

Shyam Narayan Jha

List of Publications by Year in descending order

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Version: 2024-02-01

51
papers

2,249
citations

236612

25
h-index

223531

46
g-index

51
all docs

51
docs citations

51
times ranked

2676
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection and Quantification of Patulin in Apple Juice Using Fourier Transform Infrared Spectroscopy. Agricultural Research, 2021, 10, 314-323.	0.9	1
2	Rapid Detection and Quantification of Aflatoxin B1 in Milk Using Fourier Transform Infrared Spectroscopy. Journal of the Institution of Engineers (India): Series A, 2021, 102, 259-265.	0.6	5
3	Rotating orifice feeding system for continuous and uniform discharge of makhana seeds (Euryale Tj ETQq1 1 0.784314 rgBT /Overloc	2.7	1
4	Effect of popping on physicochemical, technological, antioxidant, and microstructural properties of makhana seed. Journal of Food Processing and Preservation, 2020, 44, e14787.	0.9	12
5	Detection of aflatoxin M1 in milk using spectroscopy and multivariate analyses. Food Chemistry, 2018, 238, 209-214.	4.2	38
6	Rapid detection and quantification of soya bean oil and common sugar in bovine milk using attenuated total reflectanceâ€“fourier transform infrared spectroscopy. International Journal of Dairy Technology, 2018, 71, 292-300.	1.3	13
7	Application of attenuated total reflectance Fourier Transform Infrared spectroscopy (ATRâ€“FTIR) in MIR range coupled with chemometrics for detection of pig body fat in pure ghee (heat clarified milk) Tj ETQq1 1 0.784314 rgBT /Overloc	2.7	1
8	Detection and quantification of anionic detergent (lissapol) in milk using attenuated total reflectance-Fourier Transform Infrared spectroscopy. Food Chemistry, 2017, 221, 815-821.	4.2	30
9	Spectroscopy and Chemometrics. , 2016, , 147-214.		3
10	Basic Detection Techniques. , 2016, , 107-123.		1
11	Biosensor. , 2016, , 125-145.		3
12	Imaging Methods. , 2016, , 215-258.		0
13	Detection of goat body fat adulteration in pure ghee using ATR-FTIR spectroscopy coupled with chemometric strategy. Journal of Food Science and Technology, 2016, 53, 3752-3760.	1.4	23
14	Detection of Adulterants and Contaminants in Liquid Foodsâ€”A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1662-1684.	5.4	56
15	Non-destructive quality monitoring of stored tomatoes using VIS-NIR spectroscopy. Engineering in Agriculture, Environment and Food, 2016, 9, 158-164.	0.2	24
16	Storage quality of shelled green peas under modified atmosphere packaging at different storage conditions. Journal of Food Science and Technology, 2016, 53, 1640-1648.	1.4	10
17	Detection of poultry meat specific bacteria using FTIR spectroscopy and chemometrics. Journal of Food Science and Technology, 2015, 52, 3859-69.	1.4	19
18	Detection and Quantification of Urea in Milk Using Attenuated Total Reflectance-Fourier Transform Infrared Spectroscopy. Food and Bioprocess Technology, 2015, 8, 926-933.	2.6	76

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19	A less energy intensive process for dehydrating onion. <i>Journal of Food Science and Technology</i> , 2015, 52, 1131-1137.	1.4	7
20	Effect of bacteriocin-incorporated alginate coating on shelf-life of minimally processed papaya (<i>Carica papaya</i> L.). <i>Postharvest Biology and Technology</i> , 2015, 100, 212-218.	2.9	59
21	Detection and quantification of soymilk in cowâ€™buffalo milk using Attenuated Total Reflectance Fourier Transform Infrared spectroscopy (ATRâ€™FTIR). <i>Food Chemistry</i> , 2015, 168, 41-47.	4.2	97
22	Optimization of Microcapsule Production by Air Atomization Technique using Two-Fluid Nozzle. <i>Agricultural Research</i> , 2014, 3, 353-359.	0.9	5
23	Optimizing microencapsulation of nisin with sodium alginate and guar gum. <i>Journal of Food Science and Technology</i> , 2014, 51, 4054-4059.	1.4	57
24	Antioxidant potential of aqueous extract of some food grain powder in meat model system. <i>Journal of Food Science and Technology</i> , 2014, 51, 3446-3451.	1.4	15
25	Prediction of textural attributes using color values of banana (<i>Musa sapientum</i>) during ripening. <i>Journal of Food Science and Technology</i> , 2014, 51, 1179-1184.	1.4	38
26	X-ray imaging methods for internal quality evaluation of agricultural produce. <i>Journal of Food Science and Technology</i> , 2014, 51, 1-15.	1.4	170
27	Nondestructive prediction of maturity of mango using near infrared spectroscopy. <i>Journal of Food Engineering</i> , 2014, 124, 152-157.	2.7	68
28	Textural properties of mango cultivars during ripening. <i>Journal of Food Science and Technology</i> , 2013, 50, 1047-1057.	1.4	32
29	Antibacterial activity of aqueous extract of pomegranate peel against <i>Pseudomonas stutzeri</i> isolated from poultry meat. <i>Journal of Food Science and Technology</i> , 2013, 50, 555-560.	1.4	37
30	Pediocin-Loaded Nanoliposomes and Hybrid Alginateâ€™Nanoliposome Delivery Systems for Slow Release of Pediocin. <i>BioNanoScience</i> , 2013, 3, 37-42.	1.5	22
31	Prediction of Sensory Profile of Mango Using Textural Attributes During Ripening. <i>Food and Bioprocess Technology</i> , 2013, 6, 734-745.	2.6	13
32	Authentication of Mango Varieties Using Near-Infrared Spectroscopy. <i>Agricultural Research</i> , 2013, 2, 229-235.	0.9	32
33	Non-destructive prediction of quality of intact banana using spectroscopy. <i>Scientia Horticulturae</i> , 2012, 135, 14-22.	1.7	40
34	Non-destructive prediction of sweetness of intact mango using near infrared spectroscopy. <i>Scientia Horticulturae</i> , 2012, 138, 171-175.	1.7	77
35	Physico-chemical quality parameters and overall quality index of apple during storage. <i>Journal of Food Science and Technology</i> , 2012, 49, 594-600.	1.4	42
36	Estimation of total bacteria on mango surface by using ATP bioluminescence. <i>Scientia Horticulturae</i> , 2012, 146, 159-163.	1.7	11

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37	Nondestructive methods for quality evaluation of livestock products. Journal of Food Science and Technology, 2012, 49, 342-348.	1.4	22
38	Optical biosensors for food quality and safety assurance—a review. Journal of Food Science and Technology, 2012, 49, 383-406.	1.4	220
39	Antioxidant Activities of <i>Murraya koenigii</i> (L.) Spreng Berry Extract: Application in Refrigerated ($4\pm 1^{\circ}\text{C}$) Stored Meat Homogenates. Agricultural Research, 2012, 1, 183-189.	0.9	24
40	Machine vision system: a tool for quality inspection of food and agricultural products. Journal of Food Science and Technology, 2012, 49, 123-141.	1.4	197
41	Tenderizing effect of blade tenderizer and pomegranate fruit products in goat meat. Journal of Food Science and Technology, 2011, 48, 61-68.	1.4	5
42	Measurement techniques and application of electrical properties for nondestructive quality evaluation of foods—a review. Journal of Food Science and Technology, 2011, 48, 387-411.	1.4	178
43	Authentication of sweetness of mango juice using Fourier transform infrared-attenuated total reflection spectroscopy. Journal of Food Engineering, 2010, 101, 337-342.	2.7	54
44	Quality parameters of mango and potential of non-destructive techniques for their measurement—a review. Journal of Food Science and Technology, 2010, 47, 1-14.	1.4	93
45	Non-destructive prediction of quality of intact apple using near infrared spectroscopy. Journal of Food Science and Technology, 2010, 47, 207-213.	1.4	65
46	Physical, gravimetric and functional characterization of various milling fractions of popped gorgon nut (<i>Euryale ferox</i>). Journal of Food Science and Technology, 2010, 47, 564-570.	1.4	12
47	EFFECT OF MODIFIED ATMOSPHERES ON PIGMENT AND ANTIOXIDANT RETENTION OF BETEL LEAF (<i>PIPER</i>) Tj ETQq _{1,2} 0.784314 rgBT ₁	1.2	1
48	Post-harvest micro-flora on major cultivars of Indian mangoes. Scientia Horticulturae, 2010, 125, 617-621.	1.7	13
49	Physical and mechanical properties of mango during growth and storage for determination of maturity. Journal of Food Engineering, 2006, 72, 73-76.	2.7	108
50	Mathematical simulation of roasting of grain. Journal of Food Engineering, 2005, 71, 304-310.	2.7	19
51	Non-Destructive Techniques for Quality Evaluation of Intact Fruits and Vegetables.. Food Science and Technology Research, 2000, 6, 248-251.	0.3	59