

Ali Abas Wani

List of Publications by Year in descending order

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Version: 2024-02-01

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 | 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 |
| 2 | 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 |
| 3 | Sweet cherries from farm to table: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1638-1649. | 10.3 | 48 |
| 4 | Supercritical Impregnation of Active Components into Polymers for Food Packaging Applications. <i>Food and Bioprocess Technology</i> , 2017, 10, 1749-1754. | 4.7 | 24 |
| 5 | 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 |
| 6 | Chemistry, encapsulation, and health benefits of β -carotene - A review. <i>Cogent Food and Agriculture</i> , 2015, 1, 1018696. | 1.4 | 147 |
| 7 | Packaging Methods for Minimally Processed Foods. <i>Food Engineering Series</i> , 2015, , 35-55. | 0.7 | 3 |
| 8 | Rice bran: Nutritional values and its emerging potential for development of functional food – A review. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 24-30. | 2.7 | 225 |
| 9 | Oxidative Stability of Soybean Triacylglycerol Using Carotenoids and γ -Tocopherol. <i>International Journal of Food Properties</i> , 2015, 18, 2605-2613. | 3.0 | 15 |
| 10 | 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 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |
| 18 | Rice Starch Diversity: Effects on Structural, Morphological, Thermal, and Physicochemical Properties – A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 417-436. | 11.7 | 429 |

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|----|--|------|-----------|
| 19 | Role of plastics additives for food packaging. <i>Pigment and Resin Technology</i> , 2012, 41, 368-379. | 0.9 | 42 |
| 20 | 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 |
| 21 | 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 |
| 22 | 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 |
| 23 | Active packaging of food products: recent trends. <i>Nutrition and Food Science</i> , 2011, 41, 249-260. | 0.9 | 54 |
| 24 | 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 |
| 25 | 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 |
| 26 | 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 |
| 27 | 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 |
| 28 | 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 |
| 29 | The Extension of the Shelf Life of Ready-to-Serve Pizza by a Combination of Modified Atmosphere Packaging and Refrigeration. <i>Food Science and Technology Research</i> , 2010, 16, 373-380. | 0.6 | 1 |
| 30 | Recent advances in extending the shelf life of fresh <i>Agaricus mushrooms</i> : a review. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1393-1402. | 3.5 | 162 |
| 31 | Characterisation and functional properties of proteins of some Indian chickpea (<i>Cicer</i>) TJ ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 | 3.5 | 45 |
| 32 | 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 |
| 33 | Extraction optimization of watermelon seed protein using response surface methodology. <i>LWT - Food Science and Technology</i> , 2008, 41, 1514-1520. | 5.2 | 71 |
| 34 | 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 |
| 35 | Effect of Temperature, Alkali Concentration, Mixing Time and Meal/Solvent Ratio on the Extraction of Watermelon Seed Proteins—a Response Surface Approach. <i>Biosystems Engineering</i> , 2006, 94, 67-73. | 4.3 | 60 |
| 36 | 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 |

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|----|---|-----|-----------|
| 37 | Sorption Isotherms and Drying Characteristics of Tomato Peel Isolated from Tomato Pomace. Drying Technology, 2006, 24, 1515-1520. | 3.1 | 29 |
| 38 | Moisture Adsorption Isotherms of Watermelon Seed and Kernels. Drying Technology, 2006, 24, 99-104. | 3.1 | 20 |