

# Yogesh Gat

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5285799/publications.pdf>

Version: 2024-02-01

54  
papers

1,840  
citations

361413

20  
h-index

276875

41  
g-index

54  
all docs

54  
docs citations

54  
times ranked

2269  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive compounds of beetroot and utilization in food processing industry: A critical review. Food Chemistry, 2019, 272, 192-200.	8.2	270
2	Potential non-dairy probiotic products – A healthy approach. Food Bioscience, 2018, 21, 80-89.	4.4	189
3	A Review on Bioactive Peptides: Physiological Functions, Bioavailability and Safety. International Journal of Peptide Research and Therapeutics, 2020, 26, 139-150.	1.9	148
4	<i>Citrus medica</i> : nutritional, phytochemical composition and health benefits – a review. Food and Function, 2018, 9, 1978-1992.	4.6	107
5	Development of non-dairy fermented probiotic drink based on germinated and ungerminated cereals and legume. LWT - Food Science and Technology, 2018, 91, 339-344.	5.2	94
6	Bioactive compounds and pharmacological and food applications of <i>Syzygium cumini</i> – a review. Food and Function, 2018, 9, 6096-6115.	4.6	94
7	Health effects, sources, utilization and safety of tannins: a critical review. Toxin Reviews, 2021, 40, 432-444.	3.4	90
8	A Review on Microbial Alkaline Protease: An Essential Tool for Various Industrial Approaches. Industrial Biotechnology, 2019, 15, 69-78.	0.8	84
9	Development of Probiotic Beetroot Drink. Current Research in Nutrition and Food Science, 2017, 5, 257-262.	0.8	74
10	Considerations for development of lactose-free food. Journal of Nutrition & Intermediary Metabolism, 2019, 15, 27-34.	1.7	66
11	Whey valorization: current options and future scenario – a critical review. Nutrition and Food Science, 2018, 48, 520-535.	0.9	65
12	Effect of addition of flaxseed flour on phytochemical, physicochemical, nutritional, and textural properties of cookies. Journal of the Saudi Society of Agricultural Sciences, 2019, 18, 372-377.	1.9	42
13	Recent advances in utilization of flaxseed as potential source for value addition. OCL - Oilseeds and Fats, Crops and Lipids, 2018, 25, A304.	1.4	38
14	Effect of extrusion process parameters and pregelatinized rice flour on physicochemical properties of ready-to-eat expanded snacks. Journal of Food Science and Technology, 2015, 52, 2634-2645.	2.8	37
15	Quality characterization of gluten free noodles enriched with chickpea protein isolate. Food Bioscience, 2020, 36, 100626.	4.4	37
16	Effect of different drying techniques on chemical composition, color and antioxidant properties of kinnow ( <i>Citrus reticulata</i> ) peel. Journal of Food Science and Technology, 2019, 56, 2458-2466.	2.8	34
17	Utilization of Dairy Industry Waste-Whey in Formulation of Papaya RTS Beverage. Current Research in Nutrition and Food Science, 2017, 5, 168-174.	0.8	33
18	Antioxidant and antimicrobial potential of selected varieties of Piper betle L. (Betel leaf). Anais Da Academia Brasileira De Ciencias, 2018, 90, 3871-3878.	0.8	32

#	ARTICLE	IF	CITATIONS
19	Bioactive compounds, health benefits and utilization of Rhododendron: a comprehensive review. Agriculture and Food Security, 2019, 8, .	4.2	29
20	Opioid Peptides: An Overview of Functional Significance. International Journal of Peptide Research and Therapeutics, 2020, 26, 33-41.	1.9	24
21	Bioactive compounds, health benefits and utilisation of <i>Morus spp</i> a comprehensive review. Journal of Horticultural Science and Biotechnology, 2020, 95, 8-18.	1.9	24
22	Physicochemical, phytochemical and nutritional impact of fortified cereal-based extrudate snacks. Nutrafoods, 2015, 14, 141-149.	0.5	21
23	Jackfruit seed: an accompaniment to functional foods. Brazilian Journal of Food Technology, 2019, 22, .	0.8	21
24	Development of functional fermented whey-oat-based product using probiotic bacteria. 3 Biotech, 2017, 7, 272.	2.2	20
25	Use of paprika oily extract as pre-extrusion colouring of rice extrudates: impact of processing and storage on colour stability. Journal of Food Science and Technology, 2016, 53, 2887-2894.	2.8	16
26	Natural sweeteners: health benefits of stevia. Foods and Raw Materials, 2018, 6, 392-402.	2.1	16
27	Effect of Addition of Jackfruit Seed Flour on Nutrimental, Phytochemical and Sensory Properties of Snack Bar. Current Research in Nutrition and Food Science, 2017, 5, 154-158.	0.8	15
28	Extruded black gram flour: Partial substitute for improving quality characteristics of Indian traditional snack. Journal of Ethnic Foods, 2018, 5, 54-59.	1.9	11
29	Combined effect of chemical preservative and different doses of irradiation on green onions to enhance shelf life. Journal of the Saudi Society of Agricultural Sciences, 2020, 19, 207-215.	1.9	11
30	A review on newer techniques in extraction of oleaginous flaxseed constituents. OCL - Oilseeds and Fats, Crops and Lipids, 2019, 26, 14.	1.4	10
31	Importance and prior considerations for development and utilization of tea bags: A critical review. Journal of Food Process Engineering, 2020, 43, e13069.	2.9	9
32	Mahua: A boon for Pharmacy and Food Industry. Current Research in Nutrition and Food Science, 2018, 6, 371-381.	0.8	9
33	Optimization of the Different Variables for the Development of a Cucumber-Based Blended Herbal Beverage. Beverages, 2017, 3, 50.	2.8	8
34	Assessment Of Germination Time of Finger Millet for Value Addition in Functional Foods. Current Science, 2021, 120, 406.	0.8	8
35	Effect of calcium chloride extracted from eggshell in maintaining quality of selected fresh-cut fruits. International Journal of Recycling of Organic Waste in Agriculture, 2019, 8, 27-36.	2.0	7
36	Optimization of Preparation Process for a Blended Beverage Developed from Chayote, Sugarcane, and Mint and Coriander Extract. International Journal of Vegetable Science, 2018, 24, 432-444.	1.3	5

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37	Effect of extrusion on thermal, textural and rheological properties of legume based snack. Journal of Food Science and Technology, 2018, 55, 3749-3756.	2.8	5
38	Wine: a potential source of antimicrobial compounds. Journal of Wine Research, 2019, 30, 220-237.	1.5	5
39	Energy drinks: health effects and consumer safety. Nutrition and Food Science, 2019, 49, 1075-1087.	0.9	5
40	Cost-Effective Purification and Characterization of an Industrially Important Alkaline Protease from a Newly Isolated Strain of <i>Bacillus</i> sp. ICTF2. Industrial Biotechnology, 2019, 15, 20-24.	0.8	5
41	Impact of Soaking and Germination Time on Nutritional Composition and Antioxidant Activity of <i>Nigella Sativa</i> . Current Research in Nutrition and Food Science, 2019, 7, 142-149.	0.8	5
42	Microbial maceration: a sustainable approach for phytochemical extraction. 3 Biotech, 2018, 8, 401.	2.2	4
43	Alcopops: a global perspective on the new category of alcoholic beverage. Drugs and Alcohol Today, 2018, 18, 272-280.	0.7	3
44	Physicochemical, Phytochemical and Nutritional Impact of Fortified Cereal Based Extrudate Snacks: Effect of Jackfruit Seed Flour Addition and Extrusion Cooking. Advance Journal of Food Science and Technology, 2015, 8, 59-67.	0.1	2
45	Rice bean ( <i>Vigna umbellata</i> ) based ready-to-eat geriatric premix: Optimization and analysis. Journal of Food Processing and Preservation, 2021, 45, e16075.	2.0	2
46	A Review on Approaches of Edible Coating as Potential Packaging for Meat, Poultry and Seafood. Current Nutrition and Food Science, 2020, 16, 874-883.	0.6	2
47	Preservation and evaluation of spiced chayote juice using hurdle technology. Brazilian Journal of Food Technology, 2019, 22, .	0.8	1
48	Bioactive compounds and pharmacological and food applications of <i>Syzygium cumini</i> – a review. , 0, .		1
49	Optimisation of a process for cocoa-based vermicelli. Foods and Raw Materials, 2018, 6, 291-295.	2.1	1
50	Fad Diets: Dietary Dilemmas, Predicaments, and Recommendations for its Use. Current Nutrition and Food Science, 2020, 16, 1362-1380.	0.6	1
51	Process optimisation for saccharification and fermentation of wheat straw for the production of single cell protein. International Journal of Environment and Waste Management, 2020, 25, 176.	0.3	0
52	Process optimisation for saccharification and fermentation of wheat straw for the production of single cell protein. International Journal of Environment and Waste Management, 2020, 25, 176.	0.3	0
53	EFFECTS OF SOAKING AND GERMINATION TIME ON THE ENGINEERING PROPERTIES OF FINGER MILLET (ELEUSINE CORACANA). Carpathian Journal of Food Science and Technology, 0, , 61-70.	0.0	0
54	Use of microalgal biomass as functional ingredient for preparation of cereal based extrudates: impact of processing on amino acid concentrations and colour degradation kinetics. Brazilian Journal of Pharmaceutical Sciences, 0, 58, .	1.2	0