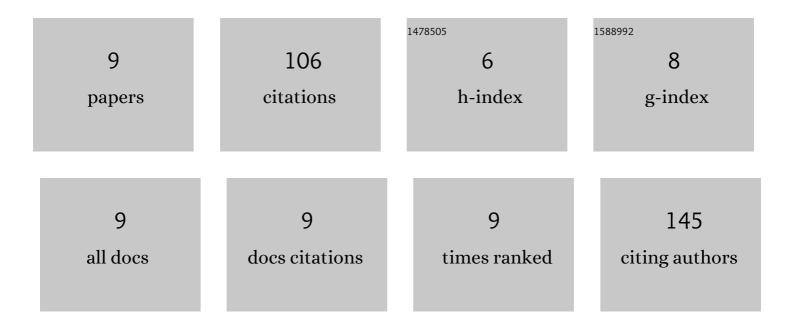
## Vanshika Adiani

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3594813/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Activity guided characterization of antioxidant components from essential oil of Nutmeg (Myristica) Tj ETQq1 1 C	).784314 ı 2.8	rg₿Ţ /Overlc
2	SPME-GCMS integrated with chemometrics as a rapid non-destructive method for predicting microbial quality of minimally processed jackfruit (Artocarpus heterophyllus) bulbs. Postharvest Biology and Technology, 2014, 98, 34-40.	6.0	20
3	Development of rapid method to assess microbial quality of minimally processed pomegranate arils using FTIR. Sensors and Actuators B: Chemical, 2018, 260, 800-807.	7.8	18
4	Radiation processing for enhancing shelf life and quality characteristics of minimally processed ready-to-cook (RTC) cauliflower (Brassica oleracea). Food Packaging and Shelf Life, 2015, 5, 50-55.	7.5	11
5	Antioxidant Compounds in Traditional Indian Pickles May Prevent the Process-Induced Formation of Benzene. Journal of Food Protection, 2016, 79, 123-131.	1.7	10
6	Microbial quality assessment of minimally processed pineapple using GCMS and FTIR in tandem with chemometrics. Scientific Reports, 2020, 10, 6203.	3.3	9
7	A simple time temperature indicator for real time microbial assessment in minimally processed fruits. Journal of Food Engineering, 2021, 311, 110731.	5.2	6
8	FTIR-based rapid microbial quality estimation of fresh-cut jackfruit (Artocarpus heterophyllus) bulbs. Journal of Food Measurement and Characterization, 2022, 16, 1944-1951.	3.2	2
9	Identification of GTP Binding Nuclear Protein Ran as an Upregulation Target in Acetoin Glucoside Mediated Plant Growth Enhancement. Natural Products Journal, 2017, 7, .	0.3	0