

Tridib Kumar Goswami

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

64 papers	1,677 citations	24 h-index	39 g-index
71 ext. papers	2,006 ext. citations	3.8 avg, IF	5.35 L-index

#	Paper	IF	Citations
64	Applications of Plastic Films for Modified Atmosphere Packaging of Fruits and Vegetables: A Review. <i>Food Engineering Reviews</i> , 2009 , 1, 133-158	6.5	194
63	Piper nigrum and piperine: an update. <i>Phytotherapy Research</i> , 2013 , 27, 1121-30	6.7	171
62	Physical Properties of Cumin Seed. <i>Biosystems Engineering</i> , 1996 , 64, 93-98		167
61	Respiration rate of banana fruit under aerobic conditions at different storage temperatures. <i>Journal of Food Engineering</i> , 2008 , 87, 116-123	6	86
60	Effect of inlet air temperature and gum Arabic concentration on encapsulation of probiotics by spray drying. <i>LWT - Food Science and Technology</i> , 2019 , 99, 583-593	5.4	56
59	Thermal properties of cumin seed. <i>Journal of Food Engineering</i> , 2000 , 45, 181-187	6	50
58	Mathematical Modeling of Withering Characteristics of Tea Leaves. <i>Drying Technology</i> , 2006 , 24, 159-164	4.6	48
57	Moisture sorption isotherms, heat of sorption and vaporization of withered leaves, black and green tea. <i>Journal of Food Engineering</i> , 2007 , 78, 827-835	6	47
56	Design of a cryogenic grinding system for spices. <i>Journal of Food Engineering</i> , 1999 , 39, 359-368	6	47
55	CFD simulation of effects of operating parameters and product on heat transfer and moisture loss in the stack of bagged potatoes. <i>Journal of Food Engineering</i> , 2007 , 80, 947-960	6	43
54	Postharvest Technology. <i>Biosystems Engineering</i> , 2001 , 79, 399-406		41
53	Measurement and Modeling of Respiration Rate of Guava (CV. Baruipur) for Modified Atmosphere Packaging. <i>International Journal of Food Properties</i> , 2011 , 14, 609-628	3	38
52	Modeling of Respiration Rate of Litchi Fruit under Aerobic Conditions. <i>Food and Bioprocess Technology</i> , 2011 , 4, 272-281	5.1	35
51	Effect of grinding temperatures on particle and physicochemical characteristics of black pepper powder. <i>Powder Technology</i> , 2016 , 299, 168-177	5.2	33
50	Role of feed rate and temperature in attrition grinding of cumin. <i>Journal of Food Engineering</i> , 2003 , 59, 285-290	6	33
49	STUDIES ON CRYOGENIC GRINDING OF CUMIN SEED. <i>Journal of Food Process Engineering</i> , 1999 , 22, 175-180	4.0	31
48	Steady state CFD modeling of airflow, heat transfer and moisture loss in a commercial potato cold store. <i>International Journal of Refrigeration</i> , 2007 , 30, 672-689	3.8	29

47	Design and development of modified atmosphere packaging system for guava (cv. Baruipur). <i>Journal of Food Science and Technology</i> , 2014 , 51, 2925-46	3.3	28
46	Mechanical properties of cumin seed (<i>Cuminum cyminum</i> linn.) under compressive loading. <i>Journal of Food Engineering</i> , 1998 , 36, 311-321	6	27
45	CRYOGENIC GRINDING of CLOVES. <i>Journal of Food Processing and Preservation</i> , 2000 , 24, 57-71	2.1	27
44	Permselective MA packaging of litchi (cv. Shahi) for preserving quality and extension of shelf-life. <i>Postharvest Biology and Technology</i> , 2012 , 71, 1-12	6.2	26
43	Modelling and optimization of drying variables in thin layer drying of parboiled paddy. <i>Journal of Food Engineering</i> , 2007 , 78, 480-487	6	26
42	DEM simulation of flow of black pepper seeds in cryogenic grinding system. <i>Journal of Food Engineering</i> , 2017 , 196, 36-51	6	25
41	Comparative study on ambient and cryogenic grinding of fenugreek and black pepper seeds using rotor, ball, hammer and Pin mill. <i>Powder Technology</i> , 2014 , 267, 245-255	5.2	24
40	Biscuit baking: A review. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109726	5.4	20
39	A critical review of analytical methods for determination of curcuminoids in turmeric. <i>Journal of Food Science and Technology</i> , 2019 , 56, 5153-5166	3.3	20
38	Evaluation of size reduction and power requirement in ambient and cryogenically ground fenugreek powder. <i>Advanced Powder Technology</i> , 2013 , 24, 427-435	4.6	20
37	Modeling of gas transmission properties of polymeric films used for MA packaging of fruits. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5456-69	3.3	18
36	Effect of grinding methods on powder quality of king chilli. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1686-1694	2.8	18
35	Three dimensional modeling on airflow, heat and mass transfer in partially impermeable enclosure containing agricultural produce during natural convective cooling. <i>Energy Conversion and Management</i> , 2007 , 48, 2136-2149	10.6	18
34	Development and validation of a comprehensive model for map of fruits based on enzyme kinetics theory and arrhenius relation. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4286-95	3.3	16
33	Modeling breakage and motion of black pepper seeds in cryogenic mill. <i>Advanced Powder Technology</i> , 2018 , 29, 1055-1071	4.6	16
32	DRYING KINETICS OF PADDY USING THERMOGRAVIMETRIC ANALYSIS. <i>Drying Technology</i> , 2001 , 19, 1201-1210	2.6	15
31	Thermal and Mechanical Properties of Black Pepper at Different Temperatures. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12342	2.4	14
30	ESTIMATION OF MOISTURE LOSS FROM THE COOLING DATA OF POTATOES. <i>Journal of Food Process Engineering</i> , 2005 , 28, 397-416	2.4	14

29	Modelling perforated mediated modified atmospheric packaging of capsicum. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 556-563	3.8	13
28	Optimization of Cryogenic Grinding Process for Cassia (<i>Cinnamomum loureirii</i> Nees L.). <i>Journal of Food Process Engineering</i> , 2016 , 39, 659-675	2.4	13
27	Modeling of granular heat transfer in cryogenic grinding system: Black pepper seeds. <i>Chemical Engineering Research and Design</i> , 2019 , 141, 302-316	5.5	11
26	Determination of properties of black pepper to use in discrete element modeling. <i>Journal of Food Engineering</i> , 2019 , 246, 111-118	6	11
25	Role of Cryogenics in Food Processing and Preservation. <i>International Journal of Food Engineering</i> , 2010 , 6,	1.9	10
24	Ambient and Cryogenic Grinding of Fenugreek and Flow Characterization of Its Powder. <i>Journal of Food Process Engineering</i> , 2013 , 36, 548-557	2.4	9
23	MODELING OF RESPIRATION RATE OF SAPOTA FRUIT UNDER AEROBIC CONDITIONS. <i>Journal of Food Process Engineering</i> , 2009 , 32, 528-543	2.4	9
22	Studies on survivability, storage stability of encapsulated spray dried probiotic powder. <i>Current Research in Food Science</i> , 2020 , 3, 235-242	5.6	9
21	Influence of cryogenic treatment on micro-structural characteristics of some Indian spices: X-ray micro-tomography investigation. <i>Journal of Food Engineering</i> , 2019 , 243, 39-48	6	9
20	TIME-TEMPERATURE RELATIONSHIPS FOR IQF SHRIMP WITH LIQUID NITROGEN AND ITS QUALITY ASSESSMENT. <i>Journal of Food Process Engineering</i> , 2001 , 24, 71-85	2.4	7
19	Encapsulation of NCDC 016 cells by spray drying: characterization, survival after digestion, and storage stability. <i>Food and Function</i> , 2020 , 11, 8694-8706	6.1	7
18	Physico-thermal and Flavoring Characteristics of Essential Oil of Cassia. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016 , 19, 854-862	1.7	7
17	Flow Characterization of Ambiently and Cryogenically Ground Black Pepper (<i>Piper nigrum</i>) Powder as a Function of Varying Moisture Content. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12304	2.4	6
16	COMPARATIVE PERFORMANCE OF PRECOOLING METHODS FOR THE STORAGE OF MANGOES (<i>MANGIFERA INDICA</i> L. CV. AMRAPALI). <i>Journal of Food Process Engineering</i> , 2008 , 31, 354-371	2.4	6
15	Use of liquid nitrogen in CA storage: Theoretical analysis and experimental validation. <i>Journal of Food Engineering</i> , 2007 , 82, 77-83	6	4
14	Effect of stevia level on chemical, microbiological, and sensory properties of dairy dessert (rasgulla) at different storage periods and temperatures. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14293	2.1	4
13	PHYSICAL PROPERTIES OF TWO POPULAR INDIAN POTATO VARIETIES. <i>Journal of Food Process Engineering</i> , 2006 , 29, 337-348	2.4	3
12	Physical and sensory characteristics of low sugar dairy dessert (rasgulla) developed at different level coconut sap syrup. <i>Journal of Food Science and Technology</i> , 2021 , 58, 343-348	3.3	3

11	Development of a standardized combined plant extract containing nutraceutical formulation ameliorating metabolic syndrome components. <i>SN Applied Sciences</i> , 2019 , 1, 1	1.8	2
10	Study of color kinetics of banana under microwave drying by application of image analysis. <i>Food Science and Technology International</i> , 2021 , 27, 660-673	2.6	2
9	In silico molecular GRIP docking of some secondary metabolites combating diabetes. <i>Bulletin of the National Research Centre</i> , 2020 , 44,	3	2
8	Effect of moisture on physical and mechanical properties of cassia. <i>Cogent Food and Agriculture</i> , 2016 , 2,	1.8	2
7	Evidence based seasonal variances in catechin and caffeine content of tea. <i>SN Applied Sciences</i> , 2019 , 1, 1	1.8	2
6	PRODUCT-COOLING LOAD AND MOISTURE LOSS UNDER DIFFERENT LOADING PATTERNS AND COOLING RATES OF POTATOES IN COLD STORAGE. <i>Journal of Food Process Engineering</i> , 2008 , 31, 339-353	2.4	1
5	Development of a system to measure color in fresh and microwave dried banana slices. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1673-1681	3.3	1
4	A Review on Probiotic Microencapsulation and Recent Advances of their Application in Bakery Products. <i>Food and Bioprocess Technology</i> ,	5.1	1
3	Heat transfer modeling of shrimp in tunnel type individual quick freezing system. <i>Journal of Food Process Engineering</i> , e13838	2.4	0
2	Numerical modeling of granular flow in star valve type cryogenic precooler. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13376	2.4	
1	MODEL TO PREDICT THE COOL-DOWN CHARACTERISTICS OF VARIABLE AIR TEMPERATURE POTATO COLD STORAGE USING COMPUTATIONAL FLUID DYNAMICS. <i>Journal of Food Process Engineering</i> , 2006 , 29, 633-650	2.4	