

Ashish Rawson

List of Publications by Year in descending order

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Version: 2024-02-01

65
papers

1,947
citations

377584

21
h-index

299063

42
g-index

70
all docs

70
docs citations

70
times ranked

2285
citing authors

#	ARTICLE	IF	CITATIONS
1	Modifying the plant proteins techno-functionalities by novel physical processing technologies: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4070-4091.	5.4	21
2	Tender Coconut Water: A Review on Recent Advances in Processing and Preservation. <i>Food Reviews International</i> , 2022, 38, 1215-1236.	4.3	25
3	Recent Advances in Terahertz Time-Domain Spectroscopy and Imaging Techniques for Automation in Agriculture and Food Sector. <i>Food Analytical Methods</i> , 2022, 15, 498-526.	1.3	19
4	Development of vegan sausage using banana floret (<i>Musa paradisiaca</i>) and jackfruit (<i>Artocarpus integrifolius</i>) and sensory characteristics. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16118.	0.9	8
5	Identification of volatile compounds, physicochemical and techno-functional properties of pineapple processing waste (PPW). <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1146-1158.	1.6	12
6	Biofilm combating in the food industry: Overview, non-thermal approaches, and mechanisms. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
7	Anthology of palm sap: The global status, nutritional composition, health benefits & value added products. <i>Trends in Food Science and Technology</i> , 2022, 119, 530-549.	7.8	15
8	Pulsed ultrasound assisted extraction of protein from defatted Bitter melon seeds (<i>Momordica charantia</i>) and its effect on protein quality and sensory characteristics. <i>Journal of Food Processing and Preservation</i> , 2022, 46, 112997.	2.5	40
9	Effect of pretreatments and drying on shrinkage and rehydration kinetics of ginger (<i>Zingiber officinale</i>). <i>Journal of Food Processing and Preservation</i> , 2022, 46, 112997.	1.5	10
10	Prospects of future pulse milk variants from other healthier pulses - As an alternative to soy milk. <i>Trends in Food Science and Technology</i> , 2022, 124, 51-62.	7.8	22
11	Comprehensive Review on Banana Fruit Allergy: Pathogenesis, Diagnosis, Management, and Potential Modification of Allergens through Food Processing. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 159-171.	1.4	9
12	Impact of Overhead Pressure During Mixing on the Quality of Sandwich Bread. <i>Food and Bioprocess Technology</i> , 2022, 15, 1896-1906.	2.6	1
13	Optimization and extraction of edible microbial polysaccharide from fresh coconut inflorescence sap: An alternative substrate. <i>LWT - Food Science and Technology</i> , 2021, 138, 110619.	2.5	23
14	Extraction kinetics and quality evaluation of oil extracted from bitter melon (<i>Momordica charantia</i>) and its effect on protein quality and sensory characteristics. <i>Journal of Food Processing and Preservation</i> , 2022, 46, 112997.	2.5	28
15	Protein-based Fat Replacers – A Review of Recent Advances. <i>Food Reviews International</i> , 2021, 37, 197-223.	4.3	32
16	Food grade method of protein extraction of an under explored plant-based protein: Brief study on seaweed protein. <i>International Journal of Chemical Studies</i> , 2021, 9, 2931-2935.	0.1	0
17	Chemistry of pulses – macronutrients. <i>Journal of Food Science and Technology</i> , 2021, 52, 31-59.		5
18	Effect of parboiling treatment on de-husking of foxtail millet (<i>Setaria italica</i> L.). <i>International Journal of Chemical Studies</i> , 2021, 9, 2352-2356.	0.1	1

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19	Effect of ohmic heating on protein characteristics and beany flavor of soymilk. International Journal of Chemical Studies, 2021, 9, 248-252.	0.1	3
20	Chemistry of pulsesâ€™ micronutrients. , 2021, , 61-86.		3
21	Recent Advances in Ultrasound Processing of Food. , 2021, , 39-65.		0
22	Impact of power ultrasound on the quality attributes of curd and its fermentation/gelation kinetics. Journal of Food Process Engineering, 2021, 44, e13698.	1.5	13
23	Ultrasonication - A green technology extraction technique for spices: A review. Trends in Food Science and Technology, 2021, 116, 975-991.	7.8	74
24	Nutritional composition and utilization of pulse processing by-products. , 2021, , 461-486.		1
25	Comparison of different ultrasound assisted extraction techniques for pectin from tomato processing waste. Ultrasonics Sonochemistry, 2020, 61, 104812.	3.8	124
26	Potassium bromate: Effects on bread components, health, environment and method of analysis: A review. Food Chemistry, 2020, 311, 125964.	4.2	45
27	Exploring the feasibility of bitterness reduction in palmyrah young shoot for its effective utilization. Journal of Food Process Engineering, 2020, 43, e13315.	1.5	5
28	Radio frequencyâ€™assisted extraction of pectin from jackfruit (<sc><i>Artocarpus</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td (hetero e13389.	1.5	25
29	Effect of Ultrasonication Process on the Physical Properties of Three Different Honey Varieties. Indian Journal of Pure & Applied Biosciences, 2020, 8, 667-674.	0.1	0
30	Study on Different Peeling Techniques and Its Effect on Nutritional Components of Potato Peel. Indian Journal of Pure & Applied Biosciences, 2020, 8, 374-379.	0.1	0
31	Phytochemical Profile and Therapeutic Properties of Leafy Vegetables. , 2019, , 627-660.		1
32	Development, Optimization, and Validation of Methods for Quantification of Veterinary Drug Residues in Complex Food Matrices Using Liquid-Chromatographyâ€™A Review. Food Analytical Methods, 2019, 12, 1823-1837.	1.3	14
33	Indigenous Fermented Beverages of the Indian Subcontinent: Processing Methods, Nutritional, and Nutraceutical Potential. , 2019, , 323-358.		2
34	Liquid chromatographyâ€™mass spectrometry/mass spectrometry method development for the determination of carbaryl residue in honey. Pharmacognosy Magazine, 2019, 15, 205.	0.3	3
35	Other Uses of Tomato By-products. Food Chemistry, Function and Analysis, 2019, , 259-284.	0.1	1
36	Effect of ultrasound treatment on dehulling efficiency of blackgram. Journal of Food Science and Technology, 2018, 55, 2504-2513.	1.4	25

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37	Impact of resting time between mixing and shaping on the dough porosity and final cell distribution in sandwich bread. <i>Journal of Food Engineering</i> , 2017, 194, 15-23.	2.7	15
38	Studies on Power Ultrasound Process Optimization and Its Comparative Analysis with Conventional Thermal Processing for Treatment of Raw Honey. <i>Food Technology and Biotechnology</i> , 2017, 55, 570-579.	0.9	23
39	Recovery of Primary and Secondary Plant Metabolites by Pulsed Electric Field Treatment. , 2017, , 2517-2537.		5
40	Effect of ultrasound pre-treatment on microwave drying of okra. <i>Journal of Applied Horticulture</i> , 2017, 19, 58-62.	0.3	18
41	Recovery of Primary and Secondary Plant Metabolites by Pulsed Electric Field Treatment. , 2017, , 1-21.		0
42	Non-destructive technique of soft x-ray for evaluation of internal quality of agricultural produce. , 2017, , 99-122.		0
43	Utilization of By-product from Tomato Processing Industry for the Development of New Product. <i>Journal of Food Processing & Technology</i> , 2016, 7, .	0.2	12
44	Influence of Processing Methods on Proximate Composition and Dieting of Two <i>Amaranthus</i> Species from West Cameroon. <i>International Journal of Food Science</i> , 2016, 2016, 1-8.	0.9	5
45	Effect of Processing Methods on Chemical Composition and Antioxidant Activities of Two <i>Amaranthus</i> Sp. Harvested in West Region of Cameroons. <i>Journal of Nutrition & Food Sciences</i> , 2016, 06, .	1.0	1
46	Ultrasound Assisted Method Development for the Determination of Selected Sulfonamides in Honey Using Liquid Chromatography-Tandem Mass Spectrometry. <i>Biosciences, Biotechnology Research Asia</i> , 2016, 16, 289-295.	0.2	0
47	Ultrasound Assisted Extraction of Oil from Rice Bran: A Response Surface Methodology Approach. <i>Journal of Food Processing & Technology</i> , 2015, 06, .	0.2	10
48	Effect of Different Types of Processing and Storage on the Polyacetylene Profile of Carrots and Parsnips. , 2015, , 45-53.		2
49	Recovery of Steroidal Alkaloids from Potato Peels Using Pressurized Liquid Extraction. <i>Molecules</i> , 2015, 20, 8560-8573.	1.7	37
50	Stability of falcarinol type polyacetylenes during processing of Apiaceae vegetables. <i>Trends in Food Science and Technology</i> , 2013, 30, 133-141.	7.8	16
51	Effect of boiling and roasting on the polyacetylene and polyphenol content of fennel (<i>Foeniculum</i>) Tj ETQq1 1 0.784314 rgBT/Overlo	2.9	44
52	A farm-to-fork model to evaluate the level of polyacetylenes in processed carrots. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1626-1639.	1.3	1
53	Application of Supercritical Carbon Dioxide to Fruit and Vegetables: Extraction, Processing, and Preservation. <i>Food Reviews International</i> , 2012, 28, 253-276.	4.3	49
54	High pressure-temperature degradation kinetics of polyacetylenes in carrots. <i>Food Chemistry</i> , 2012, 133, 15-20.	4.2	19

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55	Influence of unit operations on the levels of polyacetylenes in minimally processed carrots and parsnips: An industrial trial. <i>Food Chemistry</i> , 2012, 132, 1406-1412.	4.2	23
56	Impact of frozen storage on polyacetylene content, texture and colour in carrots disks. <i>Journal of Food Engineering</i> , 2012, 108, 563-569.	2.7	21
57	Effect of thermosonication on bioactive compounds in watermelon juice. <i>Food Research International</i> , 2011, 44, 1168-1173.	2.9	209
58	Effect of thermal and non thermal processing technologies on the bioactive content of exotic fruits and their products: Review of recent advances. <i>Food Research International</i> , 2011, 44, 1875-1887.	2.9	416
59	Characterisation of polyacetylenes isolated from carrot (<i>Daucus carota</i>) extracts by negative ion tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 2231-2239.	0.7	17
60	Application of principal component and hierarchical cluster analysis to classify fruits and vegetables commonly consumed in Ireland based on in vitro antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 250-256.	1.9	149
61	Effect of ultrasound and blanching pretreatments on polyacetylene and carotenoid content of hot air and freeze dried carrot discs. <i>Ultrasonics Sonochemistry</i> , 2011, 18, 1172-1179.	3.8	149
62	Chemistry of pulses. , 2011, , 9-55.		19
63	Modelling the effect of water immersion thermal processing on polyacetylene levels and instrumental colour of carrot disks. <i>Food Chemistry</i> , 2010, 121, 62-68.	4.2	29
64	Influence of Sous Vide and Water Immersion Processing on Polyacetylene Content and Instrumental Color of Parsnip (<i>Pastinaca sativa</i>) Disks. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7740-7747.	2.4	32
65	Assessment of storage stability and quality characteristics of thermo-sonication assisted blended bitter gourd seed oil and sunflower oil. <i>Journal of Food Process Engineering</i> , 0, , .	1.5	2