

Jeyan Arthur Moses

List of Publications by Year in descending order

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150
papers

4,343
citations

126708

33
h-index

128067

60
g-index

177
all docs

177
docs citations

177
times ranked

3411
citing authors

#	ARTICLE	IF	CITATIONS
1	Intelligent packaging: Trends and applications in food systems. Trends in Food Science and Technology, 2019, 93, 145-157.	7.8	281
2	Novel Drying Techniques for the Food Industry. Food Engineering Reviews, 2014, 6, 43-55.	3.1	190
3	Iron deficiency anemia: A comprehensive review on iron absorption, bioavailability and emerging food fortification approaches. Trends in Food Science and Technology, 2020, 99, 58-75.	7.8	175
4	Applications of 3D Printing in Food Processing. Food Engineering Reviews, 2019, 11, 123-141.	3.1	167
5	Multilayer packaging: Advances in preparation techniques and emerging food applications. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1156-1186.	5.9	142
6	Machine vision system for food grain quality evaluation: A review. Trends in Food Science and Technology, 2016, 56, 13-20.	7.8	137
7	3D printing of egg yolk and white with rice flour blends. Journal of Food Engineering, 2020, 265, 109691.	2.7	120
8	Spray freeze drying: Emerging applications in drug delivery. Journal of Controlled Release, 2019, 300, 93-101.	4.8	116
9	Refractance window drying of foods: A review. Journal of Food Engineering, 2018, 222, 267-275.	2.7	115
10	Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom. Journal of Food Engineering, 2020, 287, 110116.	2.7	110
11	Utilization of food waste streams for the production of biopolymers. Heliyon, 2020, 6, e04891.	1.4	95
12	Mycotoxin contamination in food: An exposition on spices. Trends in Food Science and Technology, 2019, 93, 69-80.	7.8	94
13	Photocatalytic disinfection efficiency of 2D structure graphitic carbon nitride-based nanocomposites: a review. Journal of Materials Science, 2019, 54, 12206-12235.	1.7	91
14	Solar dryers for food applications: Concepts, designs, and recent advances. Solar Energy, 2020, 208, 321-344.	2.9	91
15	Improvement of bioavailability for resveratrol through encapsulation in zein using electrospraying technique. Journal of Functional Foods, 2019, 57, 417-424.	1.6	90
16	Ageing of rice: A review. Journal of Cereal Science, 2018, 81, 161-170.	1.8	86
17	3D Extrusion Printing and Post-Processing of Fibre-Rich Snack from Indigenous Composite Flour. Food and Bioprocess Technology, 2019, 12, 1776-1786.	2.6	84
18	Valorisation of grape pomace (cv. <i>Muscat</i>) for development of functional cookies. International Journal of Food Science and Technology, 2019, 54, 1299-1305.	1.3	79

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19	Micro- and nano-encapsulation of β -carotene in zein protein: size-dependent release and absorption behavior. <i>Food and Function</i> , 2020, 11, 1647-1660.	2.1	77
20	Nanocellulose: Recent trends and applications in the food industry. <i>Food Hydrocolloids</i> , 2022, 127, 107484.	5.6	75
21	A review on source-specific chemistry, functionality, and applications of chitin and chitosan. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100036.	1.6	73
22	Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. <i>Drying Technology</i> , 2020, 38, 279-292.	1.7	64
23	3D Extrusion Printability of Rice Starch and Optimization of Process Variables. <i>Food and Bioprocess Technology</i> , 2020, 13, 1048-1062.	2.6	61
24	Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. <i>Food Bioscience</i> , 2020, 36, 100669.	2.0	60
25	Customized Shapes for Chicken Meat-Based Products: Feasibility Study on 3D-Printed Nuggets. <i>Food and Bioprocess Technology</i> , 2020, 13, 1968-1983.	2.6	59
26	Valorization of food industry waste and by-products using 3D printing: A study on the development of value-added functional cookies. <i>Future Foods</i> , 2021, 4, 100036.	2.4	55
27	Climate Change and its Implications on Stored Food Grains. <i>Agricultural Research</i> , 2015, 4, 21-30.	0.9	52
28	Co-delivery of curcumin and resveratrol through electrospayed core-shell nanoparticles in 3D printed hydrogel. <i>Food Hydrocolloids</i> , 2022, 124, 107200.	5.6	52
29	3D printing of encapsulated probiotics: Effect of different post-processing methods on the stability of <i>Lactiplantibacillus plantarum</i> (NCIM 2083) under static in vitro digestion conditions and during storage. <i>LWT - Food Science and Technology</i> , 2021, 146, 111461.	2.5	50
30	Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 15-48.	1.9	49
31	Effect of encapsulation methods on the physicochemical properties and the stability of <i>Lactobacillus plantarum</i> (NCIM 2083) in synbiotic powders and in-vitro digestion conditions. <i>Journal of Food Engineering</i> , 2020, 283, 110033.	2.7	45
32	Water decontamination using non-thermal plasma: Concepts, applications, and prospects. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 104377.	3.3	43
33	Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine. <i>Food and Function</i> , 2020, 11, 9317-9337.	2.1	37
34	Encapsulation of Nutraceutical Ingredients in Liposomes and Their Potential for Cancer Treatment. <i>Nutrition and Cancer</i> , 2018, 70, 1184-1198.	0.9	35
35	Nanofibre-based bilayer biopolymer films: enhancement of antioxidant activity and potential for food packaging application. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1477-1484.	1.3	33
36	3D Printing of Grinding and Milling Fractions of Rice Husk. <i>Waste and Biomass Valorization</i> , 2021, 12, 81-90.	1.8	32

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37	Cross-linked chitosan microparticles preparation by modified three fluid nozzle spray drying approach. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1268-1277.	3.6	31
38	Foaming Characteristics of Beverages and Its Relevance to Food Processing. <i>Food Engineering Reviews</i> , 2020, 12, 229-250.	3.1	31
39	Electrohydrodynamic drying of foods: Principle, applications, and prospects. <i>Journal of Food Engineering</i> , 2021, 295, 110449.	2.7	31
40	3D printed MCT oleogel as a co-delivery carrier for curcumin and resveratrol. <i>Biomaterials</i> , 2022, 287, 121616.	5.7	31
41	Valorization of Food Industry Waste Streams Using 3D Food Printing: A Study on Noodles Prepared from Potato Peel Waste. <i>Food and Bioprocess Technology</i> , 2021, 14, 1817-1834.	2.6	30
42	4D Printing of Sago Starch with Turmeric Blends: A Study on pH-Triggered Spontaneous Color Transformation. <i>ACS Food Science & Technology</i> , 2021, 1, 669-679.	1.3	29
43	Modern frontiers and applications of spray-freeze-drying in design of food and biological supplements. <i>Journal of Food Process Engineering</i> , 2018, 41, e12881.	1.5	28
44	Coffee oil as a natural surfactant. <i>Food Chemistry</i> , 2019, 295, 180-188.	4.2	28
45	Diarylheptanoids as nutraceutical: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101109.	1.5	28
46	Conductive hydro drying through refractance window drying – An alternative technique for drying of <i>Lactobacillus plantarum</i> (NCIM 2083). <i>Drying Technology</i> , 2020, 38, 610-620.	1.7	28
47	Physical, sensory, in vitro starch digestibility and glycaemic index of granola bars prepared using sucrose alternatives. <i>International Journal of Food Science and Technology</i> , 2020, 55, 348-356.	1.3	25
48	Zein-based anti-browning cling wraps for fresh-cut apple slices. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1238-1245.	1.3	25
49	Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications. <i>Food Reviews International</i> , 2021, 37, 538-571.	4.3	25
50	Effect of material composition and 3D printing temperature on hot-melt extrusion of ethyl cellulose based medium chain triglyceride oleogel. <i>Journal of Food Engineering</i> , 2022, 329, 111055.	2.7	24
51	Three fluid nozzle spray drying for co-encapsulation and controlled release of curcumin and resveratrol. <i>Journal of Drug Delivery Science and Technology</i> , 2020, 57, 101678.	1.4	23
52	Impact of processing techniques on the glycemic index of rice. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3323-3344.	5.4	23
53	Conventional and emerging approaches for reducing dietary intake of salt. <i>Food Research International</i> , 2022, 152, 110933.	2.9	23
54	Medium chain triglycerides (MCT): State-of-the-art on chemistry, synthesis, health benefits and applications in food industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 843-867.	5.9	23

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55	Size-dependent enhancement in salt perception: Spraying approaches to reduce sodium content in foods. <i>Powder Technology</i> , 2021, 378, 237-245.	2.1	22
56	Stability of Instant Coffee Foam by Nanobubbles Using Spray-Freeze Drying Technique. <i>Food and Bioprocess Technology</i> , 2020, 13, 1866-1877.	2.6	19
57	One step synthesis of fluorescent carbon dots from <i>neera</i> for the detection of silver ions. <i>Spectroscopy Letters</i> , 2020, 53, 407-415.	0.5	19
58	A Review on Recent Developments and Applications of Nanozymes in Food Safety and Quality Analysis. <i>Food Analytical Methods</i> , 2021, 14, 1537-1558.	1.3	19
59	Photolytic and photocatalytic detoxification of mycotoxins in foods. <i>Food Control</i> , 2021, 123, 107748.	2.8	18
60	Improvement of nutrient bioavailability in millets: Emphasis on the application of enzymes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4869-4878.	1.7	18
61	Effect of parboiling methods on the physicochemical characteristics and glycemic index of rice varieties. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3122-3137.	1.6	17
62	Preparation of Fiber-enriched Chicken Meat Constructs Using 3D Printing. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 127-138.	0.6	17
63	Advances in microfluidic systems for the delivery of nutraceutical ingredients. <i>Trends in Food Science and Technology</i> , 2021, 116, 501-524.	7.8	17
64	Trends in Approaches to Assist Freeze-Drying of Food: A Cohort Study on Innovations. <i>Food Reviews International</i> , 2022, 38, 552-573.	4.3	16
65	Development of a method for qualitative detection of lead chromate adulteration in turmeric powder using X-ray powder diffraction. <i>Food Control</i> , 2021, 126, 107992.	2.8	16
66	Conductive hydro drying as an alternative method for egg white powder production. <i>Drying Technology</i> , 2021, 39, 324-336.	1.7	15
67	Mucilages: sources, extraction methods, and characteristics for their use as encapsulation agents. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4186-4207.	5.4	15
68	Total conjugated linoleic acid content of ruminant milk: The world status insights. <i>Food Chemistry</i> , 2021, 334, 127555.	4.2	14
69	Nano and Microencapsulation Using Food Grade Polymers. , 2018, , 357-400.		13
70	Conductive hydro drying of beetroot (<i>Beta vulgaris</i> L) pulp: Insights for natural food colorant applications. <i>Journal of Food Process Engineering</i> , 2020, 43, e13557.	1.5	13
71	Recent Developments in Freeze Drying of Foods. , 2021, , 82-99.		13
72	Effect of conductive hydro-drying on physiochemical and functional properties of two pulse protein extracts: Green gram (<i>Vigna radiata</i>) and black gram (<i>Vigna mungo</i>). <i>Food Chemistry</i> , 2021, 343, 128551.	4.2	12

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73	Effect of post-processing treatments on the quality of three-dimensional printed rice starch constructs. <i>Journal of Food Process Engineering</i> , 2021, 44, e13772.	1.5	12
74	Development of β -carotene aerosol formulations using a modified spray dryer. <i>Journal of Food Process Engineering</i> , 2020, 43, e13233.	1.5	11
75	Performance of an atmospheric plasma discharge reactor for inactivation of <i>Enterococcus faecalis</i> and <i>Escherichia coli</i> in aqueous media. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103891.	3.3	10
76	Nanoliposomal encapsulation of chia oil for sustained delivery of γ -linolenic acid. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4206-4214.	1.3	10
77	3D printed food package casings from sugarcane bagasse: a waste valorization study. <i>Biomass Conversion and Biorefinery</i> , 0, , 1.	2.9	10
78	Emerging techniques for the processing and preservation of edible flowers. <i>Future Foods</i> , 2021, 4, 100094.	2.4	10
79	3D Extrusion Printability of Sugarcane Bagasse Blended with Banana Peel for Prospective Food Packaging Applications. <i>Sugar Tech</i> , 2022, 24, 764-778.	0.9	10
80	Performance of non-thermal plasma reactor for removal of organic and inorganic chemical residues in aqueous media. <i>Journal of Electrostatics</i> , 2022, 115, 103671.	1.0	10
81	Potential Applications of Nanofibers in Beverage Industry. , 2020, , 333-368.		9
82	Nanoencapsulation of nutraceutical ingredients. , 2020, , 311-352.		9
83	Development of anacardic acid incorporated biopolymeric film for active packaging applications. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100656.	3.3	9
84	Co-electrospun-electrosprayed ethyl cellulose-gelatin nanocomposite pH-sensitive membrane for food quality applications. <i>Food Chemistry</i> , 2022, 394, 133420.	4.2	9
85	Mass transfer approach to <i>in vitro</i> glycemic index of different biscuit compositions. <i>Journal of Food Process Engineering</i> , 2020, 43, e13559.	1.5	8
86	Prediction of in-vitro glycemic responses of biscuits in an engineered small intestine system. <i>Food Research International</i> , 2021, 147, 110459.	2.9	8
87	Impact of nonthermal food processing techniques on mycotoxins and their producing fungi. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2140-2148.	1.3	8
88	Influence of different hydrocolloids on dispersion of sweet basil seeds (<i>Ocimum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td (10^{-1}). <i>Journal of Food Science and Technology</i> , 2021, 54, 37-43.	0.5	7
89	Electrospun nanofibrous membrane for filtration of coconut neera. <i>Nanotechnology for Environmental Engineering</i> , 2021, 6, 1.	2.0	7
90	Supercritical Fluid and Ultrasound-Assisted Green Extraction Technologies for Catechin Recovery. <i>ChemBioEng Reviews</i> , 2021, 8, 654-664.	2.6	7

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91	Biopolymer Nanocomposites and Its Application in Food Processing. <i>Advanced Structured Materials</i> , 2020, , 283-317.	0.3	7
92	Characterisation of Green Nanomaterials. <i>Advanced Structured Materials</i> , 2020, , 43-79.	0.3	7
93	Nanoencapsulation of Green Tea Polyphenols. , 2020, , 229-261.		6
94	Predicting human glucose response curve using an engineered small intestine system in combination with mathematical modeling. <i>Journal of Food Engineering</i> , 2021, 293, 110395.	2.7	6
95	Nanofibers in Food Applications. , 2021, , 634-650.		6
96	Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. <i>Drying Technology</i> , 2021, 39, 358-370.	1.7	6
97	Determining the glycaemic responses of foods: conventional and emerging approaches. <i>Nutrition Research Reviews</i> , 2022, 35, 1-27.	2.1	6
98	Isochoric Freezing and Its Emerging Applications in Food Preservation. <i>Food Engineering Reviews</i> , 2021, 13, 812-821.	3.1	6
99	A Powder X-Ray Diffraction Method for Qualitative Detection of Potassium Bromate in Bakery Ingredients and Products. <i>Food Analytical Methods</i> , 2021, 14, 1054-1063.	1.3	6
100	Electrospraying and Spinning Techniques. , 2019, , 187-216.		6
101	Matrixâ€dependent oral processing, oroâ€sensory perception, and glycemic index of chocolate bars. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16067.	0.9	6
102	Effect of varietal differences on the oral processing behavior and bolus properties of cooked rice. <i>International Journal of Food Engineering</i> , 2021, 17, 177-188.	0.7	6
103	Gastric emptying pattern and disintegration kinetics of cooked rice in a 3D printed <i>in vitro</i> dynamic digestion model ARK^Å. <i>International Journal of Food Engineering</i> , 2021, 17, 385-393.	0.7	5
104	Encapsulation of Î²â€carotene in 2â€hydroxypropylâ€cyclodextrin/carrageenan/soy protein using a modified spray drying process. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2680-2688.	1.3	5
105	Gastronomy: An extended platform for customized nutrition. <i>Future Foods</i> , 2022, 5, 100147.	2.4	5
106	Testing Methods for Packaging Materials. , 2018, , 57-79.		4
107	Recent Trends in Nanocomposite Packaging Materials. , 2021, , 731-755.		4
108	Surface Modification of Bio-polymeric Nanoparticles and Its Applications. <i>Advanced Structured Materials</i> , 2020, , 261-282.	0.3	4

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109	Powder X-ray diffraction conditions for screening curcumin in turmeric powder. Journal of Food Measurement and Characterization, 2022, 16, 1105-1113.	1.6	4
110	Influence of drying techniques on sensory profile and chlorogenic acid content of instant coffee powders. Measurement Food, 2022, 6, 100030.	0.8	4
111	Biomedical and food applications of biopolymer-based liposome. , 2020, , 167-192.		3
112	Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices. , 2021, , 567-583.		3
113	Advances in Supercritical Carbon dioxide Assisted Sterilization of Biological Matrices. , 2021, , 660-677.		3
114	Refractance Window Drying and Its Applications in Food Processing. , 2019, , 61-72.		3
115	Comparative study of stabilization of coffee bubbles at the air-water interface through different surfactants. Applied Food Research, 2021, 1, 100012.	1.4	3
116	Novel powder-XRD method for detection of acrylamide in processed foods. Food Research International, 2022, 152, 110893.	2.9	3
117	Identification of dockage in paddy using multiclass SVM. , 2017, , .		2
118	Interaction Phenomena Between Packaging and Product. , 2018, , 33-56.		2
119	Empirical characterization of hydration behavior of Indian paddy varieties by physicochemical characterization and kinetic studies. Journal of Food Science, 2020, 85, 3303-3312.	1.5	2
120	Modern Applications of Supercritical Fluids Extraction in Food Toxicology. , 2021, , 640-659.		2
121	Production of Low Glycemic Index Chocolates with Natural Sugar Substitutes. Journal of Culinary Science and Technology, 2023, 21, 620-645.	0.6	2
122	Nanotechnology approaches for food fortification. , 2021, , 161-186.		2
123	Liposomal encapsulation of omega-3 fatty acid and lipoic acid conjugate for cow milk fortification. Journal of Food Processing and Preservation, 2022, 46, e16082.	0.9	2
124	Curcumin. , 2022, , 159-175.		2
125	COVID-19, Food Safety, and Consumer Preferences: Changing Trends and the Way Forward. Journal of Culinary Science and Technology, 2023, 21, 719-736.	0.6	2
126	Optimizing Beverage Pasteurization Using Computational Fluid Dynamics. , 2019, , 237-271.		1

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127	Pretreatment eliminates throat irritation by water yam and facilitates the development of functional cookies. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1473-1481.	1.3	1
128	Biopolymers and biocomposites from agricultural waste. , 2021, , 279-295.		1
129	Advanced applications of green materials in food applications. , 2021, , 1-31.		1
130	Aerosol-based Pulmonary Delivery of Therapeutic Molecules from Food Sources: Delivery Mechanism, Research Trends, and the Way Forward. <i>Food Reviews International</i> , 0, , 1-36.	4.3	1
131	Development and validation of a screening method for simultaneous detection of KBrO ₃ and KIO ₃ in baking ingredients and additives using powder XRD. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104007.	1.9	1
132	An investigation on gastric emptying behavior of apple in the dynamic digestion model ARKÂ® and its validation using MRI of human subjects â€œ A pilot study. <i>Biochemical Engineering Journal</i> , 2021, 175, 108134.	1.8	1
133	Nanocomposite for Food Packaging. , 2019, , 275-307.		1
134	Preparation of emulsion for nutrient delivery using 3D printed microfluidic chips. <i>The Pharma Innovation</i> , 2021, 10, 490-494.	0.1	1
135	Ethical and Regulatory Issues in Applications of Nanotechnology in Food. , 2019, , 67-92.		1
136	Toxicology Aspects of Nanomaterials. , 2021, , 756-774.		0
137	Solid Lipid Nanoparticles: Formulation and Applications in Food Bioactive Delivery. , 2021, , 580-604.		0
138	Nanopatterning of Biomolecules. , 2021, , 651-665.		0
139	Nano-aerosols and Its Applications. , 2021, , 666-687.		0
140	Green nanomaterials and nanotechnology for the food industry. , 2022, , 215-256.		0
141	Age as a dominant factor affecting gastric motility and emptying. <i>The Pharma Innovation</i> , 2021, 10, 414-418.	0.1	0
142	Characteristics and Behavior of Nanofluids. , 2019, , 29-44.		0
143	Fabrication of Nanomaterials. , 2019, , 95-124.		0
144	Multilayer Encapsulation Techniques. , 2019, , 411-434.		0

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145	Understanding the Risk. , 2019, , 45-66.		0
146	Effect of High Molecular Weight Maltodextrin and Spray Drying Conditions for Developing an Encapsulated Noni Juice Powder. International Journal of Electrical Energy, 2019, , 92-98.	0.4	0
147	Nanodevices for the detection of pathogens in milk. , 2020, , 435-469.		0
148	Aerosol Performance of Beta-carotene Supplementation Prepared by Spray and Spray-Freezing. International Research Journal of Pure and Applied Chemistry, 0, , 18-31.	0.2	0
149	Potential applications of nanosensors in the food supply chain. , 2022, , 369-388.		0
150	Nano delivery systems for food bioactives. , 2022, , 205-230.		0