

Suman Singh

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

1,617
citations

331259

21
h-index

500791

28
g-index

28
all docs

28
docs citations

28
times ranked

1411
citing authors

#	ARTICLE	IF	CITATIONS
1	Oxygen scavenging films in food packaging. <i>Environmental Chemistry Letters</i> , 2018, 16, 523-538.	8.3	149
2	Characterization of edible film containing essential oils in hydroxypropyl methylcellulose and its effect on quality attributes of "Formosa" plum (<i>Prunus salicina</i> L.). <i>LWT - Food Science and Technology</i> , 2016, 70, 213-222.	2.5	132
3	Microwave-assisted step reduced extraction of seaweed (<i>Gelidiella acerosa</i>) cellulose nanocrystals. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 506-510.	3.6	129
4	Moisture absorbers for food packaging applications. <i>Environmental Chemistry Letters</i> , 2019, 17, 609-628.	8.3	118
5	Antimicrobial and antioxidant properties of polyvinyl alcohol bio composite films containing seaweed extracted cellulose nano-crystal and basil leaves extract. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1879-1887.	3.6	115
6	Ethylene scavengers for active packaging of fresh food produce. <i>Environmental Chemistry Letters</i> , 2020, 18, 269-284.	8.3	111
7	Chitosan based antioxidant films incorporated with pine needles (<i>Cedrus deodara</i>) extract for active food packaging applications. <i>Food Control</i> , 2021, 124, 107877.	2.8	95
8	Development and characterization of PVA-starch incorporated with coconut shell extract and sepiolite clay as an antioxidant film for active food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2021, 185, 451-461.	3.6	91
9	Phase change materials for advanced cooling packaging. <i>Environmental Chemistry Letters</i> , 2018, 16, 845-859.	8.3	84
10	Antimicrobial seafood packaging: a review. <i>Journal of Food Science and Technology</i> , 2016, 53, 2505-2518.	1.4	67
11	A pyrogallol-coated modified LDPE film as an oxygen scavenging film for active packaging materials. <i>Progress in Organic Coatings</i> , 2017, 111, 186-195.	1.9	61
12	Thermally buffered corrugated packaging for preserving the postharvest freshness of mushrooms (<i>Agaricus bisporus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.7	56
13	High adsorption of ethylene by alkali-treated halloysite nanotubes for food-packaging applications. <i>Environmental Chemistry Letters</i> , 2018, 16, 1055-1062.	8.3	54
14	Temperature sensitive smart packaging for monitoring the shelf life of fresh beef. <i>Journal of Food Engineering</i> , 2018, 234, 41-49.	2.7	39
15	Active barrier chitosan films containing gallic acid based oxygen scavenger. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 585-593.	1.6	39
16	Applications of gaseous chlorine dioxide for antimicrobial food packaging: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 253-270.	8.3	37
17	Development and application of a pyrogallol acid-based oxygen scavenging packaging system for shelf life extension of peeled garlic. <i>Scientia Horticulturae</i> , 2019, 256, 108548.	1.7	29
18	Antimicrobial and improved barrier properties of natural phenolic compound-coated polymeric films for active packaging applications. <i>Journal of Coatings Technology Research</i> , 2019, 16, 147-157.	1.2	27

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19	Antibacterial and amine scavenging properties of silver-silica composite for post-harvest storage of fresh fish. <i>Food and Bioproducts Processing</i> , 2018, 107, 61-69.	1.8	26
20	Advanced packaging for distribution and storage of COVID-19 vaccines: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 3597-3608.	8.3	25
21	Microwave-assisted micro-encapsulation of phase change material using zein for smart food packaging applications. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 2187-2195.	2.0	22
22	Novel polyisoprene based UV-activated oxygen scavenging films and their applications in packaging of beef jerky. <i>LWT - Food Science and Technology</i> , 2020, 117, 108643.	2.5	22
23	Antimicrobial properties of polypropylene films containing AgSiO ₂ , AgZn and AgZ for returnable packaging in seafood distribution. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 781-793.	1.6	21
24	Temperature-regulating materials for advanced food packaging applications: a review. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 588-601.	1.6	21
25	A new pyrogallol coated oxygen scavenging film and their effect on oxidative stability of soybean oil under different storage conditions. <i>Food Science and Biotechnology</i> , 2017, 26, 1535-1543.	1.2	20
26	The effect of trans-polyisoprene/LDPE based active films on oxidative stability in roasted peanuts. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1857-1864.	1.6	12
27	Process development for stabilization of sugarcane juice using response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 727-737.	1.6	8
28	Temperature-controlling system for fresh produce during distribution and transportation. <i>Journal of Thermal Analysis and Calorimetry</i> , 2020, 139, 1915-1923.	2.0	7