

Sachin K Sonawane

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

659
citations

623188

14
h-index

610482

24
g-index

40
all docs

40
docs citations

40
times ranked

668
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Effect of flaxseed flour addition on physicochemical and sensory properties of functional bread. LWT - Food Science and Technology, 2014, 58, 614-619. | 2.5 | 95 |
| 2 | Novel, energy efficient and green cloud point extraction: technology and applications in food processing. Journal of Food Science and Technology, 2019, 56, 524-534. | 1.4 | 62 |
| 3 | Effect of banana peel powder on bioactive constituents and microstructural quality of chapatti: unleavened Indian flat bread. Journal of Food Measurement and Characterization, 2016, 10, 32-41. | 1.6 | 43 |
| 4 | Effect of drying and storage on bioactive components of jambhul and wood apple. Journal of Food Science and Technology, 2015, 52, 2833-2841. | 1.4 | 36 |
| 5 | Non-thermal plasma: An advanced technology for food industry. Food Science and Technology International, 2020, 26, 727-740. | 1.1 | 34 |
| 6 | Antioxidant Activity of Jambhul, Wood Apple, Ambadi and Ambat Chukka: An Indigenous Lesser Known Fruits and Vegetables of India. Advance Journal of Food Science and Technology, 2013, 5, 270-275. | 0.1 | 32 |
| 7 | CEREAL BASED FUNCTIONAL BEVERAGES: A REVIEW. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 914-919. | 0.4 | 31 |
| 8 | Nutritional, functional, thermal and structural characteristics of Citrullus lanatus and Limonia acidissima seed flours. Journal of Food Measurement and Characterization, 2016, 10, 72-79. | 1.6 | 26 |
| 9 | Comparative assessment of algal oil with other vegetable oils for deep frying. Algal Research, 2018, 31, 99-106. | 2.4 | 26 |
| 10 | Novel, Nonthermal, Energy Efficient, Industrially Scalable Hydrodynamic Cavitation “ Applications in Food Processing. Food Reviews International, 2020, 36, 668-691. | 4.3 | 25 |
| 11 | A comprehensive overview of functional and rheological properties of aloe vera and its application in foods. Journal of Food Science and Technology, 2021, 58, 1217-1226. | 1.4 | 23 |
| 12 | Citrullus lanatus protein hydrolysate optimization for antioxidant potential. Journal of Food Measurement and Characterization, 2017, 11, 1834-1843. | 1.6 | 20 |
| 13 | Nutritional characterization and oxidative stability of $\hat{1}\pm$ -linolenic acid in bread containing roasted ground flaxseed. LWT - Food Science and Technology, 2015, 61, 510-515. | 2.5 | 17 |
| 14 | Functional and antioxidant activity of Ziziphus jujube seed protein hydrolysates. Journal of Food Measurement and Characterization, 2016, 10, 226-235. | 1.6 | 17 |
| 15 | Encapsulation characteristics of protein hydrolysate extracted from <i>Ziziphus jujube</i> seed. International Journal of Food Properties, 2017, 20, 3215-3224. | 1.3 | 16 |
| 16 | Bioactive L acidissima protein hydrolysates using Box“Behnken design. 3 Biotech, 2017, 7, 218. | 1.1 | 14 |
| 17 | Plant Seed Proteins: Chemistry, Technology and Applications. Current Research in Nutrition and Food Science, 2018, 6, 461-469. | 0.3 | 13 |
| 18 | Nutritional evaluation of multigrain Khakra. Food Bioscience, 2017, 19, 80-84. | 2.0 | 12 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Extraction and Characterization of Polyphenols from <i>Artocarpus heterophyllus</i> and Its Effect on Oxidative Stability of Peanut Oil. <i>International Journal of Fruit Science</i> , 2020, 20, S1134-S1155. | 1.2 | 12 |
| 20 | Pasting, viscoelastic and rheological characterization of gluten free (cereals, legume and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td (57, 2960-2966. | 1.4 | 10 |
| 21 | Optimization and modeling of novel multigrain beverage: Effect of food additives on physicochemical and functional properties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14151. | 0.9 | 9 |
| 22 | A REVIEW ON RECENT TRENDS OF ULTRASOUND ASSISTED PROCESSING IN FOOD SEGMENT. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 10, 1-4. | 0.4 | 9 |
| 23 | Bioactive characteristics and optimization of tamarind seed protein hydrolysate for antioxidant-rich food formulations. <i>3 Biotech</i> , 2018, 8, 218. | 1.1 | 8 |
| 24 | Low glycaemic index bhakri: Indian sorghum unleavened flat bread. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 768-775. | 1.6 | 7 |
| 25 | <i>Limonia acidissima</i> : Versatile and Nutritional Fruit of India. <i>International Journal of Fruit Science</i> , 2020, 20, S405-S413. | 1.2 | 7 |
| 26 | Antioxidant and Anti-hypertensive Bioactive Peptides from Indian Mackerel Fish Waste. <i>International Journal of Peptide Research and Therapeutics</i> , 2021, 27, 2671-2684. | 0.9 | 7 |
| 27 | <i>Limonia acidissima</i> and <i>Citrullus lanatus</i> fruit seeds: Antimicrobial, thermal, structural, functional and protein identification study. <i>Food Bioscience</i> , 2018, 26, 8-14. | 2.0 | 6 |
| 28 | Encapsulation of <i>Momordica Charantia</i> Linn. (bitter gourd) juice by spray drying technique. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3529-3541. | 1.6 | 6 |
| 29 | REDUCTION OF OIL UPTAKE FROM POTATO FENCH FRIES BY PLASTICISER SHELLAC AND ULTRASOUND TECHNOLOGY. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 9, 813-815. | 0.4 | 6 |
| 30 | Potential Food Applications and Health Benefits of Jambhul (<l>Syzygium cumini</i> L.). <i>The Indian Journal of Nutrition and Dietetics</i> , 2016, 53, 343. | 0.1 | 5 |
| 31 | Chemometric approach-based characterization and screening of gluten free flours for development of Indian unleavened flatbread. <i>Journal of Food Science and Technology</i> , 2021, 58, 1829-1838. | 1.4 | 4 |
| 32 | Recent advances in the technology of chapatti: an Indian traditional unleavened flatbread. <i>Journal of Food Science and Technology</i> , 2021, 58, 3270-3279. | 1.4 | 3 |
| 33 | Impact of fiber mixture on dough and chapatti quality using D-optimal response surface methodology. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2016, 05, 424-433. | 0.4 | 3 |
| 34 | REVIEW ON UNDERSTANDING OF EGG YOLK AS FUNCTIONAL INGREDIENTS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2022, 11, e4627. | 0.4 | 3 |
| 35 | Development of Plant based meat analogue. <i>Food Science and Applied Biotechnology</i> , 2022, 5, 45. | 0.2 | 3 |
| 36 | Effect of Protein Hydrolysates from <i>Limonia (L.) acidissima</i> and <i>Citrullus (C.) lanatus</i> on Anthocyanin Degradation. <i>International Journal of Fruit Science</i> , 2020, 20, S231-S239. | 1.2 | 2 |

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|----|--|-----|-----------|
| 37 | Comparative assessment, optimization and characterization of bioactive constituents from Amaranthus species: An indigenous lesser-known vegetables of India. Food Science and Applied Biotechnology, 2021, 4, 183. | 0.2 | 2 |
| 38 | NANOTECHNOLOGY ENROLMENT IN FOOD AND FOOD SAFETY. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 893-900. | 0.4 | 2 |
| 39 | Comparative study of ice-cream cones developed from refined wheat, ragi, buckwheat, bajra, amaranth, and composite flour. Measurement Food, 2022, 6, 100033. | 0.8 | 2 |
| 40 | A Fuzzy Mathematical Approach for Selection of Surface Coating and Its Effect on Staling Kinetics in a Formulated Gluten-Free Flatbread. Food and Bioprocess Technology, 2019, 12, 1955-1965. | 2.6 | 1 |