

Shikha Ojha

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8165974/publications.pdf>

Version: 2024-02-01

12
papers

586
citations

933447

10
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

617
citing authors

#	ARTICLE	IF	CITATIONS
1	Food waste valorisation and circular economy concepts in insect production and processing. Waste Management, 2020, 118, 600-609.	7.4	142
2	State of the art of nonthermal and thermal processing for inactivation of micro-organisms. Journal of Applied Microbiology, 2018, 125, 16-35.	3.1	98
3	Bioavailability of nutrients from edible insects. Current Opinion in Food Science, 2021, 41, 240-248.	8.0	72
4	Inactivation efficacy and mechanisms of plasma activated water on bacteria in planktonic state. Journal of Applied Microbiology, 2020, 129, 1248-1260.	3.1	65
5	Edible insect processing pathways and implementation of emerging technologies. Journal of Insects As Food and Feed, 2021, 7, 877-900.	3.9	50
6	Influence of various fish constituents on inactivation efficacy of plasma-activated water. International Journal of Food Science and Technology, 2020, 55, 2630-2641.	2.7	40
7	Effect of pulsed electric fields on cricket (<i>Acheta domesticus</i>) flour: Extraction yield (protein, fat) Tj ETQq1 1 0.784314 rgBT /Overlock I 2022, 76, 102908.	5.6	34
8	Influence of high-pressure processing on quality attributes of haddock and mackerel minces during frozen storage, and fishcakes prepared thereof. Innovative Food Science and Emerging Technologies, 2020, 59, 102236.	5.6	29
9	Inactivation efficacy of plasma-activated water: influence of plasma treatment time, exposure time and bacterial species. International Journal of Food Science and Technology, 2021, 56, 721-732.	2.7	22
10	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. Applied Sciences (Switzerland), 2020, 10, 6802.	2.5	21
11	Fluorescence-based characterisation of selected edible insect species: Excitation emission matrix (EEM) and parallel factor (PARAFAC) analysis. Current Research in Food Science, 2021, 4, 862-872.	5.8	7
12	Free radical detection in water after processing by means of high voltage electrical discharges and high power ultrasound. Journal of Food Processing and Preservation, 2021, 45, e15176.	2.0	6