

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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677027

22
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docs citations

24
times ranked

531
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of mild electric field (MEF) on polyphenol oxidase and quality attributes of pineapple juice during ohmic heating. <i>LWT - Food Science and Technology</i> , 2022, 156, 113021.	2.5	11
2	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
3	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
4	Sono-hydro priming process (ultrasound modulated hydration): Modelling hydration kinetic during paddy germination. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105321.	3.8	15
5	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
6	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
7	Textural degradation, drying and rehydration behaviour of ohmically treated pineapple cubes. <i>LWT - Food Science and Technology</i> , 2021, 142, 110988.	2.5	18
8	Foaming and foam mat drying characteristics of ripe banana [<i>Musa balbisiana</i> (<i>BB</i>)] pulp. <i>Journal of Food Process Engineering</i> , 2021, 44, e13726.	1.5	16
9	Ohmic heating assisted inactivation of enzymes and microorganisms in foods: A review. <i>Trends in Food Science and Technology</i> , 2020, 97, 451-465.	7.8	72
10	Change in physicochemical characteristics and volatile compounds during different stage of banana (<i>Musa nana</i> Lour vs. Dwarf Cavendish) ripening. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2040-2050.	1.6	13
11	Characterization of mango puree based on total soluble solids and acid content: Effect on physico-chemical, rheological, thermal and ohmic heating behavior. <i>LWT - Food Science and Technology</i> , 2019, 103, 316-324.	2.5	24
12	Kinetics of the inactivation of polyphenol oxidase and formation of reducing sugars in sugarcane juice during Ohmic and conventional heating. <i>Journal of Food Process Engineering</i> , 2018, 41, e12671.	1.5	12
13	Predicting enzymatic starch hydrolysis mechanism during paddy malting by vibrational spectroscopy and multivariate calibration analysis. <i>Food Chemistry</i> , 2018, 259, 89-98.	4.2	9
14	Interrelation between thermal behaviour and pasting properties of malted rice using multivariate analysis. <i>Thermochimica Acta</i> , 2018, 670, 155-168.	1.2	0
15	Ohmic heating assisted polyphenol oxidase inactivation of watermelon juice: Effects of the treatment on pH, lycopene, total phenolic content, and color of the juice. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13271.	0.9	46
16	Optimization of microwave power and curing time of turmeric rhizome (<i>Curcuma Longa</i> L.) based on textural degradation. <i>LWT - Food Science and Technology</i> , 2017, 76, 48-56.	2.5	13
17	Enzyme inactivation of tomato juice by ohmic heating and its effects on physicochemical characteristics of concentrated tomato paste. <i>Journal of Food Process Engineering</i> , 2017, 40, e12464.	1.5	37
18	Effect of ohmic heating on Polyphenol Oxidase (PPO) inactivation and color change in sugarcane juice. <i>Journal of Food Process Engineering</i> , 2017, 40, e12485.	1.5	24

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19	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
20	Optimization of postharvest ultrasonic treatment of kiwifruit using RSM. Ultrasonics Sonochemistry, 2016, 32, 328-335.	3.8	54
21	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
22	Effects of Blanching Methods on Drying Kinetics of Oyster Mushroom. International Journal of Food Engineering, 2009, 5, .	0.7	7
23	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