

# Sneh Punia

## List of Publications by Year in descending order

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139  
papers

4,330  
citations

101543  
36  
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149698  
56  
g-index

144  
all docs

144  
docs citations

144  
times ranked

2165  
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in the plant protein extraction: Mechanism and recommendations. Food Hydrocolloids, 2021, 115, 106595.	10.7	173
2	Enhancing the functionality of chitosan- and alginate-based active edible coatings/films for the preservation of fruits and vegetables: A review. International Journal of Biological Macromolecules, 2020, 164, 304-320.	7.5	172
3	Natural Fiber-Reinforced Polylactic Acid, Polylactic Acid Blends and Their Composites for Advanced Applications. Polymers, 2022, 14, 202.	4.5	157
4	Barley starch modifications: Physical, chemical and enzymatic - A review. International Journal of Biological Macromolecules, 2020, 144, 578-585.	7.5	122
5	Natural Fiber-Reinforced Polycaprolactone Green and Hybrid Biocomposites for Various Advanced Applications. Polymers, 2022, 14, 182.	4.5	121
6	Natural-Fiber-Reinforced Chitosan, Chitosan Blends and Their Nanocomposites for Various Advanced Applications. Polymers, 2022, 14, 874.	4.5	110
7	Nano-cellulose reinforced starch bio composite films- A review on green composites. International Journal of Biological Macromolecules, 2021, 185, 849-860.	7.5	95
8	Plant-based proteins and their multifaceted industrial applications. LWT - Food Science and Technology, 2022, 154, 112620.	5.2	93
9	Recent trends in extraction of plant bioactives using green technologies: A review. Food Chemistry, 2021, 353, 129431.	8.2	92
10	Oat starch: Physico-chemical, morphological, rheological characteristics and its applications - A review. International Journal of Biological Macromolecules, 2020, 154, 493-498.	7.5	84
11	Recent advances in thermoplastic starches for food packaging: A review. Food Packaging and Shelf Life, 2021, 30, 100743.	7.5	84
12	Enzymatic modification of starch: A green approach for starch applications. Carbohydrate Polymers, 2022, 287, 119265.	10.2	79
13	Onion ( <i>Allium cepa</i> L.) peels: A review on bioactive compounds and biomedical activities. Biomedicine and Pharmacotherapy, 2022, 146, 112498.	5.6	78
14	Omega 3-metabolism, absorption, bioavailability and health benefits—A review. PharmaNutrition, 2019, 10, 100162.	1.7	75
15	Emerging trends in pectin extraction and its anti-microbial functionalization using natural bioactives for application in food packaging. Trends in Food Science and Technology, 2020, 105, 223-237.	15.1	72
16	Cottonseed: A sustainable contributor to global protein requirements. Trends in Food Science and Technology, 2021, 111, 100-113.	15.1	70
17	Use of Industrial Wastes as Sustainable Nutrient Sources for Bacterial Cellulose (BC) Production: Mechanism, Advances, and Future Perspectives. Polymers, 2021, 13, 3365.	4.5	67
18	Functional characterization of plant-based protein to determine its quality for food applications. Food Hydrocolloids, 2022, 123, 106986.	10.7	65

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19	Rice Bran Oil: Emerging Trends in Extraction, Health Benefit, and Its Industrial Application. Rice Science, 2021, 28, 217-232.	3.9	63
20	Gum arabic capped copper nanoparticles: Synthesis, characterization, and applications. International Journal of Biological Macromolecules, 2020, 146, 232-242.	7.5	60
21	Organic acids production from lactic acid bacteria: A preservation approach. Food Bioscience, 2022, 46, 101615.	4.4	57
22	Applications of Inorganic Nanoparticles in Food Packaging: A Comprehensive Review. Polymers, 2022, 14, 521.	4.5	56
23	Tomato ( <i>Solanum lycopersicum</i> L.) seed: A review on bioactives and biomedical activities. Biomedicine and Pharmacotherapy, 2021, 142, 112018.	5.6	52
24	Mango ( <i>Mangifera indica</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. Antioxidants, 2021, 10, 299.	5.1	51
25	Chia seed ( <i>Salvia hispanica</i> L.) mucilage (a heteropolysaccharide): Functional, thermal, rheological behaviour and its utilization. International Journal of Biological Macromolecules, 2019, 140, 1084-1090.	7.5	50
26	Pearl millet grain as an emerging source of starch: A review on its structure, physicochemical properties, functionalization, and industrial applications. Carbohydrate Polymers, 2021, 260, 117776.	10.2	50
27	Beneficial Role of Antioxidant Secondary Metabolites from Medicinal Plants in Maintaining Oral Health. Antioxidants, 2021, 10, 1061.	5.1	50
28	Functionality and Applicability of Starch-Based Films: An Eco-Friendly Approach. Foods, 2021, 10, 2181.	4.3	49
29	Effect of duration of solid state fermentation by <i>Aspergillus awamori</i> on antioxidant properties of wheat cultivars. LWT - Food Science and Technology, 2016, 71, 323-328.	5.2	48
30	Characterization of mucilages extracted from different flaxseed ( <i>Linum usitatissimum</i> L.) cultivars: A heteropolysaccharide with desirable functional and rheological properties. International Journal of Biological Macromolecules, 2018, 117, 919-927.	7.5	48
31	Barley starch: Structure, properties and in vitro digestibility - A review. International Journal of Biological Macromolecules, 2020, 155, 868-875.	7.5	46
32	Surface modifications of cellulose nanocrystals: Processes, properties, and applications. Food Hydrocolloids, 2022, 130, 107689.	10.7	46
33	Kaempferol: A flavonoid with wider biological activities and its applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 9580-9604.	10.3	43
34	Development and Characterization of Physical Modified Pearl Millet Starch-Based Films. Foods, 2021, 10, 1609.	4.3	41
35	Rheological behavior of wheat starch and barley resistant starch (type IV) blends and their starch noodles making potential. International Journal of Biological Macromolecules, 2019, 130, 595-604.	7.5	40
36	Evaluation of Nutritional, Phytochemical, and Mineral Composition of Selected Medicinal Plants for Therapeutic Uses from Cold Desert of Western Himalaya. Plants, 2021, 10, 1429.	3.5	40

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37	Natural Antimicrobials as Additives for Edible Food Packaging Applications: A Review. <i>Foods</i> , 2021, 10, 2282.	4.3	40
38	Garlic ( <i>Allium sativum</i> L.) Bioactives and Its Role in Alleviating Oral Pathologies. <i>Antioxidants</i> , 2021, 10, 1847.	5.1	40
39	Starch-based bio-nanocomposites films reinforced with cellulosic nanocrystals extracted from Kudzu ( <i>Pueraria montana</i> ) vine. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 350-360.	7.5	40
40	The Impacts of <i>Lactiplantibacillus plantarum</i> on the Functional Properties of Fermented Foods: A Review of Current Knowledge. <i>Microorganisms</i> , 2022, 10, 826.	3.6	40
41	Dynamic, shear and pasting behaviour of native and octenyl succinic anhydride (OSA) modified wheat starch and their utilization in preparation of edible films. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 110-116.	7.5	39
42	Custard Apple ( <i>Annona squamosa</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Biological Activities. <i>Biomolecules</i> , 2021, 11, 614.	4.0	38
43	Solid-state fermentation of lentil ( <i>Lens culinaris</i> L.) with <i>Aspergillus awamori</i> : Effect on phenolic compounds, mineral content, and their bioavailability. , 2020, 2, e37.		37
44	Effect of $\gamma$ -radiation on physico-chemical, morphological and thermal characteristics of lotus seed ( <i>Nelumbo nucifera</i> ) starch. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 584-590.	7.5	36
45	Litchi ( <i>Litchi chinensis</i> ) seed: Nutritional profile, bioactivities, and its industrial applications. <i>Trends in Food Science and Technology</i> , 2021, 108, 58-70.	15.1	36
46	Proso-millet starch: Properties, functionality, and applications. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 960-968.	7.5	35
47	Recent developments in applications of lactic acid bacteria against mycotoxin production and fungal contamination. <i>Food Bioscience</i> , 2021, 44, 101444.	4.4	34
48	Development and Characterization of Fenugreek Protein-Based Edible Film. <i>Foods</i> , 2021, 10, 1976.	4.3	33
49	Effect on the Properties of Edible Starch-Based Films by the Incorporation of Additives: A Review. <i>Polymers</i> , 2022, 14, 1987.	4.5	33
50	Faba bean ( <i>Vicia faba</i> ) starch: Structure, properties, and in vitro digestibility—A review. , 2019, 1, e18.		32
51	Rheological and pasting behavior of OSA modified mungbean starches and its utilization in cake formulation as fat replacer. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 230-236.	7.5	31
52	Extraction of ultra-low gossypol protein from cottonseed: Characterization based on antioxidant activity, structural morphology and functional group analysis. <i>LWT - Food Science and Technology</i> , 2021, 140, 110692.	5.2	31
53	Enhancement of bioactive compounds in barley cultivars by solid substrate fermentation. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1355-1361.	3.2	29
54	Recent Advancements in Smart Biogenic Packaging: Reshaping the Future of the Food Packaging Industry. <i>Polymers</i> , 2022, 14, 829.	4.5	28

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55	Functional, thermal and rheological behavior of fenugreek ( <i>Trigonella foenum-graecum</i> L.) gums from different cultivars: A comparative study. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 406-414.	7.5	27
56	Impact of high pressure processing on the rheological, thermal and morphological characteristics of mango kernel starch. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 149-155.	7.5	26
57	Difference in protein content of wheat ( <i>Triticum aestivum</i> L.): Effect on functional, pasting, color and antioxidant properties. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 378-384.	1.9	26
58	Effect of debittered fenugreek ( <i>Trigonella foenum-graecum</i> L.) flour addition on physical, nutritional, antioxidant, and sensory properties of wheat flour rusk. , 2020, 2, e21.		26
59	Plant-Based Antioxidant Extracts and Compounds in the Management of Oral Cancer. <i>Antioxidants</i> , 2021, 10, 1358.	5.1	26
60	<i>Aspergillus oryzae</i> Fermented Rice Bran: A Byproduct with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Foods</i> , 2021, 10, 70.	4.3	26
61	Development of starch-based films reinforced with cellulosic nanocrystals and essential oil to extend the shelf life of red grapes. <i>Food Bioscience</i> , 2022, 47, 101621.	4.4	25
62	Effect of heat moisture treatment on rheological and in vitro digestibility properties of pearl millet starches. <i>Carbohydrate Polymer Technologies and Applications</i> , 2020, 1, 100002.	2.6	24
63	Kidney bean ( <i>Phaseolus vulgaris</i> ) starch: A review. , 2020, 2, e52.		24
64	A comprehensive review on lotus seeds ( <i>Nelumbo nucifera</i> Gaertn.): Nutritional composition, health-related bioactive properties, and industrial applications. <i>Journal of Functional Foods</i> , 2022, 89, 104937.	3.4	24
65	Effect of toasting on physical, functional and antioxidant properties of flour from oat ( <i>Avena sativa</i> )	1.9	22
66	Ethnomedicinal Plants Used in the Health Care System: Survey of the Mid Hills of Solan District, Himachal Pradesh, India. <i>Plants</i> , 2021, 10, 1842.	3.5	22
67	Documentation of Commonly Used Ethnoveterinary Medicines from Wild Plants of the High Mountains in Shimla District, Himachal Pradesh, India. <i>Horticulturae</i> , 2021, 7, 351.	2.8	22
68	Mango seed starch: A sustainable and eco-friendly alternative to increasing industrial requirements. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1807-1817.	7.5	21
69	Pearl millet starch-based nanocomposite films reinforced with Kudzu cellulose nanocrystals and essential oil: Effect on functionality and biodegradability. <i>Food Research International</i> , 2022, 157, 111384.	6.2	21
70	Evaluation of Cellulolytic Enzyme-Assisted Microwave Extraction of <i>Punica granatum</i> Peel Phenolics and Antioxidant Activity. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 614-620.	3.2	20
71	Delineating the inherent functional descriptors and biofunctionalities of pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2021, 269, 118319.	10.2	20
72	Recent developments in cold plasma-based enzyme activity (browning, cell wall degradation, and)	11.7	20

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73	Rheological, thermal, and structural properties of high-pressure treated Litchi ( <i>Litchi chinensis</i> ) kernel starch. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 229-234.	7.5	19
74	Development and Characterization of Active Native and Cross-Linked Pearl Millet Starch-Based Film Loaded with Fenugreek Oil. <i>Foods</i> , 2021, 10, 3097.	4.3	19
75	Structural and Film-Forming Properties of Millet Starches: A Comparative Study. <i>Coatings</i> , 2021, 11, 954.	2.6	18
76	Effect of degree of cross linking on physicochemical, rheological and morphological properties of Sorghum starch. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100073.	2.6	18
77	Effect of Different Modifications (Physical and Chemical) on Morphological, Pasting, and Rheological Properties of Black Rice ( <i>Oryza sativa</i> L. Indica) Starch: A Comparative Study. <i>Starch/Staerke</i> , 2021, 73, .	2.1	17
78	Therapeutic Uses of Wild Plants by Rural Inhabitants of Maraog Region in District Shimla, Himachal Pradesh, India. <i>Horticulturae</i> , 2021, 7, 343.	2.8	17
79	Glycaemic response of pseudocereal-based gluten-free food products: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4936-4944.	2.7	17
80	Application of Electrolyzed Water in the Food Industry: A Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6639.	2.5	17
81	A novel starch from <i>Pongamia pinnata</i> seeds: Comparison of its thermal, morphological and rheological behaviour with starches from other botanical sources. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 984-990.	7.5	16
82	Jackfruit seed slimy sheath, a novel source of pectin: Studies on antioxidant activity, functional group, and structural morphology. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100054.	2.6	16
83	Impact of octenyl succinic anhydride on rheological properties of sorghum starch. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 221-229.	3.4	16
84	Oxygen permeability properties of nanocellulose reinforced biopolymer nanocomposites. <i>Materials Today: Proceedings</i> , 2022, 52, 2414-2419.	1.8	16
85	Natural Sources and Pharmacological Properties of Pinosylvin. <i>Plants</i> , 2022, 11, 1541.	3.5	16
86	Solid state fermentation of fenugreek ( <i>Trigonella foenum-graecum</i> ): implications on bioactive compounds, mineral content and in vitro bioavailability. <i>Journal of Food Science and Technology</i> , 2021, 58, 1927-1936.	2.8	15
87	Unraveling the Bioactive Profile, Antioxidant and DNA Damage Protection Potential of Rye ( <i>Secale</i> ) Tj ETQq1 1 0.784314 rgBT <sub>15</sub> /Overlook	5.1	15
88	Rice-bran oil: An emerging source of functional oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15318.	2.0	13
89	Application of Encapsulation Technology in Edible Films: Carrier of Bioactive Compounds. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	13
90	Fortification of Chami (traditional soft cheese) with probiotic-loaded protein and starch microparticles: Characterization, bioactive properties, and storage stability. <i>LWT - Food Science and Technology</i> , 2022, 158, 113036.	5.2	13

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91	Lotus Seed Starch: A Novel Functional Ingredient with Promising Properties and Applications in Food” A Review. Starch/Staerke, 2022, 74, .	2.1	13
92	Fermented barley bran: An improvement in phenolic compounds and antioxidant properties. Journal of Food Processing and Preservation, 2022, 46, e15543.	2.0	12
93	Enrichment in Different Health Components of Barley Flour Using Twin-Screw Extrusion Technology to Support Nutritionally Balanced Diets. Frontiers in Nutrition, 2021, 8, 823148.	3.7	12
94	Unraveling the effect of storage duration on antioxidant properties, physicochemical and sensorial parameters of ready to serve Kinnow-Amla beverages. Applied Food Research, 2022, 2, 100057.	4.0	12
95	Preparation of antioxidant-rich tricolor pasta using microwave processed orange pomace and cucumber peel powder: A study on nutraceutical, textural, color, and sensory attributes. Journal of Texture Studies, 2022, 53, 834-843.	2.5	12
96	Plant-derived proteins as a sustainable source of bioactive peptides: recent research updates on emerging production methods, bioactivities, and potential application. Critical Reviews in Food Science and Nutrition, 2023, 63, 9539-9560.	10.3	12
97	Unraveling the efficacy of different treatments towards suppressing limonin and naringin content of Kinnow juice: An innovative report. LWT - Food Science and Technology, 2021, 152, 112341.	5.2	11
98	Ultrasound-assisted modification of gelation properties of proteins: A review. Journal of Texture Studies, 2022, 53, 763-774.	2.5	11
99	Modulation of lentil antinutritional properties using non-thermal mediated processing techniques – A review. Journal of Food Composition and Analysis, 2022, 109, 104498.	3.9	11
100	Natural Sources, Pharmacological Properties, and Health Benefits of Daucosterol: Versatility of Actions. Applied Sciences (Switzerland), 2022, 12, 5779.	2.5	11
101	Quantification of phenolic acids and antioxidant potential of wheat rusks as influenced by partial replacement with barley flour. Journal of Food Science and Technology, 2020, 57, 3782-3791.	2.8	10
102	Fermentation of Cereals: A Tool to Enhance Bioactive Compounds. , 2017, , 157-170.		10
103	Sesame (Sesamum indicum) Seed. , 2021, , 305-330.		10
104	Effect of the non-covalent and covalent interactions between proteins and mono- or di-glucoside anthocyanins on $\beta$ -lactoglobulin-digestibility. Food Hydrocolloids, 2022, 133, 107952.	10.7	10
105	Effect of Cross-Linking Modification on Structural and Film-Forming Characteristics of Pearl Millet (Pennisetum glaucum L.) Starch. Coatings, 2021, 11, 1163.	2.6	9
106	Properties, preparation methods, and application of sour starches in the food. Trends in Food Science and Technology, 2022, 121, 44-58.	15.1	9
107	Beetroot as a novel ingredient for its versatile food applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 8403-8427.	10.3	8
108	Cold plasma for microbial safety: Principle, mechanism, and factors responsible. Journal of Food Processing and Preservation, 2022, 46, .	2.0	8

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109	Application of Gum Arabic in Nanoemulsion for Safe Conveyance of Bioactive Components. Nanotechnology in the Life Sciences, 2019, , 85-98.	0.6	7
110	Proso-Millet-Starch-Based Edible Films: An Innovative Approach for Food Industries. Coatings, 2021, 11, 1167.	2.6	7
111	Litchi ( <i>Litchi chinensis</i> ) seed starch: Structure, properties, and applications - A review. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100080.	2.6	7
112	Germinated Barley Cultivars: Effect on Physicochemical and Bioactive Properties. Food Analytical Methods, 0, , .	2.6	7
113	Kinetic, rheological and thermal studies of flaxseed ( <i>Linum usitatissimum</i> L.) oil and its utilization. Journal of Food Science and Technology, 2020, 57, 4014-4021.	2.8	6
114	Soybean Oil Enriched with Antioxidants Extracted from Watermelon ( <i>Citrullus colocynthis</i> ) Skin Sap and Coated in Hydrogel Beads via Ionotropic Gelation. Coatings, 2021, 11, 1370.	2.6	6
115	Essential Fatty Acids. , 0, , .		6
116	Nanotechnology: A Successful Approach to Improve Nutraceutical Bioavailability. Nanotechnology in the Life Sciences, 2019, , 119-133.	0.6	5
117	Process Parameter Optimization and Characterization for an Edible Film: Flaxseed Concern. Coatings, 2021, 11, 1106.	2.6	5
118	Retrospecting the concept and industrial significance of LAB bacteriocins. Food Bioscience, 2022, 46, 101607.	4.4	5
119	Handbook of Cereals, Pulses, Roots, and Tubers. , 0, , .		4
120	Process Standardization for Bread Preparation using Composite Blend of Wheat and Pearl Millet: Nutritional, Antioxidant and Sensory Approach. Current Research in Nutrition and Food Science, 2021, 9, 511-520.	0.8	4
121	Black soybean ( <i>Glycine max</i> (L.) Merr.): paving the way toward new nutraceutical. Critical Reviews in Food Science and Nutrition, 2023, 63, 6208-6234.	10.3	4
122	The Effect of Mild and Strong Heat Treatments on In vitro Antioxidant Properties of Barley ( <i>Hordeum</i> ) Tj ETQq0 0 0 ,rgBT /Overlock 10 Tf	2.8	4
123	Effect of shortening substitution with olive ( <i>Olea europaea</i> ) oil on textural properties, sensorial characteristics, and fatty acid composition of muffins. Journal of Food Processing and Preservation, 2020, 44, e14839.	2.0	2
124	Essential Oil Nanoemulsions. , 2020, , 227-247.		2
125	Introduction to nanocellulose production from biological waste. , 2022, , 1-37.		2
126	Effect of processing on bioactive profile, minerals, and bitternessâ€causing compounds of Kinnow jam. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2



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127	Octenyl Succinic Anhydride Modified Pearl Millet Starches: An Approach for Development of Films/Coatings. <i>Polymers</i> , 2022, 14, 2478.	4.5	2
128	Mechanism of Action of Essential Fatty Acids. , 2020, , 89-100.		1
129	Nutritional Composition and Health Benefits. , 2021, , 75-97.		0
130	Millet Diseases and Their Control. , 2021, , 221-249.		0
131	Millet-Based Food Products. , 2021, , 197-219.		0
132	Millet Grains: Taxonomy, History, and Nutritional Approach. , 2021, , 1-26.		0
133	Impact of Modification on Starch Properties. , 2021, , 129-169.		0
134	Physical and Functional Properties of Millets. , 2021, , 53-73.		0
135	Millet Starch: Pasting, Rheological, and Morphological Properties. , 2021, , 99-128.		0
136	Bioactive Compounds of Millets. , 2021, , 171-196.		0
137	Effect of Processing on Millet Properties. , 2021, , 27-51.		0
138	Buckwheat. , 2021, , 253-266.		0
139	Evaluating the Effects of Wheat Cultivar and Extrusion Processing on Nutritional, Health-Promoting, and Antioxidant Properties of Flour. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	0