

Gs Vijaya Raghavan

List of Publications by Year in descending order

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Version: 2024-02-01

108
papers

3,863
citations

101384

36
h-index

149479

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?. <i>Journal of Food Science and Technology</i> , 2018, 55, 10-20.	1.4	252
2	Soil biochar amendment as a climate change mitigation tool: Key parameters and mechanisms involved. <i>Journal of Environmental Management</i> , 2016, 181, 484-497.	3.8	191
3	Effect of Climate Change on the Yield of Cereal Crops: A Review. <i>Climate</i> , 2018, 6, 41.	1.2	160
4	Inactivation methods of soybean trypsin inhibitor – A review. <i>Trends in Food Science and Technology</i> , 2017, 64, 115-125.	7.8	131
5	Review of conventional and novel food processing methods on food allergens. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2077-2094.	5.4	117
6	A Comprehensive Review on Electrohydrodynamic Drying and High-Voltage Electric Field in the Context of Food and Bioprocessing. <i>Drying Technology</i> , 2012, 30, 1812-1820.	1.7	113
7	Comparison of microwave, ultrasonic and conventional techniques for extraction of bioactive compounds from olive leaves (<i>Olea europaea</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2019, 58, 102234.	2.7	87
8	Critical reviews and recent advances of novel non-thermal processing techniques on the modification of food allergens. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 196-210.	5.4	87
9	Millet for Food Security in the Context of Climate Change: A Review. <i>Sustainability</i> , 2018, 10, 2228.	1.6	84
10	Biochar from biomass waste as a renewable carbon material for climate change mitigation in reducing greenhouse gas emissions – a review. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 2247-2267.	2.9	83
11	Soybean Hydrophobic Protein Response to External Electric Field: A Molecular Modeling Approach. <i>Biomolecules</i> , 2013, 3, 168-179.	1.8	82
12	Nonthermal Plasma – Liquid Interactions in Food Processing: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1985-2008.	5.9	78
13	Nutritional and Rheological Properties of Sorghum. <i>International Journal of Food Properties</i> , 2009, 12, 55-69.	1.3	76
14	Impact of microwave processing on the secondary structure, in-vitro protein digestibility and allergenicity of shrimp (<i>Litopenaeus vannamei</i>) proteins. <i>Food Chemistry</i> , 2021, 337, 127811.	4.2	74
15	Ultrasound Pretreatment to Enhance Drying Kinetics of Kiwifruit (<i>Actinidia deliciosa</i>) Slices: Pros and Cons. <i>Food and Bioprocess Technology</i> , 2019, 12, 865-876.	2.6	73
16	Production, Characterization, and Industrial Application of Pectinase Enzyme Isolated from Fungal Strains. <i>Fermentation</i> , 2020, 6, 59.	1.4	67
17	High-intensity ultrasound processing of kiwifruit juice: Effects on the microstructure, pectin, carbohydrates and rheological properties. <i>Food Chemistry</i> , 2020, 313, 126121.	4.2	65
18	Effect of Thermal and High Electric Fields on Secondary Structure of Peanut Protein. <i>International Journal of Food Properties</i> , 2016, 19, 1259-1271.	1.3	64

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19	On-line monitoring of heavy metals-related toxicity with a microbial fuel cell biosensor. <i>Biosensors and Bioelectronics</i> , 2019, 132, 382-390.	5.3	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.	5.4	63
21	Biochar influences on agricultural soils, crop production, and the environment: A review. <i>Environmental Reviews</i> , 2016, 24, 495-502.	2.1	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.	1.9	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.	3.7	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.	5.4	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.	2.6	52
26	New Biofuel Alternatives: Integrating Waste Management and Single Cell Oil Production. <i>International Journal of Molecular Sciences</i> , 2015, 16, 9385-9405.	1.8	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.	2.7	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.	4.2	50
29	The Production of Engineered Biochars in a Vertical Auger Pyrolysis Reactor for Carbon Sequestration. <i>Energies</i> , 2017, 10, 288.	1.6	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.	2.4	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.	5.9	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.	2.9	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.	1.3	46
34	Bio-Based Active Packaging: Carrageenan Film with Olive Leaf Extract for Lamb Meat Preservation. <i>Foods</i> , 2020, 9, 1759.	1.9	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 /Overlo 2.7 40	2.7	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.	2.4	40

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37	Effect of External Electric Field Stress on Gliadin Protein Conformation. <i>Proteomes</i> , 2013, 1, 25-39.	1.7	39
38	Processing effects on tree nut allergens: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3794-3806.	5.4	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.	2.2	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.	3.8	34
41	Effects of Pulsed Electric Fields and Ultrasound Processing on Proteins and Enzymes: A Review. <i>Processes</i> , 2021, 9, 722.	1.3	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.	5.9	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.	2.4	32
44	Microwave Drying of Corn (<i>Zea mays</i> L. ssp.) for the Seed Industry. <i>Drying Technology</i> , 2011, 29, 1291-1296.	1.7	31
45	Proteolysis of Cheese Slurry Made from Pulsed Electric Field-Treated Milk. <i>Food and Bioprocess Technology</i> , 2012, 5, 47-54.	2.6	28
46	Effect of High Electric Field on Secondary Structure of Wheat Gluten. <i>International Journal of Food Properties</i> , 2016, 19, 1217-1226.	1.3	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.	1.7	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.	5.4	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 0,9 26	0.9	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.	1.7	25
51	Starch to value added biochemicals. <i>Starch/Staerke</i> , 2016, 68, 274-286.	1.1	24
52	Effect of neem leaf inclusion rates on compost physico-chemical, thermal and spectroscopic stability. <i>Waste Management</i> , 2020, 114, 136-147.	3.7	23
53	Microencapsulation of hazelnut oil through spray drying. <i>Drying Technology</i> , 2017, 35, 527-533.	1.7	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.	4.8	22

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55	Optimization of microwave-assisted fluidized-bed drying of carrot slices. <i>Drying Technology</i> , 2017, 35, 1234-1248.	1.7	21
56	Global food allergy research trend: a bibliometric analysis. <i>Scientometrics</i> , 2015, 105, 203-213.	1.6	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.	1.7	20
58	Uncatalyzed and acid-aided microwave hydrothermal carbonization of orange peel waste. <i>Waste Management</i> , 2021, 126, 106-118.	3.7	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.	1.7	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.	1.7	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.	5.4	18
62	Carrageenan-Based Films Incorporated with Jaboticaba Peel Extract: An Innovative Material for Active Food Packaging. <i>Molecules</i> , 2020, 25, 5563.	1.7	18
63	Optimization of the process of drying of corn seeds with the use of microwaves. <i>Drying Technology</i> , 2020, 38, 676-684.	1.7	17
64	Applied surface enhanced Raman Spectroscopy in plant hormones detection, annexation of advanced technologies: A review. <i>Talanta</i> , 2022, 236, 122823.	2.9	17
65	Hyperbaric Treatment on Respiration Rate and Respiratory Quotient of Tomato. <i>Food and Bioprocess Technology</i> , 2012, 5, 3066-3074.	2.6	16
66	Comparative Evaluation of Physical and Structural Properties of Water Retted and Non-retted Flax Fibers. <i>Fibers</i> , 2013, 1, 59-69.	1.8	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.	1.2	16
68	Characterization of radio frequency assisted water retting and flax fibers obtained. <i>Industrial Crops and Products</i> , 2015, 69, 228-237.	2.5	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.	1.7	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.	1.8	14
71	Significance of fruit and vegetable allergens: Possibilities of its reduction through processing. <i>Food Reviews International</i> , 2018, 34, 103-125.	4.3	14
72	Helping Agribusinesses "Small Millets Value Chain" To Grow in India. <i>Agriculture (Switzerland)</i> , 2018, 8, 44.	1.4	14

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73	Fluidized bed and microwave-assisted fluidized bed drying of seed grade soybean. <i>Drying Technology</i> , 2021, 39, 507-527.	1.7	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.	3.3	14
75	Effect of Carboxymethyl Cellulose Coating and Osmotic Dehydration on Freeze Drying Kinetics of Apple Slices. <i>Foods</i> , 2013, 2, 170-182.	1.9	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.	2.6	13
77	Electrohydrodynamic drying of sand. <i>Drying Technology</i> , 2017, 35, 312-322.	1.7	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.	5.4	12
79	Effects of Processing on Quality Attributes of Osmo-Dried Broccoli Stalk Slices. <i>Food and Bioprocess Technology</i> , 2019, 12, 1174-1184.	2.6	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.	1.2	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.	5.4	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.	1.2	9
83	Effects of operating factors on osmotic dehydration of broccoli stalk slices. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	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.	5.9	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.	2.1	8
87	Effects of Microwaves, Ultrasonication, and Thermosonication on the Secondary Structure and Digestibility of Bovine Milk Protein. <i>Foods</i> , 2022, 11, 138.	1.9	8
88	A comparative analysis of biopolymer production by microbial and bioelectrochemical technologies. <i>RSC Advances</i> , 2022, 12, 16105-16118.	1.7	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.	0.4	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.	1.4	6

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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.	1.0	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.	1.6	5
93	Bibliometric Evaluation of Research in Hydrochar and Bio-oil. <i>Journal of Scientometric Research</i> , 2020, 9, 40-53.	0.3	5
94	Effect of MW-assisted roasting on nutritional and chemical properties of hazelnuts. <i>Food and Nutrition Research</i> , 2015, 59, 28916.	1.2	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.	0.4	4
96	Sustainable drying technologies. <i>Drying Technology</i> , 2020, 38, 2118-2119.	1.7	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.	1.3	4
98	Electro-osmotic dewatering of soaked hemp stems. <i>Drying Technology</i> , 2017, 35, 999-1006.	1.7	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.	0.9	3
100	Bioethanol fuel quality assessment using dielectric spectroscopy. <i>Biofuels</i> , 2022, 13, 693-701.	1.4	3
101	Role of drying in food quality, security, and sustainability. <i>Drying Technology</i> , 2022, 40, 1499-1499.	1.7	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.	0.1	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.	1.5	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.	1.3	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.	0.4	1
107	Electro-plasmolysis of alfalfa mash. , 2013, , .		0
108	Electro-plasmolysis of Alfalfa mash. , 2013, , .		0