

# Madhulekha Rakshit

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9150747/publications.pdf>

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8  
papers

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1478505

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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	Kinetic modeling of ultrasonicâ€assisted extraction of punicalagin from pomegranate peel. Journal of Food Process Engineering, 2020, 43, e13533.	2.9	17
2	Optimization of pulsed ultrasonicâ€assisted extraction of punicalagin from pomegranate ( <i>Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf networkâ€multiobjective genetic algorithm. Journal of Food Processing and Preservation, 2021, 45, .	2.0	15
3	Optimization and digestogram modeling of hydrothermally modified elephant foot yam (Amorphophallus paeoniifolius) starch using hot air oven, autoclave, and microwave treatments. LWT - Food Science and Technology, 2021, 145, 111283.	5.2	14
4	Sensory evaluation and storage stability of fat reduced shortdough biscuit using hydrolysable tannin encapsulated double emulsion as fat replacer. LWT - Food Science and Technology, 2022, 154, 112816.	5.2	9
5	Pomegranate peel polyphenols prophylaxis against SARS-CoV-2 main protease by<i>in-silico</i>docking and molecular dynamics study. Journal of Biomolecular Structure and Dynamics, 2022, 40, 12917-12931.	3.5	8
6	Characterization and digestogram modeling of modified elephant foot yam (<scp><i>Amorphophallus) Tj ETQq0 0 0 rgBT /Overlock 10 Engineering, 2021, 44, e13841.	2.9	6
7	Encapsulation of hydrolysable tannin from pomegranate peel in W/O/W double emulsion: In-vitro digestion, release kinetics, storage and physical stabilities. Food Hydrocolloids for Health, 2022, 2, 100067.	3.9	3
8	Cryo-Ground Mango Kernel Powder: Characterization, LC-MS/MS Profiling, Purification of Antioxidant-Rich Gallic Acid, and Molecular Docking Study of Its Major Polyphenols as Potential Inhibitors against SARS-CoV-2 Mpro. ACS Food Science & Technology, 0, , .	2.7	2