

Rajeev Bhat

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

238 papers	7,034 citations	44 h-index	80 g-index
254 ext. papers	8,316 ext. citations	5.2 avg, IF	6.63 L-index

#	Paper	IF	Citations
238	Nanotechnology in paper and wood engineering: an introduction 2022 , 3-13		1
237	Neurobiology of food addiction 2022 , 425-431		
236	Emerging trends and sustainability challenges in the global agri-food sector 2022 , 1-21		
235	Restoring the values of traditional foods 2022 , 515-525		
234	Valorization of seabuckthorn pomace to obtain bioactive carotenoids: An innovative approach of using green extraction techniques (ultrasonic and microwave-assisted extractions) synergized with green solvents (edible oils). <i>Industrial Crops and Products</i> , 2022 , 175, 114257	5.9	4
233	An eco-friendly approach to enhance the extraction and recovery efficiency of isoflavones from kudzu roots and soy molasses wastes using ultrasound-assisted extraction with natural deep eutectic solvents (NADES). <i>Industrial Crops and Products</i> , 2022 , 182, 114886	5.9	1
232	Pulsed Light 2021 , 200-219		0
231	Electron Beams 2021 , 74-104		
230	Extraction of Carotenoids from Pumpkin Peel and Pulp: Comparison between Innovative Green Extraction Technologies (Ultrasonic and Microwave-Assisted Extractions Using Corn Oil). <i>Foods</i> , 2021 , 10,	4.9	14
229	Algal Proteins and Peptides: Current Trends and Future Prospects 2021 , 418-445		1
228	Quercetin: A Bioactive Compound Imparting Cardiovascular and Neuroprotective Benefits: Scope for Exploring Fresh Produce, Their Wastes, and By-Products. <i>Biology</i> , 2021 , 10,	4.9	7
227	Use of Wild Edible Plants: Can They Meet the Dietary and Nutritional Needs of Indigenous Communities in Central India. <i>Foods</i> , 2021 , 10,	4.9	7
226	Recovery of Polyphenols from Vineyard Pruning Wastes-Shoots and Cane of Hybrid Grapevine (sp.) Cultivars. <i>Antioxidants</i> , 2021 , 10,	7.1	2
225	Valorisation of Sea Buckthorn Pomace by Optimization of Ultrasonic-Assisted Extraction of Soluble Dietary Fibre Using Response Surface Methodology. <i>Foods</i> , 2021 , 10,	4.9	4
224	Pretreatment of lignocelluloses for enhanced biogas production: A review on influencing mechanisms and the importance of microbial diversity. <i>Renewable and Sustainable Energy Reviews</i> , 2021 , 135, 110173	16.2	64
223	Valorization of seeds of the genera Cucumis, Citrullus, and Cucurbita 2021 , 317-329		
222	Bioactive Compounds of Allium Species. <i>Reference Series in Phytochemistry</i> , 2021 , 277-295	0.7	

221	Bioactive Compounds of Rhubarb (Rheum Species). <i>Reference Series in Phytochemistry</i> , 2021 , 239-254	0.7	
220	Valorization of fruits and vegetable wastes and by-products to produce natural pigments. <i>Critical Reviews in Biotechnology</i> , 2021 , 41, 535-563	9.4	49
219	Sustainability challenges in the valorization of agri-food wastes and by-products 2021 , 1-27		3
218	Agro-waste-derived silica nanoparticles (Si-NPs) as biofertilizer 2021 , 881-897		1
217	Polyphenols and Resveratrol from Discarded Leaf Biomass of Grapevine (Vitis sp.): Effect of Cultivar and Viticultural Practices in Estonia. <i>Agriculture (Switzerland)</i> , 2020 , 10, 393	3	1
216	Advancement in valorization technologies to improve utilization of bio-based waste in bioeconomy context. <i>Renewable and Sustainable Energy Reviews</i> , 2020 , 131, 109965	16.2	27
215	Ionic liquid based pretreatment of lignocellulosic biomass for enhanced bioconversion. <i>Bioresource Technology</i> , 2020 , 304, 123003	11	136
214	Bioactives From Agri-Food Wastes: Present Insights and Future Challenges. <i>Molecules</i> , 2020 , 25,	4.8	126
213	Applications of Lignin in the Agri-Food Industry. <i>Springer Series on Polymer and Composite Materials</i> , 2020 , 275-298	0.9	0
212	Bioactive Compounds of Plum Mango (Bouea microphylla Griffith). <i>Reference Series in Phytochemistry</i> , 2020 , 529-541	0.7	
211	Bioactive Compounds of Rambutan (Nephelium lappaceum L.). <i>Reference Series in Phytochemistry</i> , 2020 , 145-156	0.7	0
210	Engineered Microbes for Pigment Production Using Waste Biomass. <i>Current Genomics</i> , 2020 , 21, 80-95	2.6	17
209	Bioactive Compounds of Rhubarb (Rheum Species). <i>Reference Series in Phytochemistry</i> , 2020 , 1-16	0.7	
208	Valorization of food processing wastes and by-products for bioplastic production. <i>Sustainable Chemistry and Pharmacy</i> , 2020 , 18, 100326	3.9	34
207	Pretreatment of plant feedstocks and agrofood waste using ionic liquids 2020 , 393-413		
206	Dietary Fiber from Underutilized Plant Resources A Positive Approach for Valorization of Fruit and Vegetable Wastes. <i>Sustainability</i> , 2020 , 12, 5401	3.6	40
205	Bioactive Compounds of Allium Species. <i>Reference Series in Phytochemistry</i> , 2020 , 1-20	0.7	
204	The spp.-Underutilised Plants for Foods and Nutraceuticals: Review on Polyphenolic Phytochemicals and Antioxidant Potential. <i>Antioxidants</i> , 2020 , 9,	7.1	11

203	Emerging issues and challenges in agri-food supply chain 2019 , 23-37		9
202	Quality enhancement of chicken sausage by semi-refined carrageenan. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13988	2.1	6
201	Healthy food traditions of Asia: exploratory case studies from Indonesia, Thailand, Malaysia, and Nepal. <i>Journal of Ethnic Foods</i> , 2019 , 6,	2.5	31
200	Bioactive Compounds of Plum Mango (<i>Bouea Microphylla</i> Griffith). <i>Reference Series in Phytochemistry</i> , 2019 , 1-13	0.7	
199	Bioactive Compounds of Rambutan (<i>Nephelium lappaceum</i> L.). <i>Reference Series in Phytochemistry</i> , 2019 , 1-12	0.7	1
198	Batch and Fed-Batch Ethanol Fermentation of Cheese-Whey Powder with Mixed Cultures of Different Yeasts. <i>Energies</i> , 2019 , 12, 4495	3.1	5
197	Producing novel edible films from semi refined carrageenan (SRC) and ulvan polysaccharides for potential food applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 1164-1170	7.9	55
196	Effect of potassium hydroxide on rheological and thermo-mechanical properties of semi-refined carrageenan (SRC) films. <i>Food Bioscience</i> , 2018 , 26, 104-112	4.9	9
195	Dynamics of Grain Security in South Asia 2017 , 103-118		
194	Sustainability Challenges Involved in Use of Nanotechnology in the Agrofood Sector 2017 , 343-368		1
193	Innovation and Sustainable Utilization of Seaweeds as Health Foods 2017 , 390-434		0
192	Sustainability Challenges in the Coffee Plantation Sector 2017 , 616-642		2
191	Sustainability of Nutraceuticals and Functional Foods 2017 , 369-389		1
190	Cradle-to-gate Life Cycle Analysis of Agricultural and Food Production in the US 2017 , 274-306		
189	Influences of superheated steam roasting on changes in sugar, amino acid and flavour active components of cocoa bean (<i>Theobroma cacao</i>). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4429-4437	4.3	20
188	Sustainability, Materiality and Independent External Assurance 2017 , 227-254		1
187	Environmental Sustainability of Traditional Crop Varieties 2017 , 255-273		
186	Sustainability Challenges, Human Diet and Environmental Concerns 2017 , 48-77		0

185	Sustainable Challenges in the Agrofood Sector 2017 , 78-102	
184	Local Food Diversification and Its (Sustainability) Challenges 2017 , 119-149	
183	Sustainable Supply Chain Management in Agri-food Chains 2017 , 150-174	7
182	How Logistics Decisions Affect the Environmental Sustainability of Modern Food Supply Chains 2017 , 175-196	4
181	Strengthening Food Supply Chains in Asia 2017 , 197-211	1
180	Agrofoods for Sustainable Health Benefits and Their Economic Viability 2017 , 435-450	
179	Diversification, Innovation and Safety of Local Cuisines and Processed Food Products 2017 , 482-508	
178	Analysing the Environmental, Energy and Economic Feasibility of Biomethanation of Agrifood Waste 2017 , 532-550	
177	Agricultural Waste for Promoting Sustainable Energy 2017 , 551-574	2
176	Membrane Technology in Fish-processing Waste Utilization 2017 , 575-595	1
175	Sustainability Issues, Challenges and Controversies Surrounding the Palm Oil Industry 2017 , 596-615	1
174	Food Safety Education 2017 , 643-659	1
173	Sustainability Challenges and Educating People Involved in the Agrofood Sector 2017 , 660-674	1
172	Ensuring Self-sufficiency and Sustainability in the Agrofood Sector 2017 , 307-342	0
171	The Role of Small-scale Farms and Food Security 2017 , 33-47	5
170	Soil Health, Crop Productivity and Sustainability Challenges 2017 , 509-531	3
169	Revolutionizing Food Supply Chains of Asia through ICTs 2017 , 212-226	4
168	Sustainability Challenges in Food Tourism 2017 , 451-481	

167	Food Sustainability Challenges in the Developing World 2017 , 1-32		1
166	Volatile constituents of unripe and ripe kundang fruits (<i>Bouea macrophylla</i> Griffith). <i>International Journal of Food Properties</i> , 2017 , 20, 1751-1760	3	10
165	Challenges and issues concerning mycotoxins contamination in oil seeds and their edible oils: Updates from last decade. <i>Food Chemistry</i> , 2017 , 215, 425-37	8.5	90
164	Sonication treatment convalesce the overall quality of hand-pressed strawberry juice. <i>Food Chemistry</i> , 2017 , 215, 470-6	8.5	62
163	Impact of Convectional and Superheated-Steam Roasting on the Physicochemical and Microstructural Properties of Cocoa Butter Extracted from Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13005	2.1	3
162	Impact of ultraviolet radiation treatments on the quality of freshly prepared tomato (<i>Solanum lycopersicum</i>) juice. <i>Food Chemistry</i> , 2016 , 213, 635-640	8.5	45
161	Functional, physicochemical and sensory properties of novel cookies produced by utilizing underutilized jering (<i>Pithecellobium jiringa</i> Jack.) legume flour. <i>Food Bioscience</i> , 2016 , 14, 54-61	4.9	48
160	Antioxidant compounds and antioxidant activities in unripe and ripe kundang fruits (<i>Bouea macrophylla</i> Griffith). <i>Fruits</i> , 2016 , 71, 41-47	0.3	10
159	Fruits of Tropical Climates: Biodiversity and Dietary Importance 2016 , 138-143		5
158	Composition of Papaya Fruit and Papaya Cultivars 2016 , 497-516		4
157	Fruits of Tropical Climates: Dietary Importance and Health Benefits 2016 , 144-149		6
156	Impact of Combination Treatments of Modified Atmosphere Packaging and Refrigeration on the Status of Antioxidants in Highly Perishable Strawberries. <i>Journal of Food Process Engineering</i> , 2016 , 39, 121-131	2.4	6
155	Preserving Strawberry Quality by Employing Novel Food Preservation and Processing Techniques □ Recent Updates and Future Scope □An Overview. <i>Journal of Food Process Engineering</i> , 2015 , 38, 536-554	2.4	15
154	Consumers Perceptions and Preference for Strawberries□A Case Study from Germany. <i>International Journal of Fruit Science</i> , 2015 , 15, 405-424	1.2	26
153	In vitro starch digestibility of bread with banana (<i>Musa acuminata</i> X <i>balbisiana</i> ABB cv. Awak) pseudo-stem flour and hydrocolloids. <i>Food Bioscience</i> , 2015 , 12, 10-17	4.9	21
152	Development of novel fruit bars by utilizing date paste. <i>Food Bioscience</i> , 2015 , 9, 20-27	4.9	27
151	Mechanisms of Repair of Low Water Activity and pH-Injured <i>Zygosaccharomyces rouxii</i> YSa40 in Glycerol and Sucrose/CPB Liquid Holding System. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1132-1147	2.1	1
150	Impact of ultraviolet radiation treatments on the physicochemical properties, antioxidants, enzyme activity and microbial load in freshly prepared hand pressed strawberry juice. <i>Food Science and Technology International</i> , 2015 , 21, 354-63	2.6	24

149	Exploring the potential nutraceutical values of durian (<i>Durio zibethinus</i> L.) - an exotic tropical fruit. <i>Food Chemistry</i> , 2015 , 168, 80-9	8.5	58
148	Influence of Dehydration Techniques on Physicochemical, Antioxidant and Microbial Qualities of <i>Ipomoea aquatica</i> Forsk.: An Underutilized Green Leafy Vegetable. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1118-1124	2.1	6
147	A Promising Approach Toward Exploring Nutritional and Functional Qualities of Boko (<i>Oroxylum indicum</i> L. Benth. Ex Kurz) Pods For Potential Food Applications. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 47-55	2.1	3
146	Influence of Chemical Preservatives on Survival and Growth of <i>Zygosaccharomyces Rouxii</i> YSa40 in Glycerol-Based Pineapple Model Systems and Intermediate Moisture Pineapple Products. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 56-69	2.1	2
145	In vitro control of food-borne pathogenic bacteria by essential oils and solvent extracts of underutilized flower buds of <i>Paeonia suffruticosa</i> (Andr.). <i>Industrial Crops and Products</i> , 2014 , 54, 203-208	5.9	14
144	Heavy Metal Contamination as a Global Problem and the Need for Prevention/Reduction Measurements 2014 , 257-280		3
143	Evaluating belinjau (<i>Gnetum gnemon</i> L.) seed flour quality as a base for development of novel food products and food formulations. <i>Food Chemistry</i> , 2014 , 156, 42-9	8.5	24
142	Monitoring and Health Risk Assessment of Heavy Metal Contamination in Food 2014 , 235-255		4
141	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1932-1938	2.1	20
140	Application of Response Surface Methodology to Optimize Roasting Conditions in Cocoa Beans Subjected to Superheated Steam Treatments in Relevance to Antioxidant Compounds and Activities. <i>Drying Technology</i> , 2014 , 32, 1104-1111	2.6	11
139	Composition, physicochemical properties and thermal inactivation kinetics of polyphenol oxidase and peroxidase from coconut (<i>Cocos nucifera</i>) water obtained from immature, mature and overly-mature coconut. <i>Food Chemistry</i> , 2014 , 142, 121-8	8.5	67
138	Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya (<i>Carica papaya</i> L.). <i>International Journal of Food Properties</i> , 2014 , 17, 283-292	3	23
137	Functional and Pasting Properties of Locally Grown and Imported Exotic Rice Varieties of Malaysia. <i>Food Science and Technology Research</i> , 2014 , 20, 469-477	0.8	9
136	Predictive Microbiology 2014 , 517-534		
135	Antinutrients and Toxicity in Plant-based Foods 2014 , 311-339		3
134	Consumer Perception of Safety and Quality of Food Products Maintained under Cold Storage 2014 , 395-414		
133	Application of Hazard Analysis and Critical Control Point Principles for Ochratoxin-A Prevention in Coffee Production Chain 2014 , 577-595		1
132	Educating for Food Safety 2014 , 31-48		1

131	Electron Beam Inactivation of Foodborne Pathogens with an Emphasis on Salmonella 2014 , 451-469	2
130	Nanotechnology Tools to Achieve Food Safety 2014 , 341-353	11
129	Use of Synbiotics (Probiotics and Prebiotics) to Improve the Safety of Foods 2014 , 497-516	2
128	Photonic Methods for Pathogen Inactivation 2014 , 355-373	
127	Inactivation of Foodborne Viruses 2014 , 471-495	1
126	Pests in Poultry, Poultry Product-Borne Infection and Future Precautions 2014 , 535-552	2
125	Protection of the Agri-Food Chain by Chemical Analysis 2014 , 125-144	0
124	Food Safety Training in Food Services 2014 , 49-61	
123	Intelligent Packaging and Food Safety 2014 , 375-394	
122	Achieving Quality Chemical Measurements in Foods 2014 , 99-123	
121	Radionuclides in Food 2014 , 281-309	
120	Pesticide Residues in Food 2014 , 145-165	
119	The Need for a Closer Look at Pesticide Toxicity during GMO Assessment 2014 , 167-189	4
118	Foodborne Infections and Intoxications Associated with International Travel 2014 , 415-449	0
117	Safety of Meat and Meat Products in the Twenty-first Century 2014 , 553-575	1
116	Product Tracing Systems 2014 , 63-81	
115	Heavy Metals of Special Concern to Human Health and Environment 2014 , 213-233	7
114	Influence of temperature variations on growth, injury survival and inactivation of <i>Listeria monocytogenes</i> in goat milk samples at laboratory scale. <i>International Journal of Dairy Technology</i> , 2014 , 67, 437-447	3.7

113	Storage studies of bread prepared by incorporation of the banana pseudo-stem flour and the composite breads containing hydrocolloids. <i>CYTA - Journal of Food</i> , 2014 , 12, 141-149	2.3	10
112	What Have We Learnt from the Melamine-tainted Milk Incidents in China? 2014 , 191-211		1
111	Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1326-33	3.3	30
110	The free radical scavenging and antioxidant activities of pod and seed extract of Clitoria fairchildiana (Howard)- an underutilized legume. <i>Journal of Food Science and Technology</i> , 2013 , 50, 535-43	3.3	19
109	Effect of novel thermal processing on phytochemicals 2013 , 260-272		
108	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (Etlingera elatior Jack.). <i>International Journal of Food Properties</i> , 2013 , 16, 1200-1210	3.0	12
107	Antioxidant and antibacterial activities of hibiscus (Hibiscus rosa-sinensis L.) and Cassia (Senna bicapsularis L.) flower extracts. <i>Journal of King Saud University - Science</i> , 2013 , 25, 275-282	3.6	56
106	Producing novel sago starch based food packaging films by incorporating lignin isolated from oil palm black liquor waste. <i>Journal of Food Engineering</i> , 2013 , 119, 707-713	6	80
105	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. <i>International Journal of Food Properties</i> , 2013 , 16, 1371-1379	3	19
104	Genoprotective effects of lignin isolated from oil palm black liquor waste. <i>Environmental Toxicology and Pharmacology</i> , 2013 , 36, 135-41	5.8	6
103	Effects of thermosonication on the fate of Escherichia coli O157:H7 and Salmonella Enteritidis in mango juice. <i>Letters in Applied Microbiology</i> , 2013 , 56, 251-7	2.9	47
102	Radiation processing of food proteins [A review on the recent developments. <i>Trends in Food Science and Technology</i> , 2013 , 30, 105-120	15.3	76
101	Potential Use of Fourier Transform Infrared Spectroscopy for Identification of Molds Capable of Producing Mycotoxins. <i>International Journal of Food Properties</i> , 2013 , 16, 1819-1829	3	11
100	Comparison between Superheated Steam and Convectional Roasting on Changes in the Phenolic Compound and Antioxidant Activity of Cocoa Beans. <i>Food Science and Technology Research</i> , 2013 , 19, 949-956	0.8	2
99	Effects of Thermosonication on Escherichia coli O157:H7 and Salmonella Enteritidis as A Function of pH and Temperature. <i>Journal of Medical and Bioengineering</i> , 2013 , 2, 177-181		1
98	Flower Extracts and Their Essential Oils as Potential Antimicrobial Agents for Food Uses and Pharmaceutical Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012 , 11, 34-55	16.4	64
97	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 160-73	8.9	43
96	Evaluation of processed green and ripe mango peel and pulp flours (Mangifera indica var. Chokanan) in terms of chemical composition, antioxidant compounds and functional properties. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 557-63	4.3	66

95	Osmotic Dehydration: Theory, Methodologies, and Applications in Fish, Seafood, and Meat Products 2012 , 161-189		1
94	Application of High Hydrostatic Pressure Technology for Processing and Preservation of Foods 2012 , 247-276		5
93	Atmospheric Freeze Drying 2012 , 143-160		4
92	Coating Technology for Food Preservation 2012 , 111-127		0
91	Tropical Medicinal Plants in Food Processing and Preservation: Potentials and Challenges 2012 , 531-538		
90	Ozone in Food Preservation 2012 , 231-245		1
89	Probiotic properties of bifidobacteria and lactobacilli isolated from local dairy products. <i>Annals of Microbiology</i> , 2012 , 62, 1079-1087	3.2	28
88	Essential Oils and Other Plant Extracts as Food Preservatives 2012 , 539-579		8
87	Application of Botanicals as Natural Preservatives in Food 2012 , 513-530		3
86	Food Bioprotection: Lactic Acid Bacteria as Natural Preservatives 2012 , 451-483		7
85	Changes in the physico-chemical and biological quality attributes of soil following amendment with untreated coffee processing wastewater. <i>European Journal of Soil Biology</i> , 2012 , 50, 39-43	2.9	16
84	Bacteriocins: Recent Advances and Opportunities 2012 , 485-511		10
83	Active and Intelligent Packaging of Food 2012 , 23-48		10
82	Effects of Combined Treatments with Modified-Atmosphere Packaging on Shelf-Life Improvement of Food Products 2012 , 67-109		
81	Enhancement of nutritional value of finger millet-based food (Indian dosa) by co-fermentation with horse gram flour. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 5-15	3.7	20
80	Biological Materials and Food-Drying Innovations 2012 , 129-142		
79	Hypoxanthine Levels, Chemical Studies and Bacterial Flora of Alternate Frozen/Thawed Market-Simulated Marine Fish Species 2012 , 315-329		
78	A Whole-Chain Approach to Food Safety Management and Quality Assurance of Fresh Produce 2012 , 429-449		1

77	Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. <i>Journal of Food Science and Technology</i> , 2012 , 49, 510-4	3.3	74
76	Effect of Addition of Halloysite Nanoclay and SiO ₂ Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1766-1774	5.1	97
75	Pithecellobium jiringa legume flour for potential food applications: Studies on their physico-chemical and functional properties. <i>Food Chemistry</i> , 2012 , 130, 528-535	8.5	26
74	Progress in starch modification in the last decade. <i>Food Hydrocolloids</i> , 2012 , 26, 398-404	10.6	316
73	Effect of deproteinization on degree of oxidation of ozonated starch. <i>Food Hydrocolloids</i> , 2012 , 26, 339-343	3.6	23
72	Factors Affecting the Growth of Microorganisms in Food 2012 , 405-427		11
71	Role of Predictive Microbiology in Food Preservation 2012 , 389-404		
70	Pulsed Electric Fields for Food Preservation: An Update on Technological Progress 2012 , 277-295		3
69	Composting coffee wastes, a potential source of ochratoxigenic fungi and ochratoxin A contamination. <i>World Mycotoxin Journal</i> , 2012 , 5, 373-376	2.5	2
68	Modified-Atmosphere Storage of Foods 2012 , 49-66		2
67	Salting Technology in Fish Processing 2012 , 297-313		3
66	Use of Electron Beams in Food Preservation 2012 , 343-372		7
65	Selected Techniques to Decontaminate Minimally Processed Vegetables 2012 , 1-21		
64	Treatment of Foods Using High Hydrostatic Pressure 2012 , 373-388		1
63	Preservation of Cassava (<i>Manihot esculenta</i> Crantz): A Major Crop to Nourish People Worldwide 2012 , 331-342		2
62	Plant-Based Products as Control Agents of Stored-Product Insect Pests in the Tropics 2012 , 581-601		0
61	Dehydration of Fruit and Vegetables in Tropical Regions 2012 , 191-209		1
60	Bioactive property of soymilk fermented by agrowastes-immobilized lactobacilli. <i>British Food Journal</i> , 2012 , 114, 1339-1353	2.8	1

59 Preservation of Plant and Animal Foods: An Overview **2012**, 603-611

58 The Effects of Different Extraction Temperatures of the Screw Press on Proximate Compositions, Amino Acid Contents and Mineral Contents of Nigella sativa Meal. *American Journal of Food Technology*, **2012**, 7, 180-191 0.1 4

57 Physicochemical characterization of alkali treated fractions from corncob and wheat straw and the production of nanofibres. *Food Research International*, **2011**, 44, 2822-2829 7 24

56 Development of a probiotic delivery system from agrowastes, soy protein isolate, and microbial transglutaminase. *Journal of Food Science*, **2011**, 76, H108-15 3.4 18

55 Management of Aspergillus ochraceus and Ochratoxin-A contamination in coffee during on-farm processing through commercial yeast inoculation. *Biological Control*, **2011**, 57, 215-221 3.8 26

54 Impact of delay in processing on mold development, ochratoxin-A and cup quality in arabica and robusta coffee. *World Journal of Microbiology and Biotechnology*, **2011**, 27, 1809-1816 4.4 13

53 Development of probiotic carriers using microbial transglutaminase-crosslinked soy protein isolate incorporated with agrowastes. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1406-15 4.3 8

52 Chemical and functional properties of the native banana (Musa acuminata Balbisiana Colla cv. Awak) pseudo-stem and pseudo-stem tender core flours. *Food Chemistry*, **2011**, 128, 748-753 8.5 53

51 Nutritional and sensory quality evaluation of sponge cake prepared by incorporation of high dietary fiber containing mango (Mangifera indica var. Chokanan) pulp and peel flours. *International Journal of Food Sciences and Nutrition*, **2011**, 62, 559-67 3.7 24

50 Effects of temperature abuse on the survival, growth, and inactivation of Salmonella typhimurium in goat milk. *Foodborne Pathogens and Disease*, **2011**, 8, 1235-40 3.8 3

49 Emulsifying and foaming properties of ultraviolet-irradiated egg white protein and sodium caseinate. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4111-8 5.7 51

48 Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. *Food Chemistry*, **2011**, 126, 1019-1024 8.5 90

47 Quality attributes of starfruit (Averrhoa carambola L.) juice treated with ultraviolet radiation. *Food Chemistry*, **2011**, 127, 641-4 8.5 80

46 Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (Etlingera elatior Jack.) inflorescence. *Journal of Food Composition and Analysis*, **2011**, 24, 615-619 4.1 87

45 Influence of ionizing radiation and conventional food processing treatments on the status of free radicals in lotus seeds: An ESR study. *Journal of Food Composition and Analysis*, **2011**, 24, 563-567 4.1 15

44 Sonication improves kasturi lime (Citrus microcarpa) juice quality. *Ultrasonics Sonochemistry*, **2011**, 18, 1295-300 8.9 223

43 ACE inhibitory activity and bioconversion of isoflavones by Lactobacillus in soymilk supplemented with B-vitamins. *British Food Journal*, **2011**, 113, 1127-1146 2.8 15

42 Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. *British Food Journal*, **2011**, 113, 1147-1172 2.8 19

41	Growth characteristics of agrowaste-immobilised lactobacilli in soymilk during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2089-2095	3.8	1
40	Lactic acid as a potential decontaminant of selected foodborne pathogenic bacteria in shrimp (<i>Penaeus merguensis</i> de Man). <i>Foodborne Pathogens and Disease</i> , 2010 , 7, 1531-6	3.8	11
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32	Inhibitory effects of lactic acid and lauricidin on spoilage organisms of chicken breast during storage at chilled temperature. <i>International Journal of Food Microbiology</i> , 2010 , 144, 152-9	5.8	16
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