

Vikas Kumar

List of Publications by Year in descending order

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Version: 2024-02-01

104
papers

4,207
citations

136740

32
h-index

123241

61
g-index

107
all docs

107
docs citations

107
times ranked

4985
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary roles of phytate and phytase in human nutrition: A review. <i>Food Chemistry</i> , 2010, 120, 945-959.	4.2	623
2	Non-starch polysaccharides and their role in fish nutrition – A review. <i>Food Chemistry</i> , 2011, 127, 1409-1426.	4.2	328
3	Dietary Roles of Non-Starch Polysachharides in Human Nutrition: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 899-935.	5.4	244
4	Potential non-dairy probiotic products – A healthy approach. <i>Food Bioscience</i> , 2018, 21, 80-89.	2.0	189
5	Milk Analog: Plant based alternatives to conventional milk, production, potential and health concerns. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3005-3023.	5.4	171
6	Millet: a solution to agrarian and nutritional challenges. <i>Agriculture and Food Security</i> , 2018, 7, .	1.6	165
7	Celiac disease: Overview and considerations for development of gluten-free foods. <i>Food Science and Human Wellness</i> , 2016, 5, 169-176.	2.2	162
8	A Review on Bioactive Peptides: Physiological Functions, Bioavailability and Safety. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 139-150.	0.9	148
9	Toxicology of arsenic in fish and aquatic systems. <i>Environmental Chemistry Letters</i> , 2017, 15, 43-64.	8.3	127
10	Physiological, haematological and histopathological responses in common carp (<i>Cyprinus carpio</i> L.) fingerlings fed with differently detoxified <i>Jatropha curcas</i> kernel meal. <i>Food and Chemical Toxicology</i> , 2010, 48, 2063-2072.	1.8	103
11	Health effects, sources, utilization and safety of tannins: a critical review. <i>Toxin Reviews</i> , 2021, 40, 432-444.	1.5	90
12	A Review on Microbial Alkaline Protease: An Essential Tool for Various Industrial Approaches. <i>Industrial Biotechnology</i> , 2019, 15, 69-78.	0.5	84
13	Chitosan nanoemulsions as advanced edible coatings for fruits and vegetables: Composition, fabrication and developments in last decade. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 154-170.	3.6	79
14	Development of Probiotic Beetroot Drink. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 257-262.	0.3	74
15	Expression pattern of potential biomarker genes related to growth, ion regulation and stress in response to ammonia exposure, food deprivation and exercise in common carp (<i>Cyprinus carpio</i>). <i>Aquatic Toxicology</i> , 2012, 122-123, 93-105.	1.9	71
16	Comparing the effects of different dietary organic acids on the growth, intestinal short-chain fatty acids, and liver histopathology of red hybrid tilapia (<i>Oreochromis</i> sp.) and potential use of these as preservatives. <i>Fish Physiology and Biochemistry</i> , 2017, 43, 1195-1207.	0.9	66
17	Considerations for development of lactose-free food. <i>Journal of Nutrition & Intermediary Metabolism</i> , 2019, 15, 27-34.	1.7	66
18	Process optimization for the preparation of antioxidant rich ginger candy using beetroot pomace extract. <i>Food Chemistry</i> , 2018, 245, 168-177.	4.2	60

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19	Bile acid metabolism in fish: disturbances caused by fishmeal alternatives and some mitigating effects from dietary bile inclusions. <i>Reviews in Aquaculture</i> , 2020, 12, 1792-1817.	4.6	57
20	Optimization of Different Variable for Eco-friendly Extraction of Betalains and Phytochemicals from Beetroot Pomace. <i>Waste and Biomass Valorization</i> , 2018, 9, 1485-1494.	1.8	54
21	Effect of soaking and germination on physicochemical and functional attributes of horsegram flour. <i>Journal of Food Science and Technology</i> , 2017, 54, 4229-4239.	1.4	52
22	Combined effects of high environmental ammonia, starvation and exercise on hormonal and ion-regulatory response in goldfish (<i>Carassius auratus</i> L.). <i>Aquatic Toxicology</i> , 2012, 114-115, 153-164.	1.9	49
23	5-Hydroxymethylfurfural (HMF) formation, occurrence and potential health concerns: recent developments. <i>Toxin Reviews</i> , 2021, 40, 545-561.	1.5	49
24	Nutritional Interventions for Elderly and Considerations for the Development of Geriatric Foods. <i>Current Aging Science</i> , 2019, 12, 15-27.	0.4	45
25	Enzymatic Production of Xylooligosaccharides from Brown Coconut Husk Treated with Sodium Hydroxide. <i>Waste and Biomass Valorization</i> , 2018, 9, 1757-1766.	1.8	43
26	Composition, valorization and therapeutical potential of molasses: a critical review. <i>Environmental Technology Reviews</i> , 2021, 10, 131-142.	2.1	43
27	Effect of addition of flaxseed flour on phytochemical, physicochemical, nutritional, and textural properties of cookies. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 372-377.	1.0	42
28	Comparative evaluation of processed soybean meal (EnzoMeal™) vs. regular soybean meal as a fishmeal replacement in diets of rainbow trout (<i>Oncorhynchus mykiss</i>): Effects on growth performance and growth-related genes. <i>Aquaculture</i> , 2020, 516, 734652.	1.7	42
29	Vegetable microgreens: The gleam of next generation super foods, their genetic enhancement, health benefits and processing approaches. <i>Food Research International</i> , 2022, 155, 111038.	2.9	39
30	Recent advances in utilization of flaxseed as potential source for value addition. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2018, 25, A304.	0.6	38
31	Nutraceutical potential of tree flowers: A comprehensive review on biochemical profile, health benefits, and utilization. <i>Food Research International</i> , 2020, 127, 108724.	2.9	37
32	Improvement of feed pellet characteristics by dietary pre-gelatinized starch and their subsequent effects on growth and physiology in tilapia. <i>Food Chemistry</i> , 2018, 239, 1037-1046.	4.2	35
33	Utilization of Dairy Industry Waste-Whey in Formulation of Papaya RTS Beverage. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 168-174.	0.3	33
34	Post-harvest malpractices in fresh fruits and vegetables: food safety and health issues in India. <i>Nutrition and Food Science</i> , 2018, 48, 561-578.	0.4	32
35	Kombucha: Technology, Microbiology, Production, Composition and Therapeutic Value. <i>International Journal of Food and Fermentation Technology</i> , 2016, 6, 13.	0.1	31
36	Physicochemical and organoleptic properties of cookies incorporated with legume flours. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	30

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37	Bioactive compounds, health benefits and utilization of Rhododendron: a comprehensive review. Agriculture and Food Security, 2019, 8, .	1.6	29
38	Isolation of phytate from Jatropha curcas kernel meal and effects of isolated phytate on growth, digestive physiology and metabolic changes in Nile tilapia (<i>Oreochromis niloticus</i> L.). Food and Chemical Toxicology, 2011, 49, 2144-2156.	1.8	26
39	Aspergillus oryzae Fermented Rice Bran: A Byproduct with Enhanced Bioactive Compounds and Antioxidant Potential. Foods, 2021, 10, 70.	1.9	26
40	Opioid Peptides: An Overview of Functional Significance. International Journal of Peptide Research and Therapeutics, 2020, 26, 33-41.	0.9	24
41	Bioactive compounds, health benefits and utilisation of <i>Morus spp</i> a comprehensive review. Journal of Horticultural Science and Biotechnology, 2020, 95, 8-18.	0.9	24
42	Influence of different sugar sources, nitrogen sources and inocula on the quality characteristics of apple tea wine. Journal of the Institute of Brewing, 2017, 123, 268-276.	0.8	21
43	Potential of <i>Colocasia</i> leaves in human nutrition: Review on nutritional and phytochemical properties. Journal of Food Biochemistry, 2019, 43, e12878.	1.2	21
44	Elevated CO ₂ Improves Growth and Phosphorus Utilization Efficiency in Cereal Species Under Sub-Optimal Phosphorus Supply. Journal of Plant Nutrition, 2015, 38, 1196-1217.	0.9	20
45	Caffeine: a boon or bane. Nutrition and Food Science, 2018, 48, 61-75.	0.4	20
46	Putative antidiabetic herbal food ingredients: Nutra/functional properties, bioavailability and effect on metabolic pathways. Trends in Food Science and Technology, 2020, 97, 317-340.	7.8	20
47	Bioactive Compounds, Pharmacological Activity and Food Application of <i>Ficus racemosa</i> : A Critical Review. International Journal of Fruit Science, 2020, 20, S969-S986.	1.2	19
48	General aspects of phytases. , 2018, , 53-72.		16
49	Processed soybean meal as an alternative protein source for yellow perch (<i>Perca flavescens</i>) feed. Aquaculture Nutrition, 2019, 25, 917-931.	1.1	16
50	Microwave assisted extraction of phytochemicals from Ficus racemosa. Current Research in Green and Sustainable Chemistry, 2020, 3, 100020.	2.9	16
51	Effect of different levels of hydrocolloids on viscosity and cloud stability of kinnow juice and beverages. Journal of Food Processing and Preservation, 2020, 44, e14802.	0.9	15
52	Nutritional Interventions and Considerations for the Development of Low Calorie or Sugar Free Foods. Current Diabetes Reviews, 2020, 16, 301-312.	0.6	15
53	Optimization of nutritional beverage developed from radish, sugarcane and herbal extract using response surface methodology. Nutrition and Food Science, 2018, 48, 733-743.	0.4	13
54	The Potential Impacts of Soy Protein on Fish Gut Health. , 0, , .		13

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55	DASH Dietary Pattern: A Treatment for Non-communicable Diseases. <i>Current Hypertension Reviews</i> , 2020, 16, 108-114.	0.5	12
56	Extruded black gram flour: Partial substitute for improving quality characteristics of Indian traditional snack. <i>Journal of Ethnic Foods</i> , 2018, 5, 54-59.	0.8	11
57	A review on newer techniques in extraction of oleaginous flaxseed constituents. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2019, 26, 14.	0.6	10
58	Chitosan nanoemulsion: Gleam into the futuristic approach for preserving the quality of muscle foods. <i>International Journal of Biological Macromolecules</i> , 2022, 199, 121-137.	3.6	10
59	Importance and prior considerations for development and utilization of tea bags: A critical review. <i>Journal of Food Process Engineering</i> , 2020, 43, e13069.	1.5	9
60	Influence of Pre-Drying Treatments on Physico-Chemical and Phytochemical Potential of Dried mahua Flowers. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 576-582.	1.4	9
61	<i>Bauhinia variegata</i> : a comprehensive review on bioactive compounds, health benefits and utilization. <i>Advances in Traditional Medicine</i> , 2021, 21, 645-653.	1.0	9
62	Mahua: A boon for Pharmacy and Food Industry. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 371-381.	0.3	9
63	Nutritional and biochemical studies on feeding of hydrolysed and unhydrolysed detoxified <i>Jatropha curcas</i> protein isolate in common carp fingerlings. <i>Aquaculture Research</i> , 2016, 47, 3873-3887.	0.9	8
64	Optimization of the Different Variables for the Development of a Cucumber-Based Blended Herbal Beverage. <i>Beverages</i> , 2017, 3, 50.	1.3	8
65	Cactus cladode polysaccharide as cryoprotectant in frozen <i>Paneer</i> (Indian Cottage Cheese). <i>International Journal of Dairy Technology</i> , 2020, 73, 215-225.	1.3	8
66	Nutraceutical Potential of Diet Drinks: A Critical Review on Components, Health Effects, and Consumer Safety. <i>Journal of the American College of Nutrition</i> , 2020, 39, 272-286.	1.1	8
67	Bioactive Compounds in Ficus Fruits, Their Bioactivities, and Associated Health Benefits: A Review. <i>Journal of Food Quality</i> , 2022, 2022, 1-19.	1.4	8
68	Comparative nutritional value of <i>Jatropha curcas</i> protein isolate and soy protein isolate in common carp. <i>Fish Physiology and Biochemistry</i> , 2018, 44, 143-162.	0.9	7
69	Nonstarch polysaccharide enzymes—general aspects. , 2018, , 183-209.		7
70	Utilization of a by-product from the <i>Jatropha</i> biodiesel industry as a fish meal replacer in common carp <i>Cyprinus carpio</i> L. diets. <i>Journal of Applied Aquaculture</i> , 2019, 31, 48-67.	0.7	7
71	Comparative studies of liver and brain glycogen content of male and female <i>Clarias batrachus</i> (L.) after exposure of different doses of arsenic. <i>Toxicological and Environmental Chemistry</i> , 2012, 94, 1758-1767.	0.6	6
72	Influence of different extraction techniques on the extraction of phytochemicals and antioxidant activities from <i>Syzygium cumini</i> (jamun) pomace using Taguchi orthogonal array design: a qualitative and quantitative approach. <i>Biomass Conversion and Biorefinery</i> , 0, , .	2.9	6

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73	Optimization of Preparation Process for a Blended Beverage Developed from Chayote, Sugarcane, and Mint and Coriander Extract. <i>International Journal of Vegetable Science</i> , 2018, 24, 432-444.	0.6	5
74	Effect of extrusion on thermal, textural and rheological properties of legume based snack. <i>Journal of Food Science and Technology</i> , 2018, 55, 3749-3756.	1.4	5
75	Wine: a potential source of antimicrobial compounds. <i>Journal of Wine Research</i> , 2019, 30, 220-237.	0.9	5
76	Energy drinks: health effects and consumer safety. <i>Nutrition and Food Science</i> , 2019, 49, 1075-1087.	0.4	5
77	Process optimization for the preparation of tea and fruit-oriented energy drink: A nutritional approach. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15363.	0.9	5
78	Effect of Different Pre-Treatments on Antinutrients and Antioxidants of Rice Bean (<i>Vigna umbellata</i>). <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2020, 24, 25-38.	0.6	5
79	Impact of Soaking and Germination Time on Nutritional Composition and Antioxidant Activity of <i>Nigella Sativa</i> . <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 142-149.	0.3	5
80	Microbial maceration: a sustainable approach for phytochemical extraction. <i>3 Biotech</i> , 2018, 8, 401.	1.1	4
81	Optimization of Carotenoid Pigment Extraction from <i>Epicoccum nigrum</i> Fermented Wheat Bran. <i>Industrial Biotechnology</i> , 2021, 17, 100-104.	0.5	4
82	Deep eutectic solvents: The new generation sustainable and safe extraction systems for bioactive compounds in agri food sector: An update. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4
83	Impact of microbial growth inhibition and proteolytic activity on the stability of a new formulation containing a phytate-degrading enzyme obtained from mushroom. <i>Preparative Biochemistry and Biotechnology</i> , 2016, 46, 725-733.	1.0	3
84	Alcopops: a global perspective on the new category of alcoholic beverage. <i>Drugs and Alcohol Today</i> , 2018, 18, 272-280.	0.3	3
85	Perspectives of nonstarch polysaccharide enzymes in nutrition. , 2018, , 239-254.		3
86	Effect of processing on vital chemical components of button mushroom. <i>Journal of Food Process Engineering</i> , 2020, 43, e13229.	1.5	3
87	Effect of Artificial Ageing Using Different Wood Chips on Physico-chemical, Sensory and Antimicrobial Properties of Apple Tea Wine. <i>Brazilian Archives of Biology and Technology</i> , 0, 63, .	0.5	3
88	Bioprocess optimization for production of apple tea wine: influence of different variables on the quality attributes. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1528-1539.	1.6	3
89	Process optimization for drying of <i>Bauhinia variegata</i> flowers: Effect of different pre-treatments on quality attributes. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
90	Process Optimization for the Development of Nutritionally Enhanced Nuggets using <i>Ficus geniculata</i> : A Nutritional Approach. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 241-249.	1.4	3

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91	Optimization of a Process for Preparation of Base Wine for Cider Vinegar Production. Proceedings of the National Academy of Sciences India Section B - Biological Sciences, 2019, 89, 1007-1016.	0.4	2
92	Optimization of apricot (<i>Prunus armeniaca</i> L.) blended Aloe vera (<i>Aloe barbadensis</i> M.) based low-calorie beverage functionally enriched with aonla juice (<i>Phyllanthus emblica</i> L.). Journal of Food Science and Technology, 2022, 59, 2013-2024.	1.4	2
93	Melon-based smoothies: process optimization and effect of processing and preservation on the quality attributes. Journal of Food Measurement and Characterization, 2022, 16, 4121-4136.	1.6	2
94	Osmotic dehydration of mulberry: Effect of pretreatment and processing conditions on the quality attributes. Applied Food Research, 2022, 2, 100172.	1.4	2
95	Effect of maturation on physico-chemical and sensory quality characteristics of custard apple wine. Cogent Food and Agriculture, 2016, 2, .	0.6	1
96	Preservation and evaluation of spiced chayote juice using hurdle technology. Brazilian Journal of Food Technology, 2019, 22, .	0.8	1
97	Considerations for development of low-cost supplementary foods for lactating women in India – a review. Nutrition and Food Science, 2021, 51, 578-593.	0.4	1
98	Fad Diets: Dietary Dilemmas, Predicaments, and Recommendations for its Use. Current Nutrition and Food Science, 2020, 16, 1362-1380.	0.3	1
99	Product Optimization, Storage Quality and Sensory Acceptance of Low Calorie Beverage Developed from Bitter Gourd and Kiwifruit. Brazilian Archives of Biology and Technology, 0, 65, .	0.5	1
100	Process optimisation for saccharification and fermentation of wheat straw for the production of single cell protein. International Journal of Environment and Waste Management, 2020, 25, 176.	0.2	0
101	Effect of chilli varieties and storage conditions on quality attributes of honey chilli sauce: A preservation study. Journal of Food Processing and Preservation, 2021, 45, e15734.	0.9	0
102	Chemical Kinetic Modeling of Nutricereal based Fermented Baby Food for Shelf Life Prediction. Current Nutrition and Food Science, 2019, 15, 384-393.	0.3	0
103	Process optimization for the development of fruit based diet drink: A low-calorie approach. Journal of Food Processing and Preservation, 0, , .	0.9	0
104	Use of microalgal biomass as functional ingredient for preparation of cereal based extrudates: impact of processing on amino acid concentrations and colour degradation kinetics. Brazilian Journal of Pharmaceutical Sciences, 0, 58, .	1.2	0