

B N Dar

List of Publications by Year in descending order

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Version: 2024-02-01

87
papers

1,855
citations

279487

23
h-index

301761

39
g-index

94
all docs

94
docs citations

94
times ranked

1965
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of plant extracts on the techno-functional properties of biodegradable packaging films. Trends in Food Science and Technology, 2018, 80, 141-154.	7.8	153
2	Functional properties of pasta enriched with variable cereal brans. Journal of Food Science and Technology, 2012, 49, 467-474.	1.4	150
3	Recent advances in γ -aminobutyric acid (GABA) properties in pulses: an overview. Journal of the Science of Food and Agriculture, 2017, 97, 2681-2689.	1.7	78
4	Microbiological contamination of ready-to-eat vegetable salads in developing countries and potential solutions in the supply chain to control microbial pathogens. Food Control, 2018, 85, 235-244.	2.8	74
5	Effect of Storage Period and Packaging on the Shelf Life of Cereal Bran Incorporated Biscuits. American Journal of Food Technology, 2012, 7, 301-310.	0.2	66
6	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. Food and Chemical Toxicology, 2021, 148, 111976.	1.8	65
7	Evaluation of functional properties of extruded snacks developed from brown rice grits by using response surface methodology. Journal of the Saudi Society of Agricultural Sciences, 2019, 18, 7-16.	1.0	62
8	Physico-chemical, rheological and sugar profile of different unifloral honeys from Kashmir valley of India. Arabian Journal of Chemistry, 2019, 12, 3151-3162.	2.3	56
9	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. Current Nutrition and Food Science, 2018, 14, 305-312.	0.3	52
10	Effect of extrusion variables (temperature, moisture) on the antinutrient components of cereal brans. Journal of Food Science and Technology, 2015, 52, 1670-1676.	1.4	50
11	Sweet cherries from farm to table: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 1638-1649.	5.4	48
12	Promising applications of cold plasma for microbial safety, chemical decontamination and quality enhancement in fruits. Journal of Applied Microbiology, 2020, 129, 474-485.	1.4	42
13	Instant multigrain porridge: effect of cooking treatment on physicochemical and functional properties. Journal of Food Science and Technology, 2014, 51, 97-103.	1.4	38
14	Improving the shelf life of fresh cut kiwi using nanoemulsion coatings with antioxidant and antimicrobial agents. Food Bioscience, 2021, 41, 101015.	2.0	36
15	An overview of sprouts nutritional properties, pathogens and decontamination technologies. LWT - Food Science and Technology, 2021, 141, 110900.	2.5	35
16	Recent trends in extraction techniques of anthocyanins from plant materials. Journal of Food Measurement and Characterization, 2020, 14, 3508-3519.	1.6	33
17	Millets as potential nutri-cereals: a review of nutrient composition, phytochemical profile and techno-functionality. International Journal of Food Science and Technology, 2021, 56, 3703-3718.	1.3	33
18	In vitro digestibility, cooking quality, bio-functional composition, and sensory properties of pasta incorporated with potato and pigeonpea flour. International Journal of Gastronomy and Food Science, 2021, 23, 100300.	1.3	33

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19	In vitro starch digestibility, cooking quality, rheology and sensory properties of gluten-free pregelatinized rice noodle enriched with germinated chickpea flour. <i>LWT - Food Science and Technology</i> , 2020, 133, 110090.	2.5	30
20	Effect of germination time on physico-chemical, functional, pasting, rheology and electrophoretic characteristics of chickpea flour. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2380-2392.	1.6	30
21	Recovery and characteristics of starches from unconventional sources and their potential applications: A review. <i>Applied Food Research</i> , 2021, 1, 100001.	1.4	30
22	Optimization of process for reduction of antinutritional factors in edible cereal brans. <i>Food Science and Technology International</i> , 2012, 18, 445-454.	1.1	27
23	Current strategies for the reduction of pesticide residues in food products. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104274.	1.9	26
24	Functionalization of legume proteins using high pressure processing: Effect on technofunctional properties and digestibility of legume proteins. <i>LWT - Food Science and Technology</i> , 2022, 158, 113106.	2.5	26
25	Storage stability and quality assessment of processed cereal brans. <i>Journal of Food Science and Technology</i> , 2014, 51, 583-588.	1.4	24
26	Supercritical Impregnation of Active Components into Polymers for Food Packaging Applications. <i>Food and Bioprocess Technology</i> , 2017, 10, 1749-1754.	2.6	24
27	Valorisation of food wastes to produce natural pigments using non-thermal novel extraction methods: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4823-4833.	1.3	24
28	Changes in phenolic compounds, antioxidant potential and antinutritional factors of Teff (<i>Eragrostis tef</i>) during different thermal processing methods. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6893-6902.	1.3	24
29	Total Phenolic Content of Cereal Brans using Conventional and Microwave Assisted Extraction. <i>American Journal of Food Technology</i> , 2011, 6, 1045-1053.	0.2	24
30	Effect of storage period on physicochemical, total phenolic content and antioxidant properties of bran enriched snacks. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 755-761.	1.6	22
31	Assessment of nutritional, physicochemical, antioxidant, structural and rheological properties of spray dried tamarind pulp powder. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 746-757.	1.6	22
32	Physicochemical characteristics of protein isolates from native and germinated chickpea cultivars and their noodle quality. <i>International Journal of Gastronomy and Food Science</i> , 2020, 22, 100258.	1.3	22
33	Bioactive components, physicochemical and starch characteristics of different parts of lotus (<i>Nelumbo nucifera</i> Gaertn.) plant: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2205-2214.	1.3	22
34	Vegan Alternatives to Processed Cheese and Yogurt Launched in the European Market during 2020: A Nutritional Challenge?. <i>Foods</i> , 2021, 10, 2782.	1.9	22
35	Recovery of gelatin from poultry waste: Characteristics of the gelatin and lotus starch-based coating material and its application in shelf-life enhancement of fresh cherry tomato. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100775.	3.3	22
36	Nanobiocomposite Films: a Greener Alternative for Food Packaging. <i>Food and Bioprocess Technology</i> , 2021, 14, 1013-1027.	2.6	21

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37	Wholegrains: a review on the amino acid profile, mineral content, physicochemical, bioactive composition and health benefits. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1849-1865.	1.3	19
38	Structural properties of high-protein, low glycaemic index (GI) rice flour. <i>International Journal of Food Properties</i> , 2017, 20, 2793-2804.	1.3	17
39	Optimization of the Process Parameters to Establish the Quality Attributes of DPPH Radical Scavenging Activity, Total Phenolic Content, and Total Flavonoid Content of Apple (<i>Malus</i>) Tj ETQq1 1 0.784314 ggBT /Overlock 10 2016, 19, 1738-1748.	1.5	16
40	Rheological, thermal, micro structural and functional properties of freeze dried onion powders as affected by sprouting. <i>Food Bioscience</i> , 2018, 22, 105-112.	2.0	16
41	Nanoemulsions: formation, stability and an account of dietary polyphenol encapsulation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4193-4205.	1.3	14
42	Rheological behavior of high altitude Indian honey varieties as affected by temperature. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 323-329.	1.0	13
43	Underutilized horse chestnut (<i>Aesculus indica</i>) flour and its utilization for the development of gluten-free pasta. <i>Italian Journal of Food Science</i> , 2021, 33, 137-149.	1.5	12
44	Comparative Study on Functional, Rheological, Thermal, and Morphological Properties of Native and Modified Cereal Flours. <i>International Journal of Food Properties</i> , 2016, 19, 1949-1961.	1.3	11
45	Seabuckthorn (<i>Hippophae rhamnoides</i> L.), a novel seed protein concentrate: isolation and modification by high power ultrasound and characterization for its functional and structural properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4371-4379.	1.6	11
46	Quality Assessment and Physicochemical Characteristics of Bran Enriched Chapattis. <i>International Journal of Food Science</i> , 2014, 2014, 1-6.	0.9	9
47	Reduction of Antinutritional Factors in Cereal Brans for Product Development. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 215-224.	0.9	9
48	Optimisation of Process for Development of Nutritionally Enriched Multigrain Bread. <i>Journal of Food Processing & Technology</i> , 2016, 07, .	0.2	9
49	Modulation of whey protein-kappa carrageenan hydrogel properties via enzymatic protein modification. <i>Food and Function</i> , 2018, 9, 2313-2319.	2.1	9
50	Effect of Germination Time on Physicochemical, Electrophoretic, Rheological, and Functional Performance of Chickpea Protein Isolates. <i>ACS Food Science & Technology</i> , 2021, 1, 802-812.	1.3	9
51	Effect of thermal treatment on physicochemical, phytochemical, and microbiological characteristics of brown Spanish onion paste. <i>Quality Assurance and Safety of Crops and Foods</i> , 2021, 13, 1-12.	1.8	9
52	Extraction of Gelatin From Poultry Byproduct: Influence of Drying Method on Structural, Thermal, Functional, and Rheological Characteristics of the Dried Gelatin Powder. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	8
53	Optimization of processing parameters and ingredients for development of low-fat fibre-supplemented paneer. <i>Journal of Food Science and Technology</i> , 2015, 52, 709-719.	1.4	7
54	Effect of different processing parameters on antioxidant activity of tea. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 527-534.	1.6	6

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55	Phenolic compounds and antiproliferative activity of apricots: Influence of canning, freezing, and drying. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14887.	0.9	6
56	Role of pulses to modulate the nutritive, bioactive and technological functionality of cereal-based extruded snacks: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3882-3891.	1.3	6
57	Functional cake from rice flour subjected to starch hydrolyzing enzymes: Physicochemical properties and in vitro digestibility. <i>Food Bioscience</i> , 2021, 42, 101072.	2.0	6
58	Total Phenolic Content and Antioxidant Activity of Cereal Bran Enriched Ready to Eat Breakfast Cereal Porridge. <i>Current Nutrition and Food Science</i> , 2016, 12, 142-149.	0.3	6
59	<i>Amla</i> essential oil-based nano-coatings of Amla fruit: Analysis of morphological, physicochemical, enzymatic parameters, and shelf-life extension. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
60	Proximate composition, mineral analysis and antioxidant capacity of indigenous fruits and vegetables from temperate region of Indian Himalayas. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1011-1019.	1.6	5
61	Different methods for curing of bulb crops: Principle, mechanism and effects on crop quality and its storage. <i>Scientia Horticulturae</i> , 2021, 289, 110483.	1.7	5
62	Development of Protein Rich Pregelatinized Whole Grain Cereal Bar Enriched With Nontraditional Ingredient: Nutritional, Phytochemical, Textural, and Sensory Characterization. <i>Frontiers in Nutrition</i> , 2022, 9, 870819.	1.6	5
63	Cooking methods affect eating quality, bio-functional components, antinutritional compounds and sensory attributes of selected vegetables. <i>Italian Journal of Food Science</i> , 2021, 33, 150-162.	1.5	5
64	Table Olive Wastewater as a Potential Source of Biophenols for Valorization: A Mini Review. <i>Fermentation</i> , 2022, 8, 215.	1.4	5
65	Insight about the biochemical composition, postharvest processing, therapeutic potential of Indian gooseberry (amla), and its utilization in development of functional foods—A comprehensive review. <i>Journal of Food Biochemistry</i> , 2022, 46, e14132.	1.2	4
66	Processing Technology, Chemical Composition, Microbial Quality and Health Benefits of Dried Fruits. <i>Current Research in Nutrition and Food Science</i> , 2022, 10, 71-84.	0.3	4
67	Rheological behavior and storage studies of sprouted onion pastes from four onion varieties. <i>Journal of King Saud University - Science</i> , 2021, 33, 101271.	1.6	3
68	Role of Extracts Obtained from Rainbow Trout and Sole Side Streams by Accelerated Solvent Extraction and Pulsed Electric Fields on Modulating Bacterial and Anti-Inflammatory Activities. <i>Separations</i> , 2021, 8, 187.	1.1	3
69	Drying of lotus rhizome slices: Influence of drying conditions on Fourier transform infrared spectroscopy, rheology, functional, and physicochemical characteristics of lotus rhizome powder. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	3
70	Breakfast cereals from whole grain and Indian horse chestnut flours obtained through extrusion: Physical, mechanical and functional characteristics. <i>Applied Food Research</i> , 2022, 2, 100137.	1.4	3
71	Recent advancements in the development of multigrain bread. <i>Cereal Chemistry</i> , 2023, 100, 72-82.	1.1	3
72	Influence of processing on physicochemical and antioxidant properties of apricot (<i>Prunus armeniaca</i>)	0.6	2

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73	Physiochemical, sensorial and rheological characteristics of puree developed from Kashmiri peaches: influence of sugar, KMS and storage conditions. <i>Heliyon</i> , 2021, 7, e07781.	1.4	2
74	Quality of Bulgur Wheat in Relation to Storage. <i>American Journal of Food Technology</i> , 2013, 9, 63-68.	0.2	2
75	Physico-mechanical characterization of different grades of Lotus rhizome (<i>Nelumbo nucifera</i> Gaertn) for valorisation and smart post-harvest management. <i>Applied Food Research</i> , 2021, 1, 100002.	1.4	2
76	Black Currant. , 2020, , 271-293.		2
77	Physiochemical, sensorial, and rheological characteristics of sauce developed from Kashmiri apples: Influence of cultivars and storage conditions. <i>Food Science and Nutrition</i> , 2022, 10, 1685-1693.	1.5	2
78	Effect of turmeric powder, curcumin essential oil, and curcumin-loaded nanoemulsions on stability, total phenolic content, cooking quality, and cytotoxicity of pasta. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
79	EFFECT OF INDOLE-3-BUTYRIC ACID ON CUTTINGS OF MM.106 AND MM.111 APPLE ROOTSTOCKS. <i>Acta Horticulturae</i> , 2011, , 431-433.	0.1	1
80	Response surface approach to optimize temperature, pH and time on antioxidant properties of Wild Bush (<i>Plectranthus rugosus</i>) honey from high altitude region (Kashmir Valley) of India. <i>Saudi Journal of Biological Sciences</i> , 2021, 29, 767-773.	1.8	1
81	Modified Atmosphere Packaging as a Tool to Improve the Shelf Life of Fruits. , 2020, , 109-128.		1
82	Mangosteen (<i>Garcinia mangostana</i> L.). , 2020, , 83-101.		1
83	Avocado. , 2020, , 103-123.		1
84	Effect of freeze-dried kinnow peel powder incorporation on nutritional, quality characteristics, baking, sensorial properties and storage stability of traditional wheat-based Soup sticks. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1
85	Carry-Over Effect of Paclobutrazol on Vegetative Parameters of Sweet Cherry. <i>International Journal of Fruit Science</i> , 2011, 11, 424-429.	1.2	0
86	Effect of Buck Wheat and HACCP in improving the nutritional quality and storage stability of "Kulcha": <i>International Journal of Food and Fermentation Technology</i> , 2015, 5, 213.	0.1	0
87	Safety Management of Fruits from Farm to Fork. , 2020, , 379-392.		0