Manoj Kumar Mahawar

List of Publications by Year
in descending order

17 papers	226 citations	1307594 7 h-index	1199594 12 g-index
18 all docs	18 docs citations	18 times ranked	226 citing authors

#	Article	IF	Citations
1	Postharvest Profile, Processing and Waste Utilization of Dragon Fruit (*Hylocereus Spp*.): A Review. Food Reviews International, 2022, 38, 733-759.	8.4	41
2	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
3	Improving the Nutritional and Functional Properties of Pearl Millet Pasta: A Review. Turkish Journal of Agricultural Engineering Research, 2022, 3, 194-203.	0.2	0
4	Functional Properties of Extruded Corn Flour. Turkish Journal of Agricultural Engineering Research, 2021, 2, 167-174.	0.2	2
5	Physicochemical Characterization of Selected Pomegranate (Punica granatum L.) Cultivars. Turkish Journal of Agricultural Engineering Research, 2021, 2, 425-433.	0.2	3
6	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
7	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
8	Optimization of Process Variables for Preparation of Pomegranate Juice-Fortified Aonla Candy. Current Science, 2020, 118, 114.	0.8	2
9	Mass modeling of kinnow mandarin based on some physical attributes. Journal of Food Process Engineering, 2019, 42, e13079.	2.9	35
10	Optimization of Hydropriming of Okra (Abelmoschus esculentus) Seeds Using Response Surface Methodology. Agricultural Research, 2018, 7, 25-36.	1.7	0
11	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
12	Optimization of mixed aonla-guava fruit bar using response surface methodology. Nutrition and Food Science, 2018, 48, 621-630.	0.9	9
13	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
14	Entrepreneurial Skill Development through Aonla Processing in Punjab, India. Food Science and Nutrition, 2017, 1, 23.	0.0	2
15	Optimization of pea (Pisum sativum) seeds hydropriming by application of response surface methodology. Acta Physiologiae Plantarum, 2016, 38, 1.	2.1	5
16	Mass modeling of guava (cv. Allahabad safeda) fruit with selected dimensional attributes: Regression analysis approach. Journal of Food Process Engineering, 0, , .	2.9	6
17	Mass Modelling of Eggs Based on Shape Index Using Regression Analysis. KahramanmaraÅŸ SÃ¼tÃ§Ã¼ Ä°mam Ãœniversitesi TarÄ±m Ve DoÄŸa Dergisi, 0, , .	0.7	0