

Jeyan Arthur Moses

List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	Production of Low Glycemic Index Chocolates with Natural Sugar Substitutes. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 620-645.	0.6	2
3	COVID-19, Food Safety, and Consumer Preferences: Changing Trends and the Way Forward. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 719-736.	0.6	2
4	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
5	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
6	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
7	Determining the glycaemic responses of foods: conventional and emerging approaches. <i>Nutrition Research Reviews</i> , 2022, 35, 1-27.	2.1	6
8	Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 15-48.	1.9	49
9	Green nanomaterials and nanotechnology for the food industry. , 2022, , 215-256.		0
10	Co-delivery of curcumin and resveratrol through electrosprayed core-shell nanoparticles in 3D printed hydrogel. <i>Food Hydrocolloids</i> , 2022, 124, 107200.	5.6	52
11	Liposomal encapsulation of omega-3 fatty acid and lipoic acid conjugate for cow milk fortification. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16082.	0.9	2
12	Encapsulation of β -carotene in 2-hydroxypropyl- β -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
13	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
14	Powder X-ray diffraction conditions for screening curcumin in turmeric powder. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1105-1113.	1.6	4
15	Nanocellulose: Recent trends and applications in the food industry. <i>Food Hydrocolloids</i> , 2022, 127, 107484.	5.6	75
16	Conventional and emerging approaches for reducing dietary intake of salt. <i>Food Research International</i> , 2022, 152, 110933.	2.9	23
17	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
18	Novel powder-XRD method for detection of acrylamide in processed foods. <i>Food Research International</i> , 2022, 152, 110893.	2.9	3

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19	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
20	Potential applications of nanosensors in the food supply chain. , 2022, , 369-388.		0
21	Curcumin. , 2022, , 159-175.		2
22	Nano delivery systems for food bioactives. , 2022, , 205-230.		0
23	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
24	Influence of drying techniques on sensory profile and chlorogenic acid content of instant coffee powders. <i>Measurement Food</i> , 2022, 6, 100030.	0.8	4
25	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
26	Gastronomy: An extended platform for customized nutrition. <i>Future Foods</i> , 2022, 5, 100147.	2.4	5
27	3D printed MCT oleogel as a co-delivery carrier for curcumin and resveratrol. <i>Biomaterials</i> , 2022, 287, 121616.	5.7	31
28	Co-electrospun-electrosprayed ethyl cellulose-gelatin nanocomposite pH-sensitive membrane for food quality applications. <i>Food Chemistry</i> , 2022, 394, 133420.	4.2	9
29	3D Printing of Grinding and Milling Fractions of Rice Husk. <i>Waste and Biomass Valorization</i> , 2021, 12, 81-90.	1.8	32
30	Recent Trends in Nanocomposite Packaging Materials. , 2021, , 731-755.		4
31	Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications. <i>Food Reviews International</i> , 2021, 37, 538-571.	4.3	25
32	Conductive hydro drying as an alternative method for egg white powder production. <i>Drying Technology</i> , 2021, 39, 324-336.	1.7	15
33	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
34	Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices. , 2021, , 567-583.		3
35	Total conjugated linoleic acid content of ruminant milk: The world status insights. <i>Food Chemistry</i> , 2021, 334, 127555.	4.2	14
36	Nanofibers in Food Applications. , 2021, , 634-650.		6

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37	Recent Developments in Freeze Drying of Foods. , 2021, , 82-99.		13
38	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>). Food Chemistry, 2021, 343, 128551.	4.2	12
39	Photolytic and photocatalytic detoxification of mycotoxins in foods. Food Control, 2021, 123, 107748.	2.8	18
40	Electrohydrodynamic drying of foods: Principle, applications, and prospects. Journal of Food Engineering, 2021, 295, 110449.	2.7	31
41	Size-dependent enhancement in salt perception: Spraying approaches to reduce sodium content in foods. Powder Technology, 2021, 378, 237-245.	2.1	22
42	Pretreatment eliminates throat irritation by water yam and facilitates the development of functional cookies. International Journal of Food Science and Technology, 2021, 56, 1473-1481.	1.3	1
43	Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. Drying Technology, 2021, 39, 358-370.	1.7	6
44	Advances in Supercritical Carbon dioxide Assisted Sterilization of Biological Matrices. , 2021, , 660-677.		3
45	Modern Applications of Supercritical Fluids Extraction in Food Toxicology. , 2021, , 640-659.		2
46	Toxicology Aspects of Nanomaterials. , 2021, , 756-774.		0
47	Biopolymers and biocomposites from agricultural waste. , 2021, , 279-295.		1
48	Advanced applications of green materials in food applications. , 2021, , 1-31.		1
49	Gastric emptying pattern and disintegration kinetics of cooked rice in a 3D printed <i>in vitro</i> dynamic digestion model ARK [®] . International Journal of Food Engineering, 2021, 17, 385-393.	0.7	5
50	Solid Lipid Nanoparticles: Formulation and Applications in Food Bioactive Delivery. , 2021, , 580-604.		0
51	Nanopatterning of Biomolecules. , 2021, , 651-665.		0
52	Nano-aerosols and Its Applications. , 2021, , 666-687.		0
53	A Review on Recent Developments and Applications of Nanozymes in Food Safety and Quality Analysis. Food Analytical Methods, 2021, 14, 1537-1558.	1.3	19
54	Isochoric Freezing and Its Emerging Applications in Food Preservation. Food Engineering Reviews, 2021, 13, 812-821.	3.1	6

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55	Electrospun nanofibrous membrane for filtration of coconut neera. <i>Nanotechnology for Environmental Engineering</i> , 2021, 6, 1.	2.0	7
56	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
57	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
58	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
59	Development of anacardic acid incorporated biopolymeric film for active packaging applications. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100656.	3.3	9
60	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
61	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
62	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
63	Supercritical Fluid and Ultrasound-Assisted Green Extraction Technologies for Catechin Recovery. <i>ChemBioEng Reviews</i> , 2021, 8, 654-664.	2.6	7
64	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
65	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
66	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
67	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
68	An investigation on gastric emptying behavior of apple in the dynamic digestion model ARK [®] and its validation using MRI of human subjects – A pilot study. <i>Biochemical Engineering Journal</i> , 2021, 175, 108134.	1.8	1
69	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
70	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
71	Nanotechnology approaches for food fortification. , 2021, , 161-186.		2
72	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

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73	Preparation of emulsion for nutrient delivery using 3D printed microfluidic chips. <i>The Pharma Innovation</i> , 2021, 10, 490-494.	0.1	1
74	Age as a dominant factor affecting gastric motility and emptying. <i>The Pharma Innovation</i> , 2021, 10, 414-418.	0.1	0
75	Comparative study of stabilization of coffee bubbles at the air-water interface through different surfactants. <i>Applied Food Research</i> , 2021, 1, 100012.	1.4	3
76	Matrix-dependent oral processing, oral sensory perception, and glycemic index of chocolate bars. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16067.	0.9	6
77	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
78	Emerging techniques for the processing and preservation of edible flowers. <i>Future Foods</i> , 2021, 4, 100094.	2.4	10
79	Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. <i>Drying Technology</i> , 2020, 38, 279-292.	1.7	64
80	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
81	Development of β -carotene aerosol formulations using a modified spray dryer. <i>Journal of Food Process Engineering</i> , 2020, 43, e13233.	1.5	11
82	3D printing of egg yolk and white with rice flour blends. <i>Journal of Food Engineering</i> , 2020, 265, 109691.	2.7	120
83	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
84	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
85	Potential Applications of Nanofibers in Beverage Industry. , 2020, , 333-368.		9
86	Nanoencapsulation of Green Tea Polyphenols. , 2020, , 229-261.		6
87	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
88	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
89	Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine. <i>Food and Function</i> , 2020, 11, 9317-9337.	2.1	37
90	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

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91	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
92	Solar dryers for food applications: Concepts, designs, and recent advances. <i>Solar Energy</i> , 2020, 208, 321-344.	2.9	91
93	Water decontamination using non-thermal plasma: Concepts, applications, and prospects. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 104377.	3.3	43
94	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
95	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
96	Stability of Instant Coffee Foam by Nanobubbles Using Spray-Freezing Drying Technique. <i>Food and Bioprocess Technology</i> , 2020, 13, 1866-1877.	2.6	19
97	Empirical characterization of hydration behavior of Indian paddy varieties by physicochemical characterization and kinetic studies. <i>Journal of Food Science</i> , 2020, 85, 3303-3312.	1.5	2
98	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
99	Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom. <i>Journal of Food Engineering</i> , 2020, 287, 110116.	2.7	110
100	Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. <i>Food Bioscience</i> , 2020, 36, 100669.	2.0	60
101	Effect of encapsulation methods on the physicochemical properties and the stability of <i>Lactobacillus plantarum</i> (NCIM 2083) in synbiotic powders and <i>in vitro</i> digestion conditions. <i>Journal of Food Engineering</i> , 2020, 283, 110033.	2.7	45
102	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
103	Foaming Characteristics of Beverages and Its Relevance to Food Processing. <i>Food Engineering Reviews</i> , 2020, 12, 229-250.	3.1	31
104	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
105	Iron deficiency anemia: A comprehensive review on iron absorption, bioavailability and emerging food fortification approaches. <i>Trends in Food Science and Technology</i> , 2020, 99, 58-75.	7.8	175
106	Nanoencapsulation of nutraceutical ingredients. , 2020, , 311-352.		9
107	Biomedical and food applications of biopolymer-based liposome. , 2020, , 167-192.		3
108	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

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109	Multilayer packaging: Advances in preparation techniques and emerging food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1156-1186.	5.9	142
110	Biopolymer Nanocomposites and Its Application in Food Processing. <i>Advanced Structured Materials</i> , 2020, , 283-317.	0.3	7
111	3D Extrusion Printability of Rice Starch and Optimization of Process Variables. <i>Food and Bioprocess Technology</i> , 2020, 13, 1048-1062.	2.6	61
112	Utilization of food waste streams for the production of biopolymers. <i>Heliyon</i> , 2020, 6, e04891.	1.4	95
113	Characterisation of Green Nanomaterials. <i>Advanced Structured Materials</i> , 2020, , 43-79.	0.3	7
114	Nanodevices for the detection of pathogens in milk. , 2020, , 435-469.		0
115	Surface Modification of Bio-polymeric Nanoparticles and Its Applications. <i>Advanced Structured Materials</i> , 2020, , 261-282.	0.3	4
116	Applications of 3D Printing in Food Processing. <i>Food Engineering Reviews</i> , 2019, 11, 123-141.	3.1	167
117	Optimizing Beverage Pasteurization Using Computational Fluid Dynamics. , 2019, , 237-271.		1
118	3D Extrusion Printing and Post-Processing of Fibre-Rich Snack from Indigenous Composite Flour. <i>Food and Bioprocess Technology</i> , 2019, 12, 1776-1786.	2.6	84
119	Mycotoxin contamination in food: An exposition on spices. <i>Trends in Food Science and Technology</i> , 2019, 93, 69-80.	7.8	94
120	Influence of different hydrocolloids on dispersion of sweet basil seeds (<i>Ocimum</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td</i> (<i><i></i>) 11, 37-43.	0.5	7
121	Intelligent packaging: Trends and applications in food systems. <i>Trends in Food Science and Technology</i> , 2019, 93, 145-157.	7.8	281
122	Photocatalytic disinfection efficiency of 2D structure graphitic carbon nitride-based nanocomposites: a review. <i>Journal of Materials Science</i> , 2019, 54, 12206-12235.	1.7	91
123	Coffee oil as a natural surfactant. <i>Food Chemistry</i> , 2019, 295, 180-188.	4.2	28
124	Improvement of bioavailability for resveratrol through encapsulation in zein using electrospraying technique. <i>Journal of Functional Foods</i> , 2019, 57, 417-424.	1.6	90
125	Spray freeze drying: Emerging applications in drug delivery. <i>Journal of Controlled Release</i> , 2019, 300, 93-101.	4.8	116
126	Diarylheptanoids as nutraceutical: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101109.	1.5	28

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127	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
128	Refractance Window Drying and Its Applications in Food Processing. , 2019, , 61-72.		3
129	Nanocomposite for Food Packaging. , 2019, , 275-307.		1
130	Electrospraying and Spinning Techniques. , 2019, , 187-216.		6
131	Characteristics and Behavior of Nanofluids. , 2019, , 29-44.		0
132	Fabrication of Nanomaterials. , 2019, , 95-124.		0
133	Multilayer Encapsulation Techniques. , 2019, , 411-434.		0
134	Ethical and Regulatory Issues in Applications of Nanotechnology in Food. , 2019, , 67-92.		1
135	Understanding the Risk. , 2019, , 45-66.		0
136	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
137	Ageing of rice: A review. Journal of Cereal Science, 2018, 81, 161-170.	1.8	86
138	Refractance window drying of foods: A review. Journal of Food Engineering, 2018, 222, 267-275.	2.7	115
139	Encapsulation of Nutraceutical Ingredients in Liposomes and Their Potential for Cancer Treatment. Nutrition and Cancer, 2018, 70, 1184-1198.	0.9	35
140	Testing Methods for Packaging Materials. , 2018, , 57-79.		4
141	Interaction Phenomena Between Packaging and Product. , 2018, , 33-56.		2
142	Modern frontiers and applications of sprayâ€freezingâ€drying in design of food and biological supplements. Journal of Food Process Engineering, 2018, 41, e12881.	1.5	28
143	Nano and Microencapsulation Using Food Grade Polymers. , 2018, , 357-400.		13
144	Identification of dockage in paddy using multiclass SVM. , 2017, , .		2

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145	Machine vision system for food grain quality evaluation: A review. Trends in Food Science and Technology, 2016, 56, 13-20.	7.8	137
146	Climate Change and its Implications on Stored Food Grains. Agricultural Research, 2015, 4, 21-30.	0.9	52
147	Novel Drying Techniques for the Food Industry. Food Engineering Reviews, 2014, 6, 43-55.	3.1	190
148	Aerosol-based Pulmonary Delivery of Therapeutic Molecules from Food Sources: Delivery Mechanism, Research Trends, and the Way Forward. Food Reviews International, 0, , 1-36.	4.3	1
149	3D printed food package casings from sugarcane bagasse: a waste valorization study. Biomass Conversion and Biorefinery, 0, , 1.	2.9	10
150	Aerosol Performance of Beta-carotene Supplementation Prepared by Spray and Spray-Freeze Drying. International Research Journal of Pure and Applied Chemistry, 0, , 18-31.	0.2	0