

Madhusweta Das

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3099839/publications.pdf>

Version: 2024-02-01

12
papers

349
citations

933447

10
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

464
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional foods: An overview. <i>Food Science and Biotechnology</i> , 2011, 20, 861-875.	2.6	176
2	Composition of seed and characteristics of oil from karingda [<i>Citrullus lanatus</i> (Thumb) Mansf]. <i>International Journal of Food Science and Technology</i> , 2002, 37, 893-896.	2.7	34
3	Thermophysical Properties of Sugarcane, Palmyra Palm, and Date-palm Granular Jaggery. <i>International Journal of Food Properties</i> , 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 (<i>Syzygium cumini</i> L.) pulp. <i>Journal of Food Science and Technology</i> , 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. <i>International Journal of Food Science and Technology</i> , 2010, 45, 94-104.	2.7	17
6	Biodegradability of Starch Based Self-Supporting Antimicrobial Film and Its Effect on Soil Quality. <i>Journal of Polymers and the Environment</i> , 2018, 26, 4331-4337.	5.0	17
7	Composition and functionality of whole jamun based functional confection. <i>Journal of Food Science and Technology</i> , 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. <i>Journal of Applied Polymer Science</i> , 2017, 134, .	2.6	14
9	Nutritional and functional characterization of barley flaxseed based functional dry soup mix. <i>Journal of Food Science and Technology</i> , 2015, 52, 5510-5521.	2.8	13
10	Optimization and multivariate accelerated shelf life testing (MASLT) of a low glycemic whole jamun (<i>Syzygium cumini</i> L.) confection with tailored quality and functional attributes. <i>Journal of Food Science and Technology</i> , 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 <sc>M</sc>itschka Method. <i>Journal of Texture Studies</i> , 2014, 45, 164-171.	2.5	5
12	Microwaveâ€convective hot airdried jamun (<i>Syzygium cumini</i> L.) pulp powder: Optimization of drying aids. <i>Journal of Food Process Engineering</i> , 2019, 42, e13166.	2.9	5