

# Amit Baran Das

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

626  
citations

758635

12  
h-index

610482

24  
g-index

31  
all docs

31  
docs citations

31  
times ranked

701  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound-assisted extraction of anthocyanin from black rice bran using natural deep eutectic solvents: Optimization, diffusivity, and stability. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16309.	0.9	12
2	Characterization of high amylose starch-microcrystalline cellulose based floatable gel for enhanced gastrointestinal retention and drug delivery. <i>Carbohydrate Polymer Technologies and Applications</i> , 2022, 3, 100185.	1.6	4
3	Calorimetric Biosensors. , 2022, , 11-21.		1
4	Impact of extraction methods on functional properties and extraction kinetic of insoluble dietary fiber from green pea peels: A comparative analysis. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	8
5	Physicochemical and phytochemical properties of foam mat dried passion fruit ( <i>Passiflora edulis</i> Sims) powder and comparison with fruit pulp. <i>Journal of Food Science and Technology</i> , 2021, 58, 787-796.	1.4	9
6	Influence of extrusion cooking on phytochemical, physical and sorption isotherm properties of rice extrudate infused with microencapsulated anthocyanin. <i>Food Science and Biotechnology</i> , 2021, 30, 65-76.	1.2	2
7	Development of Colorimetric pH Indicator Paper Using Anthocyanin for Rapid Quality Monitoring of Liquid Food. <i>Journal of Packaging Technology and Research</i> , 2021, 5, 41-49.	0.6	4
8	Effect of xanthan gum, guar gum, and pectin on physicochemical, color, textural, sensory, and drying characteristics of kiwi fruit leather. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15478.	0.9	6
9	Effect of natural deep eutectic solvents on thermal stability, syneresis, and viscoelastic properties of high amylose starch. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 575-583.	3.6	14
10	Vacuum-assisted extrusion of red rice ( <i>Oryza sativa</i> ) flour: Physical and phytochemical comparison with conventional extrusion. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14570.	0.9	2
11	Effect of ionic liquid on sol-gel phase transition, kinetics and rheological properties of high amylose starch. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 685-692.	3.6	11
12	Olive ( <i>Elaeagnus latifolia</i> ) pulp and leather: Characterization after thermal treatment and interrelations among quality attributes. <i>Journal of Food Engineering</i> , 2020, 278, 109948.	2.7	15
13	Phenolic Compounds as Functional Ingredients in Beverages. , 2019, , 285-323.		23
14	Characterization of the batter and gluten-free cake from extruded red rice flour. <i>LWT - Food Science and Technology</i> , 2019, 102, 197-204.	2.5	31
15	Microencapsulation of anthocyanin extract from purple rice bran using modified rice starch and its effect on rice dough rheology. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 573-581.	3.6	38
16	Extraction and characterization of phenolic content from purple and black rice ( <i>Oryza sativa</i> L) bran and its antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 332-345.	1.6	17
17	Extraction of glycyrrhizin from licorice using single screw extruder: Process kinetics and stimulus response modeling. <i>Separation Science and Technology</i> , 2018, 53, 449-457.	1.3	9
18	Effect of extrusion conditions on the physicochemical and phytochemical properties of red rice and passion fruit powder based extrudates. <i>Journal of Food Science and Technology</i> , 2018, 55, 5003-5013.	1.4	20

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19	Adsorption/desorption, diffusion, and thermodynamic properties of anthocyanin from purple rice bran extract on various adsorbents. <i>Journal of Food Process Engineering</i> , 2018, 41, e12834.	1.5	13
20	Pigmented rice a potential source of bioactive compounds: a review. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1073-1081.	1.3	80
21	Effect of thermal pretreatments on physical, phytochemical, and antioxidant properties of black rice pasta. <i>Journal of Food Process Engineering</i> , 2017, 40, e12553.	1.5	10
22	Steric Environment Triggered Self-Healing Cu <sup>II</sup> /Hg <sup>II</sup> Bimetallic Gel with Old Cu <sup>II</sup> Schiff Base Complex as a New Metalloligand. <i>Crystal Growth and Design</i> , 2017, 17, 368-380.	1.4	20
23	Extraction of phenolic compounds and anthocyanin from black and purple rice bran ( <i>Oryza sativa</i> L.) using ultrasound: A comparative analysis and phytochemical profiling. <i>Industrial Crops and Products</i> , 2017, 95, 332-341.	2.5	95
24	Fuzzy Logic Approach for Process Optimization of Gluten-Free Pasta. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 840-849.	0.9	11
25	Evaluation of Physical, Thermal, Pasting Characteristics and Mineral Profile of Pigmented and Nonpigmented Rice Cultivars. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 174-182.	0.9	12
26	Study on the phytochemical properties of pineapple fruit leather processed by extrusion cooking. <i>LWT - Food Science and Technology</i> , 2016, 72, 534-543.	2.5	24
27	Effect of alcohol-acid modification on physicochemical, rheological and morphological properties of glutinous rice starch. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 860-867.	3.6	20
28	Phytochemical and Antioxidant Profile of Pigmented and Non-Pigmented Rice Cultivars of Arunachal Pradesh, India. <i>International Journal of Food Properties</i> , 2016, 19, 1104-1114.	1.3	19
29	Acrylamide in snack foods. <i>Toxicology Mechanisms and Methods</i> , 2012, 22, 163-169.	1.3	13
30	Effect of acetylation and dual modification on physico-chemical, rheological and morphological characteristics of sweet potato ( <i>Ipomoea batatas</i> ) starch. <i>Carbohydrate Polymers</i> , 2010, 80, 725-732.	5.1	83
31	Physical, mechanical, and electrical properties of rice starch-based films plasticised by ionic liquid. <i>Indian Chemical Engineer</i> , 0, , 1-12.	0.9	0