

Kappat Valiyapeediyekkal Sunooj

List of Publications by Year
in descending order

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Version: 2024-02-01

41
papers

947
citations

471061
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500791
28
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41
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docs citations

41
times ranked

569
citing authors

#	ARTICLE	IF	CITATIONS
1	Biopolymer composites: a review. <i>International Journal of Biobased Plastics</i> , 2021, 3, 40-84.	5.6	118
2	Influence of milling methods and particle size on hydration properties of sorghum flour and quality of sorghum biscuits. <i>LWT - Food Science and Technology</i> , 2016, 67, 8-13.	2.5	66
3	Recent trends in bacterial decontamination of food products by hurdle technology: A synergistic approach using thermal and non-thermal processing techniques. <i>Food Research International</i> , 2021, 147, 110514.	2.9	65
4	Impact of γ -irradiation on the physico-chemical, rheological properties and in vitro digestibility of kithul (<i>Caryota urens</i>) starch; a new source of nonconventional stem starch. <i>Radiation Physics and Chemistry</i> , 2019, 162, 54-65.	1.4	52
5	Impact of energetic neutral nitrogen atoms created by glow discharge air plasma on the physico-chemical and rheological properties of kithul starch. <i>Food Chemistry</i> , 2019, 294, 194-202.	4.2	49
6	Kithul palm (<i>Caryota urens</i>) as a new source of starch: Effect of single, dual chemical modifications and annealing on the physicochemical properties and in vitro digestibility. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 1084-1092.	3.6	40
7	Physico-chemical, morphological, pasting and thermal properties of stem flour and starch isolated from kithul palm (<i>Caryota urens</i>) grown in valley of Western Ghats of India. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1020-1030.	1.6	38
8	A review on nutritional properties, shelf life, health aspects, and consumption of brown rice in comparison with white rice. <i>Cereal Chemistry</i> , 2020, 97, 895-903.	1.1	33
9	Talipot palm (<i>Corypha umbraculifera</i> L.) a nonconventional source of starch: Effect of citric acid on structural, rheological, thermal properties and in vitro digestibility. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 554-563.	3.6	31
10	Physico-chemical, functional, morphological, thermal properties and digestibility of Talipot palm (<i>Corypha umbraculifera</i> L.) flour and starch grown in Malabar region of South India. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1601-1613.	1.6	28
11	Factors influencing the calorimetric determination of glass transition temperature in foods: A case study using chicken and mutton. <i>Journal of Food Engineering</i> , 2009, 91, 347-352.	2.7	26
12	Variety difference in quality characteristics, antioxidant properties and mineral composition of brown rice. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 177-184.	1.6	26
13	Evaluation of shelf life of retort pouch packaged Rogan josh , a traditional meat curry of Kashmir, India. <i>Food Packaging and Shelf Life</i> , 2017, 12, 76-82.	3.3	25
14	Effect of dual modification with annealing, heat moisture treatment and cross-linking on the physico-chemical, rheological and in vitro digestibility of underutilised kithul (<i>Caryota urens</i>) starch. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1557-1567.	1.6	25
15	Energetic neutral N ₂ atoms treatment on the kithul (<i>Caryota urens</i>) starch biodegradable film: Physico-chemical characterization. <i>Food Hydrocolloids</i> , 2020, 103, 105650.	5.6	22
16	Effect of low dose γ -irradiation on the structural and functional properties, and in vitro digestibility of ultrasonicated stem starch from <i>Corypha umbraculifera</i> L.. <i>Applied Food Research</i> , 2021, 1, 100013.	1.4	22
17	Influence of plasma-activated water on the morphological, functional, and digestibility characteristics of hydrothermally modified non-conventional talipot starch. <i>Food Hydrocolloids</i> , 2022, 130, 107709.	5.6	20
18	Impact of microwave irradiation on chemically modified talipot starches: A characterization study on heterogeneous dual modifications. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1943-1955.	3.6	20

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19	4D printing: a new approach for food printing; effect of various stimuli on 4D printed food properties. A comprehensive review. <i>Applied Food Research</i> , 2022, 2, 100150.	1.4	20
20	Effect of Partially De-Oiled Peanut Meal Flour (DPMF) on the Nutritional, Textural, Organoleptic and Physico Chemical Properties of Biscuits. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 471-476.	0.2	19
21	Hydrothermal modifications of nonconventional kithul (<i>Caryota urens</i>) starch: physico-chemical, rheological properties and in vitro digestibility. <i>Journal of Food Science and Technology</i> , 2020, 57, 2916-2925.	1.4	19
22	Effect of Thermal Pretreatments on Phosphorylation of <i>Corypha umbraculifera</i> L. Stem Pith Starch: A Comparative Study Using Dry-Heat, Heat-Moisture and Autoclave Treatments. <i>Polymers</i> , 2021, 13, 3855.	2.0	19
23	Influence of deproteinization and demineralization process sequences on the physicochemical and structural characteristics of chitin isolated from Deep-sea mud shrimp (<i>Solenocera hextii</i>). <i>Advances in Biomarker Sciences and Technology</i> , 2022, 4, 12-27.	0.8	18
24	Texture and color characteristics of swellâ€dried readyâ€eat Zaghoul date snacks: Effect of operative parameters of instant controlled pressure drop process. <i>Journal of Texture Studies</i> , 2020, 51, 276-289.	1.1	17
25	Effect of lysine incorporation, annealing and heat moisture treatment alone and in combination on the physicoâ€chemical, retrogradation, rheological properties and <i>in vitro</i> digestibility of kithul (<i>Caryota urens</i> L.) starch. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2391-2398.	1.3	16
26	A new insight into the effect of starch nanocrystals in the retrogradation properties of starch. <i>Food Hydrocolloids for Health</i> , 2021, 1, 100009.	1.6	16
27	Process Optimization and Characterization of Popped Brown Rice. <i>International Journal of Food Properties</i> , 2016, 19, 2102-2112.	1.3	14
28	Energetic neutral atoms assisted development of kithul (<i>Caryota urens</i>) starchâ€lauric acid complexes: A characterisation study. <i>Carbohydrate Polymers</i> , 2020, 250, 116991.	5.1	13
29	Application of innovative packaging technologies to manage fungi and mycotoxin contamination in agricultural products: Current status, challenges, and perspectives. <i>Toxicon</i> , 2022, 214, 18-29.	0.8	13
30	Membranous Nephropathy Associated With Indigenous Indian Medications Containing Heavy Metals. <i>Kidney International Reports</i> , 2020, 5, 1510-1514.	0.4	11
31	Effect of isolation methods on the crystalline, pasting, thermal properties and antioxidant activity of starch from queen sago (<i>Cycas circinalis</i>) seed. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2147-2156.	1.6	9
32	Development of Bioplastic Films from γ Irradiated Kithul (<i>Caryota urens</i>) Starch; Morphological, Crystalline, Barrier, and Mechanical Characterization. <i>Starch/Staerke</i> , 2021, 73, 2000135.	1.1	9
33	Effect of Gamma Irradiation on Physicochemical Properties of Brown Rice. <i>International Journal of Food Engineering</i> , 2015, 11, 563-571.	0.7	7
34	Effect of Different Hydrothermal Treatments on Pasting, Textural and Rheological Properties of Single and Dual Modified <i>Corypha Umbraculifera</i> L. Starch. <i>Starch/Staerke</i> , 0, , 2100236.	1.1	6
35	Cold plasma processing of fresh-cut fruits and vegetables. , 2020, , 339-356.		5
36	Role of Starch in Gluten-Free Breads. , 2021, , 155-181.		4

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37	Physico-Chemical Changes in Ready to Eat Pineapple Chicken Curry during Frozen Storage. Food and Nutrition Sciences (Print), 2013, 04, 119-125.	0.2	2
38	Dough Handling Properties of Gluten-Free Breads. , 2021, , 49-70.		2
39	Valorisation of Basa (<i>Pangasianodon hypophthalmus</i>) Skin Waste into Quality Leather Using a Non Chrome Treatment Method. Journal of Aquatic Food Product Technology, 2020, 29, 1041-1053.	0.6	1
40	Influence of Organic Acids on a Non-Conventional Starch from <i>Corypha umbraculifera</i> L. to Improve Its Functionality and Resistant Starch Content. , 2021, 6, .		1
41	Quality Tests for Evaluating Gluten-Free Dough and Bread. , 2021, , 245-269.		0