

# Shubham Subrot Panigrahi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5976333/publications.pdf>

Version: 2024-02-01

10  
papers

311  
citations

1306789

7  
h-index

1372195

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

306  
citing authors

#	ARTICLE	IF	CITATIONS
1	Traditional and ayurvedic foods of Indian origin. <i>Journal of Ethnic Foods</i> , 2015, 2, 97-109.	0.8	116
2	Potential of Near-Infrared (NIR) Spectroscopy and Hyperspectral Imaging for Quality and Safety Assessment of Fruits: an Overview. <i>Food Analytical Methods</i> , 2019, 12, 2438-2458.	1.3	82
3	Modeling of heat and mass transfer within the grain storage ecosystem using numerical methods: A review. <i>Drying Technology</i> , 2020, 38, 1677-1697.	1.7	27
4	Nano-inspired systems in food technology and packaging. <i>Environmental Chemistry Letters</i> , 2017, 15, 607-622.	8.3	24
5	Nanoencapsulation strategies for lipid-soluble vitamins. <i>Chemical Papers</i> , 2019, 73, 1-16.	1.0	19
6	CFD modelling of physical velocity and anisotropic resistance components in a peaked stored grain with aeration ducting systems. <i>Computers and Electronics in Agriculture</i> , 2020, 179, 105820.	3.7	18
7	Strategies to mitigate dead-zones in on-farm stored grain silos fitted with aeration ducting modelled using computational fluid dynamics. <i>Biosystems Engineering</i> , 2021, 205, 93-104.	1.9	12
8	Microwave-Assisted Hydration of Freshly Harvested Paddy ( <i>Oryza sativa</i> L.): Process Development Based on Soaking Characterization and Energy Utilization. <i>Food and Bioprocess Technology</i> , 2021, 14, 1844-1856.	2.6	5
9	Microwave-assisted parboiling of high moisture paddy: A comparative study based on energy utilization, process economy and grain quality with conventional parboiling. <i>Energy</i> , 2021, 232, 121011.	4.5	4
10	Evaluating isotherms and isosteric heat utilization during sorption characteristics of feed barley. <i>Journal of Stored Products Research</i> , 2022, 96, 101955.	1.2	4