

Subir K Chakraborty

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

353
citations

759233

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22
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22
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22
times ranked

285
citing authors

#	ARTICLE	IF	CITATIONS
1	Advanced techniques in edible oil authentication: A systematic review and critical analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 873-901.	10.3	16
2	Non-destructive assessment of quality parameters of white button mushrooms (<i>Agaricus bisporus</i>) using image processing techniques. <i>Journal of Food Science and Technology</i> , 2022, 59, 2047-2059.	2.8	5
3	Rapid detection of adulteration in desiccated coconut powder: vis-NIR spectroscopy and chemometric approach. <i>Food Control</i> , 2022, 133, 108588.	5.5	31
4	Influence of infrared (IR) heating parameters upon the hull adherence and cotyledon integrity of whole pigeon pea (<i>Cajanus cajan</i> L.) grain. <i>LWT - Food Science and Technology</i> , 2022, 154, 112792.	5.2	3
5	Emerging non-destructive imaging techniques for fruit damage detection: Image processing and analysis. <i>Trends in Food Science and Technology</i> , 2022, 120, 418-438.	15.1	54
6	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. <i>Food Control</i> , 2022, 139, 109077.	5.5	32
7	Non-destructive classification and prediction of aflatoxin-B1 concentration in maize kernels using Vis-NIR (400-1000nm) hyperspectral imaging. <i>Journal of Food Science and Technology</i> , 2021, 58, 437-450.	2.8	26
8	Rural Entrepreneurship Development in Millet Processing. , 2021, , 345-361.		1
9	Process Parameter Optimization for Enzyme-Aided Juice Extraction of Wood Apple (<i>Feronia limonia</i>). <i>Agricultural Research</i> , 2020, 9, 410-416.	1.7	2
10	Selection and incorporation of hydrocolloid for gluten-free leavened millet breads and optimization of the baking process thereof. <i>LWT - Food Science and Technology</i> , 2020, 119, 108878.	5.2	17
11	Chemometric strategies for nondestructive and rapid assessment of nitrate content in harvested spinach using Vis-NIR spectroscopy. <i>Journal of Food Science</i> , 2020, 85, 3653-3662.	3.1	15
12	Application of chemometrics to identify artificial ripening in sapota (<i>Manilkara Zapota</i>) using visible near infrared absorbance spectra. <i>Computers and Electronics in Agriculture</i> , 2020, 175, 105539.	7.7	11
13	Sorption isotherms of ready-to-eat puff preconditioned brown rice: Development of classical models and artificial neural network approach. <i>Journal of Food Process Engineering</i> , 2019, 42, e13220.	2.9	10
14	Thermodynamic Properties of Ready-to-Puff Pressure Parboiled Preconditioned Brown Rice. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1469-1478.	3.2	3
15	Rheological characterization of gluten free millet flour dough. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1195-1202.	3.2	6
16	Characterisation of Properties for Karanj (<i>Pongamia pinnata</i>) Seeds and Kernels in Relation to Bulk Handling and Processing Applications. <i>Agricultural Research</i> , 2018, 7, 280-289.	1.7	6
17	Quality characteristics of gluten free bread from barnyard millet-soy flour blends. <i>Journal of Food Science and Technology</i> , 2016, 53, 4308-4315.	2.8	13
18	Process optimization for a nutritious low-calorie high-fiber whey-based ready-to-serve watermelon beverage. <i>Journal of Food Science and Technology</i> , 2015, 52, 960-967.	2.8	13

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19	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
20	Process optimization for enzyme aided clarification of watermelon juice. Journal of Food Science and Technology, 2014, 51, 2490-2498.	2.8	16
21	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
22	Process parameter optimization for instant pigeonpea dhal using response surface methodology. Journal of Food Engineering, 2007, 81, 171-178.	5.2	23