

Suradeep Basak

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2973991/publications.pdf>

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10
papers

299
citations

1162367

8
h-index

1372195

10
g-index

11
all docs

11
docs citations

11
times ranked

333
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on antifungal activity and mode of action of essential oils and their delivery as nano-sized oil droplets in food system. <i>Journal of Food Science and Technology</i> , 2018, 55, 4701-4710.	1.4	63
2	Artificial neural network modeling and genetic algorithm optimization of process parameters in fluidized bed drying of green tea leaves. <i>Journal of Food Process Engineering</i> , 2020, 43, e13128.	1.5	52
3	Modelling the effect of essential oil of betel leaf (<i>Piper betle</i> L.) on germination, growth, and apparent lag time of <i>Penicillium expansum</i> on semi-synthetic media. <i>International Journal of Food Microbiology</i> , 2015, 215, 171-178.	2.1	45
4	The use of fuzzy logic to determine the concentration of betel leaf essential oil and its potency as a juice preservative. <i>Food Chemistry</i> , 2018, 240, 1113-1120.	4.2	38
5	Betel leaf (<i>Piper betle</i> L.) essential oil microemulsion: Characterization and antifungal activity on growth, and apparent lag time of <i>Aspergillus flavus</i> in tomato paste. <i>LWT - Food Science and Technology</i> , 2017, 75, 616-623.	2.5	37
6	Use of predictive model to describe sporicidal and cell viability efficacy of betel leaf (<i>Piper betle</i> L.) essential oil on <i>Aspergillus flavus</i> and <i>Penicillium expansum</i> and its antifungal activity in raw apple juice. <i>LWT - Food Science and Technology</i> , 2017, 80, 510-516.	2.5	35
7	Modelling the effect of betel leaf essential oil on germination time of <i>Aspergillus flavus</i> and <i>Penicillium expansum</i> spore population. <i>LWT - Food Science and Technology</i> , 2018, 95, 361-366.	2.5	10
8	Shelf Life Extension of Tomato Paste Through Organoleptically Acceptable Concentration of Betel Leaf Essential Oil Under Accelerated Storage Environment. <i>Journal of Food Science</i> , 2018, 83, 1396-1403.	1.5	9
9	Assessment and modelling the antibacterial efficacy of vapours of cassia and clove essential oils against pathogens causing foodborne illness. <i>LWT - Food Science and Technology</i> , 2021, 150, 112076.	2.5	9
10	Conventional Microbial Counting and Identification Techniques. , 2021, , 69-89.		0