Sabyasachi Mishra

List of Publications by Year
in descending order

50	1,031	430874	454955
papers	citations	18 h-index	30 g-index

50	50	50	968
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Pressureâ€driven crossflow microfiltration coupled with centrifugation for tannin reduction and clarification of cashew apple juice: Modeling of permeate flux decline and optimization of process parameters. Journal of Food Processing and Preservation, 2022, 46, .	2.0	11
2	Modeling and optimization of pectinase-assisted low-temperature extraction of cashew apple juice using artificial neural network coupled with genetic algorithm. Food Chemistry, 2021, 339, 127862.	8.2	54
3	Characterization and Optimization of Process Parameters for Enzyme Assisted Extraction of Kendu (Diospyros Melanoxylon Roxb.) Fruit Juice. International Journal of Fruit Science, 2021, 21, 299-311.	2.4	5
4	DEVELOPMENT AND STANDARDIZATION OF TECHNOLOGY FOR PREPARATION AND STORAGE OF VALUE-ADDED PRODUCTS FROM KENDU (DIOSPYROS MELANOXYLON ROXB.) FRUIT. Development and standardization of technology for kendu fruit. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, .	0.8	0
5	Effect of cellulase and tannase on yield, ascorbic acid and other physicochemical properties of cashew apple juice. Fruits, 2021, 76, 51-60.	0.4	10
6	Ultrasound-assisted hydration of finger millet (Eleusine Coracana) and its effects on starch isolates and antinutrients. Ultrasonics Sonochemistry, 2021, 73, 105542.	8.2	37
7	DEVELOPMENT AND PROCESS OPTIMIZATION OF SPRAY DRIED POWDER FROM ENZYMATICALLY EXTRACTED RIPE PALM (Borassus flabellifer) JUICE. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e2539.	0.8	1
8	Optimization of Spray Drying Conditions for Developing Nondairy Based Probiotic Sohiong Fruit Powder. International Journal of Fruit Science, 2021, 21, 193-204.	2.4	18
9	Characterization of spray dried probiotic Sohiong fruit powder with Lactobacillus plantarum. LWT - Food Science and Technology, 2020, 117, 108699.	5.2	38
10	Mass modeling of Belleric Myrobalan and its physical characterization in relation to post-harvest processing and machine designing. Journal of Food Science and Technology, 2020, 57, 1290-1300.	2.8	11
11	Efficiency of tannase enzyme for degradation of tannin from cashew apple juice: Modeling and optimization of process using artificial neural network and response surface methodology. Journal of Food Process Engineering, 2020, 43, e13499.	2.9	28
12	Effect of Moisture and Axes Orientation on the Mechanical Properties of the Myrobalan Fruits and its Seed Under Compressive Loading. Journal of the Institution of Engineers (India): Series A, 2020, 101, 679-688.	1.2	3
13	Physical Characterization and Mass Modeling of Kendu (Diospyros melanoxylon Roxb.) Fruit. International Journal of Fruit Science, 2020, 20, S2005-S2017.	2.4	7
14	Physical, chemical, textural, and thermal properties of cashew apple fruit. Journal of Food Process Engineering, 2019, 42, e13094.	2.9	44
15	Effect of probiotification with Lactobacillus plantarum MCC 2974 on quality of Sohiong juice. LWT - Food Science and Technology, 2019, 108, 55-60.	5.2	46
16	Image analysis to quantify the browning in fresh cut tender jackfruit slices. Food Chemistry, 2019, 278, 185-189.	8.2	17
17	Optimization of ultrasoundâ€assisted enzymatic extraction of Sohiong (Prunus nepalensis) juice. Journal of Food Process Engineering, 2019, 42, e12948.	2.9	33
18	Physical characterization and mass modeling of dried <scp>Terminalia chebula</scp> fruit. Journal of Food Process Engineering, 2019, 42, e12992.	2.9	36

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19	A REVIEW ON POSTHARVEST MANAGEMENT AND ADVANCES IN THE MINIMAL PROCESSING OF FRESH-CUT FRUITS AND VEGETABLES. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 8, 1178-1187.	0.8	17
20	Development of a microwave-assisted UV sterilization system for milk. Acta Alimentaria, 2019, 48, 9-17.	0.7	7
21	Physicochemical characterization and mass modelling of Sohiong (Prunus nepalensis L.) fruit. Journal of Food Measurement and Characterization, 2018, 12, 923-936.	3.2	52
22	Variation in properties of tender jackfruit during different stages of maturity. Journal of Food Science and Technology, 2018, 55, 2122-2129.	2.8	14
23	Clarification of jamun juice by centrifugation and microfiltration: Analysis of quality parameters, operating conditions, and resistance. Journal of Food Process Engineering, 2018, 41, e12603.	2.9	20
24	Design, fabrication, and testing of a pulper for Kendu (Diospyros melanoxylon Roxb .). Journal of Food Process Engineering, 2018, 41, e12642.	2.9	2
25	Characterisation of Madhuca longifolia seed in relation to processing and design of equipment. Quality Assurance and Safety of Crops and Foods, 2018, 10, 215-221.	3.4	5
26	Quantification and Concentration of Anthocyanidin from Indian Blackberry (Jamun) by Combination of Ultra- and Nano-filtrations. Food and Bioprocess Technology, 2018, 11, 2194-2203.	4.7	20
27	Optimisation of enzymatic extraction and characterization of palm (Borassus flabellifer) juice. Journal of Food Measurement and Characterization, 2018, 12, 2644-2656.	3.2	12
28	Influence of Moisture Content and Compression Axis on Physico-mechanical Properties of Shorea robusta Seeds. Journal of the Institution of Engineers (India): Series A, 2018, 99, 279-286.	1.2	3
29	Lowâ€Temperature Extraction of Jamun Juice (Indian Black Berry) and Optimization of Enzymatic Clarification Using Boxâ€Behnken Design. Journal of Food Process Engineering, 2017, 40, e12414.	2.9	20
30	Effects of ethyl oleate and microwave blanching on drying kinetics of bitter gourd. Journal of Food Science and Technology, 2017, 54, 1192-1198.	2.8	18
31	Effect of ultra-sonication on postharvest quality parameters and microbial load on Docynia indica. Scientia Horticulturae, 2017, 225, 163-170.	3.6	12
32	Fabrication, performance evaluation and optimization of Sal (shorea robusta) seed decorticator. Journal of Food Process Engineering, 2017, 40, e12468.	2.9	7
33	Physico-chemical and sensory analysis of Kendu (Diospyros melaxoxylon Roxb.) jam using fuzzy logic. Journal of Food Measurement and Characterization, 2017, 11, 1928-1935.	3.2	12
34	Physicochemical and Nutritional Characterization of Jamun (Syzygium Cuminii). Current Research in Nutrition and Food Science, 2017, 5, 25-35.	0.8	52
35	Physico-Chemical, Mechanical and Antioxidant Properties of Kendu (Diospyros melanoxylon Roxb.). Current Research in Nutrition and Food Science, 2017, 5, 214-222.	0.8	11
36	Effect of Ethyl Oleate Treatment on Drying of Bitter Gourd. , 2016, , .		0

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37	Optimization of process parameters for enhanced production of Jamun juice using Pectinase (Aspergillus aculeatus) enzyme and its characterization. 3 Biotech, 2016, 6, 241.	2.2	19
38	Exploration of Shorea robusta (Sal) seeds, kernels and its oil. Cogent Food and Agriculture, 2016, 2, .	1.4	4
39	Post-harvest Processing of Banana: Opportunities and Challenges. Food and Bioprocess Technology, 2011, 4, 327-339.	4.7	75
40	Oil expression from Jatropha seeds using a screw press expeller. Biosystems Engineering, 2011, 109, 158-166.	4.3	68
41	Characterization of oil sands naphthenic acids treated with ultraviolet and microwave radiation by negative ion electrospray Fourier transform ion cyclotron resonance mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 3121-3126.	1.5	32
42	Photocatalysis of Naphthenic Acids in Water. Journal of Water Resource and Protection, 2010, 02, 644-650.	0.8	35
43	Microwave treatment of naphthenic acids in water. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2010, 45, 1240-1247.	1.7	11
44	Permittivity of naphthenic acid-water mixture. Journal of Microwave Power and Electromagnetic Energy, 2007, 41, 20-32.	0.8	2
45	Permittivity of Naphthenic Acid-Water Mixture. Journal of Microwave Power and Electromagnetic Energy, 2006, 41, 18-29.	0.8	0
46	Drying Characteristics of Carrot under Microwave-vacuum Condition. , 2006, , .		1
47	Functional improvement of whey protein concentrate on interaction with pectin. Food Hydrocolloids, 2001, 15, 9-15.	10.7	94
48	Plantains and their postharvest uses: an overview. Stewart Postharvest Review, 0, 5, 1-11.	0.7	6
49	ENGINEERING PROPERTIES AND SHELF LIFE OF FRESHLY HARVESTED INDIAN KIWI CULTIVARS FOR FACILITATING PRIMARY PROCESSING. Carpathian Journal of Food Science and Technology, 0, , 107-120.	0.0	0
50	Co-rotating extrusion cooking impact on product characteristics using hulled kodo millet and hybrid maize flour. Journal of Food Science and Technology, 0, , .	2.8	1