Suman Singh

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5900563/publications.pdf

Version: 2024-02-01

28	1,617	331259	500791
papers	citations	21 h-index	28 g-index

28	28	28	1411
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Active barrier chitosan films containing gallic acid based oxygen scavenger. Journal of Food Measurement and Characterization, 2021, 15, 585-593.	1.6	39
2	Applications of gaseous chlorine dioxide for antimicrobial food packaging: a review. Environmental Chemistry Letters, 2021, 19, 253-270.	8.3	37
3	Advanced packaging for distribution and storage of COVID-19 vaccines: a review. Environmental Chemistry Letters, 2021, 19, 3597-3608.	8.3	25
4	Chitosan based antioxidant films incorporated with pine needles (Cedrus deodara) extract for active food packaging applications. Food Control, 2021, 124, 107877.	2.8	95
5	Development and characterization of PVA-starch incorporated with coconut shell extract and sepiolite clay as an antioxidant film for active food packaging applications. International Journal of Biological Macromolecules, 2021, 185, 451-461.	3.6	91
6	Novel polyisoprene based UV-activated oxygen scavenging films and their applications in packaging of beef jerky. LWT - Food Science and Technology, 2020, 117, 108643.	2.5	22
7	Temperature-controlling system for fresh produce during distribution and transportation. Journal of Thermal Analysis and Calorimetry, 2020, 139, 1915-1923.	2.0	7
8	Ethylene scavengers for active packaging of fresh foodÂproduce. Environmental Chemistry Letters, 2020, 18, 269-284.	8.3	111
9	The effect of trans-polyisoprene/LDPE based active films on oxidative stability in roasted peanuts. Journal of Food Measurement and Characterization, 2020, 14, 1857-1864.	1.6	12
10	Antimicrobial and improved barrier properties of natural phenolic compound-coated polymeric films for active packaging applications. Journal of Coatings Technology Research, 2019, 16, 147-157.	1.2	27
11	Development and application of a pyrogallic acid-based oxygen scavenging packaging system for shelf life extension of peeled garlic. Scientia Horticulturae, 2019, 256, 108548.	1.7	29
12	Moisture absorbers for food packaging applications. Environmental Chemistry Letters, 2019, 17, 609-628.	8.3	118
13	High adsorption of ethylene by alkali-treated halloysite nanotubes for food-packaging applications. Environmental Chemistry Letters, 2018, 16, 1055-1062.	8.3	54
14	Phase change materials for advanced cooling packaging. Environmental Chemistry Letters, 2018, 16, 845-859.	8.3	84
15	Temperature sensitive smart packaging for monitoring the shelf life of fresh beef. Journal of Food Engineering, 2018, 234, 41-49.	2.7	39
16	Oxygen scavenging films in food packaging. Environmental Chemistry Letters, 2018, 16, 523-538.	8.3	149
17	Temperature-regulating materials for advanced food packaging applications: a review. Journal of Food Measurement and Characterization, 2018, 12, 588-601.	1.6	21
18	Antimicrobial and antioxidant properties of polyvinyl alcohol bio composite films containing seaweed extracted cellulose nano-crystal and basil leaves extract. International Journal of Biological Macromolecules, 2018, 107, 1879-1887.	3.6	115

#	Article	IF	Citations
19	Antibacterial and amine scavenging properties of silverâ€“silica composite for post-harvest storage of fresh fish. Food and Bioproducts Processing, 2018, 107, 61-69.	1.8	26
20	Microwave-assisted micro-encapsulation of phase change material using zein for smart food packaging applications. Journal of Thermal Analysis and Calorimetry, 2018, 131, 2187-2195.	2.0	22
21	Thermally buffered corrugated packaging for preserving the postharvest freshness of mushrooms () Tj ETQq1 1 0.784314 rgBT /Overl	2.7	56
22	A pyrogallol-coated modified LDPE film as an oxygen scavenging film for active packaging materials. Progress in Organic Coatings, 2017, 111, 186-195.	1.9	61
23	Microwave-assisted step reduced extraction of seaweed (Gelidiella aceroso) cellulose nanocrystals. International Journal of Biological Macromolecules, 2017, 99, 506-510.	3.6	129
24	A new pyrogallol coated oxygen scavenging film and their effect on oxidative stability of soybean oil under different storage conditions. Food Science and Biotechnology, 2017, 26, 1535-1543.	1.2	20
25	Antimicrobial properties of polypropylene films containing AgSiO2, AgZn and AgZ for returnable packaging in seafood distribution. Journal of Food Measurement and Characterization, 2016, 10, 781-793.	1.6	21
26	Process development for stabilization of sugarcane juice using response surface methodology. Journal of Food Measurement and Characterization, 2016, 10, 727-737.	1.6	8
27	Antimicrobial seafood packaging: a review. Journal of Food Science and Technology, 2016, 53, 2505-2518.	1.4	67
28	Characterization of edible film containing essential oils in hydroxypropyl methylcellulose and its effect on quality attributes of â€˜Formosaâ€™ plum (Prunus salicina L.). LWT - Food Science and Technology, 2016, 70, 213-222.	2.5	132