Sweetie R Kanatt

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2597200/publications.pdf

Version: 2024-02-01

27 papers	2,611 citations	331259 21 h-index	552369 26 g-index
28 all docs	28 docs citations	28 times ranked	3238 citing authors

#	Article	IF	Citations
1	Active chitosanâ€“polyvinyl alcohol films with natural extracts. Food Hydrocolloids, 2012, 29, 290-297.	5.6	369
2	Antioxidant potential of mint (Mentha spicata L.) in radiation-processed lamb meat. Food Chemistry, 2007, 100, 451-458.	4.2	283
3	Antioxidant and antimicrobial activity of pomegranate peel extract improves the shelf life of chicken products. International Journal of Food Science and Technology, 2010, 45, 216-222.	1.3	241
4	Chitosan and guar gum composite films: Preparation, physical, mechanical and antimicrobial properties. Carbohydrate Polymers, 2010, 82, 1243-1247.	5.1	231
5	Chitosan and mint mixture: A new preservative for meat and meat products. Food Chemistry, 2008, 107, 845-852.	4.2	212
6	Development of active/intelligent food packaging film containing Amaranthus leaf extract for shelf life extension of chicken/fish during chilled storage. Food Packaging and Shelf Life, 2020, 24, 100506.	3.3	174
7	Carboxymethyl celluloseâ€“polyvinyl alcohol films with clove oil for active packaging of ground chicken meat. Food Packaging and Shelf Life, 2014, 2, 51-58.	3.3	158
8	Potato Peel Extracta Natural Antioxidant for Retarding Lipid Peroxidation in Radiation Processed Lamb Meat. Journal of Agricultural and Food Chemistry, 2005, 53, 1499-1504.	2.4	126
9	Effects of chitosan coating on shelf-life of ready-to-cook meat products during chilled storage. LWT - Food Science and Technology, 2013, 53, 321-326.	2.5	126
10	Chitosan glucose complex â€“ A novel food preservative. Food Chemistry, 2008, 106, 521-528.	4.2	121
11	Development of active, water-resistant carboxymethyl cellulose-poly vinyl alcohol-Aloe vera packaging film. Carbohydrate Polymers, 2020, 227, 115303.	5.1	96
12	Antioxidant and antimicrobial activity of legume hulls. Food Research International, 2011, 44, 3182-3187.	2.9	85
13	Effect of radiation processing on the quality of chilled meat products. Meat Science, 2005, 69, 269-275.	2.7	47
14	Effect of radiation processing of lamb meat on its lipids. Food Chemistry, 2006, 97, 80-86.	4.2	46
15	EFFECT OF GAMMA IRRADIATION ON THE LIPID PEROXIDATION IN CHICKEN, LAMB AND BUFFALO MEAT DURING CHILLED STORAGE. Journal of Food Safety, 1997, 17, 283-294.	1.1	37
16	Effect of irradiated chitosan on the rancidity of radiation-processed lamb meat. International Journal of Food Science and Technology, 2004, 39, 997-1003.	1.3	35
17	Lipid Peroxidation in Chicken Meat During Chilled Storage as Affected by Antioxidants Combined with Lowâ€Dose Gamma Irradiation. Journal of Food Science, 1998, 63, 198-200.	1.5	34
18	Shelf life extension of chicken packed in active film developed with mango peel extract. Journal of Food Safety, 2018, 38, e12385.	1.1	30

#	Article	IF	Citations
19	Irradiation as a tool for modifying tapioca starch and development of an active food packaging film with irradiated starch. Radiation Physics and Chemistry, 2020, 173, 108873.	1.4	28
20	Antioxidant and radio-protective activities of lemon grass and star anise extracts. Food Bioscience, 2014, 6, 24-30.	2.0	25
21	Shelf-Stable and Safe Intermediate-Moisture Meat Products Using Hurdle Technology. Journal of Food Protection, 2002, 65, 1628-1631.	0.8	23
22	Effect of radiation processing on meat tenderisation. Radiation Physics and Chemistry, 2015, 111, 1-8.	1.4	20
23	Chitosan. , 2015, , 219-246.		17
24	Shelf-life extension of convenience meat products sold in Indian supermarkets by radiation processing. Radiation Physics and Chemistry, 2010, 79, 1259-1263.	1.4	16
25	Encapsulation of extract prepared from irradiated onion scales in alginate beads: a potential functional food ingredient. Journal of Food Measurement and Characterization, 2018, 12, 848-858.	1.6	12
26	Active/smart carboxymethyl celluloseâ€polyvinyl alcohol composite films containing rose petal extract for fish packaging. International Journal of Food Science and Technology, 2021, 56, 5753-5761.	1.3	12
27	Radappertization of ready-to-eat shelf-stable, traditional Indian bread â”€ Methi Paratha. Radiation Physics and Chemistry, 2015, 111, 24-27.	1.4	6