R Pandiselvam

List of Publications by Year
in descending order

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123	2,980	159358	223531
papers	citations	30 h-index	46 g-index

126	126	126	1263
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent Applications of Vibrational Spectroscopic Techniques in the Grain Industry. Food Reviews International, 2023, 39, 209-239.	4.3	12
2	Review of Cocos nucifera L. testa-derived phytonutrients with special reference to phenolics and its potential for encapsulation. Journal of Food Science and Technology, 2023, 60, 1-10.	1.4	3
3	Black soybean (Glycine max (L.) Merr.): paving the way toward new nutraceutical. Critical Reviews in Food Science and Nutrition, 2023, 63, 6208-6234.	5.4	4
4	Cold plasma: a promising technology for improving the rheological characteristics of food. Critical Reviews in Food Science and Nutrition, 2023, 63, 11370-11384.	5.4	10
5	Low-density polyethylene based nanocomposite packaging films for the preservation of sugarcane juice. Journal of Food Science and Technology, 2022, 59, 1629-1636.	1.4	10
6	Drying kinetics of food materials in infrared radiation drying: A review. Journal of Food Process Engineering, 2022, 45, e13810.	1.5	61
7	Ozone: An Advanced Oxidation Technology to Enhance Sustainable Food Consumption through Mycotoxin Degradation. Ozone: Science and Engineering, 2022, 44, 17-37.	1.4	31
8	Ozone Applications in Milk and Meat Industry. Ozone: Science and Engineering, 2022, 44, 50-65.	1.4	20
9	Aqueous Ozone Sanitization System for Fresh Produce: Design, Development, and Optimization of Process Parameters for Minimally Processed Onion. Ozone: Science and Engineering, 2022, 44, 3-16.	1.4	11
10	Influence of milling methods on the flow properties of ivory teff flour. Journal of Texture Studies, 2022, 53, 820-833.	1.1	10
11	Impact of different microwave treatments on food texture. Journal of Texture Studies, 2022, 53, 709-736.	1.1	36
12	Rapid detection of adulteration in desiccated coconut powder: vis-NIR spectroscopy and chemometric approach. Food Control, 2022, 133, 108588.	2.8	31
13	Advanced process analytical tools for identification of adulterants in edible oils â€“ A review. Food Chemistry, 2022, 369, 130898.	4.2	35
14	Impacts of cold plasma treatment on physicochemical, functional, bioactive, textural, and sensory attributes of food: A comprehensive review. Food Chemistry, 2022, 368, 130809.	4.2	93
15	Design and development of resistance heating apparatusâ€cumâ€solar drying system for enhancing fish drying rate. Journal of Food Process Engineering, 2022, 45, e13839.	1.5	15
16	Development of a farmerâ€friendly portable color sorter cum grader for tomatoes. Journal of Food Process Engineering, 2022, 45, e13894.	1.5	3
17	Effect of coconut milk, tender coconut and coconut sugar on the physico-chemical and sensory attributes in ice cream. Journal of Food Science and Technology, 2022, 59, 2605-2616.	1.4	19
18	Design, development, and drying kinetics of infraredâ€assisted hot air dryer for turmeric slices. Journal of Food Process Engineering, 2022, 45, e13876.	1.5	22

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19	Plant-based proteins and their multifaceted industrial applications. LWT - Food Science and Technology, 2022, 154, 112620.	2.5	93
20	Understanding the effects of ultrasound processng on texture and rheological properties of food. Journal of Texture Studies, 2022, 53, 775-799.	1.1	30
21	Advanced osmotic dehydration techniques combined with emerging drying methods for sustainable food production: Impact on bioactive components, texture, color, and sensory properties of food. Journal of Texture Studies, 2022, 53, 737-762.	1.1	44
22	Role of Ozone in Post-Harvest Disinfection and Processing of Horticultural Crops: A Review. Ozone: Science and Engineering, 2022, 44, 127-146.	1.4	18
23	Recent advancements in baking technologies to mitigate formation of toxic compounds: A comprehensive review. Food Control, 2022, 135, 108707.	2.8	8
24	Central composite design, Pareto analysis, and artificial neural network for modeling of microwave processing parameters for tender coconut water. Measurement Food, 2022, 5, 100015.	0.8	11
25	Onion (Allium cepa L.) peels: A review on bioactive compounds and biomedical activities. Biomedicine and Pharmacotherapy, 2022, 146, 112498.	2.5	78
26	Editorial: Recent Applications of Ozone in Agri-Food Industry. Ozone: Science and Engineering, 2022, 44, 1-2.	1.4	3
27	Aqueous ozone: Chemistry, physiochemical properties, microbial inactivation, factors influencing antimicrobial effectiveness, and application in food. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1054-1085.	5.9	23
28	Coconut Sugar- a Potential Storehouse of Nutritive Metabolites, Novel Bio-products and Prospects. Sugar Tech, 2022, 24, 841-856.	0.9	8
29	Emerging non-destructive imaging techniques for fruit damage detection: Image processing and analysis. Trends in Food Science and Technology, 2022, 120, 418-438.	7.8	54
30	Surface free fat bridging contributes to the stickiness of powdered infant formula milk pasteurized by radio frequency dry heat treatment. Journal of Food Engineering, 2022, 323, 111001.	2.7	6
31	Development of linear lowâ€density polyethylene nanocomposite films for storage of sugarcane juice. Journal of Food Process Engineering, 2022, 45, .	1.5	2
32	Chlorpyrifos pesticide reduction in soybean using cold plasma and ozone treatments. LWT - Food Science and Technology, 2022, 159, 113193.	2.5	34
33	Ozone Processing of Foods: Methods and Procedures Related to Process Parameters. , 2022, , 59-75.		1
34	Evaluation of the impact of <scp>UV</scp> radiation on rheological andÂtextural properties of food. Journal of Texture Studies, 2022, 53, 800-808.	1.1	7
35	Design, development, and evaluation of rotary drum dryer for turmeric rhizomes (<scp><i>Curcuma) Tj ETQq1 1 0.784314 rgBT /Ove	1.5	6
36	Assessment of physicochemical, rheological, and thermal properties of Indian rice cultivars: Implications on the extrusion characteristics. Journal of Texture Studies, 2022, 53, 854-869.	1.1	10

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37	Valorization Potential of Tomato (Solanum lycopersicum L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. Horticulturae, 2022, 8, 265.	1.2	23
38	Effects of multiscale-mechanical fragmentation on techno-functional properties of industrial tobacco waste. Powder Technology, 2022, 402, 117327.	2.1	7
39	Comparison of drying behavior and product quality of coconut chips treated with different osmotic agents. LWT - Food Science and Technology, 2022, 162, 113432.	2.5	9
40	Guava (Psidium guajava L.) seed: A low-volume, high-value byproduct for human health and the food industry. Food Chemistry, 2022, 386, 132694.	4.2	20
41	Preparation of antioxidantâ€rich tricolor pasta using microwave processed orange pomace and cucumber peel powder: A study on nutraceutical, textural, color, and sensory attributes. Journal of Texture Studies, 2022, 53, 834-843.	1.1	12
42	Textural Properties of Coconut Meat: Implication on the Design of Fiber Extraction and Coconut Processing Equipment. Journal of Natural Fibers, 2022, 19, 11092-11104.	1.7	2
43	Artocarpus heterophyllus Lam (jackfruit) processing equipment: Research insights and perspectives. Journal of Food Process Engineering, 2022, 45, .	1.5	2
44	Recent advances in nonâ€thermal and thermal processing of jackfruit (Artocarpus heterophyllus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.9	6
45	Impact of radio frequency treatment on textural properties of food products: An updated review. Trends in Food Science and Technology, 2022, 124, 154-166.	7.8	32
46	Moringa (Moringa oleifera Lam.) polysaccharides: Extraction, characterization, bioactivities, and industrial application. International Journal of Biological Macromolecules, 2022, 209, 763-778.	3.6	40
47	Research trends and emerging physical processing technologies in mitigation of pesticide residues on various food products. Environmental Science and Pollution Research, 2022, 29, 45131-45149.	2.7	8
48	Cottonseed feedstock as a source of plant-based protein and bioactive peptides: Evidence based on biofunctionalities and industrial applications. Food Hydrocolloids, 2022, 131, 107776.	5.6	13
49	Effect of germ orientation during Vis-NIR hyperspectral imaging for the detection of fungal contamination in maize kernel using PLS-DA, ANN and 1D-CNN modelling. Food Control, 2022, 139, 109077.	2.8	32
50	Sensorial, textural and nutritional attributes of coconut sugar and cocoa solids based â€˜bean to barâ€™ dark chocolate. Journal of Texture Studies, 2022, , .	1.1	2
51	Contemporary Developments and Emerging Trends in the Application of Spectroscopy Techniques: A Particular Reference to Coconut (Cocos nucifera L.). Molecules, 2022, 27, 3250.	1.7	11
52	Design and development of food processing equipment. Journal of Food Process Engineering, 2022, 45, .	1.5	1
53	Detection of Adulteration in Coconut Oil and Virgin Coconut Oil Using Advanced Analytical Techniques: A Review. Food Analytical Methods, 2022, 15, 2917-2930.	1.3	7
54	Recent development in foamâ€mat drying process: Influence of foaming agents and foam properties on powder properties. Journal of Surfactants and Detergents, 2022, 25, 539-557.	1.0	8

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55	Ozone in wineries and wine processing: A review of the benefits, application, and perspectives. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3129-3152.	5.9	5
56	Nonâ€invasive and rapid quality assessment of thermal processed and canned tender jackfruit: <scp>NIR</scp> spectroscopy and chemometric approach. International Journal of Food Science and Technology, 2022, 57, 6072-6081.	1.3	2
57	Impact of ozone treatment on food polyphenols â€“ A comprehensive review. Food Control, 2022, 142, 109207.	2.8	9
58	Cashew apple pomace powder enriched the proximate, mineral, functional and structural properties of cereal based extrudates. LWT - Food Science and Technology, 2021, 139, 110539.	2.5	21
59	The application of emerging non-thermal technologies for the modification of cereal starches. LWT - Food Science and Technology, 2021, 138, 110795.	2.5	48
60	Effect of pulsed light treatment on inactivation kinetics of Escherichia coli (MTCC 433) in fruit juices. Food Control, 2021, 121, 107547.	2.8	49
61	Reaction kinetics of physico-chemical attributes in coconut inflorescence sap during fermentation. Journal of Food Science and Technology, 2021, 58, 3589-3597.	1.4	12
62	Role of food nutrients and supplementation in fighting against viral infections and boosting immunity: A review. Trends in Food Science and Technology, 2021, 110, 66-77.	7.8	51
63	Emerging non-thermal technologies for decontamination of Salmonella in food. Trends in Food Science and Technology, 2021, 112, 400-418.	7.8	64
64	Antiviral Potential of Coconut (Cocos nucifera L.) Oil and COVID-19. Coronaviruses, 2021, 2, 405-410.	0.2	6
65	An overview of conventional and emerging techniques of roasting: Effect on food bioactive signatures. Food Chemistry, 2021, 348, 129088.	4.2	70
66	Infrared assisted hot air dryer for turmeric slices:Effect on drying rate and quality parameters. LWT - Food Science and Technology, 2021, 144, 111258.	2.5	47
67	Microencapsulation of bixin pigment by spray drying: Evaluation of characteristics. LWT - Food Science and Technology, 2021, 145, 111343.	2.5	24
68	Recent advances in applications of ozone in the cereal industry. LWT - Food Science and Technology, 2021, 146, 111412.	2.5	50
69	Optimization of process parameters for the production of jaggery infused osmo-dehydrated coconut chips. LWT - Food Science and Technology, 2021, 146, 111441.	2.5	16
70	Scope of Entrepreneurship Development in Non-edible Value Added Products of Coconut. , 2021, , 269-293.		0
71	Emerging technologies to obtain pectin from food processing by-products: A strategy for enhancing resource efficiency. Trends in Food Science and Technology, 2021, 115, 42-54.	7.8	41
72	Emerging non-thermal processing techniques for preservation of tender coconut water. LWT - Food Science and Technology, 2021, 149, 111850.	2.5	19

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73	Pulsed electric field combined with microwave-assisted extraction of pectin polysaccharide from jackfruit waste. Innovative Food Science and Emerging Technologies, 2021, 74, 102844.	2.7	55
74	Development of soyâ€based nanocomposite film: Modeling for barrier and mechanical properties and its application as cheese slice separator. Journal of Texture Studies, 2021, , .	1.1	5
75	Tomato (Solanum lycopersicum L.) seed: A review on bioactives and biomedical activities. Biomedicine and Pharmacotherapy, 2021, 142, 112018.	2.5	52
76	Application of cold plasma and ozone technology for decontamination of Escherichia coli in foods- a review. Food Control, 2021, 130, 108338.	2.8	90
77	Application of Ozone in the Food Industry: Recent Advances and Prospects. , 2021, , 217-244.		2
78	Applications of Radio Frequency Heating Technology in Food Processing. , 2021, , 21-41.		0
79	Terahertz Spectroscopy Imaging Technique: Non-Destructive Tool For Evaluation Of Quality And Safety Of Food Products. , 2021, , 141-157.		0
80	Numerical Methods and Modeling Techniques in Food Processing. , 2021, , 221-255.		0
81	Green Synthesis of Iron Nanoparticles from Spinach Leaf and Banana Peel Aqueous Extracts and Evaluation of Antibacterial Potential. Journal of Nanomaterials, 2021, 2021, 1-11.	1.5	13
82	Garlic (Allium sativum L.) Bioactives and Its Role in Alleviating Oral Pathologies. Antioxidants, 2021, 10, 1847.	2.2	40
83	Modeling and Optimization of Process Parameters for Nutritional Enhancement in Enzymatic Milled Rice by Multiple Linear Regression (MLR) and Artificial Neural Network (ANN). Foods, 2021, 10, 2975.	1.9	11
84	Engineering properties of five varieties of coconuts (Cocos nucifera L.) for efficient husk separation. Journal of Natural Fibers, 2020, 17, 589-597.	1.7	15
85	Numerical modeling and simulation of temperature profiles in finger millet bed during solid state fermentation. Journal of Food Process Engineering, 2020, 43, e13282.	1.5	6
86	Impact of Ozone Treatment on Seed Germination â€“ A Systematic Review. Ozone: Science and Engineering, 2020, 42, 331-346.	1.4	36
87	Ozone as a novel emerging technology for the dissipation of pesticide residues in foodsâ€“a review. Trends in Food Science and Technology, 2020, 97, 38-54.	7.8	146
88	Mechanical properties of tender coconut (<scp>Cocos nucifera</scp> L.): Implications for the design of processing machineries. Journal of Food Process Engineering, 2020, 43, e13349.	1.5	14
89	Biospeckle laser technique â€“ A novel non-destructive approach for food quality and safety detection. Trends in Food Science and Technology, 2020, 97, 1-13.	7.8	36
90	Microwave assisted fluidized bed drying of nutmeg mace for essential oil enriched extracts: An assessment of drying kinetics, process optimization and quality. Innovative Food Science and Emerging Technologies, 2020, 66, 102541.	2.7	44

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91	Engineering intervention for production of virgin coconut oil by hot process and multivariate analysis of quality attributes of virgin coconut oil extracted by various methods. Journal of Food Process Engineering, 2020, 43, e13395.	1.5	21
92	Application of infrared spectroscopy techniques for the assessment of quality and safety in spices: a review. Applied Spectroscopy Reviews, 2020, 55, 593-611.	3.4	36
93	Microwave Treatment of Coconut Inflorescence Sap (KalparasaÂ®): A Panacea to Preserve Quality Attributes. Sugar Tech, 2020, 22, 718-726.	0.9	20
94	Modeling and optimization of developed cocoa beans extractor parameters using box behnken design and artificial neural network. Computers and Electronics in Agriculture, 2020, 177, 105715.	3.7	34
95	Sugarcane Juice Preservation: A Critical Review of the State of the Art and Way Forward. Sugar Tech, 2019, 21, 9-19.	0.9	26
96	Ozone based food preservation: a promising green technology for enhanced food safety. Ozone: Science and Engineering, 2019, 41, 17-34.	1.4	158
97	Correlation and principal component analysis of physical properties of tender coconut (Cocos) Tj ETQq1 1 0.784314 rgBT /Overlo Engineering, 2019, 42, e13217.	1.5	14
98	Nonlinear and multiple linear regression analysis of airflow resistance in multiplier onion. Journal of Food Process Engineering, 2019, 42, e13280.	1.5	6
99	Ozone: An Advanced Oxidation Technology for Starch Modification. Ozone: Science and Engineering, 2019, 41, 491-507.	1.4	49
100	Optimization of processing variables for the development of virgin coconut oil cake based extruded snacks. Journal of Food Process Engineering, 2019, 42, e13048.	1.5	14
101	Gaseous ozone: A potent pest management strategy to control Callosobruchus maculatus (Coleoptera: Bruchidae) infesting green gram. Journal of Applied Entomology, 2019, 143, 451-459.	0.8	18
102	Modeling of coconut milk residue incorporated riceâ€corn extrudates properties using multiple linear regression and artificial neural network. Journal of Food Process Engineering, 2019, 42, e12981.	1.5	34
103	Polyunsaturated Fatty Acids as Nutraceuticals. , 2019, , 475-496.		0
104	Palm Sapâ€"Quality Profiles, Fermentation Chemistry, and Preservation Methods. Sugar Tech, 2018, 20, 621-634.	0.9	41
105	Numerical Simulation and Validation of Mass Transfer Process of Ozone Gas in Rice Grain Bulks. Ozone: Science and Engineering, 2018, 40, 191-197.	1.4	19
106	Harvest and Postharvest Technology. , 2018, , 635-722.		9
107	Characterization and Optimization of Microwave Assisted Process for Extraction of Nutmeg (Myristica fragrans Houtt.) Mace Essential Oil. Journal of Essential Oil-bearing Plants: JEOP, 2018, 21, 895-904.	0.7	16
108	Application and Kinetics of Ozone in Food Preservation. Ozone: Science and Engineering, 2017, 39, 115-126.	1.4	117

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109	Numerical simulation of ozone concentration profile and flow characteristics in paddy bulks. Pest Management Science, 2017, 73, 1698-1702.	1.7	21
110	Numerical Simulation and Validation of Ozone Concentration Profile in Green Gram (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	1.4	23
111	Determination and Optimization of Vitamin B Complex (B1, B2, B3 and B6) in Cellulase Treated Polished Rice by HPLC with UV Detector. Asian Journal of Chemistry, 2017, 29, 385-392.	0.1	4
112	Effect of Ethylene Concentration and Exposure Time on Physico-Chemical Quality and Colour Value of Sapota Fruit (Manilkara zapota). Asian Journal of Chemistry, 2017, 29, 970-974.	0.1	0
113	Development and performance evaluation of rotary drum grader for tomato. International Journal of Agriculture Environment and Biotechnology, 2016, 9, 137.	0.1	4
114	Reaction Kinetics of Ozone Gas in Green Gram (Vigna radiate). Ozone: Science and Engineering, 2015, 37, 309-315.	1.4	23
115	Reaction Kinetics of Ozone Gas in Paddy Grains. Journal of Food Process Engineering, 2015, 38, 594-600.	1.5	32
116	Decay Rate Kinetics of Ozone Gas in Rice Grains. Ozone: Science and Engineering, 2015, 37, 450-455.	1.4	28
117	Incorporation of coconut milk residue in pasta: Influence on cooking quality, sensory and physical properties. Journal of Plantation Crops, 0, , 128-135.	0.1	4
118	Moisture content and water activity of arecanut samples: A need to revisit storage guidelines. Journal of Plantation Crops, 0, , 136-141.	0.1	1
119	Design, development, and evaluation of paneerâ€making machine. Journal of Food Process Engineering, 0, , e13883.	1.5	3
120	Transient computer simulation of the temperature profile in different packaging materials: An optimization of thermal treatment of tender coconut water. Journal of Food Process Engineering, 0, , .	1.5	6
121	Development and performance evaluation of thresher for onion umbels. Journal of Food Process Engineering, 0, , .	1.5	1
122	Biochemical, colour and sensory attributes of pasteurized sugarcane juice stored in highâ€density polyethyleneâ€based nanocomposite films. Packaging Technology and Science, 0, , .	1.3	1
123	Engineering, biochemical, and cooking characteristics of seven eminent cultivars of brown rice: Implication on development of food processing equipment. Journal of Food Process Engineering, 0, , .	1.5	0