

C Anandharamakrishnan

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

256
papers

5,704
citations

42
h-index

69
g-index

265
ext. papers

7,256
ext. citations

5.2
avg, IF

6.88
L-index

#	Paper	IF	Citations
256	Nanoencapsulation Techniques for Food Bioactive Components: A Review. <i>Food and Bioprocess Technology</i> , 2013 , 6, 628-647	5.1	586
255	Electrospinning and electrospraying techniques: Potential food based applications. <i>Trends in Food Science and Technology</i> , 2014 , 38, 21-33	15.3	372
254	A critical analysis of extraction techniques used for botanicals: Trends, priorities, industrial uses and optimization strategies. <i>TrAC - Trends in Analytical Chemistry</i> , 2018 , 100, 82-102	14.6	183
253	Effects of Process Variables on the Denaturation of Whey Proteins during Spray Drying. <i>Drying Technology</i> , 2007 , 25, 799-807	2.6	149
252	Effect of whey protein β lactoglobulin wall systems on survival of microencapsulated <i>Lactobacillus plantarum</i> in simulated gastrointestinal conditions. <i>Journal of Functional Foods</i> , 2012 , 4, 891-898	5.1	144
251	Microencapsulation of <i>Lactobacillus plantarum</i> (MTCC 5422) with fructooligosaccharide as wall material by spray drying. <i>LWT - Food Science and Technology</i> , 2015 , 60, 773-780	5.4	132
250	Intelligent packaging: Trends and applications in food systems. <i>Trends in Food Science and Technology</i> , 2019 , 93, 145-157	15.3	127
249	Spray-freeze-drying: A novel process for the drying of foods and bioproducts. <i>Trends in Food Science and Technology</i> , 2015 , 41, 161-181	15.3	116
248	Freeze drying technique for microencapsulation of <i>Garcinia</i> fruit extract and its effect on bread quality. <i>Journal of Food Engineering</i> , 2013 , 117, 513-520	6	106
247	Microencapsulation of green tea polyphenols and its effect on incorporated bread quality. <i>LWT - Food Science and Technology</i> , 2015 , 64, 289-296	5.4	103
246	Effect of whey protein isolate and β -cyclodextrin wall systems on stability of microencapsulated vanillin by spray-freeze drying method. <i>Food Chemistry</i> , 2015 , 174, 16-24	8.5	100
245	Loss of solubility of β -lactalbumin and β -lactoglobulin during the spray drying of whey proteins. <i>LWT - Food Science and Technology</i> , 2008 , 41, 270-277	5.4	93
244	Computational fluid dynamics (CFD) applications in spray drying of food products. <i>Trends in Food Science and Technology</i> , 2010 , 21, 383-398	15.3	90
243	Shrinkage and porosity effects on heat and mass transfer during potato drying. <i>Journal of Food Engineering</i> , 2015 , 144, 119-128	6	88
242	Techniques for Extraction of Green Tea Polyphenols: A Review. <i>Food and Bioprocess Technology</i> , 2015 , 8, 935-950	5.1	86
241	Nanoemulsion based delivery system for improved bioaccessibility and Caco-2 cell monolayer permeability of green tea catechins. <i>Food Hydrocolloids</i> , 2016 , 56, 372-382	10.6	80
240	Applications of 3D Printing in Food Processing. <i>Food Engineering Reviews</i> , 2019 , 11, 123-141	6.5	78

239	Refractance window drying of foods: A review. <i>Journal of Food Engineering</i> , 2018 , 222, 267-275	6	75
238	Nanoencapsulation of green tea catechins by electrospraying technique and its effect on controlled release and in-vitro permeability. <i>Journal of Food Engineering</i> , 2017 , 199, 82-92	6	70
237	Spray-freeze-drying of whey proteins at sub-atmospheric pressures. <i>Dairy Science and Technology</i> , 2010 , 90, 321-334		69
236	Microencapsulation of <i>Lactobacillus plantarum</i> (mtcc 5422) by spray-freeze-drying method and evaluation of survival in simulated gastrointestinal conditions. <i>Journal of Microencapsulation</i> , 2011 , 28, 568-74	3.4	67
235	Enhancing omega-3 fatty acids nanoemulsion stability and in-vitro digestibility through emulsifiers. <i>Journal of Food Engineering</i> , 2016 , 187, 92-105	6	67
234	Iron deficiency anemia: A comprehensive review on iron absorption, bioavailability and emerging food fortification approaches. <i>Trends in Food Science and Technology</i> , 2020 , 99, 58-75	15.3	66
233	Microencapsulation of Docosahexaenoic Acid by Spray-Freeze-Drying Method and Comparison of its Stability with Spray-Drying and Freeze-Drying Methods. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2780-2790	5.1	66
232	Spray-Freeze-Drying approach for soluble coffee processing and its effect on quality characteristics. <i>Journal of Food Engineering</i> , 2015 , 149, 171-180	6	65
231	Spray freeze drying method for microencapsulation of <i>Lactobacillus plantarum</i> . <i>Journal of Food Engineering</i> , 2015 , 166, 95-103	6	63
230	3D printing of egg yolk and white with rice flour blends. <i>Journal of Food Engineering</i> , 2020 , 265, 109691	6	63
229	2015 ,		63
228	Challenges associated in stability of food grade nanoemulsions. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1435-1450	11.5	62
227	The influence of droplet size on the stability, in vivo digestion, and oral bioavailability of vitamin E emulsions. <i>Food and Function</i> , 2016 , 7, 2294-302	6.1	61
226	Photocatalytic disinfection efficiency of 2D structure graphitic carbon nitride-based nanocomposites: a review. <i>Journal of Materials Science</i> , 2019 , 54, 12206-12235	4.3	59
225	Improvement of bioavailability for resveratrol through encapsulation in zein using electrospraying technique. <i>Journal of Functional Foods</i> , 2019 , 57, 417-424	5.1	58
224	Spray freeze drying: Emerging applications in drug delivery. <i>Journal of Controlled Release</i> , 2019 , 300, 93-101	11.7	57
223	Microencapsulation of Garcinia Cowa Fruit Extract and Effect of its use on Pasta Process and Quality. <i>International Journal of Food Properties</i> , 2012 , 15, 590-604	3	54
222	Enhancement of oral bioavailability of vitamin E by spray-freeze drying of whey protein microcapsules. <i>Food and Bioprocess Processing</i> , 2016 , 100, 469-476	4.9	54

221	Multilayer packaging: Advances in preparation techniques and emerging food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1156-1186	16.4	54
220	Ageing of rice: A review. <i>Journal of Cereal Science</i> , 2018 , 81, 161-170	3.8	52
219	Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom. <i>Journal of Food Engineering</i> , 2020 , 287, 110116	6	48
218	Computational fluid dynamics (CFD) modeling of an electrical heating oven for bread-baking process. <i>Journal of Food Engineering</i> , 2010 , 100, 452-460	6	48
217	Mycotoxin contamination in food: An exposition on spices. <i>Trends in Food Science and Technology</i> , 2019 , 93, 69-80	15.3	45
216	Microencapsulation of Garcinia fruit extract by spray drying and its effect on bread quality. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1116-23	4.3	45
215	Utilization of food waste streams for the production of biopolymers. <i>Heliyon</i> , 2020 , 6, e04891	3.6	45
214	Chemical composition of turmeric oil—a byproduct from turmeric oleoresin industry and its inhibitory activity against different fungi. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2001 , 56, 40-4	1.7	41
213	3D Extrusion Printing and Post-Processing of Fibre-Rich Snack from Indigenous Composite Flour. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1776-1786	5.1	40
212	Micro- and nano-encapsulation of β -carotene in zein protein: size-dependent release and absorption behavior. <i>Food and Function</i> , 2020 , 11, 1647-1660	6.1	40
211	Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. <i>Drying Technology</i> , 2020 , 38, 279-292	2.6	40
210	A Study of Particle Histories during Spray Drying Using Computational Fluid Dynamic Simulations. <i>Drying Technology</i> , 2010 , 28, 566-576	2.6	38
209	3D Extrusion Printability of Rice Starch and Optimization of Process Variables. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1048-1062	5.1	36
208	Microencapsulation of <i>Lactobacillus plantarum</i> MTCC 5422 in fructooligosaccharide and whey protein wall systems and its impact on noodle quality. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4029-41	3.3	35
207	Solar dryers for food applications: Concepts, designs, and recent advances. <i>Solar Energy</i> , 2020 , 208, 321-344	3.4	35
206	Synergistic radical scavenging potency of curcumin-in- β -cyclodextrin-in-nanomagnetoliposomes. <i>Materials Science and Engineering C</i> , 2016 , 64, 293-302	8.3	34
205	Valorisation of grape pomace (cv. Muscat) for development of functional cookies. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1299-1305	3.8	32
204	Techniques for Nanoencapsulation of Food Ingredients. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 ,	0.4	32

203	Computational fluid dynamics modeling of bread baking process. <i>Food Research International</i> , 2011 , 44, 978-983	7	29
202	Fabrication of a nutrient delivery system of docosahexaenoic acid nanoemulsions via high energy techniques. <i>RSC Advances</i> , 2016 , 6, 3501-3513	3.7	28
201	Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. <i>Food Bioscience</i> , 2020 , 36, 100669	4.9	25
200	A review on source-specific chemistry, functionality, and applications of chitin and chitosan. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100036	1.7	25
199	Aqueous Two-Phase Extraction For Recovery Of Proteins From Cheese Whey. <i>Food and Bioprocess Technology</i> , 2005 , 83, 191-197	4.9	23
198	Antibacterial activity of Aristolochia bracteata root extracts. <i>Journal of Medicinal Food</i> , 2003 , 6, 401-3	2.8	23
197	Water decontamination using non-thermal plasma: Concepts, applications, and prospects. <i>Journal of Environmental Chemical Engineering</i> , 2020 , 8, 104377	6.8	22
196	Multimodal magnetic nano-carriers for cancer treatment: Challenges and advancements. <i>Journal of Magnetism and Magnetic Materials</i> , 2016 , 401, 1159-1172	2.8	21
195	Modeling of Shrinkage, Rehydration and Textural Changes for Food Structural Analysis: A Review. <i>Journal of Food Process Engineering</i> , 2014 , 37, 199-210	2.4	21
194	Computational Fluid Dynamics (CFD) Modeling for Bread Baking Process: A Review. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1157-1172	5.1	21
193	Encapsulation of Nutraceutical Ingredients in Liposomes and Their Potential for Cancer Treatment. <i>Nutrition and Cancer</i> , 2018 , 70, 1184-1198	2.8	21
192	A comparative study on conventional and microwave-assisted extraction for microencapsulation of Garcinia fruit extract. <i>Food and Bioprocess Technology</i> , 2013 , 91, 103-110	4.9	20
191	Solid lipid nanoparticle enhances bioavailability of hydroxycitric acid compared to a microparticle delivery system. <i>RSC Advances</i> , 2016 , 6, 53784-53793	3.7	20
190	The glycemic response to fibre rich foods and their relationship with gastric emptying and motor functions: an MRI study. <i>Food and Function</i> , 2016 , 7, 3964-72	6.1	20
189	Physical, sensory, in-vitro starch digestibility and glycaemic index of granola bars prepared using sucrose alternatives. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 348-356	3.8	20
188	Effect of encapsulation methods on the physicochemical properties and the stability of Lactobacillus plantarum (NCIM 2083) in synbiotic powders and in-vitro digestion conditions. <i>Journal of Food Engineering</i> , 2020 , 283, 110033	6	19
187	Computational and numerical modeling of rice hydration and dehydration: A review. <i>Trends in Food Science and Technology</i> , 2013 , 31, 100-117	15.3	19
186	Coffee oil as a natural surfactant. <i>Food Chemistry</i> , 2019 , 295, 180-188	8.5	18

185	Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine. <i>Food and Function</i> , 2020 , 11, 9317-9337	6.1	18
184	Customized Shapes for Chicken MeatBased Products: Feasibility Study on 3D-Printed Nuggets. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1968-1983	5.1	18
183	3D printing of encapsulated probiotics: Effect of different post-processing methods on the stability of <i>Lactiplantibacillus plantarum</i> (NCIM 2083) under static in vitro digestion conditions and during storage. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111461	5.4	18
182	Current Perspectives on Non-conventional Heating Ovens for Baking Processes Review. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1-15	5.1	18
181	Foaming Characteristics of Beverages and Its Relevance to Food Processing. <i>Food Engineering Reviews</i> , 2020 , 12, 229-250	6.5	17
180	Nanofibre-based bilayer biopolymer films: enhancement of antioxidant activity and potential for food packaging application. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1477-1484	3.8	17
179	Spray drying of <i>Tinospora cordifolia</i> leaf and stem extract and evaluation of antioxidant activity. <i>Journal of Food Science and Technology</i> , 2012 , 49, 119-22	3.3	16
178	Conductive hydro drying through refractance window drying [An alternative technique for drying of <i>Lactobacillus plantarum</i> (NCIM 2083). <i>Drying Technology</i> , 2020 , 38, 610-620	2.6	16
177	Modern frontiers and applications of spray-freeze-drying in design of food and biological supplements. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12881	2.4	16
176	Valorization of food industry waste and by-products using 3D printing: A study on the development of value-added functional cookies. <i>Future Foods</i> , 2021 , 4, 100036	3.3	16
175	Bran-induced effects on the evolution of bubbles and rheological properties in bread dough. <i>Journal of Texture Studies</i> , 2017 , 48, 415-426	3.6	15
174	Zein-based anti-browning cling wraps for fresh-cut apple slices. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1238-1245	3.8	15
173	Diarylheptanoids as nutraceutical: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 19, 101109	4.2	14
172	Computational Fluid Dynamics Modeling of the Thermal Processing of Canned Pineapple Slices and Titbits. <i>Food and Bioprocess Technology</i> , 2013 , 6, 882-895	5.1	14
171	Application of Computational Fluid Dynamics (CFD) Simulations to Spray-Freezing Operations. <i>Drying Technology</i> , 2009 , 28, 94-102	2.6	14
170	Cross-linked chitosan microparticles preparation by modified three fluid nozzle spray drying approach. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 1268-1277	7.9	14
169	Effects of Microwave and Cold Plasma Assisted Hydrodistillation on Lemon Peel Oil Extraction. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	13
168	3D Printing of Grinding and Milling Fractions of Rice Husk. <i>Waste and Biomass Valorization</i> , 2021 , 12, 81-90	3.2	13

167	Disinfestation techniques for major cereals: A status report. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1125-1155	16.4	12
166	Heat transfer analysis of pasteurization of bottled beer in a tunnel pasteurizer using computational fluid dynamics. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 23, 156-163	6.8	12
165	Three fluid nozzle spray drying for co-encapsulation and controlled release of curcumin and resveratrol. <i>Journal of Drug Delivery Science and Technology</i> , 2020 , 57, 101678	4.5	11
164	Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. <i>Probiotics and Antimicrobial Proteins</i> , 2021 , 1	5.5	11
163	Size-dependent enhancement in salt perception: Spraying approaches to reduce sodium content in foods. <i>Powder Technology</i> , 2021 , 378, 237-245	5.2	11
162	Engineered small intestinal system as an alternative to in-situ intestinal permeability model. <i>Journal of Food Engineering</i> , 2018 , 222, 110-114	6	11
161	Nano and Microencapsulation Using Food Grade Polymers 2018 , 357-400		10
160	Influence of electrical and hybrid heating on bread quality during baking. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4467-74	3.3	10
159	Temperature- and Moisture-Based Modeling for Prediction of Starch Gelatinization and Crumb Softness during Bread-Baking Process. <i>Journal of Texture Studies</i> , 2014 , 45, 462-476	3.6	10
158	Computational Fluid Dynamics Applications in Food Processing 2013 ,		10
157	An investigation of bread-baking process in a pilot-scale electrical heating oven using computational fluid dynamics. <i>Journal of Food Science</i> , 2010 , 75, E605-11	3.4	10
156	Nanoencapsulation of roasted coffee bean oil in whey protein wall system through nanospray drying. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13893	2.1	10
155	Photolytic and photocatalytic detoxification of mycotoxins in foods. <i>Food Control</i> , 2021 , 123, 107748	6.2	10
154	Nanoencapsulation of Food Bioactive Compounds. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 , 1-6	0.4	9
153	Computational fluid dynamics studies on pasteurisation of canned milk. <i>International Journal of Dairy Technology</i> , 2011 , 64, 305-313	3.7	9
152	4D Printing of Sago Starch with Turmeric Blends: A Study on pH-Triggered Spontaneous Color Transformation. <i>ACS Food Science & Technology</i> , 2021 , 1, 669-679		9
151	Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications. <i>Food Reviews International</i> , 2021 , 37, 538-571	5.5	9
150	One step synthesis of fluorescent carbon dots from neera for the detection of silver ions. <i>Spectroscopy Letters</i> , 2020 , 53, 407-415	1.1	8

149	Impact of wheat bran addition on the temperature-induced state transitions in dough during bread-baking process. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 404-411	3.8	8
148	Nanocellulose: Recent trends and applications in the food industry. <i>Food Hydrocolloids</i> , 2022 , 127, 107484	6.6	8
147	Droplet coalescence as a potential marker for physicochemical fate of nanoemulsions during in-vitro small intestine digestion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018 , 553, 278-287	5.1	8
146	Instant coffee foam: An investigation on factors controlling foamability, foam drainage, coalescence, and disproportionation. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13173	2.4	7
145	Computational fluid dynamics modeling of bun baking process under different oven load conditions. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2030-7	3.3	7
144	Computational fluid dynamics simulation studies on pasteurization of egg in stationary and rotation modes. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 38-44	6.8	7
143	Effect of parboiling methods on the physicochemical characteristics and glycemic index of rice varieties. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 3122-3137	2.8	7
142	Preparation of Fiber-enriched Chicken Meat Constructs Using 3D Printing. <i>Journal of Culinary Science and Technology</i> , 1-12	0.8	7
141	Advancement of Imaging and Modeling Techniques for Understanding Gastric Physical Forces on Food. <i>Food Engineering Reviews</i> , 2016 , 8, 323-335	6.5	7
140	Electrohydrodynamic drying of foods: Principle, applications, and prospects. <i>Journal of Food Engineering</i> , 2021 , 295, 110449	6	7
139	Impact of processing techniques on the glycemic index of rice. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-22	11.5	7
138	Development of a method for qualitative detection of lead chromate adulteration in turmeric powder using X-ray powder diffraction. <i>Food Control</i> , 2021 , 126, 107992	6.2	7
137	Advances in microfluidic systems for the delivery of nutraceutical ingredients. <i>Trends in Food Science and Technology</i> , 2021 , 116, 501-524	15.3	7
136	Alginates for Food Packaging Applications 2019 , 205-232		6
135	Selection of wall material for encapsulation by spray drying 2015 , 77-100		6
134	Stability of Instant Coffee Foam by Nanobubbles Using Spray-Freeze Drying Technique. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1866-1877	5.1	6
133	Nanosensing and nanobiosensing: Concepts, methods, and applications for quality evaluation of liquid foods. <i>Food Control</i> , 2021 , 126, 108017	6.2	6
132	Co-delivery of curcumin and resveratrol through electrosprayed core-shell nanoparticles in 3D printed hydrogel. <i>Food Hydrocolloids</i> , 2022 , 124, 107200	10.6	6

131	Spray-Freeze-Drying of Coffee 2019 , 337-366		5
130	Performance of an atmospheric plasma discharge reactor for inactivation of <i>Enterococcus faecalis</i> and <i>Escherichia coli</i> in aqueous media. <i>Journal of Environmental Chemical Engineering</i> , 2020 , 8, 103891	6.8	5
129	Bio-Composites from Food Wastes 2019 , 319-345		5
128	Conductive hydro drying of beetroot (<i>Beta vulgaris</i> L) pulp: Insights for natural food colorant applications. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13557	2.4	5
127	Development of anacardic acid incorporated biopolymeric film for active packaging applications. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100656	8.2	5
126	Recent Developments in Freeze Drying of Foods 2021 , 82-99		5
125	A Powder X-Ray Diffraction Method for Qualitative Detection of Potassium Bromate in Bakery Ingredients and Products. <i>Food Analytical Methods</i> , 2021 , 14, 1054-1063	3.4	5
124	Nanoencapsulation of nutraceutical ingredients 2020 , 311-352		4
123	Formulation and characterization of β -carotene loaded solid lipid nanoparticles. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14212	2.1	4
122	Introduction to spray drying 2015 , 1-36		4
121	Encapsulation of bioactive ingredients by spray drying 2015 , 156-179		4
120	Biopolymer Nanocomposites and Its Application in Food Processing. <i>Advanced Structured Materials</i> , 2020 , 283-317	0.6	4
119	Improvement of nutrient bioavailability in millets: Emphasis on the application of enzymes. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4869-4878	4.3	4
118	Development of β -carotene aerosol formulations using a modified spray dryer. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13233	2.4	4
117	Conductive hydro drying as an alternative method for egg white powder production. <i>Drying Technology</i> , 2021 , 39, 324-336	2.6	4
116	Mucilages: sources, extraction methods, and characteristics for their use as encapsulation agents. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-22	11.5	4
115	Food-Grade Nanoemulsions for Protection and Delivery of Nutrients. <i>Sustainable Agriculture Reviews</i> , 2017 , 99-139	1.3	3
114	Drum Drying 2017 , 43-56		3

113	Biomedical and food applications of biopolymer-based liposome 2020 , 167-192		3
112	Properties of Food Packaging Biocomposites and Its Impact on Environment 2019 , 347-381		3
111	Liquid-Based Nanoencapsulation Techniques. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 , 29-41	0.4	3
110	Nanodelivery of nutrients for improved bioavailability 2017 , 369-411		3
109	Essentials and Applications of Food Engineering		3
108	Food Nanotechnology		3
107	Effect of varietal differences on the oral processing behavior and bolus properties of cooked rice. <i>International Journal of Food Engineering</i> , 2021 , 17, 177-188	1.9	3
106	Conventional and emerging approaches for reducing dietary intake of salt.. <i>Food Research International</i> , 2022 , 152, 110933	7	3
105	Characterisation of Green Nanomaterials. <i>Advanced Structured Materials</i> , 2020 , 43-79	0.6	3
104	Potential Applications of Nanofibers in Beverage Industry 2020 , 333-368		3
103	Electrospun nanofibrous membrane for filtration of coconut neera. <i>Nanotechnology for Environmental Engineering</i> , 2021 , 6, 1	5.1	3
102	Effect of post-processing treatments on the quality of three-dimensional printed rice starch constructs. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13772	2.4	3
101	Valorization of Food Industry Waste Streams Using 3D Food Printing: A Study on Noodles Prepared from Potato Peel Waste. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1817-1834	5.1	3
100	Trends and Impact of Nanotechnology in Agro-Food Sector 2021 , 523-531		3
99	Predicting human glucose response curve using an engineered small intestine system in combination with mathematical modeling. <i>Journal of Food Engineering</i> , 2021 , 293, 110395	6	3
98	Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices 2021 , 567-583		3
97	Total conjugated linoleic acid content of ruminant milk: The world status insights. <i>Food Chemistry</i> , 2021 , 334, 127555	8.5	3
96	Effect of conductive hydro-drying on physiochemical and functional properties of two pulse protein extracts: Green gram (<i>Vigna radiata</i>) and black gram (<i>Vigna mungo</i>). <i>Food Chemistry</i> , 2021 , 343, 128551	8.5	3

95	Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. <i>Drying Technology</i> , 2021 , 39, 358-370	2.6	3
94	Medium chain triglycerides (MCT): State-of-the-art on chemistry, synthesis, health benefits and applications in food industry.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 , 21, 843-867 ^{16.4}	16.4	3
93	Resource recovery from fish waste: Prospects and the usage of intensified extraction technologies.. <i>Chemosphere</i> , 2022 , 299, 134361	8.4	3
92	Effect of material composition and 3D printing temperature on hot-melt extrusion of ethyl cellulose based medium chain triglyceride oleogel. <i>Journal of Food Engineering</i> , 2022 , 329, 111055	6	3
91	Introduction to Drying 2017 , 1-14		2
90	Computational Fluid Dynamics Modelling of the Dairy Drying Processes 2017 , 179-201		2
89	Introduction to encapsulation of food ingredients 2015 , 37-64		2
88	Drying Techniques for Nanoencapsulation. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 , 51-60	0.4	2
87	Refractance Window Drying and Its Applications in Food Processing 2019 , 61-72		2
86	Electrospraying and Spinning Techniques 2019 , 187-216		2
85	Surface Modification of Bio-polymeric Nanoparticles and Its Applications. <i>Advanced Structured Materials</i> , 2020 , 261-282	0.6	2
84	Emerging techniques for the processing and preservation of edible flowers. <i>Future Foods</i> , 2021 , 4, 1000943	3.3	2
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