

Brijesh Srivastava

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

504
citations

759055

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22
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24
all docs

24
docs citations

24
times ranked

531
citing authors

#	ARTICLE	IF	CITATIONS
1	Ohmic heating assisted inactivation of enzymes and microorganisms in foods: A review. Trends in Food Science and Technology, 2020, 97, 451-465.	7.8	72
2	Optimization of postharvest ultrasonic treatment of kiwifruit using RSM. Ultrasonics Sonochemistry, 2016, 32, 328-335.	3.8	54
3	Optimization of time-electric field combination for PPO inactivation in sugarcane juice by ohmic heating and its shelf life assessment. LWT - Food Science and Technology, 2016, 71, 329-338.	2.5	46
4	Ohmic heating assisted polyphenol oxidase inactivation of watermelon juice: Effects of the treatment on pH, lycopene, total phenolic content, and color of the juice. Journal of Food Processing and Preservation, 2017, 41, e13271.	0.9	46
5	Influence of germination conditions on malting potential of low and normal amylose paddy and changes in enzymatic activity and physico chemical properties. Food Chemistry, 2017, 220, 67-75.	4.2	44
6	Enzyme inactivation of tomato juice by ohmic heating and its effects on physico-chemical characteristics of concentrated tomato paste. Journal of Food Process Engineering, 2017, 40, e12464.	1.5	37
7	Modeling and optimization of parameters of flow rate of paddy rice grains through the horizontal rotating cylindrical drum of drum seeder. Computers and Electronics in Agriculture, 2009, 65, 26-35.	3.7	27
8	Effect of ohmic heating on Polyphenol Oxidase (PPO) inactivation and color change in sugarcane juice. Journal of Food Process Engineering, 2017, 40, e12485.	1.5	24
9	Characterization of mango puree based on total soluble solids and acid content: Effect on physico-chemical, rheological, thermal and ohmic heating behavior. LWT - Food Science and Technology, 2019, 103, 316-324.	2.5	24
10	Textural degradation, drying and rehydration behaviour of ohmically treated pineapple cubes. LWT - Food Science and Technology, 2021, 142, 110988.	2.5	18
11	Foaming and foam mat drying characteristics of ripe banana [<i>Musa balbisiana</i>] pulp. Journal of Food Process Engineering, 2021, 44, e13726.	1.5	16
12	Sono-hydro priming process (ultrasound modulated hydration): Modelling hydration kinetic during paddy germination. Ultrasonics Sonochemistry, 2021, 70, 105321.	3.8	15
13	Optimization of microwave power and curing time of turmeric rhizome (<i>Curcuma Longa</i> L.) based on textural degradation. LWT - Food Science and Technology, 2017, 76, 48-56.	2.5	13
14	Change in physicochemical characteristics and volatile compounds during different stage of banana (<i>Musa nana</i> Lour vs. Dwarf Cavendish) ripening. Journal of Food Measurement and Characterization, 2020, 14, 2040-2050.	1.6	13
15	Kinetics of the inactivation of polyphenol oxidase and formation of reducing sugars in sugarcane juice during Ohmic and conventional heating. Journal of Food Process Engineering, 2018, 41, e12671.	1.5	12
16	Influence of mild electric field (MEF) on polyphenol oxidase and quality attributes of pineapple juice during ohmic heating. LWT - Food Science and Technology, 2022, 156, 113021.	2.5	11
17	Predicting enzymatic starch hydrolysis mechanism during paddy malting by vibrational spectroscopy and multivariate calibration analysis. Food Chemistry, 2018, 259, 89-98.	4.2	9
18	Effects of Blanching Methods on Drying Kinetics of Oyster Mushroom. International Journal of Food Engineering, 2009, 5, .	0.7	7

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19	Physicochemical and mechanical properties during storage-cum maturity stages of raw harvested wild banana (<i>Musa balbisiana</i> , BB). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3336-3349.	1.6	7
20	Effect of Thin-Layer Drying on the Quality Parameters of Persimmon Slices. <i>International Journal of Fruit Science</i> , 2021, 21, 587-598.	1.2	4
21	Effect of Cold- and Hot-Break Heat Treatments on the Physicochemical Characteristics of Currant Tomato (<i>Solanum pimpinellifolium</i>) Pulp and Paste. <i>Foods</i> , 2022, 11, 1730.	1.9	3
22	Mathematical modeling and simulation of refractance window drying of mango pulp for moisture, temperature, and heat flux distribution. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	2
23	Interrelation between thermal behaviour and pasting properties of malted rice using multivariate analysis. <i>Thermochimica Acta</i> , 2018, 670, 155-168.	1.2	0