

# 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	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
2	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
3	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
4	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
5	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
6	Bioethanol fuel quality assessment using dielectric spectroscopy. <i>Biofuels</i> , 2022, 13, 693-701.	1.4	3
7	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
8	Applied surface enhanced Raman Spectroscopy in plant hormones detection, annexation of advanced technologies: A review. <i>Talanta</i> , 2022, 236, 122823.	2.9	17
9	An eco-friendly approach for the recovery of astaxanthin and $\beta$ -carotene from <i>Phaffia rhodozyma</i> biomass using bio-based solvents. <i>Bioresource Technology</i> , 2022, 345, 126555.	4.8	22
10	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
11	A comparative analysis of biopolymer production by microbial and bioelectrochemical technologies. <i>RSC Advances</i> , 2022, 12, 16105-16118.	1.7	7
12	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
13	Role of drying in food quality, security, and sustainability. <i>Drying Technology</i> , 2022, 40, 1499-1499.	1.7	3
14	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
15	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
16	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
17	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
18	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

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19	Fluidized bed and microwave-assisted fluidized bed drying of seed grade soybean. <i>Drying Technology</i> , 2021, 39, 507-527.	1.7	14
20	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
21	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
22	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
23	Effects of Pulsed Electric Fields and Ultrasound Processing on Proteins and Enzymes: A Review. <i>Processes</i> , 2021, 9, 722.	1.3	34
24	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
25	Uncatalyzed and acid-aided microwave hydrothermal carbonization of orange peel waste. <i>Waste Management</i> , 2021, 126, 106-118.	3.7	20
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	Sustainable drying technologies. <i>Drying Technology</i> , 2020, 38, 2118-2119.	1.7	4
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	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
36	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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37	Carrageenan-Based Films Incorporated with Jaboticaba Peel Extract: An Innovative Material for Active Food Packaging. <i>Molecules</i> , 2020, 25, 5563.	1.7	18
38	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
39	Production, Characterization, and Industrial Application of Pectinase Enzyme Isolated from Fungal Strains. <i>Fermentation</i> , 2020, 6, 59.	1.4	67
40	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
41	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
42	Bibliometric Evaluation of Research in Hydrochar and Bio-oil. <i>Journal of Scientometric Research</i> , 2020, 9, 40-53.	0.3	5
43	Nonthermal Plasmaâ€“Liquid Interactions in Food Processing: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1985-2008.	5.9	78
44	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
45	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
46	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
47	Real-Time Performance Optimization and Diagnostics during Long-Term Operation of a Solid Analyte Microbial Fuel Cell Biobattery. <i>Batteries</i> , 2019, 5, 9.	2.1	8
48	Effect of thermal and microwave processing on secondary structure of bovine $\beta$ -lactoglobulin: A molecular modeling study. <i>Journal of Food Biochemistry</i> , 2019, 43, e12898.	1.2	16
49	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
50	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
51	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
52	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
53	Computational evaluation of the effect of processing on the trypsin and alphaâ€“amylase inhibitor from Ragi ( <i>Eleusine coracana</i> ) seed. <i>Engineering Reports</i> , 2019, 1, e12064.	0.9	3
54	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

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55	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
56	Global Bibliometric Analysis of the Research in Biochar. <i>Journal of Agricultural and Food Information</i> , 2018, 19, 228-236.	1.1	9
57	Significance of fruit and vegetable allergens: Possibilities of its reduction through processing. <i>Food Reviews International</i> , 2018, 34, 103-125.	4.3	14
58	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
59	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
60	Millets for Food Security in the Context of Climate Change: A Review. <i>Sustainability</i> , 2018, 10, 2228.	1.6	84
61	Helping Agribusinesses "Small Millets Value Chain" To Grow in India. <i>Agriculture (Switzerland)</i> , 2018, 8, 44.	1.4	14
62	Effect of Climate Change on the Yield of Cereal Crops: A Review. <i>Climate</i> , 2018, 6, 41.	1.2	160
63	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
64	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
65	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
66	Electrohydrodynamic drying of sand. <i>Drying Technology</i> , 2017, 35, 312-322.	1.7	12
67	Processing effects on tree nut allergens: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3794-3806.	5.4	38
68	Microencapsulation of hazelnut oil through spray drying. <i>Drying Technology</i> , 2017, 35, 527-533.	1.7	22
69	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 50	0.9	26
70	Inactivation methods of soybean trypsin inhibitor " A review. <i>Trends in Food Science and Technology</i> , 2017, 64, 115-125.	7.8	131
71	Wastewater Treatment and Online Chemical Oxygen Demand Estimation in a Cascade of Microbial Fuel Cells. <i>Industrial &amp; Engineering Chemistry Research</i> , 2017, 56, 12471-12478.	1.8	14
72	Electro-osmotic dewatering of soaked hemp stems. <i>Drying Technology</i> , 2017, 35, 999-1006.	1.7	3

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73	Optimization of microwave-assisted fluidized-bed drying of carrot slices. <i>Drying Technology</i> , 2017, 35, 1234-1248.	1.7	21
74	The Production of Engineered Biochars in a Vertical Auger Pyrolysis Reactor for Carbon Sequestration. <i>Energies</i> , 2017, 10, 288.	1.6	48
75	Biochar influences on agricultural soils, crop production, and the environment: A review. <i>Environmental Reviews</i> , 2016, 24, 495-502.	2.1	57
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	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
78	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
79	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
80	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
81	Effects of operating factors on osmotic dehydration of broccoli stalk slices. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	9
82	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
83	Starch to value added biochemicals. <i>Starch/Staerke</i> , 2016, 68, 274-286.	1.1	24
84	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
85	Effect of MW-assisted roasting on nutritional and chemical properties of hazelnuts. <i>Food and Nutrition Research</i> , 2015, 59, 28916.	1.2	4
86	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
87	Global food allergy research trend: a bibliometric analysis. <i>Scientometrics</i> , 2015, 105, 203-213.	1.6	20
88	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
89	Characterization of radio frequency assisted water retting and flax fibers obtained. <i>Industrial Crops and Products</i> , 2015, 69, 228-237.	2.5	15
90	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

