

Chetan A Nayak

List of Publications by Year in descending order

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23
papers

841
citations

623734

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839539

18
g-index

23
all docs

23
docs citations

23
times ranked

988
citing authors

#	ARTICLE	IF	CITATIONS
1	Aqueous two phase extraction for purification and concentration of betalains. Journal of Food Engineering, 2007, 81, 679-687.	5.2	130
2	Effect of Selected Additives on Microencapsulation of Anthocyanin by Spray Drying. Drying Technology, 2010, 28, 1396-1404.	3.1	114
3	Forward osmosis for the concentration of anthocyanin from <i>Garcinia indica</i> Choisy. Separation and Purification Technology, 2010, 71, 144-151.	7.9	91
4	Effect of high or low molecular weight of components of feed on transmembrane flux during forward osmosis. Journal of Food Engineering, 2011, 106, 48-52.	5.2	59
5	Single step aqueous two-phase extraction for downstream processing of C-phycoerythrin from <i>Spirulina platensis</i> . Journal of Food Science and Technology, 2015, 52, 2415-2421.	2.8	56
6	Influence of osmotic pre-treatments on rehydration characteristics of carrots. Journal of Food Engineering, 2004, 65, 287-292.	5.2	53
7	Enhanced mass transfer during solid-liquid extraction of gamma-irradiated red beetroot. Radiation Physics and Chemistry, 2006, 75, 173-178.	2.8	48
8	Effect of low-dose γ -irradiation on the shelf life and quality characteristics of minimally processed potato cubes under modified atmosphere packaging. Radiation Physics and Chemistry, 2007, 76, 1042-1049.	2.8	48
9	Bioactive Constituents Present in <i>Garcinia Indica</i> Choisy and its Potential Food Applications: A Review. International Journal of Food Properties, 2010, 13, 441-453.	3.0	47
10	Characterisation of anthocyanins from <i>Garcinia indica</i> Choisy. Food Chemistry, 2010, 118, 719-724.	8.2	43
11	Effect of gamma irradiation on histological and textural properties of carrot, potato and beetroot. Journal of Food Engineering, 2007, 79, 765-770.	5.2	41
12	Enhanced stability of C-phycoerythrin colorant by extrusion encapsulation. Journal of Food Science and Technology, 2019, 56, 4526-4534.	2.8	30
13	Comparison of osmotic membrane distillation and forward osmosis membrane processes for concentration of anthocyanin. Desalination and Water Treatment, 2010, 16, 134-145.	1.0	28
14	Optimization of solid-liquid extraction of phytochemicals from <i>Garcinia indica</i> Choisy by response surface methodology. Food Research International, 2013, 50, 550-556.	6.2	14
15	Combined effect of gamma-irradiation and osmotic treatment on mass transfer during rehydration of carrots. Journal of Food Engineering, 2006, 74, 134-142.	5.2	13
16	Combined effect of γ -irradiation and osmotic pretreatment on mass transfer during dehydration. Journal of Food Engineering, 2006, 77, 1059-1063.	5.2	8
17	Membranes for forward osmosis in industrial applications. , 2011, , 680-717.		8
18	Microencapsulation of C-Phycocyanin by Microfluidics. , 2016, , 89-95.		3

#	ARTICLE	IF	CITATIONS
19	Forward Osmosis Membrane Concentration of Raw Sugarcane Juice. , 2016, , 81-88.		3
20	Establishing Program Educational Objectives. Journal of Engineering Education Transformations, 2015, 29, 53.	0.4	2
21	Concentration of C-Phycocyanin from Spirulina platensis Using Forward Osmosis Membrane Process. , 2016, , 153-161.		1
22	Sensing Using Microfluidic Platform. Energy, Environment, and Sustainability, 2018, , 115-136.	1.0	1
23	Teaching methodology for attainment of graduate attributes. , 2014, , .		0