

Nishant Kumar

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

789
citations

949033

11
h-index

651938

25
g-index

25
all docs

25
docs citations

25
times ranked

539
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible Packaging from Fruit Processing Waste: A Comprehensive Review. <i>Food Reviews International</i> , 2023, 39, 2075-2106.	4.3	23
2	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. <i>Crystals</i> , 2022, 12, 131.	1.0	1
3	Recent Advances in Novel Packaging Technologies for Shelf-Life Extension of Guava Fruits for Retaining Health Benefits for Longer Duration. <i>Plants</i> , 2022, 11, 547.	1.6	14
4	Edible coating as postharvest management strategy for shelf-life extension of fresh tomato (<i>Solanum lycopersicum</i>): An overview. <i>Journal of Food Science</i> , 2022, 87, 2256-2290.	1.5	22
5	Pomegranate peel extract – A natural bioactive addition to novel active edible packaging. <i>Food Research International</i> , 2022, 156, 111378.	2.9	24
6	Effects of drying methods and solvent extraction on quantification of major bioactive compounds in pomegranate peel waste using HPLC. <i>Scientific Reports</i> , 2022, 12, 8000.	1.6	9
7	Chitosan-Cinnamon Oil Coating Maintains Quality and Extends Shelf Life of Ready-to-Use Pomegranate Arils under Low-Temperature Storage. <i>Journal of Food Quality</i> , 2022, 2022, 1-18.	1.4	8
8	Effect of active chitosan-pullulan composite edible coating enrich with pomegranate peel extract on the storage quality of green bell pepper. <i>LWT - Food Science and Technology</i> , 2021, 138, 110435.	2.5	77
9	Physical, Mechanical, Functional, and Thermal Characterization of Chitosan: Maltodextrin Blends Edible Oral Film Incorporated with Aqueous Clove Extract. <i>Starch/Staerke</i> , 2021, 73, .	1.1	6
10	Biobased Materials as a Sustainable Potential for Edible Packaging. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2021, , 111-135.	0.7	4
11	Improved Shelf Life and Quality of Tomato (<i>Solanum lycopersicum</i> L.) by Using Chitosan-Pullulan Composite Edible Coating Enriched with Pomegranate Peel Extract. <i>ACS Food Science & Technology</i> , 2021, 1, 500-510.	1.3	32
12	Optimization, Characterization, and Influence of Microfluidization on Almond Gum-based Composite Edible Film. <i>Starch/Staerke</i> , 2021, 73, 2000101.	1.1	10
13	Cereals: Functional constituents and its health benefits. <i>The Pharma Innovation</i> , 2021, 10, 01-07.	0.1	3
14	Chitosan Edible Films Enhanced with Pomegranate Peel Extract: Study on Physical, Biological, Thermal, and Barrier Properties. <i>Materials</i> , 2021, 14, 3305.	1.3	42
15	Effect of Chitosan-Pullulan Composite Edible Coating Functionalized with Pomegranate Peel Extract on the Shelf Life of Mango (<i>Mangifera indica</i>). <i>Coatings</i> , 2021, 11, 764.	1.2	54
16	Active Edible Packaging: A Sustainable Way to Deliver Functional Bioactive Compounds and Nutraceuticals. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2021, , 225-264.	0.7	6
17	Effect of Ultrasound-Assisted Pretreatment on Extraction Efficiency of Essential Oil and Bioactive Compounds from Citrus Waste By-Products. <i>Separations</i> , 2021, 8, 244.	1.1	15
18	Enhancement of Storage Life and Quality Maintenance of Litchi (<i>Litchi Chinensis</i> Sonn.) Fruit Using Chitosan:pullulan Blend Antimicrobial Edible Coating. <i>International Journal of Fruit Science</i> , 2020, 20, S1662-S1680.	1.2	34

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19	Film formation and deposition methods of edible coating on food products: A review. Food Research International, 2020, 136, 109582.	2.9	263
20	Effect of Solvents on Physiochemical Properties of Freeze-dried Pomegranate Seed (Cv. Bhagwa). International Journal of Fruit Science, 2020, 20, 590-604.	1.2	10
21	Functional properties of pomegranate peel in edible coating/film: a review. International Journal of Postharvest Technology and Innovation, 2020, 7, 205.	0.1	4
22	Effect of Ultrasonic Assisted Extraction on the Properties of Freeze-Dried Pomegranate Arils. Current Nutrition and Food Science, 2020, 16, 83-89.	0.3	6
23	Preparation and characterization of chitosan - pullulan blended edible films enrich with pomegranate peel extract. Reactive and Functional Polymers, 2019, 144, 104350.	2.0	43
24	Polysaccharide-based component and their relevance in edible film/coating: a review. Nutrition and Food Science, 2019, 49, 793-823.	0.4	76
25	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.	0.3	3