Abhimanyu Thakur

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4454568/publications.pdf

Version: 2024-02-01

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	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
2	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
3	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	0
4	Role of functional food components in COVID-19 pandemic: A review. Annals of Phytomedicine an International Journal, $2021,10,10$	0.1	5
5	Studies on storage quality evaluation of drink prepared from Rhododendron (Rhododendron) Tj ETQq1 1 0.78431	4rgBT/O	verlock 10 Ti
6	Stability of mango drink enriched with micro-encapsulated pomegranate peel extract. Indian Journal of Horticulture, 2021, 78, 330-337.	0.1	1
7	Standardization of recipe for the preparation of drink from rhododendron (Rhododendron arboreum) Tj ETQq $1\ 1\ 0$	0.784314	rgBT /Overlo
8	Development of dehydrated pomegranate arils from unmarketable pomegranates and evaluation of their functional and organoleptic attributes during storage. Annals of Phytomedicine an International Journal, $2021,10,1$	0.1	1
9	Role of wild fruits in combating COVID-19 infection: An overview. Annals of Phytomedicine an International Journal, 2021, COVID-19, .	0.1	0
10	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
11	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
12	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
13	Pomegranate and its wild genotypes: Nutraceutical opportunities and challenges. Annals of Phytomedicine an International Journal, 2020, 9, .	0.1	1
14	Effect of packaging on phenols, flavonoids and antioxidant activity of dried wild pomegranate (Punica) Tj ETQq0 (2020, 9, .	0 o rgBT /C 0.1	Overlock 10 1
15	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
16	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
17	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
18	Immunology and Its Relation with Food Components: An Overview. International Journal of Food and Fermentation Technology, 2019, 9 , .	0.1	5

#	Article	IF	Citations
19	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
20	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
21	Studies on development and storage quality of syrup prepared from wild prickly pear fruit. Journal of Hill Agriculture, 2018, 9, 345.	0.0	O
22	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
23	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
24	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
25	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
26	Development of squash from box myrtle (Myrica nagi) and its quality evaluation during storage. Journal of Hill Agriculture, 2017, 8, 87.	0.0	4
27	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
28	Studies on quality characteristics of seedling mango fruits from different locations of Himachal Pradesh. Journal of Hill Agriculture, 2017, 8, 288.	0.0	0
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

3

#	Article	IF	CITATIONS
37	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
38	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