

Kshitiz Kumar

List of Publications by Year in descending order

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15
papers

1,360
citations

759055

12
h-index

996849

15
g-index

15
all docs

15
docs citations

15
times ranked

1170
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound assisted extraction (UAE) of bioactive compounds from fruit and vegetable processing by-products: A review. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105325.	3.8	458
2	Advances in application of ultrasound in food processing: A review. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105293.	3.8	316
3	Active and intelligent biodegradable packaging films using food and food waste-derived bioactive compounds: A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 385-401.	7.8	283
4	Effect of microwave treatment (low power and varying time) on potato starch: Microstructure, thermo-functional, pasting and rheological properties. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 27-35.	3.6	68
5	Physico-functional and antioxidant properties of sand-roasted chickpea (<i>Cicer arietinum</i>). <i>Food Chemistry</i> , 2017, 237, 1124-1132.	4.2	44
6	Microwave processing: A way to reduce the anti-nutritional factors (ANFs) in food grains. <i>LWT - Food Science and Technology</i> , 2021, 150, 111960.	2.5	41
7	Novel continuous roasting of chickpea (<i>Cicer arietinum</i>): Study on physico-functional, antioxidant and roasting characteristics. <i>LWT - Food Science and Technology</i> , 2017, 86, 456-464.	2.5	35
8	Composition, characteristics and health promising prospects of black wheat: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 780-794.	7.8	25
9	Quality characteristics of sand, pan and microwave roasted pigmented wheat (<i>Triticum aestivum</i>). <i>Food Chemistry</i> , 2021, 365, 130372.	4.2	25
10	Bioactive compounds and its optimization from food waste: review on novel extraction techniques. <i>Nutrition and Food Science</i> , 2022, 52, 1270-1288.	0.4	18
11	Microwave roasting induced structural, morphological, antioxidant, and functional attributes of Quinoa (<i>Chenopodium quinoa</i> Willd). <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	14
12	Modeling the effect of temperature on the hydration kinetic whole moong grain. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 268-274.	1.0	13
13	Physico-chemical and antioxidant properties of extrudates developed from honey and barley. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1750-1761.	1.3	12
14	Development of Wheatgrass-Pomegranate Blended Therapeutical Juice Using Response Surface Methodology. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12869.	0.9	4
15	Characterization of kinnow (<i>citrus reticulata</i>) peel and its effect on the quality of muffin. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4