

C Anandharamakrishnan

List of Publications by Year in Descending Order

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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	Performance of non-thermal plasma reactor for removal of organic and inorganic chemical residues in aqueous media. <i>Journal of Electrostatics</i> , 2022 , 115, 103671	1.7	0
255	Potential applications of nanosensors in the food supply chain 2022 , 369-388		
254	Curcumin 2022 , 159-175		1
253	Nanocellulose: Recent trends and applications in the food industry. <i>Food Hydrocolloids</i> , 2022 , 127, 107484	4.6	8
252	Conventional and emerging approaches for reducing dietary intake of salt.. <i>Food Research International</i> , 2022 , 152, 110933	7	3
251	Novel powder-XRD method for detection of acrylamide in processed foods.. <i>Food Research International</i> , 2022 , 152, 110893	7	1
250	Green nanomaterials and nanotechnology for the food industry 2022 , 215-256		
249	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
248	Nano delivery systems for food bioactives 2022 , 205-230		
247	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	3
246	3D Printing Approaches 2022 , 28-66		2
245	Influence of drying techniques on sensory profile and chlorogenic acid content of instant coffee powders. <i>Measurement Food</i> , 2022 , 6, 100030		1
244	Resource recovery from fish waste: Prospects and the usage of intensified extraction technologies.. <i>Chemosphere</i> , 2022 , 299, 134361	8.4	3
243	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
242	Gastronomy: An Extended Platform for Customized Nutrition. <i>Future Foods</i> , 2022 , 100147	3.3	1
241	3D printed MCT oleogel as a co-delivery carrier for curcumin and resveratrol. <i>Biomaterials</i> , 2022 , 121616	15.6	0
240	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

239	Emerging techniques for the processing and preservation of edible flowers. <i>Future Foods</i> , 2021 , 4, 1000943	2	3
238	Comparative study of stabilization of coffee bubbles at the air-water interface through different surfactants. <i>Applied Food Research</i> , 2021 , 1, 100012	0	
237	Matrix-dependent oral processing, oro-sensory perception, and glycemic index of chocolate bars. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e16067	2.1	0
236	Isochoric Freezing and Its Emerging Applications in Food Preservation. <i>Food Engineering Reviews</i> , 2021 , 13, 812	6.5	2
235	Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. <i>Probiotics and Antimicrobial Proteins</i> , 2021 , 1	5.5	11
234	Electrospun nanofibrous membrane for filtration of coconut neera. <i>Nanotechnology for Environmental Engineering</i> , 2021 , 6, 1	5.1	3
233	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
232	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
231	Nanoliposomal encapsulation of chia oil for sustained delivery of linolenic acid. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4206-4214	3.8	2
230	Development of anacardic acid incorporated biopolymeric film for active packaging applications. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100656	8.2	5
229	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
228	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
227	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
226	3D Printing of Grinding and Milling Fractions of Rice Husk. <i>Waste and Biomass Valorization</i> , 2021 , 12, 81-90	3.2	13
225	Recent Trends in Nanocomposite Packaging Materials 2021 , 731-755		2
224	Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications. <i>Food Reviews International</i> , 2021 , 37, 538-571	5.5	9
223	Trends and Impact of Nanotechnology in Agro-Food Sector 2021 , 523-531		3
222	Conductive hydro drying as an alternative method for egg white powder production. <i>Drying Technology</i> , 2021 , 39, 324-336	2.6	4

221	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
220	Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices 2021 , 567-583		3
219	Total conjugated linoleic acid content of ruminant milk: The world status insights. <i>Food Chemistry</i> , 2021 , 334, 127555	8.5	3
218	Nanofibers in Food Applications 2021 , 634-650		2
217	Recent Developments in Freeze Drying of Foods 2021 , 82-99		5
216	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
215	Photolytic and photocatalytic detoxification of mycotoxins in foods. <i>Food Control</i> , 2021 , 123, 107748	6.2	10
214	Electrohydrodynamic drying of foods: Principle, applications, and prospects. <i>Journal of Food Engineering</i> , 2021 , 295, 110449	6	7
213	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
212	Pretreatment eliminates throat irritation by water yam and facilitates the development of functional cookies. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1473-1481	3.8	0
211	Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. <i>Drying Technology</i> , 2021 , 39, 358-370	2.6	3
210	Advances in Supercritical Carbon dioxide Assisted Sterilization of Biological Matrices 2021 , 660-677		2
209	Modern Applications of Supercritical Fluids Extraction in Food Toxicology 2021 , 640-659		1
208	Toxicology Aspects of Nanomaterials 2021 , 756-774		
207	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
206	Gastric emptying pattern and disintegration kinetics of cooked rice in a 3D printed in vitro dynamic digestion model ARK□ . <i>International Journal of Food Engineering</i> , 2021 , 17, 385-393	1.9	2
205	Solid Lipid Nanoparticles: Formulation and Applications in Food Bioactive Delivery 2021 , 580-604		
204	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

203 Nanopatterning of Biomolecules **2021**, 651-665

202 Nano-aerosols and Its Applications **2021**, 666-687

201 Determining the glycaemic responses of foods: conventional and emerging approaches. *Nutrition Research Reviews*, **2021**, 1-27 7 2

200 Nanosensing and nanobiosensing: Concepts, methods, and applications for quality evaluation of liquid foods. *Food Control*, **2021**, 126, 108017 6.2 6

199 Development of a method for qualitative detection of lead chromate adulteration in turmeric powder using X-ray powder diffraction. *Food Control*, **2021**, 126, 107992 6.2 7

198 Development and validation of a screening method for simultaneous detection of KBrO₃ and KIO₃ in baking ingredients and additives using powder XRD. *Journal of Food Composition and Analysis*, **2021**, 102, 104007 4.1

197 Prediction of in-vitro glycemic responses of biscuits in an engineered small intestine system. *Food Research International*, **2021**, 147, 110459 7 2

196 Advances in microfluidic systems for the delivery of nutraceutical ingredients. *Trends in Food Science and Technology*, **2021**, 116, 501-524 15.3 7

195 An investigation on gastric emptying behavior of apple in the dynamic digestion model ARK[®] and its validation using MRI of human subjects: A pilot study. *Biochemical Engineering Journal*, **2021**, 175, 108134 4.2

194 Valorization of food industry waste and by-products using 3D printing: A study on the development of value-added functional cookies. *Future Foods*, **2021**, 4, 100036 3.3 16

193 A review on source-specific chemistry, functionality, and applications of chitin and chitosan. *Carbohydrate Polymer Technologies and Applications*, **2021**, 2, 100036 1.7 25

192 Nanospray Drying: Principle and Food Processing Applications **2021**, 605-633 2

191 Nanotechnology approaches for food fortification **2021**, 161-186 0

190 A Powder X-Ray Diffraction Method for Qualitative Detection of Potassium Bromate in Bakery Ingredients and Products. *Food Analytical Methods*, **2021**, 14, 1054-1063 3.4 5

189 One step synthesis of fluorescent carbon dots from neera for the detection of silver ions. *Spectroscopy Letters*, **2020**, 53, 407-415 1.1 8

188 Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom. *Journal of Food Engineering*, **2020**, 287, 110116 6 48

187 Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. *Food Bioscience*, **2020**, 36, 100669 4.9 25

186 Effect of encapsulation methods on the physicochemical properties and the stability of *Lactobacillus plantarum* (NCIM 2083) in synbiotic powders and in-vitro digestion conditions. *Journal of Food Engineering*, **2020**, 283, 110033 6 19

185	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
184	Foaming Characteristics of Beverages and Its Relevance to Food Processing. <i>Food Engineering Reviews</i> , 2020 , 12, 229-250	6.5	17
183	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
182	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
181	Nanoencapsulation of nutraceutical ingredients 2020 , 311-352		4
180	Biomedical and food applications of biopolymer-based liposome 2020 , 167-192		3
179	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
178	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
177	Surface Modification of Bio-polymeric Nanoparticles and Its Applications. <i>Advanced Structured Materials</i> , 2020 , 261-282	0.6	2
176	Characterisation of Green Nanomaterials. <i>Advanced Structured Materials</i> , 2020 , 43-79	0.6	3
175	Biopolymer Nanocomposites and Its Application in Food Processing. <i>Advanced Structured Materials</i> , 2020 , 283-317	0.6	4
174	3D Extrusion Printability of Rice Starch and Optimization of Process Variables. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1048-1062	5.1	36
173	Utilization of food waste streams for the production of biopolymers. <i>Heliyon</i> , 2020 , 6, e04891	3.6	45
172	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
171	Potential Applications of Nanofibers in Beverage Industry 2020 , 333-368		3
170	Nanoencapsulation of Green Tea Polyphenols 2020 , 229-261		1
169	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
168	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

167	Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine. <i>Food and Function</i> , 2020 , 11, 9317-9337	6.1	18
166	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
165	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
164	Solar dryers for food applications: Concepts, designs, and recent advances. <i>Solar Energy</i> , 2020 , 208, 321-344	3.4	35
163	Water decontamination using non-thermal plasma: Concepts, applications, and prospects. <i>Journal of Environmental Chemical Engineering</i> , 2020 , 8, 104377	6.8	22
162	Mass transfer approach to in-vitro glycemic index of different biscuit compositions. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13559	2.4	2
161	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
160	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
159	Empirical characterization of hydration behavior of Indian paddy varieties by physicochemical characterization and kinetic studies. <i>Journal of Food Science</i> , 2020 , 85, 3303-3312	3.4	0
158	Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. <i>Drying Technology</i> , 2020 , 38, 279-292	2.6	40
157	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
156	Development of β -carotene aerosol formulations using a modified spray dryer. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13233	2.4	4
155	3D printing of egg yolk and white with rice flour blends. <i>Journal of Food Engineering</i> , 2020 , 265, 109691	6	63
154	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
153	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
152	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
151	Mycotoxin contamination in food: An exposition on spices. <i>Trends in Food Science and Technology</i> , 2019 , 93, 69-80	15.3	45
150	Intelligent packaging: Trends and applications in food systems. <i>Trends in Food Science and Technology</i> , 2019 , 93, 145-157	15.3	127

149	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
148	Coffee oil as a natural surfactant. <i>Food Chemistry</i> , 2019 , 295, 180-188	8.5	18
147	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
146	Alginates for Food Packaging Applications 2019 , 205-232		6
145	Spray freeze drying: Emerging applications in drug delivery. <i>Journal of Controlled Release</i> , 2019 , 300, 93-101	11.7	57
144	Diarylheptanoids as nutraceutical: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 19, 101109.	4.2	14
143	Spray-Freeze-Drying of Coffee 2019 , 337-366		5
142	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
141	Applications of 3D Printing in Food Processing. <i>Food Engineering Reviews</i> , 2019 , 11, 123-141	6.5	78
140	Optimizing Beverage Pasteurization Using Computational Fluid Dynamics 2019 , 237-271		1
139	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
138	Properties of Food Packaging Biocomposites and Its Impact on Environment 2019 , 347-381		3
137	Bio-Composites from Food Wastes 2019 , 319-345		5
136	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
135	Formulation and characterization of β -carotene loaded solid lipid nanoparticles. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14212	2.1	4
134	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
133	Refractance Window Drying and Its Applications in Food Processing 2019 , 61-72		2
132	Nanocomposite for Food Packaging 2019 , 275-307		1

- 131 Electro spraying and Spinning Techniques **2019**, 187-216 2
- 130 Characterization Methods for Nanoparticles **2019**, 375-396
- 129 Nanoemulsions Preparation, Stability, and Application in Food **2019**, 155-186 1
- 128 Characteristics and Behavior of Nanofluids **2019**, 29-44
- 127 Biological Fate of Nanoparticles **2019**, 259-274
- 126 Fabrication of Nanomaterials **2019**, 95-124
- 125 Multilayer Encapsulation Techniques **2019**, 411-434
- 124 Ethical and Regulatory Issues in Applications of Nanotechnology in Food **2019**, 67-92
- 123 Understanding the Risk **2019**, 45-66
- 122 Protein- and Polysaccharide-Based Nanoparticles **2019**, 125-154
- 121 Fundamentals of Nanotechnology **2019**, 9-28
- 120 Nanosensors for Food Contaminant Detection **2019**, 309-340 1
- 119 Stability and Viability of Food Nanoparticles **2019**, 239-258
- 118 Refrigeration and Freezing of Foods **2019**, 435-471
- 117 Mixing and Separation Processes **2019**, 473-553
- 116 Nonthermal and Alternative Food Processing Technologies **2019**, 587-650
- 115 Thermal Processing of Foods **2019**, 555-586
- 114 Fundamentals of Computational Fluid Dynamics Modeling and Its Applications in Food Processing **2019**, 697-746

113	Fundamentals and Applications of Reaction Kinetics 2019 , 273-300		
112	Units and Dimensions 2019 , 1-42		
111	Current Perspectives on Non-conventional Heating Ovens for Baking Process— Review. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1-15	5.1	18
110	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
109	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
108	Ageing of rice: A review. <i>Journal of Cereal Science</i> , 2018 , 81, 161-170	3.8	52
107	Nano and Microencapsulation Using Food Grade Polymers 2018 , 357-400		10
106	Refractance window drying of foods: A review. <i>Journal of Food Engineering</i> , 2018 , 222, 267-275	6	75
105	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
104	Encapsulation of Nutraceutical Ingredients in Liposomes and Their Potential for Cancer Treatment. <i>Nutrition and Cancer</i> , 2018 , 70, 1184-1198	2.8	21
103	Testing Methods for Packaging Materials 2018 , 57-79		2
102	Interaction Phenomena Between Packaging and Product 2018 , 33-56		1
101	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
100	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
99	Challenges associated in stability of food grade nanoemulsions. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1435-1450	11.5	62
98	Food-Grade Nanoemulsions for Protection and Delivery of Nutrients. <i>Sustainable Agriculture Reviews</i> , 2017 , 99-139	1.3	3
97	Introduction to Drying 2017 , 1-14		2
96	Physicochemical and Sensory Properties of Dried Dairy Products 2017 , 203-228		1

95	Packaging of Dried Dairy Products 2017 , 229-248		1
94	Recent Advances in the Drying of Dairy Products 2017 , 249-267		1
93	Dried Dairy Products and their Trends in the Global Market 2017 , 15-22		1
92	Techniques for the Preconcentration of Milk 2017 , 23-41		1
91	Drum Drying 2017 , 43-56		3
90	Spray Drying 2017 , 57-94		
89	Freeze Drying 2017 , 95-121		1
88	Spray Freeze Drying 2017 , 123-148		
87	Optimization of Dairy Product Drying Processes 2017 , 149-177		
86	Computational Fluid Dynamics Modelling of the Dairy Drying Processes 2017 , 179-201		2
85	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
84	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
83	Nanodelivery of nutrients for improved bioavailability 2017 , 369-411		3
82	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
81	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
80	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
79	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
78	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

77	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
76	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
75	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
74	Enhancement of oral bioavailability of vitamin E by spray-freeze drying of whey protein microcapsules. <i>Food and Bioproducts Processing</i> , 2016 , 100, 469-476	4.9	54
73	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
72	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
71	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
70	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
69	Effect of whey protein isolate and Cyclodextrin wall systems on stability of microencapsulated vanillin by spray-freeze drying method. <i>Food Chemistry</i> , 2015 , 174, 16-24	8.5	100
68	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
67	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
66	Shrinkage and porosity effects on heat and mass transfer during potato drying. <i>Journal of Food Engineering</i> , 2015 , 144, 119-128	6	88
65	Selection of wall material for encapsulation by spray drying 2015 , 77-100		6
64	Introduction to spray drying 2015 , 1-36		4
63	Introduction to encapsulation of food ingredients 2015 , 37-64		2
62	Encapsulation of bioactive ingredients by spray drying 2015 , 156-179		4
61	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
60	Spray freeze drying method for microencapsulation of <i>Lactobacillus plantarum</i> . <i>Journal of Food Engineering</i> , 2015 , 166, 95-103	6	63

59	Techniques for Extraction of Green Tea Polyphenols: A Review. <i>Food and Bioprocess Technology</i> , 2015 , 8, 935-950	5.1	86
58	2015 ,		63
57	Techniques for Nanoencapsulation of Food Ingredients. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 ,	0.4	32
56	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
55	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
54	Liquid-Based Nanoencapsulation Techniques. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 , 29-41	0.4	3
53	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
52	Nanoencapsulation of Food Bioactive Compounds. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014 , 1-6	0.4	9
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