Madhulekha Rakshit

List of Publications by Year in descending order

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1478505 1720034 8 74 6 7 citations h-index g-index papers 9 9 9 61 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	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
2	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
3	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
4	Optimization of pulsed ultrasonicâ€assisted extraction of punicalagin from pomegranate (<i>Punica) Tj ETQq0 (networkâ€multiobjective genetic algorithm. Journal of Food Processing and Preservation, 2021, 45, .</i>	0 0 rgBT /0 2.0	Overlock 10 Tf 15
5	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
6	Characterization and digestogram modeling of modified elephant foot yam (<scp><i>Amorphophallus) Tj ETQq0 Engineering, 2021, 44, e13841.</i></scp>	0 0 rgBT _{2.9}	Overlock 10 ⁻ 6
7	Kinetic modeling of ultrasonicâ€assisted extraction of punicalagin from pomegranate peel. Journal of Food Process Engineering, 2020, 43, e13533.	2.9	17
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