

# 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	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.). <i>Journal of Food Science and Technology</i> , 2022, 59, 2013-2024.	1.4	2
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	Melon-based smoothies: process optimization and effect of processing and preservation on the quality attributes. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 4121-4136.	1.6	2
10	Osmotic dehydration of mulberry: Effect of pretreatment and processing conditions on the quality attributes. <i>Applied Food Research</i> , 2022, 2, 100172.	1.4	2
11	Health effects, sources, utilization and safety of tannins: a critical review. <i>Toxin Reviews</i> , 2021, 40, 432-444.	1.5	90
12	<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
13	5-Hydroxymethylfurfural (HMF) formation, occurrence and potential health concerns: recent developments. <i>Toxin Reviews</i> , 2021, 40, 545-561.	1.5	49
14	Considerations for development of low-cost supplementary foods for lactating women in India – a review. <i>Nutrition and Food Science</i> , 2021, 51, 578-593.	0.4	1
15	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
16	Optimization of Carotenoid Pigment Extraction from <i>Epicoccum nigrum</i> Fermented Wheat Bran. <i>Industrial Biotechnology</i> , 2021, 17, 100-104.	0.5	4
17	Effect of chilli varieties and storage conditions on quality attributes of honey chilli sauce: A preservation study. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15734.	0.9	0
18	Composition, valorization and therapeutical potential of molasses: a critical review. <i>Environmental Technology Reviews</i> , 2021, 10, 131-142.	2.1	43

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19	Aspergillus oryzae Fermented Rice Bran: A Byproduct with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Foods</i> , 2021, 10, 70.	1.9	26
20	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
21	Opioid Peptides: An Overview of Functional Significance. <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 33-41.	0.9	24
22	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
23	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
24	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
25	Effect of processing on vital chemical components of button mushroom. <i>Journal of Food Process Engineering</i> , 2020, 43, e13229.	1.5	3
26	Bioactive compounds, health benefits and utilisation of <i>Morus spp</i> . a comprehensive review. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 8-18.	0.9	24
27	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
28	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
29	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
30	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
31	DASH Dietary Pattern: A Treatment for Non-communicable Diseases. <i>Current Hypertension Reviews</i> , 2020, 16, 108-114.	0.5	12
32	Microwave assisted extraction of phytochemicals from <i>Ficus racemosa</i> . <i>Current Research in Green and Sustainable Chemistry</i> , 2020, 3, 100020.	2.9	16
33	Process optimisation for saccharification and fermentation of wheat straw for the production of single cell protein. <i>International Journal of Environment and Waste Management</i> , 2020, 25, 176.	0.2	0
34	Effect of different levels of hydrocolloids on viscosity and cloud stability of kinnow juice and beverages. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14802.	0.9	15
35	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
36	Bioactive Compounds, Pharmacological Activity and Food Application of <i>Ficus racemosa</i> : A Critical Review. <i>International Journal of Fruit Science</i> , 2020, 20, S969-S986.	1.2	19

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37	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
38	Putative antidiabetic herbal food ingredients: Nutra/functional properties, bioavailability and effect on metabolic pathways. <i>Trends in Food Science and Technology</i> , 2020, 97, 317-340.	7.8	20
39	Nutritional Interventions and Considerations for the Development of Low Calorie or Sugar Free Foods. <i>Current Diabetes Reviews</i> , 2020, 16, 301-312.	0.6	15
40	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
41	Fad Diets: Dietary Dilemmas, Predicaments, and Recommendations for its Use. <i>Current Nutrition and Food Science</i> , 2020, 16, 1362-1380.	0.3	1
42	Optimization of a Process for Preparation of Base Wine for Cider Vinegar Production. <i>Proceedings of the National Academy of Sciences India Section B - Biological Sciences</i> , 2019, 89, 1007-1016.	0.4	2
43	Nutritional Interventions for Elderly and Considerations for the Development of Geriatric Foods. <i>Current Aging Science</i> , 2019, 12, 15-27.	0.4	45
44	Wine: a potential source of antimicrobial compounds. <i>Journal of Wine Research</i> , 2019, 30, 220-237.	0.9	5
45	Preservation and evaluation of spiced chayote juice using hurdle technology. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	1
46	Bioactive compounds, health benefits and utilization of <i>Rhododendron</i> : a comprehensive review. <i>Agriculture and Food Security</i> , 2019, 8, .	1.6	29
47	Processed soybean meal as an alternative protein source for yellow perch ( <i>Perca flavescens</i> ) feed. <i>Aquaculture Nutrition</i> , 2019, 25, 917-931.	1.1	16
48	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
49	A Review on Microbial Alkaline Protease: An Essential Tool for Various Industrial Approaches. <i>Industrial Biotechnology</i> , 2019, 15, 69-78.	0.5	84
50	Energy drinks: health effects and consumer safety. <i>Nutrition and Food Science</i> , 2019, 49, 1075-1087.	0.4	5
51	Potential of <i>Colocasia</i> leaves in human nutrition: Review on nutritional and phytochemical properties. <i>Journal of Food Biochemistry</i> , 2019, 43, e12878.	1.2	21
52	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
53	Considerations for development of lactose-free food. <i>Journal of Nutrition &amp; Intermediary Metabolism</i> , 2019, 15, 27-34.	1.7	66
54	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

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55	Impact of Soaking and Germination Time on Nutritional Composition and Antioxidant Activity of Nigella Sativa. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 142-149.	0.3	5
56	Chemical Kinetic Modeling of Nutricereal based Fermented Baby Food for Shelf Life Prediction. <i>Current Nutrition and Food Science</i> , 2019, 15, 384-393.	0.3	0
57	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
58	Caffeine: a boon or bane. <i>Nutrition and Food Science</i> , 2018, 48, 61-75.	0.4	20
59	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
60	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
61	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
62	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
63	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
64	Comparative nutritional value of Jatropha curcas protein isolate and soy protein isolate in common carp. <i>Fish Physiology and Biochemistry</i> , 2018, 44, 143-162.	0.9	7
65	Potential non-dairy probiotic products – A healthy approach. <i>Food Bioscience</i> , 2018, 21, 80-89.	2.0	189
66	Alcopops: a global perspective on the new category of alcoholic beverage. <i>Drugs and Alcohol Today</i> , 2018, 18, 272-280.	0.3	3
67	Microbial maceration: a sustainable approach for phytochemical extraction. <i>3 Biotech</i> , 2018, 8, 401.	1.1	4
68	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
69	Optimization of nutritional beverage developed from radish, sugarcane and herbal extract using response surface methodology. <i>Nutrition and Food Science</i> , 2018, 48, 733-743.	0.4	13
70	General aspects of phytases. , 2018, , 53-72.		16
71	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
72	Nonstarch polysaccharide enzymes – general aspects. , 2018, , 183-209.		7

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73	Perspectives of nonstarch polysaccharide enzymes in nutrition. , 2018, , 239-254.		3
74	Millets: a solution to agrarian and nutritional challenges. Agriculture and Food Security, 2018, 7, .	1.6	165
75	Post-harvest malpractices in fresh fruits and vegetables: food safety and health issues in India. Nutrition and Food Science, 2018, 48, 561-578.	0.4	32
76	Mahua: A boon for Pharmacy and Food Industry. Current Research in Nutrition and Food Science, 2018, 6, 371-381.	0.3	9
77	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
78	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 sp.</i> ) and potential use of these as preservatives. Fish Physiology and Biochemistry, 2017, 43, 1195-1207.	0.9	66
79	Effect of soaking and germination on physicochemical and functional attributes of horsegram flour. Journal of Food Science and Technology, 2017, 54, 4229-4239.	1.4	52
80	Toxicology of arsenic in fish and aquatic systems. Environmental Chemistry Letters, 2017, 15, 43-64.	8.3	127
81	Optimization of the Different Variables for the Development of a Cucumber-Based Blended Herbal Beverage. Beverages, 2017, 3, 50.	1.3	8
82	Utilization of Dairy Industry Waste-Whey in Formulation of Papaya RTS Beverage. Current Research in Nutrition and Food Science, 2017, 5, 168-174.	0.3	33
83	Development of Probiotic Beetroot Drink. Current Research in Nutrition and Food Science, 2017, 5, 257-262.	0.3	74
84	Nutritional and biochemical studies on feeding of hydrolysed and unhydrolysed detoxified <i>Jatropha curcas</i> protein isolate in common carp fingerlings. Aquaculture Research, 2016, 47, 3873-3887.	0.9	8
85	Physicochemical and organoleptic properties of cookies incorporated with legume flours. Cogent Food and Agriculture, 2016, 2, .	0.6	30
86	Effect of maturation on physico-chemical and sensory quality characteristics of custard apple wine. Cogent Food and Agriculture, 2016, 2, .	0.6	1
87	Celiac disease: Overview and considerations for development of gluten-free foods. Food Science and Human Wellness, 2016, 5, 169-176.	2.2	162
88	Impact of microbial growth inhibition and proteolytic activity on the stability of a new formulation containing a phytate-degrading enzyme obtained from mushroom. Preparative Biochemistry and Biotechnology, 2016, 46, 725-733.	1.0	3
89	<i>Kombucha</i> : Technology, Microbiology, Production, Composition and Therapeutic Value. International Journal of Food and Fermentation Technology, 2016, 6, 13.	0.1	31
90	Elevated CO <sub>2</sub> 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

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91	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
92	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
93	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
94	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
95	Isolation of phytate from <i>Jatropha curcas</i> kernel meal and effects of isolated phytate on growth, digestive physiology and metabolic changes in Nile tilapia ( <i>Oreochromis niloticus</i> L.). <i>Food and Chemical Toxicology</i> , 2011, 49, 2144-2156.	1.8	26
96	Non-starch polysaccharides and their role in fish nutrition – A review. <i>Food Chemistry</i> , 2011, 127, 1409-1426.	4.2	328
97	Dietary roles of phytate and phytase in human nutrition: A review. <i>Food Chemistry</i> , 2010, 120, 945-959.	4.2	623
98	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
99	The Potential Impacts of Soy Protein on Fish Gut Health. , , , .		13
100	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
101	Product Optimization, Storage Quality and Sensory Acceptance of Low Calorie Beverage Developed from Bitter Gourd and Kiwifruit. <i>Brazilian Archives of Biology and Technology</i> , 0, 65, .	0.5	1
102	Process optimization for the development of fruit based diet drink: A low-calorie approach. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0
103	Use of microalgal biomass as functional ingredient for preparation of cereal based extrudates: impact of processing on amino acid concentrations and colour degradation kinetics. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 58, .	1.2	0
104	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