

Deepak Kumar Verma

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

825
citations

686830

13
h-index

752256

20
g-index

20
all docs

20
docs citations

20
times ranked

759
citing authors

#	ARTICLE	IF	CITATIONS
1	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. <i>Food Reviews International</i> , 2022, 38, 111-162.	4.3	26
2	Isolation, modification, and characterization of rice starch with emphasis on functional properties and industrial application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6577-6604.	5.4	15
3	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. <i>Food Bioscience</i> , 2022, 46, 101594.	2.0	44
4	Recent trends and technical advancements in biosensors and their emerging applications in food and bioscience. <i>Food Bioscience</i> , 2022, 47, 101695.	2.0	13
5	Recent trends in extraction, identification and quantification methods of <i>Centella asiatica</i> phytochemicals with potential applications in food industry and therapeutic relevance: A review. <i>Food Bioscience</i> , 2022, 49, 101864.	2.0	15
6	Refractance Window™-Drying vs. other drying methods and effect of different process parameters on quality of foods: A comprehensive review of trends and technological developments. <i>Future Foods</i> , 2021, 3, 100024.	2.4	20
7	A review of the composition and toxicology of fructans, and their applications in foods and health. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103884.	1.9	16
8	Unmasking the Many Faces of Giloy (<i>Tinospora cordifolia</i> L.): A Fresh Look on its Phytochemical and Medicinal Properties. <i>Current Pharmaceutical Design</i> , 2021, 27, 2571-2581.	0.9	10
9	Functional importance of bioactive compounds of foods with Potential Health Benefits: A review on recent trends. <i>Food Bioscience</i> , 2021, 43, 101320.	2.0	65
10	Supercritical fluid extraction (SCFE) as green extraction technology for high-value metabolites of algae, its potential trends in food and human health. <i>Food Research International</i> , 2021, 150, 110746.	2.9	32
11	Drying of sliced tomato (<i>Lycopersicon esculentum</i> L.) by a novel halogen dryer: Effects of drying temperature on physical properties, drying kinetics, and energy consumption. <i>Journal of Food Process Engineering</i> , 2021, 44, e13624.	1.5	10
12	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. <i>Food Bioscience</i> , 2021, 44, 101458.	2.0	25
13	Mexican Oregano (<i>Lippia graveolens</i> Kunth) as Source of Bioactive Compounds: A Review. <i>Molecules</i> , 2021, 26, 5156.	1.7	23
14	Potential of cheese whey bioactive proteins and peptides in the development of antimicrobial edible film composite: A review of recent trends. <i>Trends in Food Science and Technology</i> , 2020, 103, 57-67.	7.8	59
15	Biochemistry and molecular aspects of 2-acetyl-1-pyrroline biosynthesis in rice (<i>Oryza sativa</i> L.): A review. <i>Israel Journal of Plant Sciences</i> , 2020, 67, 129-143.	0.3	3
16	Valorization of <i>Flourensia cernua</i> DC as source of antioxidants and antifungal bioactives. <i>Industrial Crops and Products</i> , 2020, 152, 112422.	2.5	7
17	Chemistry and microbial sources of curdlan with potential application and safety regulations as prebiotic in food and health. <i>Food Research International</i> , 2020, 133, 109136.	2.9	66
18	Functional and biological properties of Maillard conjugates and their potential application in medical and food: A review. <i>Food Research International</i> , 2020, 131, 109003.	2.9	144

#	ARTICLE	IF	CITATIONS
19	Conventional and Emerging Extraction Processes of Flavonoids. <i>Processes</i> , 2020, 8, 434.	1.3	96
20	Proximate Composition, Mineral Content and Fatty Acids Analyses of Aromatic and Non-Aromatic Indian Rice. <i>Rice Science</i> , 2017, 24, 21-31.	1.7	136