

# Narender Raju Panjagari

## List of Publications by Year in descending order

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36  
papers

749  
citations

686830

13  
h-index

552369

26  
g-index

37  
all docs

37  
docs citations

37  
times ranked

752  
citing authors

#	ARTICLE	IF	CITATIONS
1	Activation of lactoperoxidase system in buffalo milk using dual enzyme (lactase & glucose) Tj ETQq1 1 0.784314 rgBT /Overlock 10 348-360.	1.3	2
2	Polyaniline-Pectin nanoparticles immobilized paper based colorimetric sensor for detection of Escherichia coli in milk and milk products. Current Research in Food Science, 2022, 5, 823-834.	2.7	5
3	Electrospun Smart Oxygen Indicating Tag for Modified Atmosphere Packaging Applications: Fabrication, Characterization and Storage Stability. Polymers, 2022, 14, 2108.	2.0	5
4	Colouring properties and stability of black carrot anthocyanins in yoghurt. Journal of Food Science and Technology, 2021, 58, 3953-3962.	1.4	10
5	Standardization of model for the production of spray dried whey protein-zinc complex and its acceptability in milk. LWT - Food Science and Technology, 2021, 137, 110450.	2.5	4
6	Utilization of Cereal Crop Residues, Cereal Milling, Sugarcane and Dairy Processing By-Products for Sustainable Packaging Solutions. Journal of Polymers and the Environment, 2021, 29, 2046-2061.	2.4	11
7	Applications of reverse osmosis in dairy processing: an Indian perspective. Journal of Food Science and Technology, 2021, 58, 3676-3688.	1.4	10
8	A distinction of cow and buffalo ghee using principal component analysis of triglyceride composition. International Journal of Dairy Technology, 2021, 74, 352-358.	1.3	7
9	Performance Evaluation of a Biopolymer-based In-Package UV Activated Colorimetric Oxygen Indicator with Modified Atmosphere Packaged Mozzarella Cheese. Journal of Packaging Technology and Research, 2021, 5, 51-57.	0.6	2
10	Phenyllactic acid: A green compound for food biopreservation. Food Control, 2021, 128, 108184.	2.8	55
11	Active Packaging of Fruits and Vegetables: Quality Preservation and Shelf-Life Enhancement. , 2021, , 109-131.		2
12	Flaxseed (Linum usitatissimum). , 2021, , 253-283.		3
13	Review on metal packaging: materials, forms, food applications, safety and recyclability. Journal of Food Science and Technology, 2020, 57, 2377-2392.	1.4	79
14	Adsorption isotherm and thermodynamic properties of high fiber reduced calorie multigrain biscuit. Journal of Food Processing and Preservation, 2020, 44, e14801.	0.9	0
15	Effect of ultrafiltration and fat content on chemical, functional, textural and sensory characteristics of goat milk-based Halloumi type cheese. LWT - Food Science and Technology, 2020, 126, 109341.	2.5	19
16	An overview of paper and paper based food packaging materials: health safety and environmental concerns. Journal of Food Science and Technology, 2019, 56, 4391-4403.	1.4	125
17	Investigating the effect of resistant starch, polydextrose and biscuit improver on the textural and sensory characteristics of dairy-multigrain composite biscuits using response surface methodology. Journal of Food Measurement and Characterization, 2018, 12, 1167-1176.	1.6	4
18	Sodium caseinate-starch-modified montmorillonite based biodegradable film: Laboratory food extruder assisted exfoliation and characterization. Food Packaging and Shelf Life, 2018, 15, 17-27.	3.3	14

#	ARTICLE	IF	CITATIONS
19	Effect of whey protein-iron based edible coating on the quality of Paneer and process optimisation. International Journal of Dairy Technology, 2018, 71, 395-407.	1.3	10
20	Effect of clove bud and curry leaf essential oils on the anti-oxidative and anti-microbial activity of burfi, a milk-based confection. Journal of Food Science and Technology, 2018, 55, 4802-4810.	1.4	15
21	Characterization of Biopolymer-Based UV-Activated Intelligent Oxygen Indicator for Food-Packaging Applications. Journal of Packaging Technology and Research, 2018, 2, 29-43.	0.6	20
22	Evaluation of some in vitro probiotic properties of Lactobacillus fermentum Strains. Journal of Food Science and Technology, 2018, 55, 2801-2807.	1.4	40
23	Intelligent Modelling of Moisture Sorption Isotherms in Milk Protein-Rich Extruded Snacks Prepared from Composite Flour. Communications in Computer and Information Science, 2018, , 124-137.	0.4	3
24	Packaging material type affects the quality characteristics of Aloe- probiotic lassi during storage. Food Bioscience, 2017, 19, 34-41.	2.0	10
25	Milk protein concentrates: opportunities and challenges. Journal of Food Science and Technology, 2017, 54, 3010-3024.	1.4	68
26	Effect of Packaging Materials and Storage Temperatures on Shelf Life of Micronutrient Fortified Milk-Cereal Based Complementary Food. Journal of Packaging Technology and Research, 2017, 1, 135-148.	0.6	5
27	Effect of concentration, homogenization and stabilizing salts on heat stability and rheological properties of cow skim milk ultrafiltered retentate. Journal of Food Science and Technology, 2016, 53, 3960-3968.	1.4	21
28	Beta-glucan rich composite flour biscuits: modelling of moisture sorption isotherms and determination of sorption heat. Journal of Food Science and Technology, 2015, 52, 5497-5509.	1.4	18
29	Potential Herbs and Herbal Nutraceuticals: Food Applications and Their Interactions with Food Components. Critical Reviews in Food Science and Nutrition, 2015, 55, 94-122.	5.4	58
30	Anti-Hyperglycemic and Hypolipidemic Effects of Different Aloe vera (Aloe Barbadensis Miller) Extracts in the Management of Obesity and Diabetes. Current Nutrition and Food Science, 2015, 10, 241-250.	0.3	2
31	Effect of dietary fibers on physico-chemical, sensory and textural properties of Misti Dahi. Journal of Food Science and Technology, 2014, 51, 3124-3133.	1.4	35
32	Effect of packaging techniques on shelf life of brown peda, a milk-based confection. LWT - Food Science and Technology, 2012, 47, 117-125.	2.5	33
33	Effect of bulking agents on the quality of artificially sweetened misti dahi (caramel colored) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 44, 1835-1843.	2.5	12
34	The Physico-chemical, Sensory, and Textural Properties of Misti Dahi Prepared from Reduced Fat Buffalo Milk. Food and Bioprocess Technology, 2009, 2, 101-108.	2.6	37
35	Active and Intelligent Packaging of Cheese: Developments and Future Scope. , 0, , .		3
36	Khoa and khoa based traditional dairy products: preparation, spoilage and shelf life extension. Journal of Food Science and Technology, 0, , 1.	1.4	1