

# Debabandya Mohapatra

## List of Publications by Year in descending order

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Version: 2024-02-01

46  
papers

1,677  
citations

304368

22  
h-index

301761

39  
g-index

47  
all docs

47  
docs citations

47  
times ranked

1767  
citing authors

#	ARTICLE	IF	CITATIONS
1	A thin layer drying model of parboiled wheat. Journal of Food Engineering, 2005, 66, 513-518.	2.7	289
2	Cooking quality and instrumental textural attributes of cooked rice for different milling fractions. Journal of Food Engineering, 2006, 73, 253-259.	2.7	155
3	Effect of different processing conditions on proximate composition, anti-oxidants, anti-nutrients and amino acid profile of grain sorghum. Food Chemistry, 2019, 271, 129-135.	4.2	101
4	Post-harvest Processing of Banana: Opportunities and Challenges. Food and Bioprocess Technology, 2011, 4, 327-339.	2.6	75
5	Critical factors responsible for fungi growth in stored food grains and non-Chemical approaches for their control. Industrial Crops and Products, 2017, 108, 162-182.	2.5	69
6	Encapsulation of black carrot juice using spray and freeze drying. Food Science and Technology International, 2015, 21, 604-612.	1.1	68
7	Techniques for insect detection in stored food grains: An overview. Food Control, 2018, 94, 167-176.	2.8	66
8	Stabilization of rice bran using microwave: Process optimization and storage studies. Food and Bioproducts Processing, 2016, 99, 204-211.	1.8	63
9	Postharvest Hardness and Color Evolution of White Button Mushrooms ( <i>Agaricus bisporus</i> ). Journal of Food Science, 2010, 75, E146-52.	1.5	56
10	Antioxidants, their properties, uses in food products and their legal implications. International Journal of Food Studies, 2013, 2, .	0.5	54
11	Insect Pest Management in Stored Pulses: an Overview. Food and Bioprocess Technology, 2015, 8, 239-265.	2.6	44
12	Effect of degree of milling on specific energy consumption, optical measurements and cooking quality of rice. Journal of Food Engineering, 2007, 80, 119-125.	2.7	43
13	Mathematical Modeling and Experimental Study on Thin-Layer Vacuum Drying of Ginger (Zingiber) Tj ETQq1 1 0.784314 rgBT/Overlo 2.6 41	2.6	41
14	Volatile organic compounds (VOCs): Biomarkers for quality management of horticultural commodities during storage through e-sensing. Trends in Food Science and Technology, 2020, 106, 417-433.	7.8	39
15	Varietal influence on the microwave popping characteristics of sorghum. Journal of Cereal Science, 2015, 65, 19-24.	1.8	35
16	Varietal Selection of Some Indica Rice for Production of Puffed Rice. Food and Bioprocess Technology, 2014, 7, 299-305.	2.6	34
17	Characterization of Pectin Extracted from Orange Peel Powder using Microwave-Assisted and Acid Extraction Methods. Agricultural Research, 2020, 9, 241-248.	0.9	34
18	Development and validation of a model to predict enzymatic activity during storage of cultivated mushrooms ( <i>Agaricus bisporus</i> spp.). Journal of Food Engineering, 2008, 86, 39-48.	2.7	31

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19	Puffing Characteristics of Parboiled Milled Rice in a Domestic Convective Microwave Oven and Process Optimization. <i>Food and Bioprocess Technology</i> , 2014, 7, 1678-1688.	2.6	29
20	Optimization of pretreatments and process parameters for sorghum popping in microwave oven using response surface methodology. <i>Journal of Food Science and Technology</i> , 2015, 52, 7839-7849.	1.4	27
21	Vacuum Hermetic Fumigation: A review. <i>Journal of Stored Products Research</i> , 2017, 71, 47-56.	1.2	27
22	Optimization of Polishing Conditions for Long Grain Basmati Rice in a Laboratory Abrasive Mill. <i>Food and Bioprocess Technology</i> , 2010, 3, 466-472.	2.6	26
23	Optimization of Rice Bran Oil Encapsulation Using Jackfruit Seed Starch Whey Protein Isolate Blend as Wall Material and Its characterization. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	23
24	Gaseous ozone treatment of chickpea grains, part I: Effect on protein, amino acid, fatty acid, mineral content, and microstructure. <i>Food Chemistry</i> , 2021, 345, 128850.	4.2	23
25	Physical Properties of Indica Rice in Relation to Some Novel Mechanical Properties Indicating Grain Characteristics. <i>Food and Bioprocess Technology</i> , 2012, 5, 2111-2119.	2.6	22
26	Major insects of stored food grains. <i>International Journal of Chemical Studies</i> , 2020, 8, 2380-2384.	0.1	21
27	Bioacoustic detection of <i>Callosobruchus chinensis</i> and <i>Callosobruchus maculatus</i> in bulk stored chickpea ( <i>Cicer arietinum</i> ) and green gram ( <i>Vigna radiata</i> ). <i>Food Control</i> , 2019, 104, 278-287.	2.8	19
28	Development of microencapsulated anthocyanin-rich powder using soy protein isolate, jackfruit seed starch and an emulsifier (NBRE-15) as encapsulating materials. <i>Scientific Reports</i> , 2020, 10, 10198.	1.6	17
29	Wear of Rice in an Abrasive Milling Operation, Part II: Prediction of Bulk Temperature Rise. <i>Biosystems Engineering</i> , 2004, 89, 101-108.	1.9	15
30	Effect of baking temperatures on the proximate composition, amino acids and protein quality of de-oiled bottle gourd ( <i>Lagenaria siceraria</i> ) seed cake fortified biscuit. <i>LWT - Food Science and Technology</i> , 2019, 106, 247-253.	2.5	15
31	Wear of Rice in an Abrasive Milling Operation, Part 1: Prediction of Degree of Milling. <i>Biosystems Engineering</i> , 2004, 88, 337-342.	1.9	14
32	Effect of microwave blanching and brine solution pretreatment on the quality of carrots dried in solar biomass hybrid dryer. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13510.	0.9	14
33	Orifice based hydrodynamic cavitation of sugarcane juice: Changes in Physico-chemical parameters and Microbiological load. <i>LWT - Food Science and Technology</i> , 2021, 150, 111909.	2.5	14
34	Probabilistic shelf life assessment of white button mushrooms through sensorial properties analysis. <i>LWT - Food Science and Technology</i> , 2011, 44, 1443-1448.	2.5	13
35	Efficacy of sensor assisted vacuum hermetic storage against chemical fumigated wheat. <i>Journal of Stored Products Research</i> , 2020, 88, 101640.	1.2	10
36	Effect of Fortification of De-Oiled Bottle Gourd ( <i>Lagenaria Siceraria</i> ) seed on the Functional and Chemical Characteristics of the Biscuit: A Nutritional Assessment. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 720-733.	0.3	9

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37	Delineating the effect of gaseous ozone on disinfestation efficacy, protein quality, dehulling efficiency, cooking time and surface morphology of chickpea grains during storage. <i>Journal of Stored Products Research</i> , 2021, 93, 101823.	1.2	8
38	Assessment of bruchids density through bioacoustic detection and artificial neural network (ANN) in bulk stored chickpea and green gram. <i>Journal of Stored Products Research</i> , 2020, 88, 101667.	1.2	7
39	Effect of different processing conditions on essential minerals and heavy metal composition of sorghum grain. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	6
40	Inactivation of <i>Aspergillus niger</i> and <i>Erwinia carotovora</i> in onion ( <i>Allium cepa</i> L.) bulbs subjected to pulsed ozone treatment. <i>Postharvest Biology and Technology</i> , 2022, 192, 111998.	2.9	6
41	Nutritional Composition of Millets. , 2021, , 101-119.		5
42	Disinfestation of Chickpea and Green Gram from <i>Callosobruchus maculatus</i> Adults Through Hot-Air-Assisted Microwave Heating System. <i>Agricultural Research</i> , 2019, 8, 72-83.	0.9	3
43	Biological relevance of VOCs emanating from red onions infected with <i>Erwinia (Pectobacterium) carotovora</i> under different storage conditions. <i>Postharvest Biology and Technology</i> , 2022, 184, 111761.	2.9	3
44	Explicating the effect of the ozonation on quality parameters of onion ( <i>Allium cepa</i> L.) in terms of pungency, phenolics, antioxidant activity, colour, and microstructure. <i>Ozone: Science and Engineering</i> , 2023, 45, 75-88.	1.4	3
45	Extraction Techniques of Color Pigments From Fruits and Vegetables. , 2019, , 175-200.		1
46	Product Development from Millets. , 2021, , 143-160.		0