

# Vikas Nanda

## List of Publications by Year in descending order

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Version: 2024-02-01

60  
papers

1,623  
citations

331259

21  
h-index

329751

37  
g-index

61  
all docs

61  
docs citations

61  
times ranked

1618  
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition and functionality of bee pollen: A review. Trends in Food Science and Technology, 2020, 98, 82-106.	7.8	172
2	Physico-chemical properties and estimation of mineral content in honey produced from different plants in Northern India. Journal of Food Composition and Analysis, 2003, 16, 613-619.	1.9	163
3	Novel food packaging technologies: Innovations and future prospective. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 454-462.	1.0	146
4	Ultrasonication and food technology: A review. Cogent Food and Agriculture, 2015, 1, 1071022.	0.6	122
5	A chemometric approach to evaluate the phenolic compounds, antioxidant activity and mineral content of different uniflora honey types from Kashmir, India. LWT - Food Science and Technology, 2016, 74, 504-513.	2.5	79
6	Physico-chemical, Enzymatic, Mineral and Colour Characterization of Three Different Varieties of Honeys from Kashmir Valley of India with a Multivariate Approach. Polish Journal of Food and Nutrition Sciences, 2015, 65, 101-108.	0.6	57
7	Physico-chemical, rheological and sugar profile of different uniflora honeys from Kashmir valley of India. Arabian Journal of Chemistry, 2019, 12, 3151-3162.	2.3	56
8	Effect of gum arabic concentration and inlet temperature during spray drying on physical and antioxidant properties of honey powder. Journal of Food Measurement and Characterization, 2016, 10, 350-356.	1.6	51
9	Optimisation of osmotic dehydration process of carrot cubes in mixtures of sucrose and sodium chloride solutions. Food Chemistry, 2010, 123, 590-600.	4.2	48
10	Optimisation of process parameters to develop nutritionally rich spray-dried honey powder with vitamin C content and antioxidant properties. International Journal of Food Science and Technology, 2015, 50, 1771-1777.	1.3	40
11	Osmotic dehydration kinetics of carrot cubes in sodium chloride solution. International Journal of Food Science and Technology, 2008, 43, 1361-1370.	1.3	33
12	Discrimination of high altitude Indian honey by chemometric approach according to their antioxidant properties and macro minerals. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 200-207.	1.0	31
13	Evaluation of Different Carrier Agents with Respect to Physico-Chemical, Functional and Morphological Characteristics of Spray Dried Nutritionally Rich Honey Powder. Journal of Food Processing and Preservation, 2016, 40, 1429-1437.	0.9	30
14	Effect of thermal treatment and pH on antioxidant activity of saffron honey using response surface methodology. Journal of Food Measurement and Characterization, 2016, 10, 64-70.	1.6	29
15	Characterization of the volatile profile of uniflora honey from Kashmir Valley of India by using solid-phase microextraction and gas chromatography-mass spectrometry. European Food Research and Technology, 2015, 240, 1091-1100.	1.6	27
16	Evaluation of physico-chemical properties, trace metal content and antioxidant activity of Indian honeys. International Journal of Food Science and Technology, 2013, 48, 578-587.	1.3	24
17	Optimisation of spray drying process parameters for low-fat honey-based milk powder with antioxidant activity. International Journal of Food Science and Technology, 2014, 49, 1196-1202.	1.3	24
18	Exploring the physical, functional, thermal, and textural properties of bee pollen from different botanical origins of India. Journal of Food Process Engineering, 2020, 43, e12935.	1.5	24

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19	Characterisation of honey produced from different fruit plants of northern India. International Journal of Food Science and Technology, 2009, 44, 2629-2636.	1.3	23
20	Studies on Power Ultrasound Process Optimization and Its Comparative Analysis with Conventional Thermal Processing for Treatment of Raw Honey. Food Technology and Biotechnology, 2017, 55, 570-579.	0.9	23
21	Screening of Indian bee pollen based on antioxidant properties and polyphenolic composition using UHPLC-DAD-MS/MS: A multivariate analysis and ANN based approach. Food Research International, 2021, 140, 110041.	2.9	23
22	Effect of sprouting on physicochemical, antioxidant and flavonoid profile of onion varieties. International Journal of Food Science and Technology, 2016, 51, 317-324.	1.3	20
23	Phytochemical Analysis and Characterization of Corn Silk ( <i>Zea mays</i> , G5417). Agronomy, 2022, 12, 777.	1.3	20
24	Development and Characterization of a Nutritionally Rich Spray-Dried Honey Powder. Foods, 2021, 10, 162.	1.9	18
25	Encapsulated bee propolis powder: Drying process optimization and physicochemical characterization. LWT - Food Science and Technology, 2022, 155, 112956.	2.5	18
26	APPLICATION OF RESPONSE SURFACE METHODOLOGY FOR THE OSMOTIC DEHYDRATION OF CARROTS. Journal of Food Process Engineering, 2006, 29, 592-614.	1.5	17
27	OPTIMIZATION OF OSMOTIC DEHYDRATION PROCESS OF CARROT CUBES IN SUCROSE SOLUTION. Journal of Food Process Engineering, 2008, 31, 1-20.	1.5	16
28	Optimization of the Process Parameters to Establish the Quality Attributes of DPPH Radical Scavenging Activity, Total Phenolic Content, and Total Flavonoid Content of Apple ( <i>Malus domestica</i> B. Mill.) cv. Golden Delicious. Journal of Food Processing and Preservation, 2016, 19, 1738-1748.	1.3	16
29	Effect of sprouting on the physical properties, morphology and flowability of onion powder. Journal of Food Measurement and Characterization, 2017, 11, 2033-2042.	1.6	16
30	Rheological, thermal, micro structural and functional properties of freeze dried onion powders as affected by sprouting. Food Bioscience, 2018, 22, 105-112.	2.0	16
31	Compositional, physical, functional attributes and flow characterization of spray-dried skim milk powder enriched with honey. Journal of Food Measurement and Characterization, 2017, 11, 1474-1485.	1.6	15
32	Optimization of spray drying operating conditions for production of functional milk powder encapsulating bee pollen. Drying Technology, 2021, 39, 777-790.	1.7	15
33	Optimization for spray drying process parameters of nutritionally rich honey powder using response surface methodology. Cogent Food and Agriculture, 2016, 2, .	0.6	13
34	Rheological behavior of high altitude Indian honey varieties as affected by temperature. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 323-329.	1.0	13
35	Analysis of crystallization phenomenon in Indian honey using molecular dynamics simulations and artificial neural network. Food Chemistry, 2019, 300, 125182.	4.2	13
36	Physicochemical and antioxidant properties of extrudates developed from honey and barley. International Journal of Food Science and Technology, 2013, 48, 1750-1761.	1.3	12

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37	Modelling of moisture sorption isotherms and glass transition temperature of spray-dried honey powder. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2553-2560.	1.6	12
38	Proximate composition, nutritional profile and health benefits of legumes – A review. <i>Legume Research</i> , 2017, , .	0.0	12
39	Process optimization of polyphenol-rich milk powder using bee pollen based on physicochemical and functional properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e13148.	1.5	11
40	Optimization of Osmotic Dehydration Process of Carrot Cubes in Sodium Chloride Solution. <i>International Journal of Food Engineering</i> , 2008, 4, .	0.7	10
41	Application of Response Surface Methodology to Study the Combined Effect of Temperature, Time and pH on Antioxidant Activity of Cherry ( <i>Prunus avium</i> ) Honey. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 287-293.	0.6	10
42	Bioactive compounds of corn silk and their role in management of glycaemic response. <i>Journal of Food Science and Technology</i> , 2023, 60, 1695-1710.	1.4	10
43	Instrumental texture and flavonoid profile of paste developed from sprouted onion varieties of Indian origin. <i>International Journal of Food Properties</i> , 2017, 20, 2511-2526.	1.3	9
44	Optimization of the process parameters to establish the quality attributes of hydroxymethylfurfural content and diastatic activity of sunflower ( <i>Helianthus annuus</i> ) honey using response surface methodology. <i>European Food Research and Technology</i> , 2006, 222, 64-70.	1.6	8
45	Degradation kinetics of ascorbic acid in encapsulated spray-dried honey powder packaged in aluminium laminated polyethylene and high-density polyethylene. <i>International Journal of Food Properties</i> , 2017, 20, 645-653.	1.3	8
46	Optimization of process parameters on hydroxymethylfurfural content, diastase and invertase activity of coriander honey. <i>Journal of Food Science and Technology</i> , 2019, 56, 3205-3214.	1.4	8
47	Sugar profile and rheological behaviour of four different Indian honey varieties. <i>Journal of Food Science and Technology</i> , 2020, 57, 2985-2993.	1.4	8
48	Comparative analysis of antioxidant potential and techno-functional properties of selected corn silk varieties at different developmental stages. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2685-2698.	1.6	7
49	Assessment of fatty acids, amino acids, minerals, and thermal properties of bee propolis from Northern India using a multivariate approach. <i>Journal of Food Composition and Analysis</i> , 2022, 111, 104624.	1.9	7
50	Moisture sorption isotherms and quality characteristics of onion powder during storage as affected by sprouting. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 775-784.	1.6	6
51	Impact of sprouting on the degradation kinetics of color and vitamin C of onion powder packaged in different packaging materials. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13849.	0.9	6
52	Total phenolic content, antioxidant activity, and anthocyanin profile of sprouted onion powder. <i>Acta Alimentaria</i> , 2018, 47, 52-60.	0.3	5
53	Thermal Degradation Kinetics of Total Carotenoid and Colour of Mixed Juice. <i>Agricultural Research</i> , 2020, 9, 400-409.	0.9	5
54	Changes in major flavonols and quercetin glycosides upon sprouting in onion cultivars. <i>Journal of King Saud University - Science</i> , 2021, 33, 101222.	1.6	5

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55	Rheological behavior and storage studies of sprouted onion pastes from four onion varieties. Journal of King Saud University - Science, 2021, 33, 101271.	1.6	3
56	Investigating the flow properties of bee pollen enriched milk powder during storage. Journal of Stored Products Research, 2022, 96, 101940.	1.2	3
57	Palynological studies and application of response surface methodology to establish the quality attributes in Eucalyptus honey. Acta Alimentaria, 2006, 35, 409-422.	0.3	2
58	Chemometric classification of Northern India unifloral honey. Acta Alimentaria, 2013, 42, 540-551.	0.3	2
59	Mass Transfer Kinetic Study of Honey Based Apple Preserve through Osmotic Dehydration. Asian Journal of Chemistry, 2017, 29, 166-170.	0.1	2
60	Response surface approach to optimize temperature, pH and time on antioxidant properties of Wild Bush ( <i>Plectranthus rugosus</i> ) honey from high altitude region (Kashmir Valley) of India. Saudi Journal of Biological Sciences, 2021, 29, 767-773.	1.8	1