

Subir K Chakraborty

List of Publications by Year in descending order

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22
papers

353
citations

759233

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22
all docs

22
docs citations

22
times ranked

285
citing authors

#	ARTICLE	IF	CITATIONS
1	Emerging non-destructive imaging techniques for fruit damage detection: Image processing and analysis. Trends in Food Science and Technology, 2022, 120, 418-438.	15.1	54
2	Influence of processing parameters on textural characteristics and overall acceptability of millet enriched biscuits using response surface methodology. Journal of Food Science and Technology, 2011, 48, 167-174.	2.8	34
3	Effect of germ orientation during Vis-NIR hyperspectral imaging for the detection of fungal contamination in maize kernel using PLS-DA, ANN and 1D-CNN modelling. Food Control, 2022, 139, 109077.	5.5	32
4	Rapid detection of adulteration in desiccated coconut powder: vis-NIR spectroscopy and chemometric approach. Food Control, 2022, 133, 108588.	5.5	31
5	Non-destructive classification and prediction of aflatoxin-B1 concentration in maize kernels using Vis-NIR (400-1000nm) hyperspectral imaging. Journal of Food Science and Technology, 2021, 58, 437-450.	2.8	26
6	Process parameter optimization for instant pigeonpea dhal using response surface methodology. Journal of Food Engineering, 2007, 81, 171-178.	5.2	23
7	Selection and incorporation of hydrocolloid for gluten-free leavened millet breads and optimization of the baking process thereof. LWT - Food Science and Technology, 2020, 119, 108878.	5.2	17
8	Process optimization for enzyme aided clarification of watermelon juice. Journal of Food Science and Technology, 2014, 51, 2490-2498.	2.8	16
9	Rheological properties of refined wheat - millet flour based dough under thermo-mechanical stress. Journal of Food Science and Technology, 2015, 52, 3044-3050.	2.8	16
10	Advanced techniques in edible oil authentication: A systematic review and critical analysis. Critical Reviews in Food Science and Nutrition, 2023, 63, 873-901.	10.3	16
11	Chemometric strategies for nondestructive and rapid assessment of nitrate content in harvested spinach using Vis-NIR spectroscopy. Journal of Food Science, 2020, 85, 3653-3662.	3.1	15
12	Process optimization for a nutritious low-calorie high-fiber whey-based ready-to-serve watermelon beverage. Journal of Food Science and Technology, 2015, 52, 960-967.	2.8	13
13	Quality characteristics of gluten free bread from barnyard millet-soy flour blends. Journal of Food Science and Technology, 2016, 53, 4308-4315.	2.8	13
14	Application of chemometrics to identify artificial ripening in sapota (Manilkara Zapota) using visible near infrared absorbance spectra. Computers and Electronics in Agriculture, 2020, 175, 105539.	7.7	11
15	Sorption isotherms of ready-to-eat puff preconditioned brown rice: Development of classical models and artificial neural network approach. Journal of Food Process Engineering, 2019, 42, e13220.	2.9	10
16	Rheological characterization of gluten free millet flour dough. Journal of Food Measurement and Characterization, 2018, 12, 1195-1202.	3.2	6
17	Characterisation of Properties for Karanj (Pongamia pinnata) Seeds and Kernels in Relation to Bulk Handling and Processing Applications. Agricultural Research, 2018, 7, 280-289.	1.7	6
18	Non-destructive assessment of quality parameters of white button mushrooms (Agaricus bisporus) using image processing techniques. Journal of Food Science and Technology, 2022, 59, 2047-2059.	2.8	5

#	ARTICLE	IF	CITATIONS
19	Thermodynamic Properties of Ready-to-Puff Pressure Parboiled Preconditioned Brown Rice. Journal of Food Measurement and Characterization, 2019, 13, 1469-1478.	3.2	3
20	Influence of infrared (IR) heating parameters upon the hull adherence and cotyledon integrity of whole pigeon pea (Cajanus cajan L.) grain. LWT - Food Science and Technology, 2022, 154, 112792.	5.2	3
21	Process Parameter Optimization for Enzyme-Aided Juice Extraction of Wood Apple (Feronia limonia). Agricultural Research, 2020, 9, 410-416.	1.7	2
22	Rural Entrepreneurship Development in Millet Processing. , 2021, , 345-361.		1