

List of Publications by Citations

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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.

77
papers

924
citations

17
h-index

28
g-index

94
ext. papers

1,322
ext. citations

3.5
avg, IF

4.94
L-index

#	Paper	IF	Citations
77	Functional properties of pasta enriched with variable cereal brans. <i>Journal of Food Science and Technology</i> , 2012 , 49, 467-74	3.3	118
76	Effect of plant extracts on the techno-functional properties of biodegradable packaging films. <i>Trends in Food Science and Technology</i> , 2018 , 80, 141-154	15.3	82
75	Recent advances in γ -aminobutyric acid (GABA) properties in pulses: an overview. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2681-2689	4.3	56
74	Microbiological contamination of ready-to-eat vegetable salads in developing countries and potential solutions in the supply chain to control microbial pathogens. <i>Food Control</i> , 2018 , 85, 235-244	6.2	44
73	Physico-chemical, rheological and sugar profile of different unifloral honeys from Kashmir valley of India. <i>Arabian Journal of Chemistry</i> , 2019 , 12, 3151-3162	5.9	42
72	Effect of Storage Period and Packaging on the Shelf Life of Cereal Bran Incorporated Biscuits. <i>American Journal of Food Technology</i> , 2012 , 7, 301-310	0.1	41
71	Evaluation of functional properties of extruded snacks developed from brown rice grits by using response surface methodology. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019 , 18, 7-16	3.3	37
70	Sweet cherries from farm to table: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1638-1649	16.49	32
69	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. <i>Food and Chemical Toxicology</i> , 2021 , 148, 111976	4.7	30
68	Effect of extrusion variables (temperature, moisture) on the antinutrient components of cereal brans. <i>Journal of Food Science and Technology</i> , 2015 , 52, 1670-6	3.3	29
67	Instant multigrain porridge: effect of cooking treatment on physicochemical and functional properties. <i>Journal of Food Science and Technology</i> , 2014 , 51, 97-103	3.3	29
66	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. <i>Current Nutrition and Food Science</i> , 2018 , 14, 305-312	0.7	27
65	Promising applications of cold plasma for microbial safety, chemical decontamination and quality enhancement in fruits. <i>Journal of Applied Microbiology</i> , 2020 , 129, 474-485	4.7	21
64	Total Phenolic Content of Cereal Brans using Conventional and Microwave Assisted Extraction. <i>American Journal of Food Technology</i> , 2011 , 6, 1045-1053	0.1	18
63	Supercritical Impregnation of Active Components into Polymers for Food Packaging Applications. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1749-1754	5.1	17
62	Storage stability and quality assessment of processed cereal brans. <i>Journal of Food Science and Technology</i> , 2014 , 51, 583-8	3.3	17
61	Optimization of process for reduction of antinutritional factors in edible cereal brans. <i>Food Science and Technology International</i> , 2012 , 18, 445-54	2.6	17

60	Effect of storage period on physiochemical, total phenolic content and antioxidant properties of bran enriched snacks. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 755-761	2.8	16
59	Recent trends in extraction techniques of anthocyanins from plant materials. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 3508-3519	2.8	14
58	Rheological, thermal, micro structural and functional properties of freeze dried onion powders as affected by sprouting. <i>Food Bioscience</i> , 2018 , 22, 105-112	4.9	13
57	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 domestica</i>) Honey Using Response Surface Methodology. <i>International Journal of Food Properties</i> , 2016 , 19, 1738-1748	3	13
56	Structural properties of high-protein, low glycaemic index (GI) rice flour. <i>International Journal of Food Properties</i> , 2017 , 20, 2793-2804	3	12
55	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	5.4	12
54	An overview of sprouts nutritional properties, pathogens and decontamination technologies. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110900	5.4	12
53	In vitro digestibility, cooking quality, bio-functional composition, and sensory properties of pasta incorporated with potato and pigeonpea flour. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 23, 100300	2.8	12
52	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	2.8	10
51	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	3.3	9
50	Improving the shelf life of fresh cut kiwi using nanoemulsion coatings with antioxidant and antimicrobial agents. <i>Food Bioscience</i> , 2021 , 41, 101015	4.9	9
49	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	3	8
48	Modulation of whey protein-kappa carrageenan hydrogel properties via enzymatic protein modification. <i>Food and Function</i> , 2018 , 9, 2313-2319	6.1	7
47	Reduction of Antinutritional Factors in Cereal Brans for Product Development. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 215-224	2.1	7
46	Vegan Alternatives to Processed Cheese and Yogurt Launched in the European Market during 2020: A Nutritional Challenge?. <i>Foods</i> , 2021 , 10,	4.9	7
45	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	2.8	7
44	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	2.8	6
43	Millets as potential nutri-cereals: a review of nutrient composition, phytochemical profile and techno-functionality. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3703-3718	3.8	6

42	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	3.8	6
41	Optimization of processing parameters and ingredients for development of low-fat fibre-supplemented paneer. <i>Journal of Food Science and Technology</i> , 2015 , 52, 709-19	3.3	5
40	Optimisation of Process for Development of Nutritionally Enriched Multigrain Bread. <i>Journal of Food Processing & Technology</i> , 2016 , 07,	2	5
39	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	0.7	5
38	Nanobiocomposite Films: a Greener Alternative for Food Packaging. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1013-1027	5.1	5
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> ,	3.8	5
36	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> ,	3.8	5
35	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> ,	3.8	5
34	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		4
33	Current strategies for the reduction of pesticide residues in food products. <i>Journal of Food Composition and Analysis</i> , 2021 , 104274	4.1	4
32	Quality Assessment and Physicochemical Characteristics of Bran Enriched Chapattis. <i>International Journal of Food Science</i> , 2014 , 2014, 689729	3.4	3
31	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	5.4	3
30	COVID-19 Pandemic and its Implications on Food Systems		3
29	Recovery and characteristics of starches from unconventional sources and their potential applications: A review. <i>Applied Food Research</i> , 2021 , 1, 100001		3
28	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	2.8	2
27	Effect of different processing parameters on antioxidant activity of tea. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 527-534	2.8	2
26	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	8.2	2
25	Influence of processing on physicochemical and antioxidant properties of apricot (<i>Prunus armeniaca</i> L. variety Narmo). <i>Cogent Food and Agriculture</i> , 2016 , 2,	1.8	2

24	Different methods for curing of bulb crops: Principle, mechanism and effects on crop quality and its storage. <i>Scientia Horticulturae</i> , 2021 , 289, 110483	4.1	2
23	Mangosteen (<i>Garcinia mangostana</i> L.) 2020 , 83-101		1
22	Avocado 2020 , 103-123		1
21	Modified Atmosphere Packaging as a Tool to Improve the Shelf Life of Fruits 2020 , 109-128		1
20	Phenolic compounds and antiproliferative activity of apricots: Influence of canning, freezing, and drying. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14887	2.1	1
19	Rheological behavior and storage studies of sprouted onion pastes from four onion varieties. <i>Journal of King Saud University - Science</i> , 2021 , 33, 101271	3.6	1
18	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
17	Functional cake from rice flour subjected to starch hydrolyzing enzymes: Physicochemical properties and in vitro digestibility. <i>Food Bioscience</i> , 2021 , 42, 101072	4.9	1
16	Nanoemulsions: formation, stability and an account of dietary polyphenol encapsulation. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4193-4205	3.8	1
15	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	6.2	1
14	Table Olive Wastewater as a Potential Source of Biophenols for Valorization: A Mini Review. <i>Fermentation</i> , 2022 , 8, 215	4.7	1
13	Breakfast cereals from whole grain and Indian horse chestnut flours obtained through extrusion: Physical, mechanical and functional characteristics. <i>Applied Food Research</i> , 2022 , 100137		1
12	Black Currant 2020 , 271-293		0
11	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	3.1	0
10	Advances in Extrusion Technologies 2021 , 147-163		0
9	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	2.8	0
8	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> ,	3.8	0
7	Physicochemical, sensorial and rheological characteristics of puree developed from Kashmiri peaches: influence of sugar, KMS and storage conditions. <i>Heliyon</i> , 2021 , 7, e07781	3.6	0

- 6 Insight about the biochemical composition, postharvest processing, therapeutic potential of Indian gooseberry (amla), and its utilization in development of functional foods-A comprehensive review.. *Journal of Food Biochemistry*, **2022**, e14132 3.3 0
- 5 Carry-Over Effect of Paclobutrazol on Vegetative Parameters of Sweet Cherry. *International Journal of Fruit Science*, **2011**, 11, 424-429 1.2
- 4 Physico-mechanical characterization of different grades of Lotus rhizome (*Nelumbo nucifera* Gaertn) for valorisation and smart post-harvest management. *Applied Food Research*, **2021**, 1, 100002
- 3 Response surface approach to optimize temperature, pH and time on antioxidant properties of wild bush honey from high altitude region (Kashmir Valley) of India.. *Saudi Journal of Biological Sciences*, **2022**, 29, 767-773 4
- 2 Safety Management of Fruits from Farm to Fork **2020**, 379-392
- 1 Processing Technology, Chemical Composition, Microbial Quality and Health Benefits of Dried Fruits. *Current Research in Nutrition and Food Science*, **2022**, 10, 71-84 1.1