

# Nikhil Kumar Mahnot

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9243623/publications.pdf>

Version: 2024-02-01

11  
papers

495  
citations

1039880

9  
h-index

1372474

10  
g-index

11  
all docs

11  
docs citations

11  
times ranked

659  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimisation of phenolic extraction from Averrhoa carambola pomace by response surface methodology and its microencapsulation by spray and freeze drying. Food Chemistry, 2015, 171, 144-152.	4.2	208
2	Strategy to achieve a 5-log Salmonella inactivation in tender coconut water using high voltage atmospheric cold plasma (HVACP). Food Chemistry, 2019, 284, 303-311.	4.2	58
3	A comparative study on the effect of conventional thermal pasteurisation, microwave and ultrasound treatments on the antioxidant activity of five fruit juices. Food Science and Technology International, 2016, 22, 288-301.	1.1	47
4	Effect of Spray Drying of Four Fruit Juices on Physicochemical, Phytochemical and Antioxidant Properties. Journal of Food Processing and Preservation, 2015, 39, 1656-1664.	0.9	45
5	Atmospheric cold plasma inactivation of Escherichia coli and Listeria monocytogenes in tender coconut water: Inoculation and accelerated shelf-life studies. Food Control, 2019, 106, 106678.	2.8	34
6	In-package cold plasma decontamination of fresh-cut carrots: microbial and quality aspects. Journal Physics D: Applied Physics, 2020, 53, 154002.	1.3	34
7	Phytochemical content and antioxidant activities of thirteen fruits of Assam, India. Food Bioscience, 2016, 13, 15-20.	2.0	26
8	Effect of additives on the quality of tender coconut water processed by nonthermal two stage microfiltration technique. LWT - Food Science and Technology, 2014, 59, 1191-1195.	2.5	25
9	Quality characterization and effect of sonication time on bioactive properties of honey from North East India. Journal of Food Science and Technology, 2019, 56, 724-736.	1.4	10
10	Shelf life enhancement and associated quality and sensory changes on refrigerated storage of tender coconut water subjected to non-thermal microfiltration and treated with additives. Journal of Food Science and Technology, 2019, 56, 3408-3421.	1.4	5
11	Tender coconut water processing: hurdle approach, quality, and accelerated shelf-life measurements. Journal of Food Measurement and Characterization, 0, , 1.	1.6	3