

Debabandya Mohapatra

List of Publications by Year in descending order

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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	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
2	Biological relevance of VOCs emanating from red onions infected with <i>Erwinia</i> (<i>Pectobacterium</i>) <i>carotovora</i> under different storage conditions. <i>Postharvest Biology and Technology</i> , 2022, 184, 111761.	2.9	3
3	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
4	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
5	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
6	Product Development from Millets. , 2021, , 143-160.		0
7	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
8	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
9	Nutritional Composition of Millets. , 2021, , 101-119.		5
10	Characterization of Pectin Extracted from Orange Peel Powder using Microwave-Assisted and Acid Extraction Methods. <i>Agricultural Research</i> , 2020, 9, 241-248.	0.9	34
11	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
12	Volatile organic compounds (VOCs): Biomarkers for quality management of horticultural commodities during storage through e-sensing. <i>Trends in Food Science and Technology</i> , 2020, 106, 417-433.	7.8	39
13	Efficacy of sensor assisted vacuum hermetic storage against chemical fumigated wheat. <i>Journal of Stored Products Research</i> , 2020, 88, 101640.	1.2	10
14	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
15	Major insects of stored food grains. <i>International Journal of Chemical Studies</i> , 2020, 8, 2380-2384.	0.1	21
16	Effect of different processing conditions on proximate composition, anti-oxidants, anti-nutrients and amino acid profile of grain sorghum. <i>Food Chemistry</i> , 2019, 271, 129-135.	4.2	101
17	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
18	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

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19	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
20	Extraction Techniques of Color Pigments From Fruits and Vegetables. , 2019, , 175-200.		1
21	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
22	Techniques for insect detection in stored food grains: An overview. <i>Food Control</i> , 2018, 94, 167-176.	2.8	66
23	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
24	Vacuum Hermetic Fumigation: A review. <i>Journal of Stored Products Research</i> , 2017, 71, 47-56.	1.2	27
25	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
26	Critical factors responsible for fungi growth in stored food grains and non-Chemical approaches for their control. <i>Industrial Crops and Products</i> , 2017, 108, 162-182.	2.5	69
27	Stabilization of rice bran using microwave: Process optimization and storage studies. <i>Food and Bioproducts Processing</i> , 2016, 99, 204-211.	1.8	63
28	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
29	Varietal influence on the microwave popping characteristics of sorghum. <i>Journal of Cereal Science</i> , 2015, 65, 19-24.	1.8	35
30	Encapsulation of black carrot juice using spray and freeze drying. <i>Food Science and Technology International</i> , 2015, 21, 604-612.	1.1	68
31	Insect Pest Management in Stored Pulses: an Overview. <i>Food and Bioprocess Technology</i> , 2015, 8, 239-265.	2.6	44
32	Varietal Selection of Some Indica Rice for Production of Puffed Rice. <i>Food and Bioprocess Technology</i> , 2014, 7, 299-305.	2.6	34
33	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
34	Antioxidants, their properties, uses in food products and their legal implications. <i>International Journal of Food Studies</i> , 2013, 2, .	0.5	54
35	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
36	Mathematical Modeling and Experimental Study on Thin-Layer Vacuum Drying of Ginger (<i>Zingiber</i>)	2.6	41

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37	Probabilistic shelf life assessment of white button mushrooms through sensorial properties analysis. LWT - Food Science and Technology, 2011, 44, 1443-1448.	2.5	13
38	Post-harvest Processing of Banana: Opportunities and Challenges. Food and Bioprocess Technology, 2011, 4, 327-339.	2.6	75
39	Optimization of Polishing Conditions for Long Grain Basmati Rice in a Laboratory Abrasive Mill. Food and Bioprocess Technology, 2010, 3, 466-472.	2.6	26
40	Postharvest Hardness and Color Evolution of White Button Mushrooms (<i>Agaricus bisporus</i>). Journal of Food Science, 2010, 75, E146-52.	1.5	56
41	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
42	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
43	Cooking quality and instrumental textural attributes of cooked rice for different milling fractions. Journal of Food Engineering, 2006, 73, 253-259.	2.7	155
44	A thin layer drying model of parboiled wheat. Journal of Food Engineering, 2005, 66, 513-518.	2.7	289
45	Wear of Rice in an Abrasive Milling Operation, Part I: Prediction of Degree of Milling. Biosystems Engineering, 2004, 88, 337-342.	1.9	14
46	Wear of Rice in an Abrasive Milling Operation, Part II: Prediction of Bulk Temperature Rise. Biosystems Engineering, 2004, 89, 101-108.	1.9	15