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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

1307594
7
h-index

1372567
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. Journal of Ethnic Foods, 2015, 2, 97-109.	1.9	116
2	Potential of Near-Infrared (NIR) Spectroscopy and Hyperspectral Imaging for Quality and Safety Assessment of Fruits: an Overview. Food Analytical Methods, 2019, 12, 2438-2458.	2.6	82
3	Modeling of heat and mass transfer within the grain storage ecosystem using numerical methods: A review. Drying Technology, 2020, 38, 1677-1697.	3.1	27
4	Nano-inspired systems in food technology and packaging. Environmental Chemistry Letters, 2017, 15, 607-622.	16.2	24
5	Nanoencapsulation strategies for lipid-soluble vitamins. Chemical Papers, 2019, 73, 1-16.	2.2	19
6	CFD modelling of physical velocity and anisotropic resistance components in a peaked stored grain with aeration ducting systems. Computers and Electronics in Agriculture, 2020, 179, 105820.	7.7	18
7	Strategies to mitigate dead-zones in on-farm stored grain silos fitted with aeration ducting modelled using computational fluid dynamics. Biosystems Engineering, 2021, 205, 93-104.	4.3	12
8	Microwave-Assisted Hydration of Freshly Harvested Paddy (Oryza sativa L.): Process Development Based on Soaking Characterization and Energy Utilization. Food and Bioprocess Technology, 2021, 14, 1844-1856.	4.7	5
9	Microwave-assisted parboiling of high moisture paddy: A comparative study based on energy utilization, process economy and grain quality with conventional parboiling. Energy, 2021, 232, 121011.	8.8	4
10	Evaluating isotherms and isosteric heat utilization during sorption characteristics of feed barley. Journal of Stored Products Research, 2022, 96, 101955.	2.6	4