Effects of L-ascorbic acid addition on micro-filtered coconut water: Preliminary quality prediction study using ¹ H-NMR, FTIR and GC-MS. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 184-199.	2.7	22
56	Quality characterisation and estimation of phytochemicals content and antioxidant capacity of aromatic pigmented and non-pigmented rice varieties. <i>Food Research International</i> , 2012, 46, 334-340.	2.9	106
57	Effect of l-ascorbic acid addition on the quality attributes of micro-filtered coconut water stored at 4Å°C. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 69-79.	2.7	25
58	Ultrasoundation â€“ A complementary â€“green chemistryâ€™ tool to biocatalysis: A laboratory-scale study of lycopene extraction. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 292-299.	3.8	70
59	Effect of acid concentration and treatment time on acidâ€“alcohol modified jackfruit seed starch properties. <i>Food Chemistry</i> , 2011, 128, 284-291.	4.2	92
60	Magnetically recyclable, antimicrobial, and catalytically enhanced polymer-assisted â€“greenâ€• nanosystem-immobilized <i>Aspergillus niger</i> amyloglucosidase. <i>Applied Microbiology and Biotechnology</i> , 2010, 87, 1983-1992.	1.7	32
61	Relationship of starch changes to puffing expansion of parboiled rice. <i>Journal of Food Science and Technology</i> , 2010, 47, 182-187.	1.4	26
62	Thermal Degradation of Starch in Parboiled Rice. <i>Starch/Staerke</i> , 1989, 41, 91-94.	1.1	29
63	Nature of Starch Crystallinity in Parboiled Rice. <i>Starch/Staerke</i> , 1989, 41, 171-176.	1.1	23
64	Tender coconut water processing: hurdle approach, quality, and accelerated shelf-life measurements. <i>Journal of Food Measurement and Characterization</i> , 0, , 1.	1.6	3