

Winy Routray

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.

37
papers

1,038
citations

14
h-index

32
g-index

41
ext. papers

1,234
ext. citations

4.9
avg, IF

5.07
L-index

#	Paper	IF	Citations
37	Role of Microbial Fermentation in Gluten-Free Products. <i>Food Engineering Series</i> , 2022 , 47-71	0.5	
36	Recent advances in extraction, isolation, characterization, and applications of phenolic compounds. <i>Studies in Natural Products Chemistry</i> , 2022 , 29-55	1.5	0
35	Biofertilizers from Food and Agricultural By-Products and Wastes 2021 , 419-448		
34	Statistical Optimization of Biodiesel Production from Salmon Oil via Enzymatic Transesterification: Investigation of the Effects of Various Operational Parameters. <i>Processes</i> , 2021 , 9, 700	2.9	2
33	Crystallization 2021 , 133-161		
32	Determining the Effect of Pre-Treatment in Rice Noodle Quality Subjected to Dehydration through Hierarchical Scoring. <i>Processes</i> , 2021 , 9, 1309	2.9	0
31	Physicochemical characterization of modified lotus seed starch obtained through acid and heat moisture treatment. <i>Food Chemistry</i> , 2020 , 319, 126513	8.5	16
30	Marine Oils as Biodiesel 2020 , 1-20		
29	Application of Fuzzy Logic in Sensory Evaluation of Food Products: a Comprehensive Study. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1-29	5.1	23
28	Biorefinery approach and environment-friendly extraction for sustainable production of astaxanthin from marine wastes. <i>Critical Reviews in Biotechnology</i> , 2019 , 39, 469-488	9.4	36
27	Agricultural and Food Industry By-Products: Source of Bioactive Components for Functional Beverages 2019 , 543-589		2
26	Microwave Assisted Extraction of Flavonoids: A Comprehensive Overview 2019 ,		3
25	Fishery Byproducts: Recovery of High Value Nutritional Components 2019 ,		1
24	Food Industry Byproducts: Resource for Nutraceuticals and Biomedical Applications 2019 , 359-383		1
23	A facile method for high level dual expression of recombinant and congener protein in a single expression system. <i>Protein Expression and Purification</i> , 2019 , 156, 1-7	2	1
22	Current scenario of Canadian fishery and corresponding underutilized species and fishery byproducts: A potential source of omega-3 fatty acids. <i>Journal of Cleaner Production</i> , 2018 , 180, 617-641 ^{10.3}		26
21	Production of High Quality Fish Oil by Enzymatic Protein Hydrolysis from Cultured Atlantic Salmon By-Products: Investigation on Effect of Various Extraction Parameters Using Central Composite Rotatable Design. <i>Waste and Biomass Valorization</i> , 2018 , 9, 2003-2014	3.2	17

20	2-Acetyl-1-pyrroline: A key aroma component of aromatic rice and other food products. <i>Food Reviews International</i> , 2018 , 34, 539-565	5.5	25
19	Effect of Postharvest LED Application on Phenolic and Antioxidant Components of Blueberry Leaves. <i>ChemEngineering</i> , 2018 , 2, 56	2.6	2
18	Recent advances in dielectric properties measurements and importance. <i>Current Opinion in Food Science</i> , 2018 , 23, 120-126	9.8	9
17	Study of drying kinetics of salmon processing by-products at different temperatures and the quality of extracted fish oil. <i>Drying Technology</i> , 2017 , 35, 1981-1993	2.6	7
16	Microwave-Assisted Extraction of Flavonoids 2017 , 221-244		9
15	Plant By-Products and Food Industry Waste: A Source of Nutraceuticals and Biopolymers 2017 , 279-315		3
14	MAE of phenolic compounds from blueberry leaves and comparison with other extraction methods. <i>Industrial Crops and Products</i> , 2014 , 58, 36-45	5.9	60
13	Variation of phenolic profile and antioxidant activity of North American highbush blueberry leaves with variation of time of harvest and cultivar. <i>Industrial Crops and Products</i> , 2014 , 62, 147-155	5.9	31
12	Effect of Different Drying Methods on the Microwave Extraction of Phenolic Components and Antioxidant Activity of Highbush Blueberry Leaves. <i>Drying Technology</i> , 2014 , 32, 1888-1904	2.6	33
11	Variation of dielectric properties of aqueous solutions of ethanol and acids at various temperatures with low acid concentration levels. <i>Physics and Chemistry of Liquids</i> , 2014 , 52, 209-232	1.5	8
10	Dielectric Properties of Concentration-Dependent Ethanol + Acids Solutions at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2013 , 58, 1650-1661	2.8	11
9	Preparative Extraction and Separation of Phenolic Compounds 2013 , 2013-2045		3
8	Microwave-Assisted Extraction of Flavonoids: A Review. <i>Food and Bioprocess Technology</i> , 2012 , 5, 409-424	4.1	348
7	SENSORY EVALUATION OF DIFFERENT DRINKS FORMULATED FROM DAHI (INDIAN YOGURT) POWDER USING FUZZY LOGIC. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 1-10	2.1	37
6	MATHEMATICAL MODELING AND QUALITY PARAMETERS OF AIR-DRIED BETEL LEAF (PIPER BETLE L.). <i>Journal of Food Processing and Preservation</i> , 2011 , 35, 394-401	2.1	14
5	OPTIMIZATION OF PROCESS VARIABLES FOR ACCELERATED AGING OF BASMATI RICE. <i>Journal of Food Quality</i> , 2011 , 34, 56-63	2.7	8
4	Scientific and Technical Aspects of Yogurt Aroma and Taste: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2011 , 10, 208-220	16.4	138
3	Blueberries and Their Anthocyanins: Factors Affecting Biosynthesis and Properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2011 , 10, 303-320	16.4	129

- 2 Chemical Constituents and Post-Harvest Prospects of Pandanus amaryllifolius Leaves: A Review. *Food Reviews International*, **2010**, 26, 230-245 5.5 13
- 1 Effect of drying conditions on drying kinetics and quality of aromatic Pandanus amaryllifolius leaves. *Journal of Food Science and Technology*, **2010**, 47, 668-73 3.3 22