

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	Health effects, sources, utilization and safety of tannins: a critical review. <i>Toxin Reviews</i> , 2021, 40, 432-444.	3.4	90
2	Assessment Of Germination Time of Finger Millet for Value Addition in Functional Foods. <i>Current Science</i> , 2021, 120, 406.	0.8	8
3	Rice bean (<i>Vigna umbellata</i>) based ready-to-eat geriatric premix: Optimization and analysis. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16075.	2.0	2
4	Combined effect of chemical preservative and different doses of irradiation on green onions to enhance shelf life. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2020, 19, 207-215.	1.9	11
5	A Review on Bioactive Peptides: Physiological Functions, Bioavailability and Safety. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 139-150.	1.9	148
6	Opioid Peptides: An Overview of Functional Significance. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 33-41.	1.9	24
7	Importance and prior considerations for development and utilization of tea bags: A critical review. <i>Journal of Food Process Engineering</i> , 2020, 43, e13069.	2.9	9
8	Bioactive compounds, health benefits and utilisation of <i>Morus spp</i> . a comprehensive review. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 8-18.	1.9	24
9	Process optimisation for saccharification and fermentation of wheat straw for the production of single cell protein. <i>International Journal of Environment and Waste Management</i> , 2020, 25, 176.	0.3	0
10	Quality characterization of gluten free noodles enriched with chickpea protein isolate. <i>Food Bioscience</i> , 2020, 36, 100626.	4.4	37
11	Process optimisation for saccharification and fermentation of wheat straw for the production of single cell protein. <i>International Journal of Environment and Waste Management</i> , 2020, 25, 176.	0.3	0
12	A Review on Approaches of Edible Coating as Potential Packaging for Meat, Poultry and Seafood. <i>Current Nutrition and Food Science</i> , 2020, 16, 874-883.	0.6	2
13	Fad Diets: Dietary Dilemmas, Predicaments, and Recommendations for its Use. <i>Current Nutrition and Food Science</i> , 2020, 16, 1362-1380.	0.6	1
14	Bioactive compounds of beetroot and utilization in food processing industry: A critical review. <i>Food Chemistry</i> , 2019, 272, 192-200.	8.2	270
15	Effect of calcium chloride extracted from eggshell in maintaining quality of selected fresh-cut fruits. <i>International Journal of Recycling of Organic Waste in Agriculture</i> , 2019, 8, 27-36.	2.0	7
16	Wine: a potential source of antimicrobial compounds. <i>Journal of Wine Research</i> , 2019, 30, 220-237.	1.5	5
17	Preservation and evaluation of spiced chayote juice using hurdle technology. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	1
18	Bioactive compounds, health benefits and utilization of <i>Rhododendron</i> : a comprehensive review. <i>Agriculture and Food Security</i> , 2019, 8, .	4.2	29

#	ARTICLE	IF	CITATIONS
19	Jackfruit seed: an accompaniment to functional foods. Brazilian Journal of Food Technology, 2019, 22, .	0.8	21
20	A review on newer techniques in extraction of oleaginous flaxseed constituents. OCL - Oilseeds and Fats, Crops and Lipids, 2019, 26, 14.	1.4	10
21	A Review on Microbial Alkaline Protease: An Essential Tool for Various Industrial Approaches. Industrial Biotechnology, 2019, 15, 69-78.	0.8	84
22	Energy drinks: health effects and consumer safety. Nutrition and Food Science, 2019, 49, 1075-1087.	0.9	5
23	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
24	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
25	Considerations for development of lactose-free food. Journal of Nutrition & Intermediary Metabolism, 2019, 15, 27-34.	1.7	66
26	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
27	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
28	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
29	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
30	Whey valorization: current options and future scenario – a critical review. Nutrition and Food Science, 2018, 48, 520-535.	0.9	65
31	<i>Citrus medica</i> : nutritional, phytochemical composition and health benefits – a review. Food and Function, 2018, 9, 1978-1992.	4.6	107
32	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
33	Potential non-dairy probiotic products – A healthy approach. Food Bioscience, 2018, 21, 80-89.	4.4	189
34	Bioactive compounds and pharmacological and food applications of <i>Syzygium cumini</i> – a review. Food and Function, 2018, 9, 6096-6115.	4.6	94
35	Alcopops: a global perspective on the new category of alcoholic beverage. Drugs and Alcohol Today, 2018, 18, 272-280.	0.7	3
36	Antioxidant and antimicrobial potential of selected varieties of <i>Piper betle</i> L. (Betel leaf). Anais Da Academia Brasileira De Ciencias, 2018, 90, 3871-3878.	0.8	32

#	ARTICLE	IF	CITATIONS
37	Microbial maceration: a sustainable approach for phytochemical extraction. 3 Biotech, 2018, 8, 401.	2.2	4
38	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
39	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
40	Mahua: A boon for Pharmacy and Food Industry. Current Research in Nutrition and Food Science, 2018, 6, 371-381.	0.8	9
41	Natural sweeteners: health benefits of stevia. Foods and Raw Materials, 2018, 6, 392-402.	2.1	16
42	Optimisation of a process for cocoa-based vermicelli. Foods and Raw Materials, 2018, 6, 291-295.	2.1	1
43	Development of functional fermented whey-oat-based product using probiotic bacteria. 3 Biotech, 2017, 7, 272.	2.2	20
44	Optimization of the Different Variables for the Development of a Cucumber-Based Blended Herbal Beverage. Beverages, 2017, 3, 50.	2.8	8
45	Effect of Addition of Jackfruit Seed Flour on Nutritional, Phytochemical and Sensory Properties of Snack Bar. Current Research in Nutrition and Food Science, 2017, 5, 154-158.	0.8	15
46	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
47	Development of Probiotic Beetroot Drink. Current Research in Nutrition and Food Science, 2017, 5, 257-262.	0.8	74
48	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
49	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
50	Physicochemical, phytochemical and nutritional impact of fortified cereal-based extrudate snacks. Nutrafoods, 2015, 14, 141-149.	0.5	21
51	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
52	Bioactive compounds and pharmacological and food applications of Syzygium cumini - a review. , 0, .		1
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