

# Kshitiz Kumar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8487300/publications.pdf>

Version: 2024-02-01

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