

Paramita Bhattacharjee

List of Publications by Year in descending order

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Version: 2024-02-01

59
papers

1,323
citations

331538

21
h-index

377752

34
g-index

62
all docs

62
docs citations

62
times ranked

1471
citing authors

#	ARTICLE	IF	CITATIONS
1	Acrylamide mitigation and 2,4-decadienal elimination in potato-crisps using L-proline accompanied by modified processing conditions. <i>Journal of Food Science and Technology</i> , 2023, 60, 925-937.	1.4	4
2	Cookies Formulated with Gamma-irradiated Virgin Coconut Oil are Less Rancid: Analysis By Metal Oxide-Based Electronic Nose and Support Vector Machines. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.0	1
3	PEGylated Nanoencapsulate of Melatonin-Rich Supercritical CO ₂ Extract of Yellow Mustard Seeds is an Authentic Lead for Type 2 Diabetes and Cholesterol Management. <i>Journal of Biologically Active Products From Nature</i> , 2022, 12, 173-189.	0.1	1
4	Supercritical carbon dioxide extracts of small cardamom and yellow mustard seeds have fasting hypoglycaemic effects: diabetic rat, predictive iHOMA2 models and molecular docking study. <i>British Journal of Nutrition</i> , 2021, 125, 377-388.	1.2	8
5	Fortification of a Desert Using Nanoencapsulated Supercritical Carbon Dioxide Extract of Small Cardamom Seeds: A Nutraceutical Custard with Antioxidant Synergy. <i>Recent Patents on Biotechnology</i> , 2021, 15, 204-215.	0.4	2
6	Low dose gamma-irradiation enhances shelf-life and contents of serotonin and melatonin in green plantains (<i>Musa paradisiaca</i>): A study involving antioxidant synergy. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15934.	0.9	3
7	Is 1,8-Cineole-Rich Extract of Small Cardamom Seeds More Effective in Preventing Alzheimer's Disease than 1,8-Cineole Alone?. <i>NeuroMolecular Medicine</i> , 2020, 22, 150-158.	1.8	17
8	Ultrasonication-assisted extraction of a phytomelatonin-rich, erucic acid-lean nutraceutical supplement from mustard seeds: an antioxidant synergy in the extract by reductionism. <i>Journal of Food Science and Technology</i> , 2020, 57, 1278-1289.	1.4	5
9	Gamma irradiation of trilamellate packaged yellow corn (<i>Zea mays</i>) kernels enhances lutein content and shelf life. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14641.	0.9	2
10	Consortia of bioactives in supercritical carbon dioxide extracts of mustard and small cardamom seeds lower serum cholesterol levels in rats: new leads for hypocholesterolaemic supplements from spices. <i>Journal of Nutritional Science</i> , 2019, 8, e32.	0.7	17
11	Lutein-fortified potato soup and freeze-dried lutein powder designed with supercritical carbon dioxide extract of yellow corn kernels are promising nutraceutical foods. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14005.	0.9	3
12	Nanoliposomes of Supercritical Carbon Dioxide Extract of Small Cardamom Seeds Redresses Type 2 Diabetes and Hypercholesterolemia. <i>Recent Patents on Biotechnology</i> , 2019, 13, 284-303.	0.4	17
13	Polypropylene-based packaging materials for shelf-life enhancement of yellow corn (<i>Zea mays</i>) kernels: Effects on lutein, aflatoxin content, sensory, and nutritional profiles. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13618.	0.9	6
14	Development of a new equation in fuzzy logic analysis for ascertaining appropriate dose of gamma irradiation of virgin coconut oil. <i>MethodsX</i> , 2018, 5, 991-1004.	0.7	3
15	Spray dried powder of lutein-rich supercritical carbon dioxide extract of gamma-irradiated marigold flowers: Process optimization, characterization and food application. <i>Powder Technology</i> , 2018, 327, 512-523.	2.1	31
16	Design of lemon-mustard nutraceutical beverages based on synergism among antioxidants and in vitro antioxidative, hypoglycaemic and hypocholesterolemic activities: characterization and shelf life studies. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2110-2120.	1.6	8
17	Process Optimization of Supercritical Carbon Dioxide Extraction of 1,8-Cineole from Small Cardamom Seeds by Response Surface Methodology: In Vitro Antioxidant, Antidiabetic and Hypocholesterolemic Activities of Extracts. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 317-329.	0.7	18
18	Mass transfer and hydrodynamic study of supercritical carbon dioxide extraction of 1,8-cineole from small cardamom seeds. <i>Chemical Engineering Communications</i> , 2018, 205, 1023-1033.	1.5	7

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19	Nanoliposomal encapsulates of piperine-rich black pepper extract obtained by enzyme-assisted supercritical carbon dioxide extraction. <i>Journal of Food Engineering</i> , 2017, 201, 49-56.	2.7	53
20	Extension of shelf life of tuberose flowers using a combination of gamma irradiation and generally regarded as safe (GRAS) preservatives and assessment of antimicrobial potency of senesced flowers. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 130-145.	0.9	9
21	FT-Raman spectroscopic analysis of enhanced activity of supercritical carbon dioxide treated bacterial alpha-amylase. <i>Enzyme and Microbial Technology</i> , 2017, 104, 44-46.	1.6	2
22	Supercritical carbon dioxide extraction of eugenol from tulsi leaves: Process optimization and packed bed characterization. <i>Chemical Engineering Research and Design</i> , 2017, 118, 94-102.	2.7	16
23	Assessment of Shelf Lives of Black Pepper and Small Cardamom Cookies by Metal Oxide-Based Electronic Nose Using Spoilage Index. <i>Food and Bioprocess Technology</i> , 2017, 10, 2023-2033.	2.6	10
24	Supercritical carbon dioxide extraction of lutein from yellow maize (<i>Zea mays</i>) kernels: process optimization based on lutein content, antioxidant activity, and 1% ω -6/1% ω -3 fatty acid ratio. <i>Food Science and Biotechnology</i> , 2017, 26, 1511-1521.	1.2	2
25	Design of a polyherbal mix by supercritical carbon dioxide extraction and its encapsulation by spray drying: Phytochemical properties and shelf-life study of the encapsulate. <i>Journal of Food Process Engineering</i> , 2017, 40, e12505.	1.5	5
26	Reduction of lauric acid in coconut copra by supercritical carbon dioxide extraction: Process optimization and design of functional cookies using the lauric acid-lean copra meal. <i>Journal of Food Process Engineering</i> , 2017, 40, e12501.	1.5	9
27	Microencapsulation of enzyme-assisted supercritical carbon dioxide extract of small cardamom by spray drying. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 310-319.	1.6	14
28	Antimicrobial Cream Formulated with Supercritical Carbon Dioxide Extract of Tuberose Flowers Arrests Growth of <i>Staphylococcus aureus</i> . <i>Recent Patents on Biotechnology</i> , 2016, 10, 86-102.	0.4	4
29	Effect of Packaging on Shelf-life and Lutein Content of Marigold (<i>Tagetes erecta</i> L.) Flowers. <i>Recent Patents on Biotechnology</i> , 2016, 10, 103-120.	0.4	5
30	Antibacterial activity of 3,6-di(pyridin-2-yl)-1,2,4,5-s-tetrazine capped Pd(0) nanoparticles against Gram-positive <i>Bacillus subtilis</i> bacteria. <i>Cogent Biology</i> , 2016, 2, 1249232.	1.7	2
31	Modeling of supercritical carbon dioxide extraction of piperine from Malabar black pepper. <i>Materials Today: Proceedings</i> , 2016, 3, 3238-3252.	0.9	7
32	Removal of Rancid-Acid Odor of Expeller-Pressed Virgin Coconut Oil by Gamma Irradiation: Evaluation by Sensory and Electronic Nose Technology. <i>Food and Bioprocess Technology</i> , 2016, 9, 1724-1734.	2.6	17
33	Mathematical modeling of supercritical carbon dioxide extraction of methyl eugenol from tuberose flowers. <i>Korean Journal of Chemical Engineering</i> , 2016, 33, 1681-1691.	1.2	16
34	Food application of an encapsulated phytochemically rich SC-CO ₂ extract of a polyherbal mix of tulsi, bay and cardamom: Shelf-life and frying stability of soybean oil. <i>Journal of Food Engineering</i> , 2016, 171, 194-199.	2.7	10
35	Use of eugenol-lean clove extract as a flavoring agent and natural antioxidant in mayonnaise: product characterization and storage study. <i>Journal of Food Science and Technology</i> , 2015, 52, 4945-4954.	1.4	52
36	Enzyme-assisted supercritical carbon dioxide extraction of black pepper oleoresin for enhanced yield of piperine-rich extract. <i>Journal of Bioscience and Bioengineering</i> , 2015, 120, 17-23.	1.1	56

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37	Encapsulation of colour from peels of eggplant in calcium alginate matrix. <i>Nutrafoods</i> , 2015, 14, 87-96.	0.5	13
38	Spray Dried Extract of <i>Phormidium valderianum</i> as a Promising Source of Natural Antioxidant. <i>International Journal of Food Science</i> , 2014, 2014, 1-8.	0.9	13
39	Physicochemical and Phytochemical Analyses of Copra and Oil of <i>Cocos nucifera</i> L. (<i>West</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	22
40	Facile and rapid thermo-regulated biomineralization of gold by pullulan and study of its thermodynamic parameters. <i>Carbohydrate Polymers</i> , 2014, 106, 154-159.	5.1	21
41	Development of methodology for assessment of shelf-life of fried potato wedges using electronic noses: Sensor screening by fuzzy logic analysis. <i>Journal of Food Engineering</i> , 2014, 133, 23-29.	2.7	38
42	Supercritical carbon dioxide extract of <i>Ocimum sanctum</i> improves nutraceutical properties of ice cream. <i>Nutrafoods</i> , 2014, 13, 69-78.	0.5	6
43	Supercritical carbon dioxide extraction of antioxidant rich fraction from <i>Phormidium valderianum</i> : Optimization of experimental process parameters. <i>Algal Research</i> , 2014, 3, 49-54.	2.4	34
44	Supercritical Carbon Dioxide Extraction of Eugenol from Clove Buds. <i>Food and Bioprocess Technology</i> , 2013, 6, 2587-2599.	2.6	44
45	Comparative evaluation of the antioxidant efficacy of encapsulated and un-encapsulated eugenol-rich clove extracts in soybean oil: Shelf-life and frying stability of soybean oil. <i>Journal of Food Engineering</i> , 2013, 117, 545-550.	2.7	88
46	Supercritical carbon dioxide extraction of eugenol-rich fraction from <i>Ocimum sanctum</i> Linn and a comparative evaluation with other extraction techniques: Process optimization and phytochemical characterization. <i>Industrial Crops and Products</i> , 2013, 47, 78-85.	2.5	35
47	Solvent and supercritical carbon dioxide extraction of color from eggplants: Characterization and food applications. <i>LWT - Food Science and Technology</i> , 2013, 51, 319-324.	2.5	26
48	Development of Suitable Solvent System for Downstream Processing of Biopolymer Pullulan Using Response Surface Methodology. <i>PLoS ONE</i> , 2013, 8, e77071.	1.1	11
49	Supercritical Carbon Dioxide Extraction of Squalene from <i>Amaranthus paniculatus</i> : Experiments and Process Characterization. <i>Food and Bioprocess Technology</i> , 2012, 5, 2506-2521.	2.6	28
50	A comparative qualitative study of the profile of volatile organic compounds associated with Salmonella contamination of packaged aged and fresh beef by HS-SPME/GC-MS. <i>Journal of Food Science and Technology</i> , 2011, 48, 1-13.	1.4	43
51	Supercritical carbon dioxide extraction of cottonseed oil. <i>Journal of Food Engineering</i> , 2007, 79, 892-898.	2.7	102
52	Supercritical carbon dioxide extraction of 2-acetyl-1-pyrroline from <i>Pandanus amaryllifolius</i> Roxb. <i>Food Chemistry</i> , 2005, 91, 255-259.	4.2	44
53	Supercritical carbon dioxide extraction for identification of adulteration of black pepper with papaya seeds. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 783-786.	1.7	23
54	Comparative aroma profiles using supercritical carbon dioxide and Likens-Nickerson extraction from a commercial brand of Basmati rice. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 880-883.	1.7	23

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55	Studies on downstream processing of pullulan. Carbohydrate Polymers, 2003, 52, 25-28.	5.1	38
56	Hydrocarbons as marker compounds for irradiated cashew nuts. Food Chemistry, 2003, 80, 151-157.	4.2	32
57	Compositional profiles of ^{13}C -irradiated cashew nuts. Food Chemistry, 2003, 80, 159-163.	4.2	22
58	Basmati rice: a review. International Journal of Food Science and Technology, 2002, 37, 1-12.	1.3	171
59	Melatonin-rich, erucic acid-free nutraceutical supplements by microwave-assisted solvent extraction of brown and yellow mustard seeds. Journal of Food Processing and Preservation, 0, , .	0.9	2