

# Nishant Kumar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7270480/publications.pdf>

Version: 2024-02-01

25  
papers

789  
citations

840776  
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25  
all docs

25  
docs citations

25  
times ranked

488  
citing authors

#	ARTICLE	IF	CITATIONS
1	Film formation and deposition methods of edible coating on food products: A review. Food Research International, 2020, 136, 109582.	6.2	263
2	Effect of active chitosan-pullulan composite edible coating enrich with pomegranate peel extract on the storage quality of green bell pepper. LWT - Food Science and Technology, 2021, 138, 110435.	5.2	77
3	Polysaccharide-based component and their relevance in edible film/coating: a review. Nutrition and Food Science, 2019, 49, 793-823.	0.9	76
4	Effect of Chitosan-Pullulan Composite Edible Coating Functionalized with Pomegranate Peel Extract on the Shelf Life of Mango ( <i>Mangifera indica</i> ). Coatings, 2021, 11, 764.	2.6	54
5	Preparation and characterization of chitosan - pullulan blended edible films enrich with pomegranate peel extract. Reactive and Functional Polymers, 2019, 144, 104350.	4.1	43
6	Chitosan Edible Films Enhanced with Pomegranate Peel Extract: Study on Physical, Biological, Thermal, and Barrier Properties. Materials, 2021, 14, 3305.	2.9	42
7	Enhancement of Storage Life and Quality Maintenance of Litchi ( <i>Litchi Chinensis</i> Sonn.) Fruit Using Chitosan:pullulan Blend Antimicrobial Edible Coating. International Journal of Fruit Science, 2020, 20, S1662-S1680.	2.4	34
8	Improved Shelf Life and Quality of Tomato ( <i>Solanum lycopersicum</i> L.) by Using Chitosan-Pullulan Composite Edible Coating Enriched with Pomegranate Peel Extract. ACS Food Science & Technology, 2021, 1, 500-510.	2.7	32
9	Pomegranate peel extract – A natural bioactive addition to novel active edible packaging. Food Research International, 2022, 156, 111378.	6.2	24
10	Edible Packaging from Fruit Processing Waste: A Comprehensive Review. Food Reviews International, 2023, 39, 2075-2106.	8.4	23
11	Edible coating as postharvest management strategy for shelf-life extension of fresh tomato ( <i>Solanum lycopersicum</i> L.): An overview. Journal of Food Science, 2022, 87, 2256-2290.	3.1	22
12	Effect of Ultrasound-Assisted Pretreatment on Extraction Efficiency of Essential Oil and Bioactive Compounds from Citrus Waste By-Products. Separations, 2021, 8, 244.	2.4	15
13	Recent Advances in Novel Packaging Technologies for Shelf-Life Extension of Guava Fruits for Retaining Health Benefits for Longer Duration. Plants, 2022, 11, 547.	3.5	14
14	Effect of Solvents on Physiochemical Properties of Freeze-dried Pomegranate Seed (Cv. Bhagwa). International Journal of Fruit Science, 2020, 20, 590-604.	2.4	10
15	Optimization, Characterization, and Influence of Microfluidization on Almond Gum-based Composite Edible Film. Starch/Staerke, 2021, 73, 2000101.	2.1	10
16	Effects of drying methods and solvent extraction on quantification of major bioactive compounds in pomegranate peel waste using HPLC. Scientific Reports, 2022, 12, 8000.	3.3	9
17	Chitosan-Cinnamon Oil Coating Maintains Quality and Extends Shelf Life of Ready-to-Use Pomegranate Arils under Low-Temperature Storage. Journal of Food Quality, 2022, 2022, 1-18.	2.6	8
18	Physical, Mechanical, Functional, and Thermal Characterization of Chitosan: Maltodextrin Blends Edible Oral Film Incorporated with Aqueous Clove Extract. Starch/Staerke, 2021, 73, .	2.1	6

#	ARTICLE	IF	CITATIONS
19	Active Edible Packaging: A Sustainable Way to Deliver Functional Bioactive Compounds and Nutraceuticals. Environmental Footprints and Eco-design of Products and Processes, 2021, , 225-264.	1.1	6
20	Effect of Ultrasonic Assisted Extraction on the Properties of Freeze-Dried Pomegranate Arils. Current Nutrition and Food Science, 2020, 16, 83-89.	0.6	6
21	Biobased Materials as a Sustainable Potential for Edible Packaging. Environmental Footprints and Eco-design of Products and Processes, 2021, , 111-135.	1.1	4
22	Functional properties of pomegranate peel in edible coating/film: a review. International Journal of Postharvest Technology and Innovation, 2020, 7, 205.	0.1	4
23	Studies on Physico-chemical and Organoleptic Properties of Soymilk Blended Dahi (Curd) with Toned Milk (Cattle Milk). Current Nutrition and Food Science, 2018, 14, 61-67.	0.6	3
24	Cereals: Functional constituents and its health benefits. The Pharma Innovation, 2021, 10, 01-07.	0.3	3
25	Active Bionanocomposite Coating Quality Assessments of Some Cucumber Properties with Some Diverse Applications during Storage Condition by Chitosan, Nano Titanium Oxide Crystals, and Sodium Tripolyphosphate. Crystals, 2022, 12, 131.	2.2	1