

Sowriappan John Don Bosco

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

1,425
citations

471371

17
h-index

477173

29
g-index

31
all docs

31
docs citations

31
times ranked

1994
citing authors

#	ARTICLE	IF	CITATIONS
1	Plant extracts as natural antioxidants in meat and meat products. <i>Meat Science</i> , 2014, 98, 21-33.	2.7	429
2	Effect of inlet temperature on physicochemical properties of spray-dried jamun fruit juice powder. <i>Powder Technology</i> , 2015, 274, 37-43.	2.1	240
3	Effect of puffing on physical and antioxidant properties of brown rice. <i>Food Chemistry</i> , 2016, 191, 139-146.	4.2	92
4	Effect of apple pomace on quality characteristics of brown rice based cracker. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2017, 16, 25-32.	1.0	73
5	Cultivar difference in physicochemical properties of starches and flours from temperate rice of Indian Himalayas. <i>Food Chemistry</i> , 2014, 157, 448-456.	4.2	68
6	Effect of <i>Moringa oleifera</i> leaf extract on the physicochemical properties of modified atmosphere packaged raw beef. <i>Food Packaging and Shelf Life</i> , 2015, 3, 31-38.	3.3	53
7	Effect of spray drying on physical properties of sugarcane juice powder (<i>Saccharum officinarum</i> L.). <i>Journal of Food Science and Technology</i> , 2017, 54, 687-697.	1.4	47
8	Influence of malted finger millet and red kidney bean flour on quality characteristics of developed bread. <i>LWT - Food Science and Technology</i> , 2014, 55, 294-300.	2.5	45
9	Optimization of spray drying parameters for <i>Murraya koenigii</i> (Linn) leaves extract using response surface methodology. <i>Powder Technology</i> , 2018, 335, 35-41.	2.1	37
10	Physical and Structural Properties of Spray Dried Tamarind (<i>Tamarindus indica</i> L.) Pulp Extract Powder with Encapsulating Hydrocolloids. <i>International Journal of Food Properties</i> , 2015, 18, 1793-1800.	1.3	36
11	A review on nutritional properties, shelf life, health aspects, and consumption of brown rice in comparison with white rice. <i>Cereal Chemistry</i> , 2020, 97, 895-903.	1.1	33
12	Quality characteristics and antioxidant properties of breads incorporated with pomegranate whole fruit bagasse. <i>Journal of Food Science and Technology</i> , 2016, 53, 1717-1721.	1.4	30
13	Physicochemical and structural properties of starches isolated from corn cultivars grown in Indian temperate climate. <i>International Journal of Food Properties</i> , 2017, 20, 821-832.	1.3	27
14	Variety difference in quality characteristics, antioxidant properties and mineral composition of brown rice. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 177-184.	1.6	26
15	Evaluation of shelf life of retort pouch packaged Rogan josh , a traditional meat curry of Kashmir, India. <i>Food Packaging and Shelf Life</i> , 2017, 12, 76-82.	3.3	25
16	Technological and nutritional properties of gluten-free snacks based on brown rice and chestnut flour. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 89-94.	1.0	25
17	Effect of Soaking Temperature on Physical and Functional Properties of Parboiled Rice Cultivars Grown in Temperate Region of India. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 282-288.	0.2	24
18	Microencapsulation of <i>Murraya koenigii</i> L. leaf extract using spray drying. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 892-901.	1.6	19

#	ARTICLE	IF	CITATIONS
19	Process Optimization and Characterization of Popped Brown Rice. International Journal of Food Properties, 2016, 19, 2102-2112.	1.3	14
20	Physico Chemical Analysis of Sapota (Manilkara zapota) Coated by Edible Aloe Vera Gel. International Journal of Applied Sciences and Biotechnology, 2015, 3, 20-25.	0.4	13
21	Extraction process optimization of Murraya koenigii leaf extracts and antioxidant properties. Journal of Food Science and Technology, 2019, 56, 5500-5508.	1.4	13
22	Optimization of Viscozyme-L assisted extraction of coconut milk and virgin coconut oil. Journal of Dairying, Foods & Home Sciences, 2014, 33, 276.	0.0	12
23	Rice: Parboiling and Milling Properties. International Journal of Food Engineering, 2015, 11, 777-787.	0.7	8
24	Legume protein concentrates from green gram, cowpea, and horse gram. Journal of Food Processing and Preservation, 2022, 46, .	0.9	8
25	Effect of Gamma Irradiation on Physicochemical Properties of Brown Rice. International Journal of Food Engineering, 2015, 11, 563-571.	0.7	7
26	Impact of blanching treatments on the chemical composition, total dietary fiber, physicochemical, functional, and structural properties of underutilized cauliflower leaves (<i>Brassica oleracea</i>) Tj ETQq0 0 0 rgBT. Overlook 10 Tf 50		
27	Leveraging Indian pulses for plant-based meat: functional properties and development of meatball analogues. International Journal of Food Science and Technology, 2022, 57, 5869-5877.	1.3	5
28	Effect of Extraction Temperature and Different Carrier Agents on Physicochemical and Antioxidant Properties of Spray-Dried Murraya koenigii (Linn.) Leaf Extract. , 2019, , 85-93.		4
29	Optimization of Aqueous Extraction of Virgin Coconut Oil Using Response Surface Methodology. Cord, 2020, 29, 11.	0.1	3
30	Variations in Brown Rice Quality Among Cultivars. , 2017, , 25-44.		2
31	Antimicrobial and antioxidant properties of spray dried Murraya koenigii leaf powder. Journal of Food Measurement and Characterization, 2019, 13, 2288-2297.	1.6	2