

Manuj K K Hazarika

List of Publications by Year in descending order

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Version: 2024-02-01

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	Near infraredâ€based process analytical technology module for estimating gelatinization optimal point. Journal of Food Process Engineering, 2022, 45, .	2.9	0
2	Maturity detection of tomatoes using transfer learning. Measurement Food, 2022, 7, 100038.	1.6	8
3	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
4	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
5	Application of Instant Decompression-Assisted Steam Curing for Improving Turmeric (<i>Curcuma longa</i>) Tj ETQq1 1 0,784314 rgBT /Over	2.5	2
6	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
7	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
8	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
9	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
10	Lowâ€cost healthy extrudates of rice and bhimkol (<i>Musa balbisiana</i> , ABB) formulated through linear programming. Journal of Food Process Engineering, 2019, 42, e13201.	2.9	3
11	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
12	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
13	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
14	Characterization of a novel folic acidâ€fortified readyâ€toâ€eat parboiled rice. Cereal Chemistry, 2019, 96, 439-446.	2.2	1
15	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
16	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
17	Artificial neural network based modeling of biomass gasification in fixed bed downdraft gasifiers. Biomass and Bioenergy, 2017, 98, 264-271.	5.7	115
18	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

#	ARTICLE	IF	CITATIONS
19	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