Sumit Gupta

List of Publications by Year
in descending order

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		586496	563245
37	795	16	28
papers	citations	h-index	g-index

37	37	37	1085
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Improved recovery of cellulose nanoparticles from printed wastepaper and its reinforcement in guar gum films. Biomass Conversion and Biorefinery, 2023, 13, 14113-14125.	2.9	3
2	Alpha-cadinol as a potential ACE-inhibitory volatile compound identified from Phaseolus vulgaris L. through inÂvitro and in silico analysis. Journal of Biomolecular Structure and Dynamics, 2023, 41, 3847-3861.	2.0	3
3	Secondary product from strawberry (Fragaria ananassa) fruit for extended preservation and value addition. Journal of Food Science and Technology, 2022, 59, 1598-1609.	1.4	1
4	Development of grape pomace extract based edible coating for shelf life extension of pomegranate arils. Journal of Food Measurement and Characterization, 2022, 16, 590-597.	1.6	4
5	FTIR-based rapid microbial quality estimation of fresh-cut jackfruit (Artocarpus heterophyllus) bulbs. Journal of Food Measurement and Characterization, 2022, 16, 1944-1951.	1.6	2
6	Pullulan or chitosan based active coating by incorporating polyphenols from lemon peel in raw poultry meat. Journal of Food Science and Technology, 2021, 58, 3807-3816.	1.4	8
7	â€˜BhAVI-23â€™-A spice-herb based dietary infusion possessing in-vitro anti-viral potential. Journal of Ayurveda and Integrative Medicine, 2021, 12, 312-319.	0.9	3
8	Effect of gamma irradiation on microbial safety and functionality of value added ambient storable pulp product from Java Plum. Food Bioscience, 2021, 41, 101022.	2.0	1
9	Dual role of a dedicated GAPDH in the biosynthesis of volatile and non-volatile metabolites- novel insights into the regulation of secondary metabolism in Trichoderma virens. Microbiological Research, 2021, 253, 126862.	2.5	9
10	A simple time temperature indicator for real time microbial assessment in minimally processed fruits. Journal of Food Engineering, 2021, 311, 110731.	2.7	6
11	Microbial quality assessment of minimally processed pineapple using GCMS and FTIR in tandem with chemometrics. Scientific Reports, 2020, 10, 6203.	1.6	9
12	Methylation of guar gum for improving mechanical and barrier properties of biodegradable packaging films. Scientific Reports, 2019, 9, 14505.	1.6	22
13	GC-MS olfactometric characterization of odor active compounds in cooked red kidney beans (Phaseolus vulgaris). Heliyon, 2019, 5, e02459.	1.4	14
14	Influence of different pasteurization techniques on antidiabetic, antioxidant and sensory quality of debittered bitter gourd juice during storage. Food Chemistry, 2019, 285, 156-162.	4.2	14
15	Development of guar gum based active packaging films using grape pomace. Journal of Food Science and Technology, 2018, 55, 1982-1992.	1.4	23
16	Development of rapid method to assess microbial quality of minimally processed pomegranate arils using FTIR. Sensors and Actuators B: Chemical, 2018, 260, 800-807.	4.0	18
17	Debittering of bitter gourd juice using Î²-cyclodextrin: Mechanism and effect on antidiabetic potential. Food Chemistry, 2018, 262, 78-85.	4.2	43
18	Guar Gum: A Versatile Polymer for the Food Industry. , 2018, , 383-407.		12

#	Article	IF	Citations
19	Enhancing anti-diabetic potential of bitter gourd juice using pectinase: A response surface methodology approach. LWT - Food Science and Technology, 2017, 86, 514-522.	2.5	13
20	Effect of cooking on aroma profile of red kidney beans (Phaseolus vulgaris) and correlation with sensory quality. Food Chemistry, 2017, 215, 401-409.	4.2	49
21	Effect of Post-Harvest Radiation Processing and Storage on Volatile Profile of Minimally Processed Ready-to-Cook (RTC) Cauliflower. Current Nutrition and Food Science, 2017, 13, 68-75.	0.3	0
22	Effect of addition of nanoclay, beeswax, tween-80 and glycerol on physicochemical properties of guar gum films. Industrial Crops and Products, 2016, 89, 109-118.	2.5	57
23	Comparison of Essential Oils Obtained from Different Extraction Techniques as an Aid in Identifying Aroma Significant Compounds of Nutmeg (Myristica Fragrans). Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	8
24	Mechanical and barrier properties of guar gum based nano-composite films. Carbohydrate Polymers, 2015, 124, 77-84.	5.1	80
25	Influence of radiation processing of grapes on wine quality. Radiation Physics and Chemistry, 2015, 111, 46-56.	1.4	13
26	Comparative analysis of dietary fiber activities of enzymatic and gamma depolymerized guar gum. Food Hydrocolloids, 2015, 48, 149-154.	5.6	22
27	Activity guided characterization of antioxidant components from essential oil of Nutmeg (Myristica) Tj ETQq1 1 0.784314 rgBT /Overlo	1.4	30
28	Application of mass spectrometry based electronic nose and chemometrics for fingerprinting radiation treatment. Radiation Physics and Chemistry, 2015, 106, 348-354.	1.4	10
29	Optimization of radiation dose and quality parameters for development of ready-to-cook (RTC) pumpkin cubes using a statistical approach. Innovative Food Science and Emerging Technologies, 2014, 26, 248-256.	2.7	10
30	SPME-GCMS integrated with chemometrics as a rapid non-destructive method for predicting microbial quality of minimally processed jackfruit (Artocarpus heterophyllus) bulbs. Postharvest Biology and Technology, 2014, 98, 34-40.	2.9	20
31	Hydrophobic derivatives of guar gum hydrolyzate and gum Arabic as matrices for microencapsulation of mint oil. Carbohydrate Polymers, 2013, 95, 177-182.	5.1	63
32	Radiation dose dependent change in physiochemical, mechanical and barrier properties of guar gum based films. Carbohydrate Polymers, 2013, 98, 1610-1617.	5.1	53
33	Hurdle technology for shelf stable minimally processed French beans (Phaseolus vulgaris): A response surface methodology approach. LWT - Food Science and Technology, 2012, 48, 182-189.	2.5	34
34	Irradiation depolymerized guar gum as partial replacement of gum Arabic for microencapsulation of mint oil. Carbohydrate Polymers, 2012, 90, 1685-1694.	5.1	46
35	Role of initial apparent viscosity and moisture content on post irradiation rheological properties of guar gum. Food Hydrocolloids, 2009, 23, 1785-1791.	5.6	31
36	Estimation of aroma precursors in radiation processed fenugreek. Food Chemistry, 2009, 115, 1102-1107.	4.2	8

#	Article	IF	Citations
37	Immunomodulatory and radioprotective effects of lignans derived from fresh nutmeg mace (Myristica) Tj ETQq1 1 0.784314 rgBT /Ov	1.7	58