Deepak Kumar Verma

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8306798/publications.pdf

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20 papers	825 citations	687220 13 h-index	752573 20 g-index
20 all docs	20 docs citations	20 times ranked	759 citing authors

#	Article	IF	Citations
1	Functional and biological properties of Maillard conjugates and their potential application in medical and food: A review. Food Research International, 2020, 131, 109003.	2.9	144
2	Proximate Composition, Mineral Content and Fatty Acids Analyses of Aromatic and Non-Aromatic Indian Rice. Rice Science, 2017, 24, 21-31.	1.7	136
3	Conventional and Emerging Extraction Processes of Flavonoids. Processes, 2020, 8, 434.	1.3	96
4	Chemistry and microbial sources of curdlan with potential application and safety regulations as prebiotic in food and health. Food Research International, 2020, 133, 109136.	2.9	66
5	Functional importance of bioactive compounds of foods with Potential Health Benefits: A review on recent trends. Food Bioscience, 2021, 43, 101320.	2.0	65
6	Potential of cheese whey bioactive proteins and peptides in the development of antimicrobial edible film composite: A review of recent trends. Trends in Food Science and Technology, 2020, 103, 57-67.	7.8	59
7	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. Food Bioscience, 2022, 46, 101594.	2.0	44
8	Supercritical fluid extraction (SCFE) as green extraction technology for high-value metabolites of algae, its potential trends in food and human health. Food Research International, 2021, 150, 110746.	2.9	32
9	Extraction, Identification and Quantification Methods of Rice Aroma Compounds with Emphasis on 2-Acetyl-1-Pyrroline (2-AP) and Its Relationship with Rice Quality: A Comprehensive Review. Food Reviews International, 2022, 38, 111-162.	4.3	26
10	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. Food Bioscience, 2021, 44, 101458.	2.0	25
11	Mexican Oregano (Lippia graveolens Kunth) as Source of Bioactive Compounds: A Review. Molecules, 2021, 26, 5156.	1.7	23
12	Refractance WindowTM-Drying vs. other drying methods and effect of different process parameters on quality of foods: A comprehensive review of trends and technological developments. Future Foods, 2021, 3, 100024.	2.4	20
13	A review of the composition and toxicology of fructans, and their applications in foods and health. Journal of Food Composition and Analysis, 2021, 99, 103884.	1.9	16
14	Isolation, modification, and characterization of rice starch with emphasis on functional properties and industrial application: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6577-6604.	5.4	15
15	Recent trends in extraction, identification and quantification methods of Centella asiatica phytochemicals with potential applications in food industry and therapeutic relevance: A review. Food Bioscience, 2022, 49, 101864.	2.0	15
16	Recent trends and technical advancements in biosensors and their emerging applications in food and bioscience. Food Bioscience, 2022, 47, 101695.	2.0	13
17	Unmasking the Many Faces of Giloy (Tinospora cordifolia L.): A Fresh Look on its Phytochemical and Medicinal Properties. Current Pharmaceutical Design, 2021, 27, 2571-2581.	0.9	10
18	Drying of sliced tomato (<scp>Lycopersicon esculentum</scp>L.) by a novel halogen dryer: Effects of drying temperature on physical properties, drying kinetics, and energy consumption. Journal of Food Process Engineering, 2021, 44, e13624.	1.5	10

#	Article	IF	Citations
19	Valorization of Flourensia cernua DC as source of antioxidants and antifungal bioactives. Industrial Crops and Products, 2020, 152, 112422.	2.5	7
20	Biochemistry and molecular aspects of 2-acetyl-1-pyrroline biosynthesis in rice (Oryza sativa L.): A review. Israel Journal of Plant Sciences, 2020, 67, 129-143.	0.3	3