

# Shrikant Swami

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7919122/publications.pdf>

Version: 2024-02-01

11  
papers

226  
citations

1684188

5  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

231  
citing authors

#	ARTICLE	IF	CITATIONS
1	Jackfruit and Its Many Functional Components as Related to Human Health: A Review. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 565-576.	11.7	151
2	Moisture sorption isotherms of black gram nuggets (bori) at varied temperatures. Journal of Food Engineering, 2005, 67, 477-482.	5.2	27
3	Effect of water and air content on the rheological properties of black gram batter. Journal of Food Engineering, 2004, 65, 189-196.	5.2	13
4	Jackfruit (Artocarpus heterophyllus): Biodiversity, Nutritional Contents, and Health. Reference Series in Phytochemistry, 2018, , 1-23.	0.4	8
5	Convective hot air drying and quality characteristics of bori: A traditional Indian nugget prepared from black gram pulse batter. Journal of Food Engineering, 2007, 79, 225-233.	5.2	7
6	Jackfruit (Artocarpus heterophyllus): Biodiversity, Nutritional Contents, and Health. Reference Series in Phytochemistry, 2019, , 2237-2259.	0.4	5
7	Texture Profile Analysis of Cooked Sun Dried Nuggets (Bori) Prepared with Different Levels of Moisture Content and Percent Air Incorporation in Its Batter. International Journal of Food Engineering, 2007, 3, .	1.5	4
8	Development of an extrusion system for Bori and force characteristics of its batter during extrusion. Journal of Food Engineering, 2006, 73, 20-28.	5.2	3
9	Open-Air Sun Drying of Kokum (Garcinia indica) Rind and Its Quality Evaluation. Agricultural Research, 2016, 5, 373-383.	1.7	3
10	Mechanical Properties of Cashew Nut Under Compression Loading at Varied Moisture Contents. Agricultural Research, 2018, 7, 347-359.	1.7	3
11	Effect of Moisture and Air Incorporation in the Batter on the Drying Process and Quality of Sun Dried Nugget (Bori). Biosystems Engineering, 2006, 93, 393-402.	4.3	2