

Ramagopal V S Uppaluri

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

319
citations

1307594

7
h-index

996975

15
g-index

17
all docs

17
docs citations

17
times ranked

380
citing authors

#	ARTICLE	IF	CITATIONS
1	Pd(II) adsorption characteristics of glutaraldehyde cross-linked chitosan copolymer resin. International Journal of Biological Macromolecules, 2017, 94, 72-84.	7.5	112
2	Cross flow microfiltration of oil-in-water emulsions using kaolin based low cost ceramic membranes. Desalination, 2014, 341, 61-71.	8.2	85
3	Effect of oven and intermittent airflow assisted tray drying methods on nutritional parameters of few leafy and non-leafy vegetables of North-East India. Heliyon, 2019, 5, e02934.	3.2	20
4	Role of protonation and functional groups in Pd(II) recovery and reuse characteristics of commercial anion exchange resin-synthetic electroless plating solution systems. Journal of Water Process Engineering, 2018, 22, 227-238.	5.6	18
5	Optimal fabrication of carbonate free kaolin based low cost ceramic membranes using mixture model response surface methodology. Applied Clay Science, 2018, 162, 101-112.	5.2	14
6	Investigation on Pd (II) removal and recovery characteristics of chitosan from electroless plating solutions. Journal of Water Process Engineering, 2017, 19, 8-17.	5.6	13
7	Feasibility of Low-Cost Kaolin-Based Ceramic Membranes for Organic Lageraria siceraria Juice Production. Food and Bioprocess Technology, 2020, 13, 1009-1023.	4.7	10
8	Process and product characteristics of tray-dried Benincasa hispida. Journal of Food Processing and Preservation, 2020, 44, e14697.	2.0	9
9	Symphony of kinetics and statistical design approaches for response analysis during tray drying of Lageraria siceraria leaves. Journal of Thermal Analysis and Calorimetry, 2021, 145, 2389-2403.	3.6	8
10	Parametric optimality of tray dried Musa balbisiana Colla blossom. Journal of Food Science and Technology, 2020, 57, 4599-4612.	2.8	8
11	Effect of pore former (saw dust) characteristics on the properties of sub-micron range low-cost ceramic membranes. International Journal of Ceramic Engineering & Science, 2020, 2, 243-253.	1.2	7
12	Combinatorial optimality of functional groups, process parameters, and Pd(II) adsorption-desorption characteristics for commercial anion exchange resins-synthetic electroless plating systems. Environmental Science and Pollution Research, 2020, 27, 24614-24626.	5.3	5
13	Process and product characteristics of refractance window dried Curcuma longa. Journal of Food Science, 2021, 86, 443-453.	3.1	5
14	Combinatorial optimality of membrane morphology and feedstock during microfiltration of bottle gourd juice. Innovative Food Science and Emerging Technologies, 2020, 63, 102382.	5.6	3
15	Tray drying characteristics of Musa splendida and Musa balbisiana Colla pseudo-stem. Journal of Thermal Analysis and Calorimetry, 0, , 1.	3.6	1
16	RSM based optimal drying-parameters of unripe-papaya (Carica papaya L.). Materials Today: Proceedings, 2022, 68, 854-861.	1.8	1
17	Efficacy of sonication-microfiltration hybrid process for the production of clarified bitter gourd extracts. Journal of Food Process Engineering, 2021, 44, e13854.	2.9	0