

# Sachin K Sonawane

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

659  
citations

623574

14  
h-index

610775

24  
g-index

40  
all docs

40  
docs citations

40  
times ranked

668  
citing authors

#	ARTICLE	IF	CITATIONS
1	REVIEW ON UNDERSTANDING OF EGG YOLK AS FUNCTIONAL INGREDIENTS. Journal of Microbiology, Biotechnology and Food Sciences, 2022, 11, e4627.	0.4	3
2	Development of Plant based meat analogue. Food Science and Applied Biotechnology, 2022, 5, 45.	0.2	3
3	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
4	Chemometric approach-based characterization and screening of gluten free flours for development of Indian unleavened flatbread. Journal of Food Science and Technology, 2021, 58, 1829-1838.	1.4	4
5	Recent advances in the technology of chapatti: an Indian traditional unleavened flatbread. Journal of Food Science and Technology, 2021, 58, 3270-3279.	1.4	3
6	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
7	Antioxidant and Anti-hypertensive Bioactive Peptides from Indian Mackerel Fish Waste. International Journal of Peptide Research and Therapeutics, 2021, 27, 2671-2684.	0.9	7
8	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
9	Novel, Nonthermal, Energy Efficient, Industrially Scalable Hydrodynamic Cavitation “ Applications in Food Processing. Food Reviews International, 2020, 36, 668-691.	4.3	25
10	Encapsulation of Momordica Charantia Linn. (bitter gourd) juice by spray drying technique. Journal of Food Measurement and Characterization, 2020, 14, 3529-3541.	1.6	6
11	Extraction and Characterization of Polyphenols from Artocarpus heterophyllus and Its Effect on Oxidative Stability of Peanut Oil. International Journal of Fruit Science, 2020, 20, S1134-S1155.	1.2	12
12	Non-thermal plasma: An advanced technology for food industry. Food Science and Technology International, 2020, 26, 727-740.	1.1	34
13	Limonia acidissima: Versatile and Nutritional Fruit of India. International Journal of Fruit Science, 2020, 20, S405-S413.	1.2	7
14	Effect of Protein Hydrolysates from <i>Limonia (L.) acidissima</i> and <i>Citrullus (C.) lanatus</i> on Anthocyanin Degradation. International Journal of Fruit Science, 2020, 20, S231-S239.	1.2	2
15	Pasting, viscoelastic and rheological characterization of gluten free (cereals, legume and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 57, 2960-2966.	1.4	10
16	A REVIEW ON RECENT TRENDS OF ULTRASOUND ASSISTED PROCESSING IN FOOD SEGMENT. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 10, 1-4.	0.4	9
17	REDUCTION OF OIL UPTAKE FROM POTATO FENCH FRIES BY PLASTICISER SHELLAC AND ULTRASOUND TECHNOLOGY. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 813-815.	0.4	6
18	Optimization and modeling of novel multigrain beverage: Effect of food additives on physicochemical and functional properties. Journal of Food Processing and Preservation, 2019, 43, e14151.	0.9	9

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19	A Fuzzy Mathematical Approach for Selection of Surface Coating and Its Effect on Staling Kinetics in a Formulated Gluten-Free Flatbread. <i>Food and Bioprocess Technology</i> , 2019, 12, 1955-1965.	2.6	1
20	Novel, energy efficient and green cloud point extraction: technology and applications in food processing. <i>Journal of Food Science and Technology</i> , 2019, 56, 524-534.	1.4	62
21	Bioactive characteristics and optimization of tamarind seed protein hydrolysate for antioxidant-rich food formulations. <i>3 Biotech</i> , 2018, 8, 218.	1.1	8
22	Comparative assessment of algal oil with other vegetable oils for deep frying. <i>Algal Research</i> , 2018, 31, 99-106.	2.4	26
23	<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
24	Plant Seed Proteins: Chemistry, Technology and Applications. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 461-469.	0.3	13
25	CEREAL BASED FUNCTIONAL BEVERAGES: A REVIEW. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2018, 8, 914-919.	0.4	31
26	NANOTECHNOLOGY ENROLMENT IN FOOD AND FOOD SAFETY. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2018, 8, 893-900.	0.4	2
27	Encapsulation characteristics of protein hydrolysate extracted from <i>Ziziphus jujube</i> seed. <i>International Journal of Food Properties</i> , 2017, 20, 3215-3224.	1.3	16
28	<i>Citrullus lanatus</i> protein hydrolysate optimization for antioxidant potential. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1834-1843.	1.6	20
29	Nutritional evaluation of multigrain Khakra. <i>Food Bioscience</i> , 2017, 19, 80-84.	2.0	12
30	Bioactive <i>L. acidissima</i> protein hydrolysates using Box-Behnken design. <i>3 Biotech</i> , 2017, 7, 218.	1.1	14
31	Low glycaemic index bhakri: Indian sorghum unleavened flat bread. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 768-775.	1.6	7
32	Functional and antioxidant activity of <i>Ziziphus jujube</i> seed protein hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 226-235.	1.6	17
33	Nutritional, functional, thermal and structural characteristics of <i>Citrullus lanatus</i> and <i>Limonia acidissima</i> seed flours. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 72-79.	1.6	26
34	Effect of banana peel powder on bioactive constituents and microstructural quality of chapatti: unleavened Indian flat bread. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 32-41.	1.6	43
35	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
36	Potential Food Applications and Health Benefits of Jambhul ( <i>Syzygium cumini</i> L.). <i>The Indian Journal of Nutrition and Dietetics</i> , 2016, 53, 343.	0.1	5

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37	Nutritional characterization and oxidative stability of $\hat{\iota}$ -linolenic acid in bread containing roasted ground flaxseed. LWT - Food Science and Technology, 2015, 61, 510-515.	2.5	17
38	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
39	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
40	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