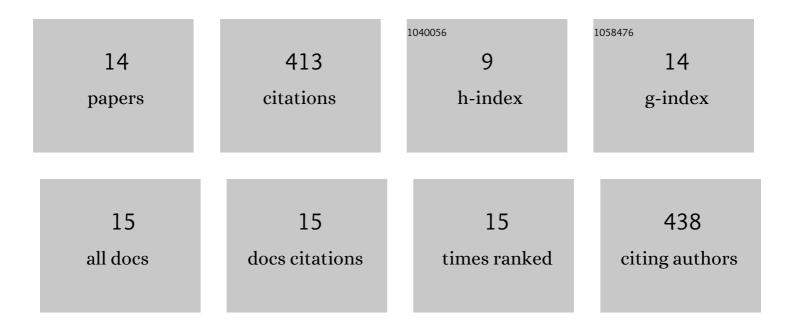
Vivek Kumar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7652085/publications.pdf Version: 2024-02-01



VINER KUMAD

#	Article	IF	CITATIONS
1	Nutritional, phytochemical, and antimicrobial attributes of seeds and kernels of different pumpkin cultivars. Food Frontiers, 2022, 3, 182-193.	7.4	17
2	Immunomodulatory potential of phytochemicals and other bioactive compounds of fruits: A review. Food Frontiers, 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. ACS Food Science & Technology, 2021, 1, 282-291.	2.7	3
4	Pretreated Indian Gooseberry (Emblica officinalis) Segments: Kinetic, Quality and Microstructural Parameters. Journal of the Institution of Engineers (India): Series A, 2021, 102, 523-534.	1.2	3
5	Cultivars Effect on the Physical Characteristics of Pumpkin (Cucurbita moschata Duch.) Seeds and Kernels. Journal of the Institution of Engineers (India): Series A, 2020, 101, 631-641.	1.2	5

6 Physical and chemical characteristics of different cultivars of Indian gooseberry (Emblica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td (

7	Simulation of spray drying of tomato juice using computational fluid dynamics (CFD). Cogent Food and Agriculture, 2017, 3, 1310596.	1.4	1
8	Effect of precooking on drying kinetics of taro (Colocasia esculenta) slices and quality of its flours. Food Bioscience, 2017, 20, 178-186.	4.4	16
9	Process optimization for extraction of bioactive compounds from taro (Colocasia esculenta), using RSM and ANFIS modeling. Journal of Food Measurement and Characterization, 2017, 11, 704-718.	3.2	27
10	Mathematical Modeling of Thin Layer Microwave Drying of Taro Slices. Journal of the Institution of Engineers (India): Series A, 2016, 97, 53-61.	1.2	11
11	Comparative Studies of Drying Methods on Yield and Composition of the Essential Oil of Cymbopogon		
	citratus. Journal of Essential Ŏil-bearing Plants: JEOP, 2015, 18, 744-750.	1.9	13
12	citratus. Journal of Essential Oil-bearing Plants: JEOP, 2015, 18, 744-750. Optimization of process parameters for the production of taro chips using RSM with fuzzy modeling. Journal of Food Measurement and Characterization, 2015, 9, 400-413.	1.9	13 7
12 13	Optimization of process parameters for the production of taro chips using RSM with fuzzy modeling.		