

Sneh Punia

List of Publications by Year in descending order

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139
papers

4,330
citations

101384

36
h-index

149479

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.	5.6	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.	3.6	172
3	Natural Fiber-Reinforced Polylactic Acid, Polylactic Acid Blends and Their Composites for Advanced Applications. Polymers, 2022, 14, 202.	2.0	157
4	Barley starch modifications: Physical, chemical and enzymatic - A review. International Journal of Biological Macromolecules, 2020, 144, 578-585.	3.6	122
5	Natural Fiber-Reinforced Polycaprolactone Green and Hybrid Biocomposites for Various Advanced Applications. Polymers, 2022, 14, 182.	2.0	121
6	Natural-Fiber-Reinforced Chitosan, Chitosan Blends and Their Nanocomposites for Various Advanced Applications. Polymers, 2022, 14, 874.	2.0	110
7	Nano-cellulose reinforced starch bio composite films- A review on green composites. International Journal of Biological Macromolecules, 2021, 185, 849-860.	3.6	95
8	Plant-based proteins and their multifaceted industrial applications. LWT - Food Science and Technology, 2022, 154, 112620.	2.5	93
9	Recent trends in extraction of plant bioactives using green technologies: A review. Food Chemistry, 2021, 353, 129431.	4.2	92
10	Oat starch: Physico-chemical, morphological, rheological characteristics and its applications - A review. International Journal of Biological Macromolecules, 2020, 154, 493-498.	3.6	84
11	Recent advances in thermoplastic starches for food packaging: A review. Food Packaging and Shelf Life, 2021, 30, 100743.	3.3	84
12	Enzymatic modification of starch: A green approach for starch applications. Carbohydrate Polymers, 2022, 287, 119265.	5.1	79
13	Onion (<i>Allium cepa</i> L.) peels: A review on bioactive compounds and biomedical activities. Biomedicine and Pharmacotherapy, 2022, 146, 112498.	2.5	78
14	Omega 3-metabolism, absorption, bioavailability and health benefits—A review. PharmaNutrition, 2019, 10, 100162.	0.8	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.	7.8	72
16	Cottonseed: A sustainable contributor to global protein requirements. Trends in Food Science and Technology, 2021, 111, 100-113.	7.8	70
17	Use of Industrial Wastes as Sustainable Nutrient Sources for Bacterial Cellulose (BC) Production: Mechanism, Advances, and Future Perspectives. Polymers, 2021, 13, 3365.	2.0	67
18	Functional characterization of plant-based protein to determine its quality for food applications. Food Hydrocolloids, 2022, 123, 106986.	5.6	65

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19	Rice Bran Oil: Emerging Trends in Extraction, Health Benefit, and Its Industrial Application. <i>Rice Science</i> , 2021, 28, 217-232.	1.7	63
20	Gum arabic capped copper nanoparticles: Synthesis, characterization, and applications. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 232-242.	3.6	60
21	Organic acids production from lactic acid bacteria: A preservation approach. <i>Food Bioscience</i> , 2022, 46, 101615.	2.0	57
22	Applications of Inorganic Nanoparticles in Food Packaging: A Comprehensive Review. <i>Polymers</i> , 2022, 14, 521.	2.0	56
23	Tomato (<i>Solanum lycopersicum</i> L.) seed: A review on bioactives and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112018.	2.5	52
24	Mango (<i>Mangifera indica</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Antioxidants</i> , 2021, 10, 299.	2.2	51
25	Chia seed (<i>Salvia hispanica</i> L.) mucilage (a heteropolysaccharide): Functional, thermal, rheological behaviour and its utilization. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 1084-1090.	3.6	50
26	Pearl millet grain as an emerging source of starch: A review on its structure, physicochemical properties, functionalization, and industrial applications. <i>Carbohydrate Polymers</i> , 2021, 260, 117776.	5.1	50
27	Beneficial Role of Antioxidant Secondary Metabolites from Medicinal Plants in Maintaining Oral Health. <i>Antioxidants</i> , 2021, 10, 1061.	2.2	50
28	Functionality and Applicability of Starch-Based Films: An Eco-Friendly Approach. <i>Foods</i> , 2021, 10, 2181.	1.9	49
29	Effect of duration of solid state fermentation by <i>Aspergillus awamori</i> on antioxidant properties of wheat cultivars. <i>LWT - Food Science and Technology</i> , 2016, 71, 323-328.	2.5	48
30	Characterization of mucilages extracted from different flaxseed (<i>Linum usitatissimum</i> L.) cultivars: A heteropolysaccharide with desirable functional and rheological properties. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 919-927.	3.6	48
31	Barley starch: Structure, properties and in vitro digestibility - A review. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 868-875.	3.6	46
32	Surface modifications of cellulose nanocrystals: Processes, properties, and applications. <i>Food Hydrocolloids</i> , 2022, 130, 107689.	5.6	46
33	Kaempferol: A flavonoid with wider biological activities and its applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9580-9604.	5.4	43
34	Development and Characterization of Physical Modified Pearl Millet Starch-Based Films. <i>Foods</i> , 2021, 10, 1609.	1.9	41
35	Rheological behavior of wheat starch and barley resistant starch (type IV) blends and their starch noodles making potential. <i>International Journal of Biological Macromolecules</i> , 2019, 130, 595-604.	3.6	40
36	Evaluation of Nutritional, Phytochemical, and Mineral Composition of Selected Medicinal Plants for Therapeutic Uses from Cold Desert of Western Himalaya. <i>Plants</i> , 2021, 10, 1429.	1.6	40

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37	Natural Antimicrobials as Additives for Edible Food Packaging Applications: A Review. <i>Foods</i> , 2021, 10, 2282.	1.9	40
38	Garlic (<i>Allium sativum</i> L.) Bioactives and Its Role in Alleviating Oral Pathologies. <i>Antioxidants</i> , 2021, 10, 1847.	2.2	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.	3.6	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.	1.6	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.	3.6	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.	1.8	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 β -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.	3.6	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.	7.8	36
46	Proso-millet starch: Properties, functionality, and applications. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 960-968.	3.6	35
47	Recent developments in applications of lactic acid bacteria against mycotoxin production and fungal contamination. <i>Food Bioscience</i> , 2021, 44, 101444.	2.0	34
48	Development and Characterization of Fenugreek Protein-Based Edible Film. <i>Foods</i> , 2021, 10, 1976.	1.9	33
49	Effect on the Properties of Edible Starch-Based Films by the Incorporation of Additives: A Review. <i>Polymers</i> , 2022, 14, 1987.	2.0	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.	3.6	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.	2.5	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.	1.6	29
54	Recent Advancements in Smart Biogenic Packaging: Reshaping the Future of the Food Packaging Industry. <i>Polymers</i> , 2022, 14, 829.	2.0	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.	3.6	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.	3.6	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.	1.0	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.	2.2	26
60	<i>Aspergillus oryzae</i> Fermented Rice Bran: A Byproduct with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Foods</i> , 2021, 10, 70.	1.9	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.	2.0	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.	1.6	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.	1.6	24
65	Effect of toasting on physical, functional and antioxidant properties of flour from oat (<i>Avena sativa</i>)	1.0	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.	1.6	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.	1.2	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.	3.6	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.	2.9	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.	1.4	20
71	Delineating the inherent functional descriptors and biofunctionalities of pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2021, 269, 118319.	5.1	20
72	Recent developments in cold plasma-based enzyme activity (browning, cell wall degradation, and)	5.9	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.	3.6	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.	1.9	19
75	Structural and Film-Forming Properties of Millet Starches: A Comparative Study. <i>Coatings</i> , 2021, 11, 954.	1.2	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.	1.6	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, .	1.1	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.	1.2	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.	1.3	17
80	Application of Electrolyzed Water in the Food Industry: A Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6639.	1.3	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.	3.6	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.	1.6	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.	1.8	16
84	Oxygen permeability properties of nanocellulose reinforced biopolymer nanocomposites. <i>Materials Today: Proceedings</i> , 2022, 52, 2414-2419.	0.9	16
85	Natural Sources and Pharmacological Properties of Pinosylvin. <i>Plants</i> , 2022, 11, 1541.	1.6	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.	1.4	15
87	Unraveling the Bioactive Profile, Antioxidant and DNA Damage Protection Potential of Rye (<i>Secale</i>) Tj ETQq1 1 0.784314 rgBT/Overlook	2.2	15
88	Rice-bran oil: An emerging source of functional oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15318.	0.9	13
89	Application of Encapsulation Technology in Edible Films: Carrier of Bioactive Compounds. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	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.	2.5	13

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91	Lotus Seed Starch: A Novel Functional Ingredient with Promising Properties and Applications in Food—A Review. <i>Starch/Staerke</i> , 2022, 74, .	1.1	13
92	Fermented barley bran: An improvement in phenolic compounds and antioxidant properties. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15543.	0.9	12
93	Enrichment in Different Health Components of Barley Flour Using Twin-Screw Extrusion Technology to Support Nutritionally Balanced Diets. <i>Frontiers in Nutrition</i> , 2021, 8, 823148.	1.6	12
94	Unraveling the effect of storage duration on antioxidant properties, physicochemical and sensorial parameters of ready to serve Kinnow-Amla beverages. <i>Applied Food Research</i> , 2022, 2, 100057.	1.4	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. <i>Journal of Texture Studies</i> , 2022, 53, 834-843.	1.1	12
96	Plant-derived proteins as a sustainable source of bioactive peptides: recent research updates on emerging production methods, bioactivities, and potential application. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9539-9560.	5.4	12
97	Unraveling the efficacy of different treatments towards suppressing limonin and naringin content of Kinnow juice: An innovative report. <i>LWT - Food Science and Technology</i> , 2021, 152, 112341.	2.5	11
98	Ultrasound-assisted modification of gelation properties of proteins: A review. <i>Journal of Texture Studies</i> , 2022, 53, 763-774.	1.1	11
99	Modulation of lentil antinutritional properties using non-thermal mediated processing techniques – A review. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104498.	1.9	11
100	Natural Sources, Pharmacological Properties, and Health Benefits of Daucosterol: Versatility of Actions. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5779.	1.3	11
101	Quantification of phenolic acids and antioxidant potential of wheat rusks as influenced by partial replacement with barley flour. <i>Journal of Food Science and Technology</i> , 2020, 57, 3782-3791.	1.4	10
102	Fermentation of Cereals: A Tool to Enhance Bioactive Compounds. , 2017, , 157-170.		10
103	Sesame (<i>Sesamum indicum</i>) Seed. , 2021, , 305-330.		10
104	Effect of the non-covalent and covalent interactions between proteins and mono- or di-glucoside anthocyanins on β -lactoglobulin-digestibility. <i>Food Hydrocolloids</i> , 2022, 133, 107952.	5.6	10
105	Effect of Cross-Linking Modification on Structural and Film-Forming Characteristics of Pearl Millet (<i>Pennisetum glaucum</i> L.) Starch. <i>Coatings</i> , 2021, 11, 1163.	1.2	9
106	Properties, preparation methods, and application of sour starches in the food. <i>Trends in Food Science and Technology</i> , 2022, 121, 44-58.	7.8	9
107	Beetroot as a novel ingredient for its versatile food applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8403-8427.	5.4	8
108	Cold plasma for microbial safety: Principle, mechanism, and factors responsible. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	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.	0.4	7
110	Proso-Millet-Starch-Based Edible Films: An Innovative Approach for Food Industries. Coatings, 2021, 11, 1167.	1.2	7
111	Litchi (<i>Litchi chinensis</i>) seed starch: Structure, properties, and applications - A review. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100080.	1.6	7
112	Germinated Barley Cultivars: Effect on Physicochemical and Bioactive Properties. Food Analytical Methods, 0, , .	1.3	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.	1.4	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.	1.2	6
115	Essential Fatty Acids. , 0, , .		6
116	Nanotechnology: A Successful Approach to Improve Nutraceutical Bioavailability. Nanotechnology in the Life Sciences, 2019, , 119-133.	0.4	5
117	Process Parameter Optimization and Characterization for an Edible Film: Flaxseed Concern. Coatings, 2021, 11, 1106.	1.2	5
118	Retrospecting the concept and industrial significance of LAB bacteriocins. Food Bioscience, 2022, 46, 101607.	2.0	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.	0.3	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.	5.4	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	1.3	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.	0.9	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 bitterness-causing compounds of Kinnow jam. Journal of Food Processing and Preservation, 2022, 46, .	0.9	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.	2.0	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, .	1.6	0