## Manoj Kumar Mahawar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/862243/publications.pdf

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17 papers	226 citations	7 h-index	1199594 12 g-index
18	18	18	226
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Influence of incorporating defatted soy flour, carrot powder, mango peel powder, and moringa leaves powder on quality characteristics of wheat semolina-pearl millet pasta. Journal of Food Processing and Preservation, 2018, 42, e13575.	2.0	49
2	Postharvest Profile, Processing and Waste Utilization of Dragon Fruit ( <i>Hylocereus Spp</i> .): A Review. Food Reviews International, 2022, 38, 733-759.	8.4	41
3	Mass modeling of kinnow mandarin based on some physical attributes. Journal of Food Process Engineering, 2019, 42, e13079.	2.9	35
4	Post-harvest processing and valorization of Kinnow mandarin (Citrus reticulate L.): A review. Journal of Food Science and Technology, 2020, 57, 799-815.	2.8	35
5	Recent Advances in Novel Packaging Technologies for Shelf-Life Extension of Guava Fruits for Retaining Health Benefits for Longer Duration. Plants, 2022, 11, 547.	3.5	14
6	Optimization of mixed aonla-guava fruit bar using response surface methodology. Nutrition and Food Science, 2018, 48, 621-630.	0.9	9
7	Mass modeling of guava (cv. Allahabad safeda) fruit with selected dimensional attributes: Regression analysis approach. Journal of Food Process Engineering, 0, , .	2.9	6
8	Optimization of pea (Pisum sativum) seeds hydropriming by application of response surface methodology. Acta Physiologiae Plantarum, 2016, 38, 1.	2.1	5
9	Development of composite mechanical peeler cum juice extractor for kinnow and sweet orange. Journal of Food Science and Technology, 2020, 57, 4355-4363.	2.8	4
10	Response surface optimization for development of Dragon fruit based ready to serve drink. Journal of Applied and Natural Science, 2018, 10, 272-278.	0.4	3
11	Physicochemical Characterization of Selected Pomegranate (Punica granatum L.) Cultivars. Turkish Journal of Agricultural Engineering Research, 2021, 2, 425-433.	0.2	3
12	Functional Properties of Extruded Corn Flour. Turkish Journal of Agricultural Engineering Research, 2021, 2, 167-174.	0.2	2
13	Optimization of Process Variables for Preparation of Pomegranate Juice-Fortified Aonla Candy. Current Science, 2020, 118, 114.	0.8	2
14	Entrepreneurial Skill Development through Aonla Processing in Punjab, India. Food Science and Nutrition, 2017, 1, 23.	0.0	2
15	Optimization of Hydropriming of Okra (Abelmoschus esculentus) Seeds Using Response Surface Methodology. Agricultural Research, 2018, 7, 25-36.	1.7	O
16	Mass Modelling of Eggs Based on Shape Index Using Regression Analysis. Kahramanmaraş Sütçü İmam Üniversitesi Tarım Ve Doğa Dergisi, 0, , .	0.7	0
17	Improving the Nutritional and Functional Properties of Pearl Millet Pasta: A Review. Turkish Journal of Agricultural Engineering Research, 2022, 3, 194-203.	0.2	O