Manuj K K Hazarika

List of Publications by Year
in descending order

19 papers	**236** citations	1163117 **8** h-index	996975 **15** g-index
20 all docs	**20** docs citations	**20** times ranked	**300** citing authors

#	Article	IF	Citations
1	Artificial neural network based modeling of biomass gasification in fixed bed downdraft gasifiers. Biomass and Bioenergy, 2017, 98, 264-271.	5.7	115
2	Artificial Neural Network-Based Image Analysis for Evaluation of Quality Attributes of Agricultural Produce. Journal of Food Processing and Preservation, 2016, 40, 1010-1019.	2.0	16
3	Temperature dependence on hydration kinetic model parameters during rehydration of parboiled rice. Journal of Food Science and Technology, 2015, 52, 6090-6094.	2.8	15
4	Quality of ready-to-eat komal chawal produced by brown rice parboiling method. Journal of Food Science and Technology, 2019, 56, 187-199.	2.8	13
5	Effect of iron and folic acid fortification on in vitro bioavailability and starch hydrolysis in ready-to-eat parboiled rice. Food Chemistry, 2019, 292, 39-46.	8.2	12
6	Fortification of zinc in a parboiled lowâ€amylose rice: effects of milling and cooking. Journal of the Science of Food and Agriculture, 2019, 99, 3434-3442.	3.5	10
7	Neural network and computational fluid dynamics modeling for the gelatinization kinetics of instant controlled pressure drop treated parboiled rice. Journal of Food Process Engineering, 2020, 43, e13534.	2.9	10
8	Instant Controlled Pressure Drop (DIC) Treatment for Improving Process Performance and Milled Rice Quality. Journal of the Institution of Engineers (India): Series A, 2019, 100, 683-695.	1.2	8
9	Maturity detection of tomatoes using transfer learning. Measurement Food, 2022, 7, 100038.	1.6	8
10	Studies on in vitro bioavailability and starch hydrolysis in zinc fortified ready-to-eat parboiled rice (komal chawal). Journal of Food Science and Technology, 2019, 56, 3399-3407.	2.8	6
11	Adaptive neuro-fuzzy interface system and neural network modeling for the drying kinetics of instant controlled pressure drop treated parboiled rice. Food Science and Technology International, 2021, 27, 746-763.	2.2	6
12	Application of Near-Infrared Spectroscopy for Rice Characterization Using Machine Learning. Journal of the Institution of Engineers (India): Series A, 2020, 101, 579-587.	1.2	4
13	Lowâ€cost healthy extrudates of rice and bhimkol (Musa balbisiana , ABB) formulated through linear programming. Journal of Food Process Engineering, 2019, 42, e13201.	2.9	3
14	Application of flavor network principle of food pairing to Assamese cuisine from North East India. International Journal of Gastronomy and Food Science, 2021, 26, 100426.	3.0	3
15	Drying characteristics of ready-to-eat komal chawal rice: processing and modeling. Journal of Food Science and Technology, 2020, 57, 1698-1709.	2.8	2
16	Application of Instant Decompression-Assisted Steam Curing for Improving Turmeric (Curcuma longa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.8	2
17	Characterization of a novel folic acidâ€fortified readyâ€toâ€eat parboiled rice. Cereal Chemistry, 2019, 96, 439-446.	2.2	1
18	Reaction order and neural network approaches for the simulation of COVID-19 spreading kinetic in India. Infectious Disease Modelling, 2020, 5, 737-747.	1.9	1

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#	Article	IF	Citations
19	Near infrared‐based process analytical technology module for estimating gelatinization optimal point. Journal of Food Process Engineering, 2022, 45, .	2.9	0