

Vijay Singh Sharanagat

List of Publications by Year in descending order

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27
papers

1,724
citations

567144

15
h-index

552653

26
g-index

27
all docs

27
docs citations

27
times ranked

1417
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	Physico-functional, thermo-pasting and antioxidant properties of microwave roasted sorghum [<i>Sorghum bicolor</i> (L.) Moench]. <i>Journal of Cereal Science</i> , 2019, 85, 111-119.	1.8	84
5	Effect of microwave roasting parameters on functional and antioxidant properties of chickpea (<i>Cicer</i>) Tj ETQq1 1 0,784314 rgBT /Ove	2.5	81
6	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
7	Physico-functional and antioxidant properties of sand-roasted chickpea (<i>Cicer arietinum</i>). <i>Food Chemistry</i> , 2017, 237, 1124-1132.	4.2	44
8	Convective drying and quality attributes of elephant foot yam (<i>Amorphophallus paeoniifolius</i>). <i>LWT - Food Science and Technology</i> , 2019, 99, 8-16.	2.5	44
9	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
10	Influence of xanthan and agar-agar on thermo-functional, morphological, pasting and rheological properties of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) starch. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 831-838.	3.6	37
11	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
12	Effect of germination and roasting on the proximate composition, total phenolics, and functional properties of black chickpea (<i>Cicer arietinum</i>). , 2020, 2, e20.		33
13	Physico-functional and structural characterization of ultrasonic-assisted chemically modified elephant foot yam starch. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1061-1069.	3.6	33
14	Development and characterization of elephant foot yam starch-hydrocolloids based edible packaging film: physical, optical, thermal and barrier properties. <i>Journal of Food Science and Technology</i> , 2020, 57, 1331-1341.	1.4	29
15	Quality characteristics of sand, pan and microwave roasted pigmented wheat (<i>Triticum aestivum</i>). <i>Food Chemistry</i> , 2021, 365, 130372.	4.2	25
16	Quality attributes of convective hot air dried spine gourd (<i>Momordica dioica</i> Roxb. Ex Willd) slices. <i>Food Chemistry</i> , 2021, 347, 129041.	4.2	17
17	Influence of germination on physicochemical, thermo-pasting, and antioxidant properties of moong grain (<i>Vigna radiata</i>). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13922.	0.9	15
18	Convective drying of spine gourd (<i>Momordica dioica</i>): Effect of ultrasound pre-treatment on drying characteristics, color, and texture attributes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14639.	0.9	14

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19	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
20	Influence of drying temperature on quality attributes of bell pepper (<i>Capsicum annuum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Process Engineering, 2021, 44, e13880.	1.5	13
21	Roasting of black rice (<i>Oryza Sativa</i> L.): change in physico-functional, thermo-pasting, antioxidant and anthocyanin content. Journal of Food Measurement and Characterization, 2021, 15, 2240-2250.	1.6	11
22	Development and characterization of elephant foot yam starch based pH-sensitive intelligent biodegradable packaging. Journal of Food Process Engineering, 2022, 45, .	1.5	9
23	Consumer awareness and willingness to purchase probiotic food and beverage products: a study of Sonipat district, Haryana. British Food Journal, 2021, 123, 2805-2817.	1.6	8
24	Bread preparation by partial replacement of wheat by germinated sorghum. Food Science and Technology International, 2023, 29, 13-24.	1.1	4
25	Characterization of kinnow (<i>Citrus reticulata</i>) peel and its effect on the quality of muffin. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
26	Influence of convective hot air drying on physico-functional, thermo-pasting and antioxidant properties of elephant foot yam powder (<i>Amorphophallus paeoniifolius</i>). Journal of Food Science and Technology, 2023, 60, 879-888.	1.4	2
27	Formation of acrylamide in microwave-roasted sorghum and associated dietary risk. International Journal of Food Science and Technology, 2022, 57, 1654-1665.	1.3	2