

Sweetie R Kanatt

List of Publications by Year in descending order

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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/smart carboxymethyl cellulose-polyvinyl alcohol composite films containing rose petal extract for fish packaging. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5753-5761.	1.3	12
2	Development of active, water-resistant carboxymethyl cellulose-poly vinyl alcohol-Aloe vera packaging film. <i>Carbohydrate Polymers</i> , 2020, 227, 115303.	5.1	96
3	Development of active/intelligent food packaging film containing Amaranthus leaf extract for shelf life extension of chicken/fish during chilled storage. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100506.	3.3	174
4	Irradiation as a tool for modifying tapioca starch and development of an active food packaging film with irradiated starch. <i>Radiation Physics and Chemistry</i> , 2020, 173, 108873.	1.4	28
5	Shelf life extension of chicken packed in active film developed with mango peel extract. <i>Journal of Food Safety</i> , 2018, 38, e12385.	1.1	30
6	Encapsulation of extract prepared from irradiated onion scales in alginate beads: a potential functional food ingredient. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 848-858.	1.6	12
7	Radappertization of ready-to-eat shelf-stable, traditional Indian bread - Methi Paratha. <i>Radiation Physics and Chemistry</i> , 2015, 111, 24-27.	1.4	6
8	Effect of radiation processing on meat tenderisation. <i>Radiation Physics and Chemistry</i> , 2015, 111, 1-8.	1.4	20
9	Chitosan. , 2015, , 219-246.		17
10	Antioxidant and radio-protective activities of lemon grass and star anise extracts. <i>Food Bioscience</i> , 2014, 6, 24-30.	2.0	25
11	Carboxymethyl cellulose-polyvinyl alcohol films with clove oil for active packaging of ground chicken meat. <i>Food Packaging and Shelf Life</i> , 2014, 2, 51-58.	3.3	158
12	Effects of chitosan coating on shelf-life of ready-to-cook meat products during chilled storage. <i>LWT - Food Science and Technology</i> , 2013, 53, 321-326.	2.5	126
13	Active chitosan-polyvinyl alcohol films with natural extracts. <i>Food Hydrocolloids</i> , 2012, 29, 290-297.	5.6	369
14	Antioxidant and antimicrobial activity of legume hulls. <i>Food Research International</i> , 2011, 44, 3182-3187.	2.9	85
15	Shelf-life extension of convenience meat products sold in Indian supermarkets by radiation processing. <i>Radiation Physics and Chemistry</i> , 2010, 79, 1259-1263.	1.4	16
16	Chitosan and guar gum composite films: Preparation, physical, mechanical and antimicrobial properties. <i>Carbohydrate Polymers</i> , 2010, 82, 1243-1247.	5.1	231
17	Antioxidant and antimicrobial activity of pomegranate peel extract improves the shelf life of chicken products. <i>International Journal of Food Science and Technology</i> , 2010, 45, 216-222.	1.3	241
18	Chitosan glucose complex - A novel food preservative. <i>Food Chemistry</i> , 2008, 106, 521-528.	4.2	121

#	ARTICLE	IF	CITATIONS
19	Chitosan and mint mixture: A new preservative for meat and meat products. Food Chemistry, 2008, 107, 845-852.	4.2	212
20	Antioxidant potential of mint (<i>Mentha spicata</i> L.) in radiation-processed lamb meat. Food Chemistry, 2007, 100, 451-458.	4.2	283
21	Effect of radiation processing of lamb meat on its lipids. Food Chemistry, 2006, 97, 80-86.	4.2	46
22	Effect of radiation processing on the quality of chilled meat products. Meat Science, 2005, 69, 269-275.	2.7	47
23	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
24	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
25	Shelf-Stable and Safe Intermediate-Moisture Meat Products Using Hurdle Technology. Journal of Food Protection, 2002, 65, 1628-1631.	0.8	23
26	Lipid Peroxidation in Chicken Meat During Chilled Storage as Affected by Antioxidants Combined with Low-Dose Gamma Irradiation. Journal of Food Science, 1998, 63, 198-200.	1.5	34
27	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