

Anubhav Pratap Singh

List of Publications by Year in descending order

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Version: 2024-02-01

80
papers

1,870
citations

257429

24
h-index

330122

37
g-index

80
all docs

80
docs citations

80
times ranked

1576
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic profiles and their responses to pre- and post-harvest factors in small fruits: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3574-3601.	10.3	7
2	Phytochemical screening of ethanolic extracts of <i>Cuminum cyminum</i> L. seeds along with the evaluation of antidiabetic properties by molecular docking approach. Natural Product Research, 2023, 37, 681-686.	1.8	1
3	Spray freeze drying for protein encapsulation: Impact of the formulation to morphology and stability. Drying Technology, 2023, 41, 137-150.	3.1	3
4	Effect of the formulation on mucoadhesive spray-dried microparticles containing iron for food fortification. Food Hydrocolloids, 2023, 134, 107906.	10.7	12
5	Pulsed UV Light Irradiation Processing of Black Tea Infusions: Effect on Color, Phenolic Content, and Antioxidant Capacity. Food and Bioprocess Technology, 2022, 15, 92-104.	4.7	9
6	Antimicrobial, antioxidant, and angiogenic bioactive silver nanoparticles produced using <i>Murraya paniculata</i> (L.) jack leaves. Nanomaterials and Nanotechnology, 2022, 12, 184798042110561.	3.0	14
7	Antimicrobial properties of spray-dried cellulose nanocrystals and metal oxide-based nanoparticles-in-microspheres. Chemical Engineering Journal Advances, 2022, 10, 100273.	5.2	14
8	Spray freeze drying of dairy products: Effect of formulation on dispersibility. Journal of Food Engineering, 2022, 335, 111191.	5.2	15
9	Flowers and Leaves Extracts of <i>Stachys palustris</i> L. Exhibit Stronger Anti-Proliferative, Antioxidant, Anti-Diabetic, and Anti-Obesity Potencies than Stems and Roots Due to More Phenolic Compounds as Revealed by UPLC-PDA-ESI-TQD-MS/MS. Pharmaceuticals, 2022, 15, 785.	3.8	4
10	Production of high loading insulin nanoparticles suitable for oral delivery by spray drying and freeze drying techniques. Scientific Reports, 2022, 12, .	3.3	11
11	Optimized Green Extraction of Polyphenols from <i>Cassia javanica</i> L. Petals for Their Application in Sunflower Oil: Anticancer and Antioxidant Properties. Molecules, 2022, 27, 4329.	3.8	2
12	Vacuum microwave dehydration decreases volatile concentration and soluble protein content of pea (<i>Pisum sativum</i> L.) protein. Journal of the Science of Food and Agriculture, 2021, 101, 167-178.	3.5	13
13	Encapsulation of betacyanins from the peel of red dragon fruit (<i>Hylocereus polyrhizus</i> L.) in alginate microbeads. Food Hydrocolloids, 2021, 113, 106535.	10.7	43
14	Multicomponent column optimization of ternary adsorption based removal of phenolic compounds using modified activated carbon. Journal of Environmental Chemical Engineering, 2021, 9, 104843.	6.7	9
15	Sustainable Biosynthesis of Antioxidants from Koji Rice Fermented with <i>Aspergillus flavus</i> Using Microwave-Assisted Extraction. Applied Sciences (Switzerland), 2021, 11, 430.	2.5	2
16	Comparing microfluidics and ultrasonication as formulation methods for developing hempseed oil nanoemulsions for oral delivery applications. Scientific Reports, 2021, 11, 72.	3.3	30
17	Emergence of cold plasma and electron beam irradiation as novel technologies to counter mycotoxins in food products. World Mycotoxin Journal, 2021, 14, 75-83.	1.4	9
18	Infrared Radiation Favorably Influences the Quality Characteristics of Key Lime Juice. Applied Sciences (Switzerland), 2021, 11, 2842.	2.5	15

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19	Ohmic Heating in the Food Industry: Developments in Concepts and Applications during 2013â€“2020. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2507.	2.5	40
20	In Vitro Antimicrobial, Antioxidant and Anticancer Activities of Egyptian Citrus Beebread. <i>Molecules</i> , 2021, 26, 2433.	3.8	18
21	Active Biodegradable Films Based on Sweet Lime Peel Residue and Its Effect on Quality of Fish Fillets. <i>Polymers</i> , 2021, 13, 1240.	4.5	9
22	Optimal ultrasonication process time remains constant for a specific nanoemulsion size reduction system. <i>Scientific Reports</i> , 2021, 11, 9241.	3.3	30
23	Multidisciplinary Studies of Folk Medicine â€œFive Thievesâ€™ Oilâ€™ (Olejek PiÅ™ciu ZÅ‚odziei) Components. <i>Molecules</i> , 2021, 26, 2931.	3.8	8
24	Sunroot snack bar: Optimization, characterization, consumer perception, and storage stability assessment. <i>Food Science and Nutrition</i> , 2021, 9, 4394-4407.	3.4	3
25	Electro-based technologies in food drying - A comprehensive review. <i>LWT - Food Science and Technology</i> , 2021, 145, 111315.	5.2	31
26	A Rapid Gas-Chromatography/Mass-Spectrometry Technique for Determining Odour Activity Values of Volatile Compounds in Plant Proteins: Soy, and Allergen-Free Pea and Brown Rice Protein. <i>Molecules</i> , 2021, 26, 4104.	3.8	12
27	Modification of functional, rheological and structural characteristics of myofibrillar proteins by high-intensity ultrasonic and papain treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102748.	5.6	38
28	Effect of nonthermal treatments on selected natural food pigments and color changes in plant material. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5097-5144.	11.7	37
29	Characterization of continuous-flow pulsed UV light reactors for processing of liquid foods in annular tube and coiled tube configurations using actinometry and computational fluid dynamics. <i>Journal of Food Engineering</i> , 2021, 304, 110590.	5.2	16
30	Whey Proteins as a Potential Co-Surfactant with Aesculus hippocastanum L. as a Stabilizer in Nanoemulsions Derived from Hempseed Oil. <i>Molecules</i> , 2021, 26, 5856.	3.8	14
31	Lactic acid fermentation: A novel approach to eliminate unpleasant aroma in pea protein isolates. <i>LWT - Food Science and Technology</i> , 2021, 150, 111927.	5.2	59
32	Double fortified (iron and zinc) spray-dried microencapsulated premix for food fortification. <i>LWT - Food Science and Technology</i> , 2021, 151, 112189.	5.2	19
33	Phenolic Composition, Antioxidant Capacity and Antibacterial Activity of White Wormwood (<i>Artemisia</i>) Tj ETQq1 1,0,784314,rgBT /Ove	3.5	43
34	Effect of Rosemary (<i>Rosmarinus officinalis</i> L.) Supplementation on Probiotic Yoghurt: Physicochemical Properties, Microbial Content, and Sensory Attributes. <i>Foods</i> , 2021, 10, 2393.	4.3	13
35	Impact of Product Formulation on Spray-Dried Microencapsulated Zinc for Food Fortification. <i>Food and Bioprocess Technology</i> , 2021, 14, 2286-2301.	4.7	21
36	Comparison of quality characteristics of tomato paste produced under ohmic-vacuum combination heating and conventional heating. <i>Applied Food Research</i> , 2021, 1, 100014.	4.0	7

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37	Food Safety and Preservation. , 2020, , 467-479.		4
38	Fabrication of cumin loaded-chitosan particles: Characterized by molecular, morphological, thermal, antioxidant and anticancer properties as well as its utilization in food system. Food Chemistry, 2020, 310, 125821.	8.2	60
39	Legume lipoxygenase: Strategies for application in food industry. , 2020, 2, e44.		37
40	Development and Characterization of the Edible Packaging Films Incorporated with Blueberry Pomace. Foods, 2020, 9, 1599.	4.3	27
41	Efficacy of Antimicrobial and Larvicidal Activities of Green Synthesized Silver Nanoparticles Using Leaf Extract of Plumbago auriculata Lam. Plants, 2020, 9, 1577.	3.5	27
42	Plant-Based (Hemp, Pea and Rice) Proteinâ€“Maltodextrin Combinations as Wall Material for Spray-Drying Microencapsulation of Hempseed (Cannabis sativa) Oil. Foods, 2020, 9, 1707.	4.3	27
43	Impact of Three Different Dehydration Methods on Nutritional Values and Sensory Quality of Dried Broccoli, Oranges, and Carrots. Foods, 2020, 9, 1464.	4.3	23
44	Lysine Bioavailability in School-Age Children Consuming Rice Is Reduced by Starch Retrogradation. Journal of Nutrition, 2020, 150, 3208-3215.	2.9	1
45	Novel Drying Methods for Sustainable Upcycling of Brewersâ€™ Spent Grains as a Plant Protein Source. Sustainability, 2020, 12, 3660.	3.2	26
46	PEF as an alternative tool to prevent thermolabile compound degradation during dehydration processes. , 2020, , 155-202.		5
47	Applications of Pulsed Light Decontamination Technology in Food Processing: An Overview. Applied Sciences (Switzerland), 2020, 10, 3606.	2.5	94
48	Beer and Consumer Response Using Biometrics: Associations Assessment of Beer Compounds and Elicited Emotions. Foods, 2020, 9, 821.	4.3	15
49	Plant Extracts Containing Saponins Affects the Stability and Biological Activity of Hempseed Oil Emulsion System. Molecules, 2020, 25, 2696.	3.8	25
50	Antioxidants help favorably regulate the kinetics of lipid peroxidation, polyunsaturated fatty acids degradation and acidic cannabinoids decarboxylation in hempseed oil. Scientific Reports, 2020, 10, 10567.	3.3	30
51	Development of novel Vitamin B12 fortified yogurts using isolated and microencapsulated Vitamin B12. Proceedings of the Nutrition Society, 2020, 79, .	1.0	2
52	Nanoparticles Size Determination by Dynamic Light Scattering in Real (Non-standard) Conditions Regulators - Design, Tests and Applications. , 2020, , 122-131.		1
53	Effect of high voltage electrostatic field thawing on the functional and physicochemical properties of myofibrillar proteins. Innovative Food Science and Emerging Technologies, 2019, 56, 102191.	5.6	52
54	Plant Extracts Inhibit the Formation of Hydroperoxides and Help Maintain Vitamin E Levels and Omegaâ€“3 Fatty Acids During High Temperature Processing and Storage of Hempseed and Soybean Oils. Journal of Food Science, 2019, 84, 3147-3155.	3.1	20

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55	Pulsed Light treatment below a Critical Fluence (3.82 J/cm ²) minimizes photo-degradation and browning of a model Phenolic (Gallic Acid) Solution. <i>Foods</i> , 2019, 8, 380.	4.3	32
56	Emerging strategies for enhancing buccal and sublingual administration of nutraceuticals and pharmaceuticals. <i>Journal of Drug Delivery Science and Technology</i> , 2019, 52, 440-451.	3.0	33
57	Hemp (<i>Cannabis Sativa</i> L.) Extract: Anti-Microbial Properties, Methods of Extraction, and Potential Oral Delivery. <i>Food Reviews International</i> , 2019, 35, 664-684.	8.4	73
58	Pea Protein for Hempseed Oil Nanoemulsion Stabilization. <i>Molecules</i> , 2019, 24, 4288.	3.8	41
59	Comparing different dehydration methods on protein quality of krill (<i>Euphausia Pacifica</i>). <i>Food Research International</i> , 2019, 119, 276-282.	6.2	10
60	Developments in encapsulation of insulin: Is oral delivery now possible?. <i>Journal of Pharmaceutical and Biopharmaceutical Research</i> , 2019, 1, 74-93.	0.3	11
61	Characterizing the pH-Dependent Release Kinetics of Food-Grade Spray Drying Encapsulated Iron Microcapsules for Food Fortification. <i>Food and Bioprocess Technology</i> , 2018, 11, 435-446.	4.7	52
62	Natural Acidification with Low-pH Fruits and Incorporation of Essential Oil Constituents for Organic Preservation of Unpasteurized Juices. <i>Journal of Food Science</i> , 2018, 83, 2039-2046.	3.1	13
63	Recent developments in cold plasma decontamination technology in the food industry. <i>Trends in Food Science and Technology</i> , 2018, 80, 93-103.	15.1	204
64	Recent advances in agitation thermal processing. <i>Current Opinion in Food Science</i> , 2018, 23, 90-96.	8.0	20
65	Heat transfer phenomena during thermal processing of liquid particulate mixtures—A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1350-1364.	10.3	22
66	Pulsed light destruction kinetics of <i>L. monocytogenes</i> . <i>LWT - Food Science and Technology</i> , 2017, 84, 114-121.	5.2	29
67	Using Liquid-Only Cans (Equipped with a Single Particle) to Quantify Heat Transfer Phenomenon During Thermal Processing. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	2
68	Effect of reciprocating agitation thermal processing (RA-TP) on quality of canned tomato (<i>Solanum</i>) Tj ETQq0.0 rgBT /Overlock 10	3.5	10
69	A Controlled Agitation Process for Improving Quality of Canned Green Beans during Agitation Thermal Processing. <i>Journal of Food Science</i> , 2016, 81, E1399-411.	3.1	27
70	Quality Retention Enhancement in Canned Potato and Radish Using Reciprocating Agitation Thermal Processing. <i>International Journal of Food Engineering</i> , 2016, 12, 491-500.	1.5	5
71	Simultaneous optimization of heat transfer and reciprocation intensity for thermal processing of liquid particulate mixtures undergoing reciprocating agitation. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 405-415.	5.6	18
72	Dimensionless correlations for heat transfer coefficients during reciprocating agitation thermal processing (RA-TP) of Newtonian liquid/particulate mixtures. <i>Food and Bioproducts Processing</i> , 2016, 97, 76-87.	3.6	5

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73	A novel approach for quantification of particle motion and particle mixing during agitation thermal processing. Journal of Food Engineering, 2016, 180, 39-47.	5.2	4
74	Modification of a static steam retort for evaluating heat transfer under reciprocation agitation thermal processing. Journal of Food Engineering, 2015, 153, 63-72.	5.2	35
75	Computational techniques used in heat transfer studies on canned liquid-particulate mixtures. Trends in Food Science and Technology, 2015, 43, 83-103.	15.1	26
76	Effect of Can Orientation on Heat Transfer Coefficients Associated with Liquid Particulate Mixtures During Reciprocation Agitation Thermal Processing. Food and Bioprocess Technology, 2015, 8, 1405-1418.	4.7	21
77	A refined methodology for evaluation of heat transfer coefficients in canned particulate fluids under rapid heating conditions. Food and Bioprocess Technology, 2015, 94, 169-179.	3.6	19
78	Effect of processing conditions on quality of green beans subjected to reciprocating agitation thermal processing. Food Research International, 2015, 78, 424-432.	6.2	22
79	Steam reforming of methane and methanol in simulated macro & micro-scale membrane reactors: Selective separation of hydrogen for optimum conversion. Journal of Natural Gas Science and Engineering, 2014, 18, 286-295.	4.4	25
80	Effect of heat diffusion in the burden on the dissociation of methane in a hydrate bearing formation. Journal of Natural Gas Science and Engineering, 2014, 16, 70-76.	4.4	4