

# Tridib Kumar Goswami

## List of Publications by Year in Descending Order

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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	Study of color kinetics of banana under microwave drying by application of image analysis. <i>Food Science and Technology International</i> , <b>2021</b> , 27, 660-673	2.6	2
63	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> , <b>2021</b> , 58, 343-348	3.3	3
62	Development of a system to measure color in fresh and microwave dried banana slices. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 1673-1681	3.3	1
61	Biscuit baking: A review. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109726	5.4	20
60	Numerical modeling of granular flow in star valve type cryogenic precooler. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13376	2.4	
59	In silico molecular GRIP docking of some secondary metabolites combating diabetes. <i>Bulletin of the National Research Centre</i> , <b>2020</b> , 44,	3	2
58	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> , <b>2020</b> , 44, e14293	2.1	4
57	Studies on survivability, storage stability of encapsulated spray dried probiotic powder. <i>Current Research in Food Science</i> , <b>2020</b> , 3, 235-242	5.6	9
56	Encapsulation of NCDC 016 cells by spray drying: characterization, survival after digestion, and storage stability. <i>Food and Function</i> , <b>2020</b> , 11, 8694-8706	6.1	7
55	A critical review of analytical methods for determination of curcuminoids in turmeric. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 5153-5166	3.3	20
54	Development of a standardized combined plant extract containing nutraceutical formulation ameliorating metabolic syndrome components. <i>SN Applied Sciences</i> , <b>2019</b> , 1, 1	1.8	2
53	Evidence based seasonal variances in catechin and caffeine content of tea. <i>SN Applied Sciences</i> , <b>2019</b> , 1, 1	1.8	2
52	Influence of cryogenic treatment on micro-structural characteristics of some Indian spices: X-ray micro-tomography investigation. <i>Journal of Food Engineering</i> , <b>2019</b> , 243, 39-48	6	9
51	Modeling of granular heat transfer in cryogenic grinding system: Black pepper seeds. <i>Chemical Engineering Research and Design</i> , <b>2019</b> , 141, 302-316	5.5	11
50	Determination of properties of black pepper to use in discrete element modeling. <i>Journal of Food Engineering</i> , <b>2019</b> , 246, 111-118	6	11
49	Effect of inlet air temperature and gum Arabic concentration on encapsulation of probiotics by spray drying. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 583-593	5.4	56
48	Modeling breakage and motion of black pepper seeds in cryogenic mill. <i>Advanced Powder Technology</i> , <b>2018</b> , 29, 1055-1071	4.6	16

47	Effect of grinding methods on powder quality of king chilli. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1686-1694	2.8	18
46	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> , <b>2017</b> , 40, e12304	2.4	6
45	Thermal and Mechanical Properties of Black Pepper at Different Temperatures. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12342	2.4	14
44	DEM simulation of flow of black pepper seeds in cryogenic grinding system. <i>Journal of Food Engineering</i> , <b>2017</b> , 196, 36-51	6	25
43	Effect of grinding temperatures on particle and physicochemical characteristics of black pepper powder. <i>Powder Technology</i> , <b>2016</b> , 299, 168-177	5.2	33
42	Optimization of Cryogenic Grinding Process for Cassia ( <i>Cinnamomum loureirii</i> Nees L.). <i>Journal of Food Process Engineering</i> , <b>2016</b> , 39, 659-675	2.4	13
41	Effect of moisture on physical and mechanical properties of cassia. <i>Cogent Food and Agriculture</i> , <b>2016</b> , 2,	1.8	2
40	Physico-thermal and Flavoring Characteristics of Essential Oil of Cassia. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , <b>2016</b> , 19, 854-862	1.7	7
39	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> , <b>2015</b> , 52, 4286-95	3.3	16
38	Modeling of gas transmission properties of polymeric films used for MA packaging of fruits. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 5456-69	3.3	18
37	Comparative study on ambient and cryogenic grinding of fenugreek and black pepper seeds using rotor, ball, hammer and Pin mill. <i>Powder Technology</i> , <b>2014</b> , 267, 245-255	5.2	24
36	Design and development of modified atmosphere packaging system for guava (cv. Baruipur). <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2925-46	3.3	28
35	Evaluation of size reduction and power requirement in ambient and cryogenically ground fenugreek powder. <i>Advanced Powder Technology</i> , <b>2013</b> , 24, 427-435	4.6	20
34	Ambient and Cryogenic Grinding of Fenugreek and Flow Characterization of Its Powder. <i>Journal of Food Process Engineering</i> , <b>2013</b> , 36, 548-557	2.4	9
33	<i>Piper nigrum</i> and piperine: an update. <i>Phytotherapy Research</i> , <b>2013</b> , 27, 1121-30	6.7	171
32	Permselective MA packaging of litchi (cv. Shahi) for preserving quality and extension of shelf-life. <i>Postharvest Biology and Technology</i> , <b>2012</b> , 71, 1-12	6.2	26
31	Modelling perforated mediated modified atmospheric packaging of capsicum. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 556-563	3.8	13
30	Modeling of Respiration Rate of Litchi Fruit under Aerobic Conditions. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 272-281	5.1	35

29	Measurement and Modeling of Respiration Rate of Guava (CV. Baruipur) for Modified Atmosphere Packaging. <i>International Journal of Food Properties</i> , <b>2011</b> , 14, 609-628	3	38
28	Role of Cryogenics in Food Processing and Preservation. <i>International Journal of Food Engineering</i> , <b>2010</b> , 6,	1.9	10
27	Applications of Plastic Films for Modified Atmosphere Packaging of Fruits and Vegetables: A Review. <i>Food Engineering Reviews</i> , <b>2009</b> , 1, 133-158	6.5	194
26	MODELING OF RESPIRATION RATE OF SAPOTA FRUIT UNDER AEROBIC CONDITIONS. <i>Journal of Food Process Engineering</i> , <b>2009</b> , 32, 528-543	2.4	9
25	Respiration rate of banana fruit under aerobic conditions at different storage temperatures. <i>Journal of Food Engineering</i> , <b>2008</b> , 87, 116-123	6	86
24	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> , <b>2008</b> , 31, 339-353	2.4	1
23	COMPARATIVE PERFORMANCE OF PRECOOLING METHODS FOR THE STORAGE OF MANGOES (MANGIFERA INDICA L. CV. AMRAPALI). <i>Journal of Food Process Engineering</i> , <b>2008</b> , 31, 354-371	2.4	6
22	Steady state CFD modeling of airflow, heat transfer and moisture loss in a commercial potato cold store. <i>International Journal of Refrigeration</i> , <b>2007</b> , 30, 672-689	3.8	29
21	Modelling and optimization of drying variables in thin layer drying of parboiled paddy. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 480-487	6	26
20	Moisture sorption isotherms, heat of sorption and vaporization of withered leaves, black and green tea. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 827-835	6	47
19	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> , <b>2007</b> , 80, 947-960	6	43
18	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> , <b>2007</b> , 48, 2136-2149	10.6	18
17	Use of liquid nitrogen in CA storage: Theoretical analysis and experimental validation. <i>Journal of Food Engineering</i> , <b>2007</b> , 82, 77-83	6	4
16	Mathematical Modeling of Withering Characteristics of Tea Leaves. <i>Drying Technology</i> , <b>2006</b> , 24, 159-164	2.6	48
15	PHYSICAL PROPERTIES OF TWO POPULAR INDIAN POTATO VARIETIES. <i>Journal of Food Process Engineering</i> , <b>2006</b> , 29, 337-348	2.4	3
14	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> , <b>2006</b> , 29, 633-650	2.4	
13	ESTIMATION OF MOISTURE LOSS FROM THE COOLING DATA OF POTATOES. <i>Journal of Food Process Engineering</i> , <b>2005</b> , 28, 397-416	2.4	14
12	Role of feed rate and temperature in attrition grinding of cumin. <i>Journal of Food Engineering</i> , <b>2003</b> , 59, 285-290	6	33

11	PHPostharvest Technology. <i>Biosystems Engineering</i> , <b>2001</b> , 79, 399-406		41
10	TIME-TEMPERATURE RELATIONSHIPS FOR IQF SHRIMP WITH LIQUID NITROGEN AND ITS QUALITY ASSESSMENT. <i>Journal of Food Process Engineering</i> , <b>2001</b> , 24, 71-85	2.4	7
9	DRYING KINETICS OF PADDY USING THERMOGRAVIMETRIC ANALYSIS. <i>Drying Technology</i> , <b>2001</b> , 19, 1201-1210	2.6	15
8	Thermal properties of cumin seed. <i>Journal of Food Engineering</i> , <b>2000</b> , 45, 181-187	6	50
7	CRYOGENIC GRINDING of CLOVES. <i>Journal of Food Processing and Preservation</i> , <b>2000</b> , 24, 57-71	2.1	27
6	Design of a cryogenic grinding system for spices. <i>Journal of Food Engineering</i> , <b>1999</b> , 39, 359-368	6	47
5	STUDIES ON CRYOGENIC GRINDING OF CUMIN SEED. <i>Journal of Food Process Engineering</i> , <b>1999</b> , 22, 175-180	4	31
4	Mechanical properties of cumin seed ( <i>Cuminum cyminum</i> linn.) under compressive loading. <i>Journal of Food Engineering</i> , <b>1998</b> , 36, 311-321	6	27
3	Physical Properties of Cumin Seed. <i>Biosystems Engineering</i> , <b>1996</b> , 64, 93-98		167
2	Heat transfer modeling of shrimp in tunnel type individual quick freezing system. <i>Journal of Food Process Engineering</i> , e13838	2.4	0
1	A Review on Probiotic Microencapsulation and Recent Advances of their Application in Bakery Products. <i>Food and Bioprocess Technology</i> ,	5.1	1