

Ali Abas Wani

List of Publications by Year in descending order

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38
papers

2,697
citations

218677

26
h-index

302126

39
g-index

39
all docs

39
docs citations

39
times ranked

3441
citing authors

#	ARTICLE	IF	CITATIONS
1	Rice Starch Diversity: Effects on Structural, Morphological, Thermal, and Physicochemical Propertiesâ€”A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 417-436.	11.7	429
2	Health Benefits of Anthocyanins and Their Encapsulation for Potential Use in Food Systems: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2223-2230.	10.3	284
3	Rice bran: Nutritional values and its emerging potential for development of functional foodâ€”A review. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 24-30.	2.7	225
4	Recent advances in extending the shelf life of fresh <i>Agaricus</i> mushrooms: a review. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1393-1402.	3.5	162
5	Effect of plant extracts on the techno-functional properties of biodegradable packaging films. <i>Trends in Food Science and Technology</i> , 2018, 80, 141-154.	15.1	153
6	Chemistry, encapsulation, and health benefits of Î²-carotene - A review. <i>Cogent Food and Agriculture</i> , 2015, 1, 1018696.	1.4	147
7	Sweet cherry (<i>Prunus avium</i>): Critical factors affecting the composition and shelf life. <i>Food Packaging and Shelf Life</i> , 2014, 1, 86-99.	7.5	135
8	Effect of extraction conditions on lycopene extractions from tomato processing waste skin using response surface methodology. <i>Food Chemistry</i> , 2008, 108, 711-718.	8.2	124
9	Physico-chemical and functional properties of flours from Indian kidney bean (<i>Phaseolus vulgaris</i> L.) cultivars. <i>LWT - Food Science and Technology</i> , 2013, 53, 278-284.	5.2	77
10	Understanding Critical Factors for the Quality and Shelf-life of MAP Fresh Meat: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 146-177.	10.3	75
11	Extraction optimization of watermelon seed protein using response surface methodology. <i>LWT - Food Science and Technology</i> , 2008, 41, 1514-1520.	5.2	71
12	Characterisation and functional properties of watermelon (<i>Citrullus lanatus</i>) seed proteins. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 113-121.	3.5	61
13	Effect of Temperature, Alkali Concentration, Mixing Time and Meal/Solvent Ratio on the Extraction of Watermelon Seed Proteinsâ€”a Response Surface Approach. <i>Biosystems Engineering</i> , 2006, 94, 67-73.	4.3	60
14	The use of carbon dioxide in the processing and packaging of milk and dairy products: A review. <i>International Journal of Dairy Technology</i> , 2012, 65, 161-177.	2.8	55
15	Active packaging of food products: recent trends. <i>Nutrition and Food Science</i> , 2011, 41, 249-260.	0.9	54
16	Physico-chemical, thermal and rheological properties of starches isolated from newly released rice cultivars grown in Indian temperate climates. <i>LWT - Food Science and Technology</i> , 2013, 53, 176-183.	5.2	53
17	Sweet cherries from farm to table: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1638-1649.	10.3	48
18	Characterisation and functional properties of proteins of some Indian chickpea (<i>Cicer</i>)	3.5	45

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19	Shelf Life Enhancement of Butter, Ice-Cream, and Mayonnaise by Addition of Lycopene. <i>International Journal of Food Properties</i> , 2011, 14, 1217-1231.	3.0	45
20	Role of plastics additives for food packaging. <i>Pigment and Resin Technology</i> , 2012, 41, 368-379.	0.9	42
21	Effect of whey and casein protein hydrolysates on rheological, textural and sensory properties of cookies. <i>Journal of Food Science and Technology</i> , 2015, 52, 5718-5726.	2.8	39
22	Physicochemical Changes in Seven Tomato (<i>Lycopersicon esculentum</i>) Cultivars During Ripening. <i>International Journal of Food Properties</i> , 2006, 9, 747-757.	3.0	37
23	Characterization and functional properties of watermelon (<i>Citrullus lanatus</i>) seed protein isolates and salt assisted protein concentrates. <i>Food Science and Biotechnology</i> , 2011, 20, 877-887.	2.6	37
24	Sorption Isotherms and Drying Characteristics of Tomato Peel Isolated from Tomato Pomace. <i>Drying Technology</i> , 2006, 24, 1515-1520.	3.1	29
25	Degradation Kinetics of Lycopene and Visual Color in Tomato Peel Isolated from Pomace. <i>International Journal of Food Properties</i> , 2006, 9, 781-789.	3.0	28
26	Enzymatic hydrolysis of whey and casein protein- effect on functional, rheological, textural and sensory properties of breads. <i>Journal of Food Science and Technology</i> , 2015, 52, 7697-7709.	2.8	28
27	Supercritical Impregnation of Active Components into Polymers for Food Packaging Applications. <i>Food and Bioprocess Technology</i> , 2017, 10, 1749-1754.	4.7	24
28	Dough-Handling and Cookie-Making Properties of Wheat Flour-Watermelon Protein Isolate Blends. <i>Food and Bioprocess Technology</i> , 2012, 5, 1612-1621.	4.7	21
29	Moisture Adsorption Isotherms of Watermelon Seed and Kernels. <i>Drying Technology</i> , 2006, 24, 99-104.	3.1	20
30	Influence of watermelon seed protein concentrates on dough handling, textural and sensory properties of cookies. <i>Journal of Food Science and Technology</i> , 2015, 52, 2139-2147.	2.8	18
31	Shelf-Life Extension of Fresh Ready-to-Bake Pizza by the Application of Modified Atmosphere Packaging. <i>Food and Bioprocess Technology</i> , 2012, 5, 1028-1037.	4.7	17
32	Antioxidant properties of legumes and their morphological fractions as affected by cooking. <i>Food Science and Biotechnology</i> , 2013, 22, 187-194.	2.6	17
33	Oxidative Stability of Soybean Triacylglycerol Using Carotenoids and γ -Tocopherol. <i>International Journal of Food Properties</i> , 2015, 18, 2605-2613.	3.0	15
34	Impacts of Refining and Antioxidants on the Physico-Chemical Characteristics and Oxidative Stability of Watermelon Seed Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1423-1430.	1.9	7
35	Quality of chilled ready-to-bake pizza stored in air and under modified atmospheres: Microbiological and sensory attributes. <i>Food Science and Biotechnology</i> , 2011, 20, 1-6.	2.6	5
36	Influence of γ -irradiation on antioxidant, thermal and rheological properties of native and irradiated whole grain millet flours. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3752-3762.	2.7	4

#	ARTICLE	IF	CITATIONS
37	Packaging Methods for Minimally Processed Foods. Food Engineering Series, 2015, , 35-55.	0.7	3
38	The Extension of the Shelf Life of Ready-to-Serve Pizza by a Combination of Modified Atmosphere Packaging and Refrigeration. Food Science and Technology Research, 2010, 16, 373-380.	0.6	1