

Pratibha

List of Publications by Year in descending order

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15
papers

332
citations

1170033

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docs citations

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times ranked

166
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | Edible Packaging from Fruit Processing Waste: A Comprehensive Review. <i>Food Reviews International</i> , 2023, 39, 2075-2106. | 4.3 | 23 |
| 2 | Pomegranate peel extract – A natural bioactive addition to novel active edible packaging. <i>Food Research International</i> , 2022, 156, 111378. | 2.9 | 24 |
| 3 | Effects of drying methods and solvent extraction on quantification of major bioactive compounds in pomegranate peel waste using HPLC. <i>Scientific Reports</i> , 2022, 12, 8000. | 1.6 | 9 |
| 4 | Effect of active chitosan-pullulan composite edible coating enrich with pomegranate peel extract on the storage quality of green bell pepper. <i>LWT - Food Science and Technology</i> , 2021, 138, 110435. | 2.5 | 77 |
| 5 | Bioactive Compounds of Moringa (<i>Moringa Species</i>). <i>Reference Series in Phytochemistry</i> , 2021, , 1-22. | 0.2 | 3 |
| 6 | Biobased Materials as a Sustainable Potential for Edible Packaging. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2021, , 111-135. | 0.7 | 4 |
| 7 | Improved Shelf Life and Quality of Tomato (<i>Solanum lycopersicum L</i> .) by Using Chitosan-Pullulan Composite Edible Coating Enriched with Pomegranate Peel Extract. <i>ACS Food Science & Technology</i> , 2021, 1, 500-510. | 1.3 | 32 |
| 8 | Optimization, Characterization, and Influence of Microfluidization on Almond Gum-based Composite Edible Film. <i>Starch/Staerke</i> , 2021, 73, 2000101. | 1.1 | 10 |
| 9 | Chitosan Edible Films Enhanced with Pomegranate Peel Extract: Study on Physical, Biological, Thermal, and Barrier Properties. <i>Materials</i> , 2021, 14, 3305. | 1.3 | 42 |
| 10 | Effect of Chitosan-Pullulan Composite Edible Coating Functionalized with Pomegranate Peel Extract on the Shelf Life of Mango (<i>Mangifera indica</i>). <i>Coatings</i> , 2021, 11, 764. | 1.2 | 54 |
| 11 | Active Edible Packaging: A Sustainable Way to Deliver Functional Bioactive Compounds and Nutraceuticals. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2021, , 225-264. | 0.7 | 6 |
| 12 | Enhancement of Storage Life and Quality Maintenance of Litchi (<i>Litchi Chinensis Sonn</i> .) Fruit Using Chitosan:pullulan Blend Antimicrobial Edible Coating. <i>International Journal of Fruit Science</i> , 2020, 20, S1662-S1680. | 1.2 | 34 |
| 13 | Effect of Solvents on Physiochemical Properties of Freeze-dried Pomegranate Seed (Cv. Bhagwa). <i>International Journal of Fruit Science</i> , 2020, 20, 590-604. | 1.2 | 10 |
| 14 | Functional properties of pomegranate peel in edible coating/film: a review. <i>International Journal of Postharvest Technology and Innovation</i> , 2020, 7, 205. | 0.1 | 4 |
| 15 | Entrepreneurship Activities to develop Socioeconomic Status of Self-help Groups (SHGs) in the Bhiwani District of Haryana. <i>International Journal of Business and Globalisation</i> , 2019, 1, 1. | 0.1 | 0 |