Keshavan M Niranjan

List of Publications by Year
in descending order

103	3,970	136740	133063
papers	citations	32 h-index	59 g-index

109	109	109	3913
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Re-engineering bachelorâ€™s degree curriculum in food engineering: Hypothesis and proposal. , 2022, , 411-420.		0
2	Preservation of fresh-cut Rocha Pear using Codium tomentosum extract. LWT - Food Science and Technology, 2022, 155, 112938.	2.5	4
3	Establishment of an Effective Refining Process for Moringa oleifera Kernel Oil. Processes, 2021, 9, 579.	1.3	3
4	Seaweed fermentation within the fields of food and natural products. Trends in Food Science and Technology, 2021, 116, 1056-1073.	7.8	21
5	Oxidative properties of Moringa oleifera kernel oil from different extraction methods during storage. Journal of the Science of Food and Agriculture, 2020, 100, 1588-1597.	1.7	4
6	Antimicrobial biodegradable chitosan-based composite Nano-layers for food packaging. International Journal of Biological Macromolecules, 2020, 157, 212-219.	3.6	71
7	A Comparison of Myrosinase Activity and Stability in Fresh Broccoli (B. oleracea var. Italica) and Brown Mustard (B. juncea) Seeds. Turkish Journal of Agriculture: Food Science and Technology, 2020, 8, 64.	0.1	2
8	Dehydration of potato slices following brief dipping in osmotic solutions: Effect of conditions and understanding the mechanism of water loss. Drying Technology, 2019, 37, 885-895.	1.7	10
9	The production of hydrolysates from industrially defatted rice bran and its surface image changes during extraction. Journal of the Science of Food and Agriculture, 2018, 98, 3290-3298.	1.7	16
10	Foxtail millet: Properties, processing, health benefits, and uses. Food Reviews International, 2018, 34, 329-363.	4.3	113
11	Effect of Germination on the Functional and Moisture Sorption Properties of Highâ€“Pressure-Processed Foxtail Millet Grain Flour. Food and Bioprocess Technology, 2018, 11, 209-222.	2.6	20
12	Effect of high pressure soaking on water absorption, gelatinization, and biochemical properties of germinated and non-germinated foxtail millet grains. Journal of Cereal Science, 2018, 83, 162-170.	1.8	34
13	Supplementation of the Diet by Exogenous Myrosinase via Mustard Seeds to Increase the Bioavailability of Sulforaphane in Healthy Human Subjects after the Consumption of Cooked Broccoli. Molecular Nutrition and Food Research, 2018, 62, e1700980.	1.5	33
14	Intensifying chitin hydrolysis by adjunct treatments â€“ an overview. Journal of Chemical Technology and Biotechnology, 2017, 92, 2787-2798.	1.6	26
15	Laboratory antimicrobial activity of cinnamaldehyde and pomegranateâ€based polycaprolactone films. Journal of Applied Polymer Science, 2017, 134, 45347.	1.3	15
16	An assessment of lactobiopolymer-montmorillonite composites for dip coating applications on fresh strawberries. Journal of the Science of Food and Agriculture, 2017, 97, 1846-1853.	1.7	19
17	High pressure pre-treatment of Moringa oleifera seed kernels prior to aqueous enzymatic oil extraction. Innovative Food Science and Emerging Technologies, 2017, 39, 129-136.	2.7	21
18	Enzyme assisted extraction of chitin from shrimp shells (Litopenaeus vannamei). Journal of Chemical Technology and Biotechnology, 2016, 91, 1250-1256.	1.6	61

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19	A possible reconceptualization of food engineering discipline. Food and Bioproducts Processing, 2016, 99, 78-89.	1.8	13
20	Aqueous enzymatic extraction of Moringa oleifera oil. Food Chemistry, 2016, 211, 400-408.	4.2	87
21	High hydrostatic pressure blanching of baby spinach (Spinacia oleracea L.). LWT - Food Science and Technology, 2016, 73, 74-79.	2.5	12
22	Effect of Enzyme Preâ€treatments on Bioactive Compounds in Extracted Tiger Nut Oil and Sugars in Residual Meals. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1541-1549.	0.8	24
23	The efficacy of potassium sorbate-coated packaging to control postharvest gray mold in raspberries, blackberries and blueberries. Postharvest Biology and Technology, 2016, 111, 205-208.	2.9	23
24	Enhancing the recovery of tiger nut (Cyperus esculentus) oil by mechanical pressing: Moisture content, particle size, high pressure and enzymatic pre-treatment effects. Food Chemistry, 2016, 194, 354-361.	4.2	62
25	Production of milk foams by steam injection: The effects of steam pressure and nozzle design. Journal of Food Engineering, 2015, 166, 247-254.	2.7	17
26	A Comparative Study of the Characteristics of French Fries Produced by Deep Fat Frying and Air Frying. Journal of Food Science, 2015, 80, E349-58.	1.5	83
27	High pressure intensification of cassava resistant starch (RS3) yields. Food Chemistry, 2015, 181, 85-93.	4.2	22
28	Thermal and pressure stability of myrosinase enzymes from black mustard (Brassica nigra L. W.D.J.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	50
29	On the Possibility of Nonfat Frying using Molten Glucose. Journal of Food Science, 2015, 80, E66-72.	1.5	5
30	Aqueous enzyme assisted oil extraction from oilseeds andÂemulsion de-emulsifying methods: A review. Trends in Food Science and Technology, 2015, 41, 60-82.	7.8	152
31	Paneerâ€"An Indian soft cheese variant: a review. Journal of Food Science and Technology, 2014, 51, 821-831.	1.4	51
32	Post-consumer Recycled PET Packaging for Fresh Berries: A Comparative Study between Incorporating an Antifungal Agent Superficially and into the Main Body of the Packaging. Food and Bioprocess Technology, 2014, 7, 2610-2617.	2.6	4
33	Consumer Acceptability and Sensory Profile of Cooked Broccoli with Mustard Seeds Added to Improve Chemoprotective Properties. Journal of Food Science, 2014, 79, S1756-62.	1.5	17
34	Tiger nut oil (Cyperus esculentus L.): A review of its composition and physicoâ€chemical properties. European Journal of Lipid Science and Technology, 2014, 116, 783-794.	1.0	54
35	Combination of Moderate Vacuum Frying with High Vacuum Drainageâ€"Relationship Between Process Conditions and Oil Uptake. Food and Bioprocess Technology, 2013, 6, 2600-2608.	2.6	19
36	Physico-chemical changes occurring in oil when atmospheric frying is combined with post-frying vacuum application. Food Chemistry, 2013, 136, 902-908.	4.2	41

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37	Vacuum-assisted freeze concentration of sucrose solutions. Journal of Food Engineering, 2013, 115, 357-361.	2.7	37
38	Development of Novel Methods to Determine Crystalline Glucose Content of Honey Based on DSC, HPLC, and Viscosity Measurements, and Their Use to Examine the Setting Propensity of Honey. Journal of Food Science, 2013, 78, E845-52.	1.5	22
39	The potential to intensify sulforaphane formation in cooked broccoli (Brassica oleracea var. italica) using mustard seeds (Sinapis alba). Food Chemistry, 2013, 138, 1734-1741.	4.2	69
40	Post-Frying Oil Drainage from Potato Chips and French Fries: A Comparative Study of Atmospheric and Vacuum Drainage. Food and Bioprocess Technology, 2013, 6, 489-497.	2.6	23
41	Development of antifungal packaging for berries extruded from recycled PET. Food Control, 2013, 33, 455-460.	2.8	17
42	Effects of modified atmosphere packaging on quality of â€˜Alphonsoâ€™ Mangoes. Journal of Food Science and Technology, 2012, 49, 721-728.	1.4	26
43	Effect of high hydrostatic pressure on antimicrobial activity and quality of Manuka honey. Food Chemistry, 2012, 135, 1448-1454.	4.2	25
44	The Impact of Blanching and High-Pressure Pretreatments on Oil Uptake of Fried Potato Slices. Food and Bioprocess Technology, 2012, 5, 2392-2400.	2.6	31
45	Provenance of the Oil in Parâ€Fried French Fries after Finish Frying. Journal of Food Science, 2012, 77, E32-6.	1.5	4
46	Thermal and high hydrostatic pressure inactivation of myrosinase from green cabbage: A kinetic study. Food Chemistry, 2012, 131, 1240-1247.	4.2	48
47	Frying of potato chips in a blend of canola oil and palm olein: changes in levels of individual fatty acids and tocols. International Journal of Food Science and Technology, 2012, 47, 1701-1709.	1.3	32
48	Preparation and characterization of non-aqueous extracts from chilli (Capsicum annuum L.) and their microencapsulates obtained by spray-drying. Journal of Food Engineering, 2012, 112, 29-37.	2.7	63
49	Rheology of Milk Foams Produced by Steam Injection. Journal of Food Science, 2011, 76, E569-75.	1.5	15
50	The Possibility of Lowering Oil Content of Potato Chips by Combining Atmospheric Frying with Postfrying Vacuum Application. Journal of Food Science, 2010, 75, E572-9.	1.5	20
51	Effects of drying methods and conditions on antimicrobial activity of edible chitosan films enriched with galangal extract. Food Research International, 2010, 43, 125-132.	2.9	84
52	Effects of high hydrostatic pressure on the structure of bovine Î±-lactalbumin. Journal of Dairy Science, 2010, 93, 1420-1428.	1.4	29
53	Potato glycoalkaloids: formation and strategies for mitigation. Journal of the Science of Food and Agriculture, 2008, 88, 1869-1881.	1.7	59
54	Isolation, fractionation and characterisation of proteins from Mucuna bean. Food Chemistry, 2007, 104, 287-299.	4.2	44

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55	Bubble-Included Chocolate: Relating Structure with Sensory Response. Journal of Food Science, 2007, 72, E138-E142.	1.5	46
56	Kinetics of high pressure facilitated starch gelatinisation in Thai glutinous rice. Journal of Food Engineering, 2007, 79, 834-841.	2.7	32
57	Freezing. , 2006, , 125-145.		3
58	Process Control In Food Processing. , 2006, , 373-384.		0
59	Environmental Aspects of Food Processing. , 2006, , 385-398.		1
60	High pressure induced water uptake characteristics of Thai glutinous rice. Journal of Food Engineering, 2006, 72, 225-233.	2.7	65
61	Transient development of whipped cream properties. Journal of Food Engineering, 2006, 77, 79-83.	2.7	67
62	Vacuum-induced Bubble Formation in Liquid-tempered Chocolate. Journal of Food Science, 2005, 70, E159-E164.	1.5	24
63	Synthesis of galacto-oligosaccharide from lactose using ?-galactosidase fromKluyveromyces lactis: Studies on batch and continuous UF membrane-fitted bioreactors. Biotechnology and Bioengineering, 2005, 89, 434-443.	1.7	121
64	The production, purification and characterisation of two novel Î±-d-mannosidases from Aspergillus phoenicis. Carbohydrate Research, 2005, 340, 609-617.	1.1	12
65	The effect of vessel diameter on time dependent gas hold-up variations in highly viscous impeller agitated liquids. Chemical Engineering and Processing: Process Intensification, 2004, 43, 571-573.	1.8	2
66	Regioselective synthesis of mannobiose and mannotriose by reverse hydrolysis using a novel 1,6-Î±-d-mannosidase from Aspergillus phoenicis. Journal of Molecular Catalysis B: Enzymatic, 2004, 27, 215-219.	1.8	11
67	An investigation into the transient movement of browning front through high pressure treated potatoes. Progress in Biotechnology, 2002, 19, 423-427.	0.2	0
68	Optimizing Conditions for Thermal Processes of Soy Milk. Journal of Agricultural and Food Chemistry, 2002, 50, 4834-4838.	2.4	52
69	Recent developments in osmotic dehydration: methods to enhance mass transfer. Trends in Food Science and Technology, 2002, 13, 48-59.	7.8	268
70	Power Consumption Characteristics of Disc Type Impellers.. Journal of Chemical Engineering of Japan, 2002, 35, 107-110.	0.3	1
71	An Investigation into the Relationship Between Freezing Rate and Mean Ice Crystal Size for Coffee Extracts. Food and Bioproducts Processing, 2002, 80, 176-182.	1.8	20
72	Mathematical modelling of the heat inactivation of trypsin inhibitors in soymilk at 121-154â€‰Â°C. Journal of the Science of Food and Agriculture, 2002, 82, 243-247.	1.7	11

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73	The effect of impeller design on gas hold-up in surfactant containing highly viscous non-Newtonian agitated liquids. Chemical Engineering and Processing: Process Intensification, 2002, 41, 239-249.	1.8	14
74	Combined effect of operational variables and enzyme activity on aqueous enzymatic extraction of oil and protein from soybean. Enzyme and Microbial Technology, 2001, 28, 499-509.	1.6	189
75	Observations on the shear damage to different animal cells in a concentric cylinder viscometer. , 2000, 68, 697-704.		43
76	Kinetics of sensory quality changes in soymilk during thermal processing, by parametric and non-parametric data analyses. Journal of the Science of Food and Agriculture, 2000, 80, 595-600.	1.7	13
77	Extraction of rice bran oil using aqueous media. Journal of Chemical Technology and Biotechnology, 2000, 75, 348-352.	1.6	71
78	Pervaporative stripping of acetone, butanol and ethanol to improve ABE fermentation. Bioseparation, 2000, 9, 145-154.	0.7	52
79	Extraction of rice bran oil using aqueous media. , 2000, 75, 348.		2
80	Comparison of Gas Hold-Up in Impeller Agitated Water and High Viscosity Liquids.. Journal of Chemical Engineering of Japan, 2000, 33, 815-817.	0.3	3
81	Reaction kinetics of heat-induced colour changes in soymilk. Journal of Food Engineering, 1999, 40, 15-20.	2.7	28
82	An experimental investigation into the effect of impeller design on gas hold-up in a highly viscous Newtonian liquid. Chemical Engineering Science, 1999, 54, 1093-1100.	1.9	26
83	Effect of thermal processing on available lysine, thiamine and riboflavin content in soymilk. Journal of the Science of Food and Agriculture, 1998, 77, 473-478.	1.7	48
84	Recovery of Dissolved Essential Oils from Condensate Waters of Basil andMentha arvensis Distillation. Journal of Chemical Technology and Biotechnology, 1997, 69, 362-366.	1.6	7
85	Aqueous and enzymatic processes for edible oil extraction. Enzyme and Microbial Technology, 1996, 19, 402-420.	1.6	476
86	Impeller-agitated aerobic reactor: The influence of tiny bubbles on gas hold-up and mass transfer in highly viscous liquids. Chemical Engineering Science, 1995, 50, 1091-1105.	1.9	19
87	Effect of angle of inclination on liquid-phase controlled mass transfer from a gas slug. Chemical Engineering Science, 1995, 50, 289-298.	1.9	7
88	Review: Effect of thermal processing on soymilk. International Journal of Food Science and Technology, 1995, 30, 263-295.	1.3	119
89	Mass transfer to viscous liquids in bubble columns and air-lift reactors: influence of baffles. Chemical Engineering Science, 1994, 49, 2359-2369.	1.9	36
90	Mixing Processes for Agricultural and Food Materials: Part 4, Assessment and Monitoring of Mixing Systems. Biosystems Engineering, 1994, 59, 1-18.	0.4	23

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91	Mixing Processes for Agricultural and Food Materials: Part 5, Review of Mixer Types. Biosystems Engineering, 1994, 59, 145-161.	0.4	11
92	Why use bubble-column bioreactors?. Trends in Biotechnology, 1994, 12, 501-511.	4.9	29
93	Effective diffusivity of total solids and pectic substances from apple tissue. International Journal of Food Science and Technology, 1994, 29, 687-697.	1.3	9
94	Influence of processing regime on certain characteristics of diffusionally extracted apple juice. International Journal of Food Science and Technology, 1993, 28, 261-272.	1.3	5
95	Pump-stirred aerator. Chemical Engineering Science, 1991, 46, 2293-2301.	1.9	2
96	Gas hold-up and liquid circulation in internal loop reactors containing highly viscous newtonian and non-newtonian liquids. Chemical Engineering Science, 1990, 45, 651-664.	1.9	69
97	Measurement of surface tension in agricultural waste slurries. Biosystems Engineering, 1990, 46, 147-152.	0.4	0
98	Convex bladed mixed flow (CBMF) impeller: A high performance agitator for mixing slurries. Biosystems Engineering, 1990, 45, 225-239.	0.4	1
99	The convex bladed mixed flow impeller and the marine propeller: A multipurpose agitator. Chemical Engineering Science, 1989, 44, 2463-2474.	1.9	17
100	Liquid-phase controlled mass transfer from a gas slug. Chemical Engineering Science, 1988, 43, 1247-1252.	1.9	24
101	Gas holdup and mixing characteristics of packed bubble columns. The Chemical Engineering Journal, 1984, 29, 101-111.	0.4	19
102	Hydrodynamic and mass transfer characteristics of polypropylene multifilament wire gauze packings. The Chemical Engineering Journal, 1983, 27, 49-57.	0.4	3
103	Counter-current absorption using wire gauze packings. Chemical Engineering Science, 1982, 37, 367-374.	1.9	7