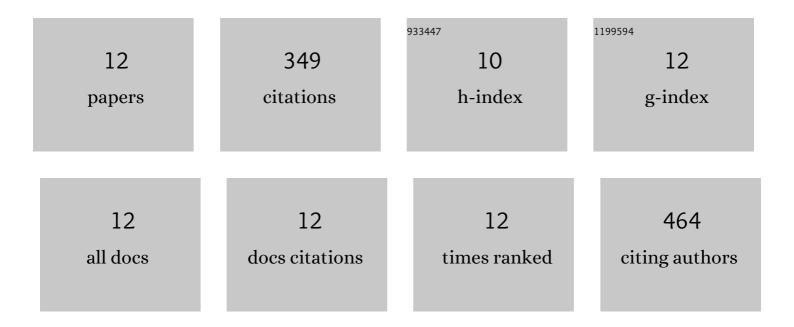
Madhusweta Das

List of Publications by Year in descending order

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ΜΑΠΗΠΟΜΕΤΑ ΠΑς

#	Article	IF	CITATIONS
1	Functional foods: An overview. Food Science and Biotechnology, 2011, 20, 861-875.	2.6	176
2	Composition of seed and characteristics of oil from karingda [Citrullus lanatus (Thumb) Mansf]. International Journal of Food Science and Technology, 2002, 37, 893-896.	2.7	34
3	Thermophysical Properties of Sugarcane, Palmyra Palm, and Date-palm Granular Jaggery. International Journal of Food Properties, 2008, 11, 876-886.	3.0	20
4	Effect of freeze, microwave-convective hot air, vacuum and dehumidified air drying on total phenolics content, anthocyanin content and antioxidant activity of jamun (Syzygium cumini L.) pulp. Journal of Food Science and Technology, 2018, 55, 2410-2419.	2.8	20
5	Effect of moisture content on glass transition and sticky point temperatures of sugarcane, palmyraâ€palm and dateâ€palm jaggery granules. International Journal of Food Science and Technology, 2010, 45, 94-104.	2.7	17
6	Biodegradability of Starch Based Self-Supporting Antimicrobial Film and Its Effect on Soil Quality. Journal of Polymers and the Environment, 2018, 26, 4331-4337.	5.0	17
7	Composition and functionality of whole jamun based functional confection. Journal of Food Science and Technology, 2016, 53, 2569-2579.	2.8	16
8	Selfâ€supportingâ€film from starch, poly(vinyl alcohol), and glutaraldehyde: Optimization of composition using response surface methodology. Journal of Applied Polymer Science, 2017, 134, .	2.6	14
9	Nutritional and functional characterization of barley flaxseed based functional dry soup mix. Journal of Food Science and Technology, 2015, 52, 5510-5521.	2.8	13
10	Optimization and multivariate accelerated shelf life testing (MASLT) of a low glycemic whole jamun (Syzygium cumini L.) confection with tailored quality and functional attributes. Journal of Food Science and Technology, 2018, 55, 4887-4900.	2.8	12
11	Study on the Effect of Concentration and Temperature on Rheological Properties of Whole Barley Flour Suspension by Using <scp>M</scp> itschka Method. Journal of Texture Studies, 2014, 45, 164-171.	2.5	5
12	Microwaveâ€convective hot airdried jamun (Syzygium cumini L.) pulp powder: Optimization of drying aids. Journal of Food Process Engineering, 2019, 42, e13166.	2.9	5