

Arya Shalini Subash

List of Publications by Year in Descending Order

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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.

71
papers

1,165
citations

18
h-index

32
g-index

73
ext. papers

1,540
ext. citations

3.6
avg, IF

5.34
L-index

#	Paper	IF	Citations
71	Non-thermal hydrodynamic cavitation processing of tomato juice for physicochemical, bioactive, and enzyme stability: Effect of process conditions, kinetics, and shelf-life extension.. <i>Current Research in Food Science</i> , 2022 , 5, 313-324	5.6	0
70	The wastes of coffee bean processing for utilization in food: a review.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 429-444	3.3	9
69	Intensification of bio-actives extraction from pomegranate peel using pulsed ultrasound: Effect of factors, correlation, optimization and antioxidant bioactivities. <i>Ultrasonics Sonochemistry</i> , 2021 , 72, 105423	8.9	9
68	Technofunctional, rheological, thermal and structural properties of gorgon nut (<i>Euryale ferox</i>) as affected by drying temperature. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13713	2.4	1
67	Comparative assessment of HTST, hydrodynamic cavitation and ultrasonication on physico-chemical properties, microstructure, microbial and enzyme inactivation of raw milk. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 69, 102640	6.8	9
66	Comparative assessment of maltodextrin and sugar addition on physical and nutritional attributes of <i>Syzygium cumini</i> L. Leather: an optimization study using mixture design. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 3994-4005	2.8	
65	A novel, green environment-friendly cloud point extraction of polyphenols from pomegranate peels: a comparative assessment with ultrasound and microwave-assisted extraction. <i>Separation Science and Technology</i> , 2021 , 56, 1014-1025	2.5	9
64	Chemometric approach-based characterization and screening of gluten free flours for development of Indian unleavened flatbread. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1829-1838	3.3	1
63	High fiber, low glycaemic index (GI) prebiotic multigrain functional beverage from barnyard, foxtail and kodo millet. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109991	5.4	9
62	Recent advances in the technology of : an Indian traditional unleavened flatbread. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3270-3279	3.3	1
61	Effect of processing on polyphenol profile, aflatoxin concentration and allergenicity of peanuts. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2714-2724	3.3	5
60	Effect of thermally assisted hydrodynamic cavitation (HC) processing on physical, nutritional, microbial quality, and pectin methyl esterase (PME) inactivation kinetics in orange juice at different time and temperatures. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15794	2.1	2
59	Antioxidant and Anti-hypertensive Bioactive Peptides from Indian Mackerel Fish Waste. <i>International Journal of Peptide Research and Therapeutics</i> , 2021 , 27, 2671	2.1	0
58	Functional sourdough millet bread rich in dietary fibre -an optimization study using fuzzy logic analysis. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2021 , 26, 100279	3.4	0
57	<i>Limonia acidissima</i> : Versatile and Nutritional Fruit of India. <i>International Journal of Fruit Science</i> , 2020 , 20, S405-S413	1.2	1
56	Bioactive constituents, microstructural and nutritional quality characterisation of peanut flat bread. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1582-1594	2.8	2
55	Physico-functional, pasting and structural properties of gorgon nut (<i>Euryale ferox</i>) flour as affected by heat-moisture and acid treatment. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1656-1664	2.8	4

54	Effect of Protein Hydrolysates from <i>Limonia (L.) acidissima</i> and <i>Citrullus (C.) lanatus</i> on Anthocyanin Degradation. <i>International Journal of Fruit Science</i> , 2020 , 20, S231-S239	1.2	1
53	Pasting, viscoelastic and rheological characterization of gluten free (cereals, legume and underutilized) flours with reference to wheat flour. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2960-2966	3.3	2
52	Novel, non-thermal hydrodynamic cavitation of orange juice: Effects on physical properties and stability of bioactive compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102364	6.8	13
51	Encapsulation of <i>Momordica Charantia</i> Linn. (bitter gourd) juice by spray drying technique. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 3529-3541	2.8	3
50	Combined effect of chemical preservative and different doses of irradiation on green onions to enhance shelf life. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2020 , 19, 207-215	3.3	5
49	Novel, Nonthermal, Energy Efficient, Industrially Scalable Hydrodynamic Cavitation Applications in Food Processing. <i>Food Reviews International</i> , 2020 , 36, 668-691	5.5	10
48	Comparative assessment of high-intensity ultrasound and hydrodynamic cavitation processing on physico-chemical properties and microbial inactivation of peanut milk. <i>Ultrasonics Sonochemistry</i> , 2019 , 59, 104728	8.9	36
47	Bioactive Compounds and Health Benefits of Jamun (<i>Syzygium cumini</i>). <i>Reference Series in Phytochemistry</i> , 2019 , 2297-2315	0.7	
46	A Review on Microbial Alkaline Protease: An Essential Tool for Various Industrial Approaches. <i>Industrial Biotechnology</i> , 2019 , 15, 69-78	1.3	48
45	Hydrodynamic cavitation for energy efficient and scalable process of microalgae cell disruption. <i>Algal Research</i> , 2019 , 40, 101496	5	22
44	Optimization and modeling of novel multigrain beverage: Effect of food additives on physicochemical and functional properties. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14152-1	2.1	3
43	A novel, green cloud point extraction and separation of phenols and flavonoids from pomegranate peel: An optimization study using RCCD. <i>Journal of Environmental Chemical Engineering</i> , 2019 , 7, 103306	6.8	13
42	A Fuzzy Mathematical Approach for Selection of Surface Coating and Its Effect on Staling Kinetics in a Formulated Gluten-Free Flatbread. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1955-1965	5.1	
41	Novel, energy efficient and green cloud point extraction: technology and applications in food processing. <i>Journal of Food Science and Technology</i> , 2019 , 56, 524-534	3.3	28
40	Characterization of gluten free flatbread: quality improvement by the addition of hydrocolloids and emulsifiers using simplex centroid design. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 821-830	2.8	3
39	Bioactive characteristics and optimization of tamarind seed protein hydrolysate for antioxidant-rich food formulations. <i>3 Biotech</i> , 2018 , 8, 218	2.8	2
38	Comparative assessment of algal oil with other vegetable oils for deep frying. <i>Algal Research</i> , 2018 , 31, 99-106	5	14
37	A Bibliometric Analysis of the Global Research Trend in Child Maltreatment. <i>International Journal of Environmental Research and Public Health</i> , 2018 , 15,	4.6	22

36	Food waste compost as an organic nutrient source for the cultivation of <i>Chlorella vulgaris</i> . <i>Bioresource Technology</i> , 2018 , 267, 356-362	11	60
35	Plant Seed Proteins: Chemistry, Technology and Applications. <i>Current Research in Nutrition and Food Science</i> , 2018 , 6, 461-469	1.1	6
34	PHYSICAL, CHEMICAL AND NUTRITIONAL EVALUATION OF <i>Arachis hypogaea</i> L. SEEDS AND ITS OIL. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2018 , 8, 835-841	2.3	4
33	Natural sweeteners: health benefits of stevia. <i>Foods and Raw Materials</i> , 2018 , 6, 392-402	1.3	9
32	Optimization and Characterization of Gluten-Free Formulation for the Development of Gluten Free Flatbread Using Underutilised Sources. <i>Current Research in Nutrition and Food Science</i> , 2018 , 6, 678-689	1.1	0
31	Bioactive Compounds and Health Benefits of Jamun (<i>Syzygium cumini</i>). <i>Reference Series in Phytochemistry</i> , 2018 , 1-20	0.7	3
30	<i>Limonia acidissima</i> and <i>Citrullus lanatus</i> fruit seeds: Antimicrobial, thermal, structural, functional and protein identification study. <i>Food Bioscience</i> , 2018 , 26, 8-14	4.9	5
29	Influence of frozen storage on quality of multigrain dough, par baked and ready to eat thalipeeth with additives. <i>LWT - Food Science and Technology</i> , 2018 , 96, 350-356	5.4	10
28	Encapsulation characteristics of protein hydrolysate extracted from <i>Ziziphus jujube</i> seed. <i>International Journal of Food Properties</i> , 2017 , 20, 3215-3224	3	8
27	<i>Citrullus lanatus</i> protein hydrolysate optimization for antioxidant potential. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1834-1843	2.8	14
26	Nutritional evaluation of multigrain Khakra. <i>Food Bioscience</i> , 2017 , 19, 80-84	4.9	7
25	Nutritional, functional, phytochemical and structural characterization of gluten-free flours. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1284-1294	2.8	7
24	Bioactive <i>L. acidissima</i> protein hydrolysates using Box-Behnken design. <i>3 Biotech</i> , 2017 , 7, 218	2.8	12
23	Optimization of Ingredients and Process Formulations on Functional, Nutritional, Sensory and Textural Properties of Thalipeeth: Indian Multigrain Pancake. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12993	2.1	4
22	Low glycaemic index bhakri: Indian sorghum unleavened flat bread. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 768-775	2.8	6
21	Diagnostic dilemma in gastric varices: Endoscopic ultrasound resolves the issue (with videos). <i>Endoscopic Ultrasound</i> , 2017 , 6, 409-411	3.6	1
20	Nutritional, functional, thermal and structural characteristics of <i>Citrullus lanatus</i> and <i>Limonia acidissima</i> seed flours. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 72-79	2.8	16
19	Effect of banana peel powder on bioactive constituents and microstructural quality of chapatti: unleavened Indian flat bread. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 32-41	2.8	29

18	Fractionation and reconstitution of whole wheat flour and its effect on dough and chapatti quality. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 614-624	2.8	6
17	Influence of additives on dough rheology and quality of Thepla: an Indian unleavened flatbread. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 327-335	2.8	6
16	Functional and antioxidant activity of Ziziphus jujube seed protein hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 226-235	2.8	13
15	Peanuts as functional food: a review. <i>Journal of Food Science and Technology</i> , 2016 , 53, 31-41	3.3	182
14	Concentration and characterization of microalgae proteins from <i>Chlorella pyrenoidosa</i> . <i>Bioresources and Bioprocessing</i> , 2016 , 3,	5.2	99
13	Nutritional characterization and oxidative stability of α -linolenic acid in bread containing roasted ground flaxseed. <i>LWT - Food Science and Technology</i> , 2015 , 61, 510-515	5.4	15
12	Effect of drying and storage on bioactive components of jambhul and wood apple. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2833-41	3.3	26
11	Imaging of the pancreatic duct by linear endoscopic ultrasound. <i>Endoscopic Ultrasound</i> , 2015 , 4, 198-207	3.6	4
10	Effect of flaxseed flour addition on physicochemical and sensory properties of functional bread. <i>LWT - Food Science and Technology</i> , 2014 , 58, 614-619	5.4	60
9	Use of Fruit By-Products in the Preparation of Hypoglycemic Thepla: Indian Unleavened Vegetable Flat Bread. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1198-1206	2.1	19
8	Antioxidant Activity of Jambhul, Wood Apple, Ambadi and Ambat Chukka: An Indigenous Lesser Known Fruits and Vegetables of India. <i>Advance Journal of Food Science and Technology</i> , 2013 , 5, 270-275	0.1	25
7	Use of response surface methodology to investigate the effects of milling conditions on damaged starch, dough stickiness and chapatti quality. <i>Food Chemistry</i> , 2009 , 112, 1010-1015	8.5	69
6	Effect of Guar Gum on Dough Stickiness and Staling in Chapatti-An Indian Unleavened Flat Bread. <i>International Journal of Food Engineering</i> , 2009 , 5,	1.9	26
5	INHIBITION OF STALING IN CHAPATI (INDIAN UNLEAVENED FLAT BREAD). <i>Journal of Food Processing and Preservation</i> , 2008 , 32, 378-403	2.1	19
4	Staling of chapatti (Indian unleavened flat bread). <i>Food Chemistry</i> , 2007 , 101, 113-119	8.5	29
3	Influence of additives on rheological characteristics of whole-wheat dough and quality of Chapatti (Indian unleavened Flat bread) Part I Hydrocolloids. <i>Food Hydrocolloids</i> , 2007 , 21, 110-117	10.6	78
2	A cereal-based nondairy probiotic functional beverage: An insight into the improvement in quality characteristics, sensory profile, and shelf-life. <i>Journal of Food Processing and Preservation</i> , e16147	2.1	1
1	Flow behavior and mechanical properties of water chestnut (<i>Trapa natans</i>) under steady shear as affected by acid and autoclave treatment. <i>Journal of Food Process Engineering</i> , e13852	2.4	0

