

Alok Saxena

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

14
papers

465
citations

10
h-index

14
g-index

14
ext. papers

553
ext. citations

5.6
avg, IF

4.18
L-index

#	Paper	IF	Citations
14	Understanding the Antinutritional Factors and Bioactive Compounds of Kodo Millet (<i>Paspalum scrobiculatum</i>) and Little Millet (<i>Panicum sumatrense</i>). <i>Journal of Food Quality</i> , 2022 , 2022, 1-19	2.7	1
13	Enrichment of edible coatings and films with plant extracts or essential oils for the preservation of fruits and vegetables 2020 , 859-880		10
12	Trends in the Manufacture of Coatings in the Postharvest Conservation of Fruits and Vegetables 2019 , 355-375		1
11	Modelling of mass transfer kinetics of sapota (<i>Achras zapota</i>) in ternary solutions of sugar and calcium salt during osmotic dehydration. <i>International Journal of Postharvest Technology and Innovation</i> , 2019 , 6, 151	0.3	
10	Characterization and Antifungal Activity of Pomegranate Peel Extract and its Use in Polysaccharide-Based Edible Coatings to Extend the Shelf-Life of Capsicum (<i>Capsicum annum</i> L.). <i>Food and Bioprocess Technology</i> , 2018 , 11, 1317-1327	5.1	48
9	Effect of chitosan and alginate based coatings enriched with pomegranate peel extract to extend the postharvest quality of guava (<i>Psidium guajava</i> L.). <i>Food Chemistry</i> , 2018 , 240, 245-252	8.5	146
8	Use of hydrocolloids as cryoprotectant for frozen foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 420-435	11.5	10
7	Optimization of pretreatment and evaluation of quality of jackfruit (<i>Artocarpus heterophyllus</i>) bulb crisps developed using combination drying. <i>Food and Bioproducts Processing</i> , 2015 , 95, 106-117	4.9	18
6	Effect of Controlled Atmosphere Storage and Chitosan Coating on Quality of Fresh-Cut Jackfruit Bulbs. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2182-2189	5.1	22
5	Effect of Minimal Processing on Quality of Jackfruit (<i>Artocarpus heterophyllus</i> L.) Bulbs Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2012 , 5, 348-358	5.1	27
4	Degradation Kinetics of Colour and Total Carotenoids in Jackfruit (<i>Artocarpus heterophyllus</i>) Bulb Slices During Hot Air Drying. <i>Food and Bioprocess Technology</i> , 2012 , 5, 672-679	5.1	77
3	Phytochemical changes in fresh-cut jackfruit (<i>Artocarpus heterophyllus</i> L.) bulbs during modified atmosphere storage. <i>Food Chemistry</i> , 2009 , 115, 1443-1449	8.5	52
2	Optimization of a multitarget preservation technique for jackfruit (<i>Artocarpus heterophyllus</i> L.) bulbs. <i>Journal of Food Engineering</i> , 2009 , 91, 18-28	6	14
1	Use of modified atmosphere packaging to extend shelf-life of minimally processed jackfruit (<i>Artocarpus heterophyllus</i> L.) bulbs. <i>Journal of Food Engineering</i> , 2008 , 87, 455-466	6	39