

# Madhusweta Das

## List of Publications by Year in descending order

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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	Microwave-convective hot air-dried 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
2	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
3	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
4	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
5	Self-supporting 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
6	Composition and functionality of whole jamun based functional confection. <i>Journal of Food Science and Technology</i> , 2016, 53, 2569-2579.	2.8	16
7	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
8	Study on the Effect of Concentration and Temperature on Rheological Properties of Whole Barley Flour Suspension by Using Mutschka Method. <i>Journal of Texture Studies</i> , 2014, 45, 164-171.	2.5	5
9	Functional foods: An overview. <i>Food Science and Biotechnology</i> , 2011, 20, 861-875.	2.6	176
10	Effect of moisture content on glass transition and sticky point temperatures of sugarcane, palmyra-palm and date-palm jaggery granules. <i>International Journal of Food Science and Technology</i> , 2010, 45, 94-104.	2.7	17
11	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
12	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