

Vivek Kumar

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

413
citations

1040056

9
h-index

1058476

14
g-index

15
all docs

15
docs citations

15
times ranked

438
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional, phytochemical, and antimicrobial attributes of seeds and kernels of different pumpkin cultivars. <i>Food Frontiers</i> , 2022, 3, 182-193.	7.4	17
2	Immunomodulatory potential of phytochemicals and other bioactive compounds of fruits: A review. <i>Food Frontiers</i> , 2022, 3, 221-238.	7.4	45
3	Spray Drying of Bottle Gourd Juice: Effect of Different Carrier Agents on Physical, Antioxidant Capacity, Reconstitution, and Morphological Properties. <i>ACS Food Science & Technology</i> , 2021, 1, 282-291.	2.7	3
4	Pretreated Indian Gooseberry (<i>Emblica officinalis</i>) Segments: Kinetic, Quality and Microstructural Parameters. <i>Journal of the Institution of Engineers (India): Series A</i> , 2021, 102, 523-534.	1.2	3
5	Cultivars Effect on the Physical Characteristics of Pumpkin (<i>Cucurbita moschata</i> Duch.) Seeds and Kernels. <i>Journal of the Institution of Engineers (India): Series A</i> , 2020, 101, 631-641.	1.2	5
6	Physical and chemical characteristics of different cultivars of Indian gooseberry (<i>Emblica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,542 Td (2.8	16
7	Simulation of spray drying of tomato juice using computational fluid dynamics (CFD). <i>Cogent Food and Agriculture</i> , 2017, 3, 1310596.	1.4	1
8	Effect of precooking on drying kinetics of taro (<i>Colocasia esculenta</i>) slices and quality of its flours. <i>Food Bioscience</i> , 2017, 20, 178-186.	4.4	16
9	Process optimization for extraction of bioactive compounds from taro (<i>Colocasia esculenta</i>), using RSM and ANFIS modeling. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 704-718.	3.2	27
10	Mathematical Modeling of Thin Layer Microwave Drying of Taro Slices. <i>Journal of the Institution of Engineers (India): Series A</i> , 2016, 97, 53-61.	1.2	11
11	Comparative Studies of Drying Methods on Yield and Composition of the Essential Oil of <i>Cymbopogon citratus</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015, 18, 744-750.	1.9	13
12	Optimization of process parameters for the production of taro chips using RSM with fuzzy modeling. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 400-413.	3.2	7
13	Optimization of taro-wheat composite flour cake using Taguchi technique. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 35-51.	3.2	19
14	Comparative study of physicochemical, functional, antinutritional and pasting properties of taro (<i>Colocasia esculenta</i>), rice (<i>Oryza sativa</i>) flour, pigeonpea (<i>Cajanus cajan</i>) flour and their blends. <i>LWT - Food Science and Technology</i> , 2012, 48, 59-68.	5.2	230