

Sachin K Sonawane

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7813590/publications.pdf>

Version: 2024-02-01

40
papers

659
citations

623734
14
h-index

610901
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.	0.8	3
2	Development of Plant based meat analogue. Food Science and Applied Biotechnology, 2022, 5, 45.	0.6	3
3	Comparative study of ice-cream cones developed from refined wheat, ragi, buckwheat, bajra, amaranth, and composite flour. Measurement Food, 2022, 6, 100033.	1.6	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.	2.8	4
5	Recent advances in the technology of chapatti: an Indian traditional unleavened flatbread. Journal of Food Science and Technology, 2021, 58, 3270-3279.	2.8	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.	2.8	23
7	Antioxidant and Anti-hypertensive Bioactive Peptides from Indian Mackerel Fish Waste. International Journal of Peptide Research and Therapeutics, 2021, 27, 2671-2684.	1.9	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.	0.6	2
9	Novel, Nonthermal, Energy Efficient, Industrially Scalable Hydrodynamic Cavitation “ Applications in Food Processing. Food Reviews International, 2020, 36, 668-691.	8.4	25
10	Encapsulation of Momordica Charantia Linn. (bitter gourd) juice by spray drying technique. Journal of Food Measurement and Characterization, 2020, 14, 3529-3541.	3.2	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.	2.4	12
12	Non-thermal plasma: An advanced technology for food industry. Food Science and Technology International, 2020, 26, 727-740.	2.2	34
13	Limonia acidissima: Versatile and Nutritional Fruit of India. International Journal of Fruit Science, 2020, 20, S405-S413.	2.4	7
14	Effect of Protein Hydrolysates from <i>Limonia</i> (L.) <i>acidissima</i> and <i>Citrullus</i> (C.) <i>lanatus</i> on Anthocyanin Degradation. International Journal of Fruit Science, 2020, 20, S231-S239.	2.4	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.	2.8	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.	0.8	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.	0.8	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.	2.0	9

#	ARTICLE	IF	CITATIONS
19	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.	4.7	1
20	Novel, energy efficient and green cloud point extraction: technology and applications in food processing. Journal of Food Science and Technology, 2019, 56, 524-534.	2.8	62
21	Bioactive characteristics and optimization of tamarind seed protein hydrolysate for antioxidant-rich food formulations. 3 Biotech, 2018, 8, 218.	2.2	8
22	Comparative assessment of algal oil with other vegetable oils for deep frying. Algal Research, 2018, 31, 99-106.	4.6	26
23	Limonia acidissima and Citrullus lanatus fruit seeds: Antimicrobial, thermal, structural, functional and protein identification study. Food Bioscience, 2018, 26, 8-14.	4.4	6
24	Plant Seed Proteins: Chemistry, Technology and Applications. Current Research in Nutrition and Food Science, 2018, 6, 461-469.	0.8	13
25	CEREAL BASED FUNCTIONAL BEVERAGES: A REVIEW. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 914-919.	0.8	31
26	NANOTECHNOLOGY ENROLMENT IN FOOD AND FOOD SAFETY. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 893-900.	0.8	2
27	Encapsulation characteristics of protein hydrolysate extracted from <i>Ziziphus jujube</i> seed. International Journal of Food Properties, 2017, 20, 3215-3224.	3.0	16
28	Citrullus lanatus protein hydrolysate optimization for antioxidant potential. Journal of Food Measurement and Characterization, 2017, 11, 1834-1843.	3.2	20
29	Nutritional evaluation of multigrain Khakra. Food Bioscience, 2017, 19, 80-84.	4.4	12
30	Bioactive L acidissima protein hydrolysates using Box-Behnken design. 3 Biotech, 2017, 7, 218.	2.2	14
31	Low glycaemic index bhakri: Indian sorghum unleavened flat bread. Journal of Food Measurement and Characterization, 2017, 11, 768-775.	3.2	7
32	Functional and antioxidant activity of Ziziphus jujube seed protein hydrolysates. Journal of Food Measurement and Characterization, 2016, 10, 226-235.	3.2	17
33	Nutritional, functional, thermal and structural characteristics of Citrullus lanatus and Limonia acidissima seed flours. Journal of Food Measurement and Characterization, 2016, 10, 72-79.	3.2	26
34	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.	3.2	43
35	Impact of fiber mixture on dough and chapatti quality using D-optimal response surface methodology. Journal of Microbiology, Biotechnology and Food Sciences, 2016, 05, 424-433.	0.8	3
36	Potential Food Applications and Health Benefits of Jambhul (<i>Syzygium cumini</i> L.). The Indian Journal of Nutrition and Dietetics, 2016, 53, 343.	0.1	5

#	ARTICLE	IF	CITATIONS
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.	5.2	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.	2.8	36
39	Effect of flaxseed flour addition on physicochemical and sensory properties of functional bread. LWT - Food Science and Technology, 2014, 58, 614-619.	5.2	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