Rama chandra Pradhan

List of Publications by Year
in descending order

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50 papers	1,278 citations	361296 20 h-index	395590 33 g-index
50 all docs	50 docs citations	50 times ranked	978 citing authors

#	Article	IF	Citations
1	Supercritical CO2 extraction of fatty oil from flaxseed and comparison with screw press expression and solvent extraction processes. Journal of Food Engineering, 2010, 98, 393-397.	2.7	123
2	Moisture-dependent physical properties of jatropha seed (Jatropha curcas L.). Industrial Crops and Products, 2008, 27, 123-129.	2.5	112
3	Moisture-dependent physical properties of jatropha fruit. Industrial Crops and Products, 2009, 29, 341-347.	2.5	76
4	Oil expression from Jatropha seeds using a screw press expeller. Biosystems Engineering, 2011, 109, 158-166.	1.9	68
5	Physical properties of tung seed: An industrial oil yielding crop. Industrial Crops and Products, 2011, 33, 440-444.	2.5	56
6	Moisture-dependent physical properties of Karanja (Pongamia pinnata) kernel. Industrial Crops and Products, 2008, 28, 155-161.	2.5	54
7	Physicochemical characterization and mass modelling of Sohiong (Prunus nepalensis L.) fruit. Journal of Food Measurement and Characterization, 2018, 12, 923-936.	1.6	52
8	Physicochemical and Nutritional Characterization of Jamun (Syzygium Cuminii). Current Research in Nutrition and Food Science, 2017, 5, 25-35.	0.3	52
9	Design, development and testing of hand-operated decorticator for Jatropha fruit. Applied Energy, 2010, 87, 762-768.	5.1	49
10	Physical, chemical, textural, and thermal properties of cashew apple fruit. Journal of Food Process Engineering, 2019, 42, e13094.	1.5	44
11	Recent development, challenges, and prospects of extrusion technology. Future Foods, 2021, 3, 100019.	2.4	38
12	Physical characterization and mass modeling of dried <scp>Terminalia chebula</scp> fruit. Journal of Food Process Engineering, 2019, 42, e12992.	1.5	36
13	Optimization of ultrasoundâ€assisted enzymatic extraction of Sohiong (Prunus nepalensis) juice. Journal of Food Process Engineering, 2019, 42, e12948.	1.5	33
14	Physical Properties of Canadian Grown Flaxseed in Relation to Its Processing. International Journal of Food Properties, 2010, 13, 732-743.	1.3	30
15	Efficiency of tannase enzyme for degradation of tannin from cashew apple juice: Modeling and optimization of process using artificial neural network and response surface methodology. Journal of Food Process Engineering, 2020, 43, e13499.	1.5	28
16	Physical, thermal, and mechanical properties of bael fruit. Journal of Food Process Engineering, 2020, 43, e13393.	1.5	28
17	Microwave-assisted extraction of bioactive compounds from cashew apple (Anacardium occidenatale) Tj ETQq1 1 0.784314 rgBT /Ov Food Measurement and Characterization, 2021, 15, 4781-4793.	1.6	28
18	Application of artificial neural <scp>networkâ€genetic</scp> algorithm and response surface methodology for optimization of <scp>ultrasoundâ€assisted</scp> extraction of phenolic compounds from cashew apple bagasse. Journal of Food Process Engineering, 2021, 44, e13828.	1.5	24

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19	Separation of Oleoresin from Ginger Rhizome Powder Using Green Processing Technologies. Journal of Food Process Engineering, 2015, 38, 107-114.	1.5	23
20	Evaluation of a centrifugal impaction-type decorticator for shelling tung fruits. Industrial Crops and Products, 2013, 43, 126-131.	2.5	21
21	Chironji (Buchanania lanzan) fruit juice extraction using cellulase enzyme: modelling and optimization of process by artificial neural network and response surface methodology. Journal of Food Science and Technology, 2021, 58, 1051-1060.	1.4	21
22	Physicochemical analysis of Psophocarpus tetragonolobus (L.) DC seeds with fatty acids and total lipids compositions. Journal of Food Science and Technology, 2015, 52, 3660-70.	1.4	20
23	Lowâ€Temperature Extraction of Jamun Juice (Indian Black Berry) and Optimization of Enzymatic Clarification Using Boxâ€Behnken Design. Journal of Food Process Engineering, 2017, 40, e12414.	1.5	20
24	Clarification of jamun juice by centrifugation and microfiltration: Analysis of quality parameters, operating conditions, and resistance. Journal of Food Process Engineering, 2018, 41, e12603.	1.5	20
25	Optimization of process parameters for enhanced production of Jamun juice using Pectinase (Aspergillus aculeatus) enzyme and its characterization. 3 Biotech, 2016, 6, 241.	1.1	19
26	Effects of ethyl oleate and microwave blanching on drying kinetics of bitter gourd. Journal of Food Science and Technology, 2017, 54, 1192-1198.	1.4	18
27	Optimization of Spray Drying Conditions for Developing Nondairy Based Probiotic Sohiong Fruit Powder. International Journal of Fruit Science, 2021, 21, 193-204.	1.2	18
28	Optimization of Pectinase Assisted Extraction of Chironji (Buchanania Lanzan) Fruit Juice Using Response Surface Methodology and Artificial Neural Network. International Journal of Fruit Science, 2020, 20, S318-S336.	1.2	15
29	Variation in properties of tender jackfruit during different stages of maturity. Journal of Food Science and Technology, 2018, 55, 2122-2129.	1.4	14
30	Optimization of a Process for the Enzymatic Extraction of Nutrient Enriched Bael Fruit Juice Using Artificial Neural Network (ANN) and Response Surface Methodology (RSM). International Journal of Fruit Science, 2020, 20, S1845-S1861.	1.2	14
31	Effect of processing temperature on dynamic rheological properties and color degradation kinetics of bael fruit pulp. Journal of the Science of Food and Agriculture, 2020, 100, 5596-5602.	1.7	13
32	Improvement in novel ultrasoundâ€assisted extraction technology of high valueâ€added components from fruit and vegetable peels. Journal of Food Process Engineering, 2021, 44, e13658.	1.5	13
33	A green separation of Lagenaria siceraria seed oil. Industrial Crops and Products, 2014, 52, 796-800.	2.5	12
34	Physico-chemical and sensory analysis of Kendu (Diospyros melaxoxylon Roxb.) jam using fuzzy logic. Journal of Food Measurement and Characterization, 2017, 11, 1928-1935.	1.6	12
35	Mass modeling of Belleric Myrobalan and its physical characterization in relation to post-harvest processing and machine designing. Journal of Food Science and Technology, 2020, 57, 1290-1300.	1.4	11
36	Physico-Chemical, Mechanical and Antioxidant Properties of Kendu (Diospyros melanoxylon Roxb.). Current Research in Nutrition and Food Science, 2017, 5, 214-222.	0.3	11

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37	Pressureâ€driven crossflow microfiltration coupled with centrifugation for tannin reduction and clarification of cashew apple juice: Modeling of permeate flux decline and optimization of process parameters. Journal of Food Processing and Preservation, 2022, 46, .	0.9	11
38	Supercritical carbon dioxide extraction of wheat distiller's dried grain with solubles. International Journal of Food Sciences and Nutrition, 2010, 61, 829-836.	1.3	8
39	Fabrication, performance evaluation and optimization of Sal (shorea robusta) seed decorticator. Journal of Food Process Engineering, 2017, 40, e12468.	1.5	7
40	Application of a neural network mathematical model in the development of hot air roasting process technology for Chironji (Buchanania lanzan) kernels. Journal of Food Processing and Preservation, 2020, 44, e14907.	0.9	6
41	Characterisation of Madhuca longifolia seed in relation to processing and design of equipment. Quality Assurance and Safety of Crops and Foods, 2018, 10, 215-221.	1.8	5
42	Characterization and Optimization of Process Parameters for Enzyme Assisted Extraction of Kendu (Diospyros Melanoxylon Roxb.) Fruit Juice. International Journal of Fruit Science, 2021, 21, 299-311.	1.2	5
43	Physical characterization and mass modeling of traditionally Popped Makhana (Euryale ferox) Tj ETQq1 1 0.784314 rgBT /Over	1.5	3
44	Design, fabrication, and testing of a pulper for Kendu (Diospyros melanoxylon Roxb .). Journal of Food Process Engineering, 2018, 41, e12642.	1.5	2
45	Optimization of process parameters using a hybrid intelligent system model and evaluation of physicochemical properties of microwave roasted Chironji (Buchanania lanzan) kernels. Journal of Food Measurement and Characterization, 2020, 14, 2956-2969.	1.6	2
46	Modified Atmospheric Packaging (MAP) of Trichosanthes Dioica (Parwal) Sweet and Effect of Storage Temperature on the Physicochemical, Microbial and Sensory Characteristics. Current Research in Nutrition and Food Science, 2019, 7, 708-724.	0.3	1
47	Prediction of massâ€based process designing parameters of amla fruit using different modeling techniques. Journal of Food Process Engineering, 0, , .	1.5	1
48	Co-rotating extrusion cooking impact on product characteristics using hulled kodo millet and hybrid maize flour. Journal of Food Science and Technology, 0, , .	1.4	1
49	Effect of Ethyl Oleate Treatment on Drying of Bitter Gourd. , 2016, , .		0
50	Application of Image Analysis for Detecting the Browning of Unripe Banana Slices. ACS Food Science & Technology, 2021, 1, 1507-1513.	1.3	0