

Gs Vijaya Raghavan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8052183/publications.pdf>

Version: 2024-02-01

108
papers

3,863
citations

101543

36
h-index

149698

56
g-index

108
all docs

108
docs citations

108
times ranked

4088
citing authors

#	ARTICLE	IF	CITATIONS
1	How well do plant based alternatives fare nutritionally compared to cow's milk?. Journal of Food Science and Technology, 2018, 55, 10-20.	2.8	252
2	Soil biochar amendment as a climate change mitigation tool: Key parameters and mechanisms involved. Journal of Environmental Management, 2016, 181, 484-497.	7.8	191
3	Effect of Climate Change on the Yield of Cereal Crops: A Review. Climate, 2018, 6, 41.	2.8	160
4	Inactivation methods of soybean trypsin inhibitor – A review. Trends in Food Science and Technology, 2017, 64, 115-125.	15.1	131
5	Review of conventional and novel food processing methods on food allergens. Critical Reviews in Food Science and Nutrition, 2017, 57, 2077-2094.	10.3	117
6	A Comprehensive Review on Electrohydrodynamic Drying and High-Voltage Electric Field in the Context of Food and Bioprocessing. Drying Technology, 2012, 30, 1812-1820.	3.1	113
7	Comparison of microwave, ultrasonic and conventional techniques for extraction of bioactive compounds from olive leaves (<i>Olea europaea</i> L.). Innovative Food Science and Emerging Technologies, 2019, 58, 102234.	5.6	87
8	Critical reviews and recent advances of novel non-thermal processing techniques on the modification of food allergens. Critical Reviews in Food Science and Nutrition, 2021, 61, 196-210.	10.3	87
9	Millet for Food Security in the Context of Climate Change: A Review. Sustainability, 2018, 10, 2228.	3.2	84
10	Biochar from biomass waste as a renewable carbon material for climate change mitigation in reducing greenhouse gas emissions – a review. Biomass Conversion and Biorefinery, 2021, 11, 2247-2267.	4.6	83
11	Soybean Hydrophobic Protein Response to External Electric Field: A Molecular Modeling Approach. Biomolecules, 2013, 3, 168-179.	4.0	82
12	Nonthermal Plasma – Liquid Interactions in Food Processing: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1985-2008.	11.7	78
13	Nutritional and Rheological Properties of Sorghum. International Journal of Food Properties, 2009, 12, 55-69.	3.0	76
14	Impact of microwave processing on the secondary structure, in-vitro protein digestibility and allergenicity of shrimp (<i>Litopenaeus vannamei</i>) proteins. Food Chemistry, 2021, 337, 127811.	8.2	74
15	Ultrasound Pretreatment to Enhance Drying Kinetics of Kiwifruit (<i>Actinidia deliciosa</i>) Slices: Pros and Cons. Food and Bioprocess Technology, 2019, 12, 865-876.	4.7	73
16	Production, Characterization, and Industrial Application of Pectinase Enzyme Isolated from Fungal Strains. Fermentation, 2020, 6, 59.	3.0	67
17	High-intensity ultrasound processing of kiwifruit juice: Effects on the microstructure, pectin, carbohydrates and rheological properties. Food Chemistry, 2020, 313, 126121.	8.2	65
18	Effect of Thermal and High Electric Fields on Secondary Structure of Peanut Protein. International Journal of Food Properties, 2016, 19, 1259-1271.	3.0	64

#	ARTICLE	IF	CITATIONS
19	On-line monitoring of heavy metals-related toxicity with a microbial fuel cell biosensor. <i>Biosensors and Bioelectronics</i> , 2019, 132, 382-390.	10.1	63
20	Green extraction techniques from fruit and vegetable waste to obtain bioactive compounds—A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6446-6466.	10.3	63
21	Biochar influences on agricultural soils, crop production, and the environment: A review. <i>Environmental Reviews</i> , 2016, 24, 495-502.	4.5	57
22	Comparison of Conventional and Microwave Treatment on Soymilk for Inactivation of Trypsin Inhibitors and In Vitro Protein Digestibility. <i>Foods</i> , 2018, 7, 6.	4.3	55
23	Effect of C/N ratio and salinity on power generation in compost microbial fuel cells. <i>Waste Management</i> , 2016, 48, 135-142.	7.4	54
24	Application of molecular dynamic simulation to study food proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2779-2789.	10.3	54
25	Effects of Ultrasonic and Microwave Processing on Avidin Assay and Secondary Structures of Egg White Protein. <i>Food and Bioprocess Technology</i> , 2018, 11, 1974-1984.	4.7	52
26	New Biofuel Alternatives: Integrating Waste Management and Single Cell Oil Production. <i>International Journal of Molecular Sciences</i> , 2015, 16, 9385-9405.	4.1	50
27	Effect of thermal and electric field treatment on the conformation of Ara h 6 peanut protein allergen. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 79-88.	5.6	50
28	Visualizing the distribution of strawberry plant metabolites at different maturity stages by MALDI-TOF imaging mass spectrometry. <i>Food Chemistry</i> , 2021, 345, 128838.	8.2	50
29	The Production of Engineered Biochars in a Vertical Auger Pyrolysis Reactor for Carbon Sequestration. <i>Energies</i> , 2017, 10, 288.	3.1	48
30	A comparison of microbial fuel cell and microbial electrolysis cell biosensors for real-time environmental monitoring. <i>Bioelectrochemistry</i> , 2019, 126, 105-112.	4.6	48
31	Plant carotenoids evolution during cultivation, postharvest storage, and food processing: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1561-1604.	11.7	48
32	Effect of pulsed ultrasound, a green food processing technique, on the secondary structure and in-vitro digestibility of almond milk protein. <i>Food Research International</i> , 2020, 137, 109523.	6.2	47
33	A life cycle assessment of environmental and economic balance of biochar systems in Quebec. <i>International Journal of Energy and Environmental Engineering</i> , 2014, 5, 1.	2.5	46
34	Bio-Based Active Packaging: Carrageenan Film with Olive Leaf Extract for Lamb Meat Preservation. <i>Foods</i> , 2020, 9, 1759.	4.3	46
35	Application of high electric field (HEF) on the shelf-life extension of emblic fruit (<i>Phyllanthus emblica</i>) Tj ETQq1 1 0.784314 rgBT /Overdo	5.2	40
36	Development of Biodegradable Films with Improved Antioxidant Properties Based on the Addition of Carrageenan Containing Olive Leaf Extract for Food Packaging Applications. <i>Journal of Polymers and the Environment</i> , 2020, 28, 123-130.	5.0	40

#	ARTICLE	IF	CITATIONS
37	Effect of External Electric Field Stress on Gliadin Protein Conformation. <i>Proteomes</i> , 2013, 1, 25-39.	3.5	39
38	Processing effects on tree nut allergens: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3794-3806.	10.3	38
39	Effect of Dielectric Properties of a Solvent-Water Mixture Used in Microwave-Assisted Extraction of Antioxidants from Potato Peels. <i>Antioxidants</i> , 2014, 3, 99-113.	5.1	35
40	Influence of high-intensity ultrasound on the IgE binding capacity of Act d 2 allergen, secondary structure, and In-vitro digestibility of kiwifruit proteins. <i>Ultrasonics Sonochemistry</i> , 2021, 71, 105409.	8.2	34
41	Effects of Pulsed Electric Fields and Ultrasound Processing on Proteins and Enzymes: A Review. <i>Processes</i> , 2021, 9, 722.	2.8	34
42	A Comprehensive Review on Kiwifruit Allergy: Pathogenesis, Diagnosis, Management, and Potential Modification of Allergens Through Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 500-513.	11.7	33
43	Simulations of Temperature and Pressure Unfolding in Soy Allergen Gly m 4 Using Molecular Modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12547-12557.	5.2	32
44	Microwave Drying of Corn (<i>Zea mays</i> L. ssp.) for the Seed Industry. <i>Drying Technology</i> , 2011, 29, 1291-1296.	3.1	31
45	Proteolysis of Cheese Slurry Made from Pulsed Electric Field-Treated Milk. <i>Food and Bioprocess Technology</i> , 2012, 5, 47-54.	4.7	28
46	Effect of High Electric Field on Secondary Structure of Wheat Gluten. <i>International Journal of Food Properties</i> , 2016, 19, 1217-1226.	3.0	28
47	Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. <i>Drying Technology</i> , 2021, 39, 495-506.	3.1	28
48	Advances and trends in biotechnological production of natural astaxanthin by <i>Phaffia rhodozyma</i> yeast. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1862-1876.	10.3	27
49	Hot Air Drying and Microwave-Assisted Hot Air Drying of Broccoli Stalk Slices (<i>Brassica</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	2.0	26
50	Effect of Static High Electric Field Pre-Treatment on Microwave-Assisted Drying of Potato Slices. <i>Drying Technology</i> , 2013, 31, 1960-1968.	3.1	25
51	Starch to value added biochemicals. <i>Starch/Staerke</i> , 2016, 68, 274-286.	2.1	24
52	Effect of neem leaf inclusion rates on compost physico-chemical, thermal and spectroscopic stability. <i>Waste Management</i> , 2020, 114, 136-147.	7.4	23
53	Microencapsulation of hazelnut oil through spray drying. <i>Drying Technology</i> , 2017, 35, 527-533.	3.1	22
54	An eco-friendly approach for the recovery of astaxanthin and β -carotene from <i>Phaffia rhodozyma</i> biomass using bio-based solvents. <i>Bioresource Technology</i> , 2022, 345, 126555.	9.6	22

#	ARTICLE	IF	CITATIONS
55	Optimization of microwave-assisted fluidized-bed drying of carrot slices. <i>Drying Technology</i> , 2017, 35, 1234-1248.	3.1	21
56	Global food allergy research trend: a bibliometric analysis. <i>Scientometrics</i> , 2015, 105, 203-213.	3.0	20
57	Computer vision for real-time monitoring of shrinkage for peas dried in a fluidized bed dryer. <i>Drying Technology</i> , 2020, 38, 130-146.	3.1	20
58	Uncatalyzed and acid-aided microwave hydrothermal carbonization of orange peel waste. <i>Waste Management</i> , 2021, 126, 106-118.	7.4	20
59	Some quality characteristics of solar-dried cocoa beans in St Lucia. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 553-558.	3.5	19
60	Study on quality attributes and drying kinetics of instant parboiled rice fortified with turmeric using hot air and microwave-assisted hot air drying. <i>Drying Technology</i> , 2020, 38, 420-433.	3.1	19
61	Effect of pre-harvest and post-harvest conditions on the fruit allergenicity: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1027-1043.	10.3	18
62	Carrageenan-Based Films Incorporated with Jaboticaba Peel Extract: An Innovative Material for Active Food Packaging. <i>Molecules</i> , 2020, 25, 5563.	3.8	18
63	Optimization of the process of drying of corn seeds with the use of microwaves. <i>Drying Technology</i> , 2020, 38, 676-684.	3.1	17
64	Applied surface enhanced Raman Spectroscopy in plant hormones detection, annexation of advanced technologies: A review. <i>Talanta</i> , 2022, 236, 122823.	5.5	17
65	Hyperbaric Treatment on Respiration Rate and Respiratory Quotient of Tomato. <i>Food and Bioprocess Technology</i> , 2012, 5, 3066-3074.	4.7	16
66	Comparative Evaluation of Physical and Structural Properties of Water Retted and Non-retted Flax Fibers. <i>Fibers</i> , 2013, 1, 59-69.	4.0	16
67	Effect of thermal and microwave processing on secondary structure of bovine β -lactoglobulin: A molecular modeling study. <i>Journal of Food Biochemistry</i> , 2019, 43, e12898.	2.9	16
68	Characterization of radio frequency assisted water retting and flax fibers obtained. <i>Industrial Crops and Products</i> , 2015, 69, 228-237.	5.2	15
69	Mass transfer during osmotic dehydration and its effect on anthocyanin retention of microwave vacuum-dried blackberries. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 102-109.	3.5	15
70	Wastewater Treatment and Online Chemical Oxygen Demand Estimation in a Cascade of Microbial Fuel Cells. <i>Industrial & Engineering Chemistry Research</i> , 2017, 56, 12471-12478.	3.7	14
71	Significance of fruit and vegetable allergens: Possibilities of its reduction through processing. <i>Food Reviews International</i> , 2018, 34, 103-125.	8.4	14
72	Helping Agribusinesses "Small Millets Value Chain" To Grow in India. <i>Agriculture (Switzerland)</i> , 2018, 8, 44.	3.1	14

#	ARTICLE	IF	CITATIONS
73	Fluidized bed and microwave-assisted fluidized bed drying of seed grade soybean. <i>Drying Technology</i> , 2021, 39, 507-527.	3.1	14
74	Optimization of green extraction for the recovery of bioactive compounds from Brazilian olive crops and evaluation of its potential as a natural preservative. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 105130.	6.7	14
75	Effect of Carboxymethyl Cellulose Coating and Osmotic Dehydration on Freeze Drying Kinetics of Apple Slices. <i>Foods</i> , 2013, 2, 170-182.	4.3	13
76	Design of Continuous Flow Osmotic Dehydration and its Performance on Mass Transfer Exchange During Osmotic Dehydration of Broccoli Stalk Slices. <i>Food and Bioprocess Technology</i> , 2016, 9, 1455-1470.	4.7	13
77	Electrohydrodynamic drying of sand. <i>Drying Technology</i> , 2017, 35, 312-322.	3.1	12
78	Soybean allergy: characteristics, mechanisms, detection and its reduction through novel food processing techniques. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6182-6195.	10.3	12
79	Effects of Processing on Quality Attributes of Osmo-Dried Broccoli Stalk Slices. <i>Food and Bioprocess Technology</i> , 2019, 12, 1174-1184.	4.7	11
80	Recent Advances in the Application of High Pressure Processing-Based Hurdle Approach for Enhancement of Food Safety and Quality. <i>Journal of Biosystems Engineering</i> , 2020, 45, 175-187.	2.5	10
81	Insights into using green and unconventional technologies to recover natural astaxanthin from microbial biomass. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11211-11225.	10.3	10
82	Energy recovery from cassava peels in a single-chamber microbial fuel cell. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2016, 38, 2495-2502.	2.3	9
83	Effects of operating factors on osmotic dehydration of broccoli stalk slices. <i>Cogent Food and Agriculture</i> , 2016, 2, .	1.4	9
84	Global Bibliometric Analysis of the Research in Biochar. <i>Journal of Agricultural and Food Information</i> , 2018, 19, 228-236.	1.1	9
85	A comprehensive overview of emerging processing techniques and detection methods for seafood allergens. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3540-3557.	11.7	9
86	Real-Time Performance Optimization and Diagnostics during Long-Term Operation of a Solid Anolyte Microbial Fuel Cell Biobattery. <i>Batteries</i> , 2019, 5, 9.	4.5	8
87	Effects of Microwaves, Ultrasonication, and Thermosonication on the Secondary Structure and Digestibility of Bovine Milk Protein. <i>Foods</i> , 2022, 11, 138.	4.3	8
88	A comparative analysis of biopolymer production by microbial and bioelectrochemical technologies. <i>RSC Advances</i> , 2022, 12, 16105-16118.	3.6	7
89	Microwave Vacuum Dryer Setup and Preliminary Drying Studies on Strawberries Carrots. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2006, 41, 36-44.	0.8	6
90	Microbial and Parasitic Contamination of Fresh Raw Vegetable Samples and Detection of the BlaTEM and BlaCTX-M Genes from E. coli Isolates. <i>Agriculture (Switzerland)</i> , 2020, 10, 341.	3.1	6

#	ARTICLE	IF	CITATIONS
91	Phytochemicals, nutritional, antioxidant activity, and sensory analyses of <i>Moringa oleifera</i> Lam. collected from mid-hill region of Nepal. <i>Natural Product Research</i> , 2022, 36, 470-473.	1.8	6
92	Electricity production from synthesis gas in a multi-electrode microbial fuel cell. <i>Journal of Chemical Technology and Biotechnology</i> , 2014, 89, 499-507.	3.2	5
93	Bibliometric Evaluation of Research in Hydrochar and Bio-oil. <i>Journal of Scientometric Research</i> , 2020, 9, 40-53.	0.6	5
94	Effect of MW-assisted roasting on nutritional and chemical properties of hazelnuts. <i>Food and Nutrition Research</i> , 2015, 59, 28916.	2.6	4
95	Modelling study of dielectric properties of seed to improve mathematical modelling for microwave-assisted hot-air drying. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2019, 53, 94-114.	0.8	4
96	Sustainable drying technologies. <i>Drying Technology</i> , 2020, 38, 2118-2119.	3.1	4
97	Comparative evaluation of the effect of microfluidisation on physicochemical properties and usability as food thickener and Pickering emulsifier of autoclaved and TEMPO-oxidised nanofibrillated cellulose. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4298-4315.	2.7	4
98	Electro-osmotic dewatering of soaked hemp stems. <i>Drying Technology</i> , 2017, 35, 999-1006.	3.1	3
99	Computational evaluation of the effect of processing on the trypsin and alpha-amylase inhibitor from Ragi (<i>Eleusine coracana</i>) seed. <i>Engineering Reports</i> , 2019, 1, e12064.	1.7	3
100	Bioethanol fuel quality assessment using dielectric spectroscopy. <i>Biofuels</i> , 2022, 13, 693-701.	2.4	3
101	Role of drying in food quality, security, and sustainability. <i>Drying Technology</i> , 2022, 40, 1499-1499.	3.1	3
102	Application and the Techno-economical Aspects of Integrated Microwave Drying Systems for Development of Dehydrated Food Products. <i>Japan Journal of Food Engineering</i> , 2016, 17, 139-146.	0.3	2
103	Osmotic dehydration under low agitation laminar flow condition: Effect on dielectric properties of broccoli stalk slices at 2.45 GHz. <i>Journal of Food Process Engineering</i> , 2021, 44, e13707.	2.9	1
104	Establishment of novel standardised operating procedures for LF-NMR: used in rapid detection of typical fruit and vegetable. <i>International Journal of Food Science and Technology</i> , 2022, 57, 601-609.	2.7	1
105	Microwave assisted fluidized bed drying of celery. , 0, , .		1
106	Applications of microfluidic technology in food sector: A bibliometric analysis. <i>Collnet Journal of Scientometrics and Information Management</i> , 2021, 15, 259-285.	0.8	1
107	Electro-plasmolysis of alfalfa mash. , 2013, , .		0
108	Electro-plasmolysis of Alfalfa mash. , 2013, , .		0