

Debabandya Mohapatra

List of Publications by Year in descending order

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46
papers

1,677
citations

304743
22
h-index

302126
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.	5.2	289
2	Cooking quality and instrumental textural attributes of cooked rice for different milling fractions. Journal of Food Engineering, 2006, 73, 253-259.	5.2	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.	8.2	101
4	Post-harvest Processing of Banana: Opportunities and Challenges. Food and Bioprocess Technology, 2011, 4, 327-339.	4.7	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.	5.2	69
6	Encapsulation of black carrot juice using spray and freeze drying. Food Science and Technology International, 2015, 21, 604-612.	2.2	68
7	Techniques for insect detection in stored food grains: An overview. Food Control, 2018, 94, 167-176.	5.5	66
8	Stabilization of rice bran using microwave: Process optimization and storage studies. Food and Bioproducts Processing, 2016, 99, 204-211.	3.6	63
9	Postharvest Hardness and Color Evolution of White Button Mushrooms (<i>Agaricus bisporus</i>). Journal of Food Science, 2010, 75, E146-52.	3.1	56
10	Antioxidants, their properties, uses in food products and their legal implications. International Journal of Food Studies, 2013, 2, .	0.8	54
11	Insect Pest Management in Stored Pulses: an Overview. Food and Bioprocess Technology, 2015, 8, 239-265.	4.7	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.	5.2	43
13	Mathematical Modeling and Experimental Study on Thin-Layer Vacuum Drying of Ginger (Zingiber) Tj ETQq1 1 0.784314 rgBT/Overlo	4.7	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.	15.1	39
15	Varietal influence on the microwave popping characteristics of sorghum. Journal of Cereal Science, 2015, 65, 19-24.	3.7	35
16	Varietal Selection of Some Indica Rice for Production of Puffed Rice. Food and Bioprocess Technology, 2014, 7, 299-305.	4.7	34
17	Characterization of Pectin Extracted from Orange Peel Powder using Microwave-Assisted and Acid Extraction Methods. Agricultural Research, 2020, 9, 241-248.	1.7	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.	5.2	31

#	ARTICLE	IF	CITATIONS
19	Puffing Characteristics of Parboiled Milled Rice in a Domestic Convective Microwave Oven and Process Optimization. Food and Bioprocess Technology, 2014, 7, 1678-1688.	4.7	29
20	Optimization of pretreatments and process parameters for sorghum popping in microwave oven using response surface methodology. Journal of Food Science and Technology, 2015, 52, 7839-7849.	2.8	27
21	Vacuum Hermetic Fumigation: A review. Journal of Stored Products Research, 2017, 71, 47-56.	2.6	27
22	Optimization of Polishing Conditions for Long Grain Basmati Rice in a Laboratory Abrasive Mill. Food and Bioprocess Technology, 2010, 3, 466-472.	4.7	26
23	Optimization of Rice Bran Oil Encapsulation Using Jackfruit Seed Starch Whey Protein Isolate Blend as Wall Material and Its characterization. International Journal of Food Engineering, 2017, 13, .	1.5	23
24	Gaseous ozone treatment of chickpea grains, part I: Effect on protein, amino acid, fatty acid, mineral content, and microstructure. Food Chemistry, 2021, 345, 128850.	8.2	23
25	Physical Properties of Indica Rice in Relation to Some Novel Mechanical Properties Indicating Grain Characteristics. Food and Bioprocess Technology, 2012, 5, 2111-2119.	4.7	22
26	Major insects of stored food grains. International Journal of Chemical Studies, 2020, 8, 2380-2384.	0.1	21
27	Bioacoustic detection of Callosobruchus chinensis and Callosobruchus maculatus in bulk stored chickpea (Cicer arietinum) and green gram (Vigna radiata). Food Control, 2019, 104, 278-287.	5.5	19
28	Development of microencapsulated anthocyanin-rich powder using soy protein isolate, jackfruit seed starch and an emulsifier (NBRE-15) as encapsulating materials. Scientific Reports, 2020, 10, 10198.	3.3	17
29	Wear of Rice in an Abrasive Milling Operation, Part II: Prediction of Bulk Temperature Rise. Biosystems Engineering, 2004, 89, 101-108.	4.3	15
30	Effect of baking temperatures on the proximate composition, amino acids and protein quality of de-oiled bottle gourd (Lagenaria siceraria) seed cake fortified biscuit. LWT - Food Science and Technology, 2019, 106, 247-253.	5.2	15
31	Wear of Rice in an Abrasive Milling Operation, Part 1: Prediction of Degree of Milling. Biosystems Engineering, 2004, 88, 337-342.	4.3	14
32	Effect of microwave blanching and brine solution pretreatment on the quality of carrots dried in solar biomass hybrid dryer. Journal of Food Processing and Preservation, 2018, 42, e13510.	2.0	14
33	Orifice based hydrodynamic cavitation of sugarcane juice: Changes in Physico-chemical parameters and Microbiological load. LWT - Food Science and Technology, 2021, 150, 111909.	5.2	14
34	Probabilistic shelf life assessment of white button mushrooms through sensorial properties analysis. LWT - Food Science and Technology, 2011, 44, 1443-1448.	5.2	13
35	Efficacy of sensor assisted vacuum hermetic storage against chemical fumigated wheat. Journal of Stored Products Research, 2020, 88, 101640.	2.6	10
36	Effect of Fortification of De-Oiled Bottle Gourd (Lagenaria Siceraria) seed on the Functional and Chemical Characteristics of the Biscuit: A Nutritional Assessment. Current Research in Nutrition and Food Science, 2018, 6, 720-733.	0.8	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. Journal of Stored Products Research, 2021, 93, 101823.	2.6	8
38	Assessment of bruchids density through bioacoustic detection and artificial neural network (ANN) in bulk stored chickpea and green gram. Journal of Stored Products Research, 2020, 88, 101667.	2.6	7
39	Effect of different processing conditions on essential minerals and heavy metal composition of sorghum grain. Journal of Food Processing and Preservation, 2021, 45, .	2.0	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. Postharvest Biology and Technology, 2022, 192, 111998.	6.0	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. Agricultural Research, 2019, 8, 72-83.	1.7	3
43	Biological relevance of VOCs emanating from red onions infected with <i>Erwinia</i> (<i>Pectobacterium</i>) <i>carotovora</i> under different storage conditions. Postharvest Biology and Technology, 2022, 184, 111761.	6.0	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. Ozone: Science and Engineering, 2023, 45, 75-88.	2.5	3
45	Extraction Techniques of Color Pigments From Fruits and Vegetables. , 2019, , 175-200.		1
46	Product Development from Millets. , 2021, , 143-160.		0