

Poonam Aggarwal

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

471
citations

1040056

9
h-index

752698

20
g-index

27
all docs

27
docs citations

27
times ranked

387
citing authors

#	ARTICLE	IF	CITATIONS
1	An overview of biodegradable packaging in food industry. <i>Current Research in Food Science</i> , 2021, 4, 503-520.	5.8	153
2	Biofortification: A new approach to eradicate hidden hunger. <i>Food Reviews International</i> , 2017, 33, 1-21.	8.4	69
3	5-Hydroxymethylfurfural (HMF) formation, occurrence and potential health concerns: recent developments. <i>Toxin Reviews</i> , 2021, 40, 545-561.	3.4	49
4	Development of protein enriched noodles using texturized defatted meal from sunflower, flaxseed and soybean. <i>Journal of Food Science and Technology</i> , 2015, 52, 5882-5889.	2.8	34
5	Exploration of potato starches from non-commercial cultivars in ready to cook instant non cereal, non glutinous pudding mix. <i>LWT - Food Science and Technology</i> , 2021, 150, 111966.	5.2	17
6	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.	2.0	15
7	Drying Method Affects Bioactive Compounds and Antioxidant Activity of Carrot. <i>International Journal of Vegetable Science</i> , 2015, 21, 467-481.	1.3	13
8	Extraction of bioactives from citrus. , 2020, , 357-377.		11
9	Effect of Addition of Hydrocolloids on the Colloidal Stability of Litchi (<i>Litchi chinensis</i> â€¦Sonn.) Juice. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 183-189.	2.0	10
10	Development and quality characteristics of nutritionally enhanced potato legume based wari- an Indian traditional savoury. <i>Journal of Food Science and Technology</i> , 2016, 53, 1899-1908.	2.8	10
11	Imaging techniques in Agro-industry and their applications, a review. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2329-2343.	3.2	10
12	Chlorpropham Affects Processing Quality of Potato During Storage. <i>International Journal of Vegetable Science</i> , 2012, 18, 328-345.	1.3	9
13	Enhanced functional properties and shelf stability of cookies by fortification of kinnow derived phytochemicals and residues. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2369-2376.	3.2	9
14	Bioactive compounds, antioxidant activity, and color retention of beetroot (<i>Beta vulgaris</i> L.) powder: Effect of steam blanching with refrigeration and storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15247.	2.0	9
15	A Tomato Pomace Enriched Gluten-Free Ready-to-Cook Snackâ€™s Nutritional Profile, Quality, and Shelf Life Evaluation. <i>Horticulturae</i> , 2022, 8, 403.	2.8	8
16	Formulations for preparation of â€˜Aloo bhujiaâ€™ from medium and high sugar potato varieties. <i>Agricultural Research Journal</i> , 2019, 56, 288.	0.2	6
17	Extraction and screening of kinnow (<i>Citrus reticulata</i> L.) peel phytochemicals, grown in Punjab, India. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 11631-11643.	4.6	6
18	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, , .	4.6	6

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19	Physicochemical, thermal, rheological, and morphological properties of flour from different guar seed (<i>Cyamopsis tetragonoloba</i>) cultivars. <i>International Journal of Food Properties</i> , 2017, 20, 1280-1289.	3.0	5
20	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.	2.0	5
21	Nutritional improvement of <i>bhujia</i> by incorporating colored bell peppers. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	5
22	Steeping Preservation of Baby Corn. <i>International Journal of Vegetable Science</i> , 2010, 16, 103-117.	1.3	3
23	Development, characterization, and shelf life studies of phytonutrient-rich date bar from immature dates (<i>Phoenix dactylifera</i> L.). <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 14573-14584.	4.6	3
24	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.	3.2	2
25	Natural colour retention and anthocyanin stability of strawberry JAM. <i>Agricultural Research Journal</i> , 2019, 56, 710.	0.2	1
26	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.	2.0	0