Abhimanyu Thakur

List of Publications by Year in descending order

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38	118	5	9
papers	citations	h-index	g-index
38	38	38	96
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Microencapsulation of wild pomegranate flavedo phenolics by lyophilization: Effect of maltodextrin concentration, structural morphology, functional properties, elemental composition and ingredient for development of functional beverage. LWT - Food Science and Technology, 2020, 133, 110077.	5.2	21
2	Evaluation of Antioxidant and Antimicrobial Activity of <i>Rhododendron arboreum</i> Flowers Extract. International Journal of Food and Fermentation Technology, 2017, 7, 123.	0.1	14
3	Effect of different drying modes on phenolics and antioxidant potential of different parts of wild pomegranate fruits. Scientia Horticulturae, 2020, 274, 109656.	3.6	12
4	Development and quality of apple -whey based herbal functional ready-to-serve beverage. Journal of Applied and Natural Science, 2019, 11, 291-298.	0.4	8
5	Role of functional food components in COVID-19 pandemic: A review. Annals of Phytomedicine an International Journal, 2021, 10, .	0.1	5
6	Optimization of Fructooligosaccharide Fortified Low Calorie Apple-Whey Based RTS Beverage and Its Quality Evaluation during Storage. Current Journal of Applied Science and Technology, 0, , 17-28.	0.3	5
7	Immunology and Its Relation with Food Components: An Overview. International Journal of Food and Fermentation Technology, 2019, 9, .	0.1	5
8	Studies on Physico-chemical and Antioxidant Properties of Wild Pomegranate Fruits in Different Locations of Himachal Pradesh. International Journal of Current Microbiology and Applied Sciences, 2018, 7, 2842-2850.	0.1	4
9	Comparison of quality of anardana (dried arils) prepared in mechanical cabinet and solar tunnel drier from wild pomegranate (Punica granatum L.) fruits procured from different locations of Himachal Pradesh, India. Journal of Applied and Natural Science, 2020, 12, 71-78.	0.4	4
10	Development of squash from box myrtle (Myrica nagi) and its quality evaluation during storage. Journal of Hill Agriculture, 2017, 8, 87.	0.0	4
11	Development of Syrup from Mulberry (Morus alba L.) and its Quality Evaluation under Ambient and Refrigerated Storage Conditions. International Journal of Bio-resource and Stress Management, 2017, 8, 116-121.	0.2	4
12	Development of Appetizer from Box Myrtle (Myrica nagi) and its Quality Evaluation during Storage. International Journal of Food and Fermentation Technology, 2016, 6, 151.	0.1	3
13	Preparation of Myrica nagi (Box myrtle) drink and effect of storage temperature on its quality. Journal of Applied and Natural Science, 2017, 9, 2137-2142.	0.4	3
14	Phenolics from underutilized wild pomegranate fruit flavedo: Extraction, quantification, hierarchical clustering, antibacterial properties, HPLC, SEM analysis and FT-IR characterization. South African Journal of Botany, 2022, 145, 85-94.	2.5	3
15	Optimization of lyophilized microencapsulated phenolic extract concentration for enrichment of yoghurt and effect on chemical parameters, bioactive compounds, antioxidant activity and sensory quality under storage. South African Journal of Botany, 2022, , .	2.5	3
16	Studies on Preparation and Preservation of Squash from Wild Pomegranate (Punica granatum L.) Fruits and its Quality Evaluation During Storage. International Journal of Bio-resource and Stress Management, 2018, 9, 007-012.	0.2	2
17	Physico-Chemical Characteristics and Standardization of Juice Extraction Method from Wild Aonla (Phyllanthus emblica L.) Fruits of Himachal Pradesh, India. International Journal of Current Microbiology and Applied Sciences, 2018, 7, 731-737.	0.1	2
18	Development of Squash from Wild Prickly Pear (Opuntia dillenii Haw.) Fruit and Its Quality Evaluation During Storage. International Journal of Current Microbiology and Applied Sciences, 2018, 7, 1942-1954.	0.1	2

#	Article	IF	CITATIONS
19	Effect of Type and Permeability Behaviour of Packaging Material on the Quality Characteristics of Dried Carrot Roundels during Storage. Current Journal of Applied Science and Technology, 0, , 83-92.	0.3	2
20	Utilization of Edible Rhododendron (Rhododendron arboreum Sm.) Flowers for Development of Spiced Beverage (Appetizer) and Its Shelf Life Evaluation during Storage. International Research Journal of Pure and Applied Chemistry, 0, , 52-62.	0.2	2
21	Stability of mango drink enriched with micro-encapsulated pomegranate peel extract. Indian Journal of Horticulture, 2021, 78, 330-337.	0.1	1
22	Studies on Development and Storage Quality Evaluation of Syrup Prepared from Wild Pomegranate (Punica granatum L.) Fruits. International Journal of Current Microbiology and Applied Sciences, 2018, 7, 538-548.	0.1	1
23	Pomegranate and its wild genotypes: Nutraceutical opportunities and challenges. Annals of Phytomedicine an International Journal, 2020, 9, .	0.1	1
24	Effect of Packaging and Storage on Quality Characteristics of Dried Wild Pomegranate Arils (Anardana) Prepared in Solar Tunnel Drier. Current Journal of Applied Science and Technology, 0, , 8-23.	0.3	1
25	Standardization of Recipe for the Preparation of Wild Jamun Squash: Effect of Packaging Materials and Temperature Conditions on Nutritional Quality during Storage. International Research Journal of Pure and Applied Chemistry, 0, , 34-44.	0.2	1
26	Studies on Storage Quality Evaluation of Dried Wild Pomegranate Arils (Anardana) Prepared in Mechanical Cabinet Drier. International Research Journal of Pure and Applied Chemistry, 0, , 79-91.	0.2	1
27	Effect of packaging on phenols, flavonoids and antioxidant activity of dried wild pomegranate (Punica) Tj ETQq1 2020, 9, .	0.784314 0.1	1 rgBT /Over
28	Optimization of Juice and Total Soluble Solids Concentration for the Preparation of Wild Jamun Syrup: Effect of Packaging Materials and Temperature Conditions on Nutritional Quality during Storage. Current Journal of Applied Science and Technology, 0, , 116-124.	0.3	1
29	Phytochemical extraction and quantification from wild pomegranate flavedo powder, their antioxidant and antimicrobial properties. Annals of Phytomedicine an International Journal, 2020, 9, .	0.1	1
30	Development of dehydrated pomegranate arils from unmarketable pomegranates and evaluation of their functional and organoleptic attributes during storage. Annals of Phytomedicine an International Journal, 2021, 10 , .	0.1	1
31	Effect of packaging on phenols, flavonoids and antioxidant characteristics of mechanical cabinet dried wild pomegranate (Punica granatum L.) arils. Journal of Applied and Natural Science, 2021, 13, 101-109.	0.4	O
32	Studies on storage quality evaluation of drink prepared from Rhododendron (Rhododendron) Tj ETQq0 0 0 rgBT	Oyerlock 1	0 ₀ Tf 50 222
33	Studies on quality characteristics of seedling mango fruits from different locations of Himachal Pradesh. Journal of Hill Agriculture, 2017, 8, 288.	0.0	O
34	Studies on development and storage quality of syrup prepared from wild prickly pear fruit. Journal of Hill Agriculture, 2018, 9, 345.	0.0	0
35	Development of spiced squash (appetizer) from wild prickly pear (Opuntia dillenii Haw.) and its quality evaluation during storage. Journal of Applied and Natural Science, 2019, 11, 315-320.	0.4	O
36	Comparative assessment of Rhododendron (Rhododendron arboreum Sm.) flowers extract beverages through biochemical analysis and its quality evaluation during storage. Annals of Phytomedicine an International Journal, 2020, 9, .	0.1	0

ARTICLE IF CITATIONS

37 Standardization of recipe for the preparation of drink from rhododendron (Rhododendron arboreum) Tj ETQq1 1 0.784314 rgBT /Ove log

38 Role of wild fruits in combating COVID-19 infection: An overview. Annals of Phytomedicine an International Journal, 2021, COVID-19, .