

Rama chandra Pradhan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5684787/publications.pdf>

Version: 2024-02-01

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	Physical characterization and mass modeling of traditionally Popped Makhana (<i>Euryale ferox</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.5	11
2	Pressure-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
3	Chironji (<i>Buchanania lanzan</i>) 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
4	Characterization and Optimization of Process Parameters for Enzyme Assisted Extraction of Kendu (<i>Diospyros Melanoxylon Roxb.</i>) Fruit Juice. International Journal of Fruit Science, 2021, 21, 299-311.	1.2	5
5	Improvement in novel ultrasound-assisted extraction technology of high value-added components from fruit and vegetable peels. Journal of Food Process Engineering, 2021, 44, e13658.	1.5	13
6	Recent development, challenges, and prospects of extrusion technology. Future Foods, 2021, 3, 100019.	2.4	38
7	Microwave-assisted extraction of bioactive compounds from cashew apple (<i>Anacardium occidentale</i>) Tj ETQq1 1 0.784314 rgBT /Over Food Measurement and Characterization, 2021, 15, 4781-4793.	1.6	28
8	Application of artificial neural network-genetic algorithm and response surface methodology for optimization of ultrasound-assisted extraction of phenolic compounds from cashew apple bagasse. Journal of Food Process Engineering, 2021, 44, e13828.	1.5	24
9	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
10	Application of Image Analysis for Detecting the Browning of Unripe Banana Slices. ACS Food Science & Technology, 2021, 1, 1507-1513.	1.3	0
11	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
12	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
13	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
14	Application of a neural network mathematical model in the development of hot air roasting process technology for Chironji (<i>Buchanania lanzan</i>) kernels. Journal of Food Processing and Preservation, 2020, 44, e14907.	0.9	6
15	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
16	Optimization of process parameters using a hybrid intelligent system model and evaluation of physicochemical properties of microwave roasted Chironji (<i>Buchanania lanzan</i>) kernels. Journal of Food Measurement and Characterization, 2020, 14, 2956-2969.	1.6	2
17	Optimization of Pectinase Assisted Extraction of Chironji (<i>Buchanania Lanzan</i>) Fruit Juice Using Response Surface Methodology and Artificial Neural Network. International Journal of Fruit Science, 2020, 20, S318-S336.	1.2	15
18	Physical, thermal, and mechanical properties of bael fruit. Journal of Food Process Engineering, 2020, 43, e13393.	1.5	28

#	ARTICLE	IF	CITATIONS
19	Physical, chemical, textural, and thermal properties of cashew apple fruit. Journal of Food Process Engineering, 2019, 42, e13094.	1.5	44
20	Optimization of ultrasound-assisted enzymatic extraction of Sohiong (<i>Prunus nepalensis</i>) juice. Journal of Food Process Engineering, 2019, 42, e12948.	1.5	33
21	Physical characterization and mass modeling of dried <i>Terminalia chebula</i> fruit. Journal of Food Process Engineering, 2019, 42, e12992.	1.5	36
22	Modified Atmospheric Packaging (MAP) of <i>Trichosanthes Dioica</i> (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
23	Physicochemical characterization and mass modelling of Sohiong (<i>Prunus nepalensis</i> L.) fruit. Journal of Food Measurement and Characterization, 2018, 12, 923-936.	1.6	52
24	Variation in properties of tender jackfruit during different stages of maturity. Journal of Food Science and Technology, 2018, 55, 2122-2129.	1.4	14
25	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
26	Design, fabrication, and testing of a pulper for Kendu (<i>Diospyros melanoxylon</i> Roxb.). Journal of Food Process Engineering, 2018, 41, e12642.	1.5	2
27	Characterisation of <i>Madhuca longifolia</i> seed in relation to processing and design of equipment. Quality Assurance and Safety of Crops and Foods, 2018, 10, 215-221.	1.8	5
28	Low-Temperature Extraction of Jamun Juice (Indian Black Berry) and Optimization of Enzymatic Clarification Using Box-Behnken Design. Journal of Food Process Engineering, 2017, 40, e12414.	1.5	20
29	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
30	Fabrication, performance evaluation and optimization of Sal (<i>Shorea robusta</i>) seed decorticator. Journal of Food Process Engineering, 2017, 40, e12468.	1.5	7
31	Physico-chemical and sensory analysis of Kendu (<i>Diospyros melanoxylon</i> Roxb.) jam using fuzzy logic. Journal of Food Measurement and Characterization, 2017, 11, 1928-1935.	1.6	12
32	Physicochemical and Nutritional Characterization of Jamun (<i>Syzygium Cumini</i>). Current Research in Nutrition and Food Science, 2017, 5, 25-35.	0.3	52
33	Physico-Chemical, Mechanical and Antioxidant Properties of Kendu (<i>Diospyros melanoxylon</i> Roxb.). Current Research in Nutrition and Food Science, 2017, 5, 214-222.	0.3	11
34	Effect of Ethyl Oleate Treatment on Drying of Bitter Gourd. , 2016, , .		0
35	Optimization of process parameters for enhanced production of Jamun juice using Pectinase (<i>Aspergillus aculeatus</i>) enzyme and its characterization. 3 Biotech, 2016, 6, 241.	1.1	19
36	Physicochemical analysis of <i>Psophocarpus tetragonolobus</i> (L.) DC seeds with fatty acids and total lipids compositions. Journal of Food Science and Technology, 2015, 52, 3660-70.	1.4	20

#	ARTICLE	IF	CITATIONS
37	Separation of Oleoresin from Ginger Rhizome Powder Using Green Processing Technologies. Journal of Food Process Engineering, 2015, 38, 107-114.	1.5	23
38	A green separation of Lagenaria siceraria seed oil. Industrial Crops and Products, 2014, 52, 796-800.	2.5	12
39	Evaluation of a centrifugal impaction-type decorticator for shelling tung fruits. Industrial Crops and Products, 2013, 43, 126-131.	2.5	21
40	Physical properties of tung seed: An industrial oil yielding crop. Industrial Crops and Products, 2011, 33, 440-444.	2.5	56
41	Oil expression from Jatropha seeds using a screw press expeller. Biosystems Engineering, 2011, 109, 158-166.	1.9	68
42	Supercritical CO ₂ 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
43	Design, development and testing of hand-operated decorticator for Jatropha fruit. Applied Energy, 2010, 87, 762-768.	5.1	49
44	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
45	Physical Properties of Canadian Grown Flaxseed in Relation to Its Processing. International Journal of Food Properties, 2010, 13, 732-743.	1.3	30
46	Moisture-dependent physical properties of jatropha fruit. Industrial Crops and Products, 2009, 29, 341-347.	2.5	76
47	Moisture-dependent physical properties of jatropha seed (Jatropha curcas L.). Industrial Crops and Products, 2008, 27, 123-129.	2.5	112
48	Moisture-dependent physical properties of Karanja (Pongamia pinnata) kernel. Industrial Crops and Products, 2008, 28, 155-161.	2.5	54
49	Prediction of mass-based process designing parameters of amla fruit using different modeling techniques. Journal of Food Process Engineering, 0, , .	1.5	1
50	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