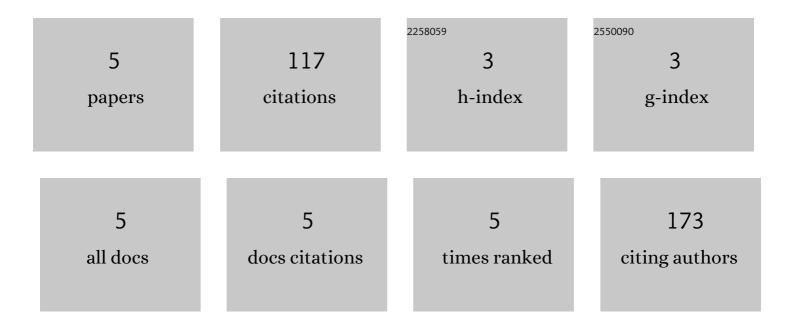
Shreya N Sahasrabudhe

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6043021/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Parametric study on liquid and surface properties affecting meniscus dynamics during bubble formation in capillaries- Applications to frying. Journal of Food Engineering, 2020, 285, 110082.	5.2	Ο
2	Experimental measurement of factors affecting dynamics of bubble growth from a submerged orifice: Applications to the frying process. Journal of Food Engineering, 2019, 251, 36-44.	5.2	5
3	Effect of frying oil degradation on surface tension and wettability. LWT - Food Science and Technology, 2019, 99, 519-524.	5.2	15
4	Effects of Temperature, Time and Composition on Food Oil Surface Tension. Food Biophysics, 2017, 12, 88-96.	3.0	16
5	Density, viscosity, and surface tension of five vegetable oils at elevated temperatures: Measurement and modeling. International Journal of Food Properties, 0, , 1-17.	3.0	81