

Anurag Singh

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

180
citations

1307594

7
h-index

1125743

13
g-index

15
all docs

15
docs citations

15
times ranked

112
citing authors

#	ARTICLE	IF	CITATIONS
1	Fruit peel bioactives, valorisation into nanoparticles and potential applications: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6757-6776.	10.3	20
2	Optimization of enzymatic hydrolysis parameters for sapodilla fruit (<i>Manikara achras</i> L.) juice extraction. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16315.	2.0	6
3	Optimization and characterization of soybean oil-carnauba wax oleogel. <i>LWT - Food Science and Technology</i> , 2022, 157, 113108.	5.2	26
4	Effect of high shear homogenization on quality characteristics of bael fruit pulp. <i>Food Quality and Safety</i> , 2022, 6, .	1.8	4
5	Potential sanitizers and disinfectants for fresh fruits and vegetables: A comprehensive review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	9
6	Comparative Study on Chemical Composition and Antioxidant Properties (GraphPad Prism Approach) of Wild Ethiopian <i>Z. spina-christi</i> and Indian <i>Z. jujube</i> Fruit Species. <i>Food Analytical Methods</i> , 2022, 15, 2224-2237.	2.6	6
7	Influence of microfluidization on physico-chemical, rheological, thermal properties and cholesterol level of cow ghee. <i>LWT - Food Science and Technology</i> , 2022, 160, 113281.	5.2	9
8	Edible coating as postharvest management strategy for shelf-life extension of fresh tomato (<i>Solanum lycopersicum</i> L.): An overview. <i>Journal of Food Science</i> , 2022, 87, 2256-2290.	3.1	22
9	Enzymatic Extraction of Sapodilla (<i>Manilkara achras</i> L.) Juice: Process Optimization and Characterization. <i>Journal of Food Quality</i> , 2022, 2022, 1-14.	2.6	1
10	Exploring effects of different pretreatments on drying kinetics, moisture diffusion, physico-functional, and flow properties of banana flower powder. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15356.	2.0	11
11	Comparative analysis of ohmic and conventional heat-treated carrot juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15687.	2.0	8
12	Mass and surface modelling of green plantain banana fruit based on physical characteristics. <i>Computers and Electronics in Agriculture</i> , 2021, 186, 106194.	7.7	8
13	Comparative Effect of Crude and Commercial Enzyme on the Juice Recovery from Bael Fruit (<i>Aegle</i> Tj ETQq1 1 0.784314 rgBT /Ov 2013, 1-8.	2.0	12
14	Effect of Enzymatic Hydrolysis on the Juice Yield from Bael Fruit (<i>Aegle marmelos</i> Correa) Pulp. <i>American Journal of Food Technology</i> , 2012, 7, 62-72.	0.2	37
15	Effect of polyvinyl acetate (PVAc) based coating on quality characteristics of capsicum during storage. <i>Journal of Food Science and Technology</i> , 0, , 1.	2.8	1