

Somnath Basak

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9617974/publications.pdf>

Version: 2024-02-01

11
papers

272
citations

933264

10
h-index

1372474

10
g-index

11
all docs

11
docs citations

11
times ranked

56
citing authors

#	ARTICLE	IF	CITATIONS
1	Trends in "green" and novel methods of pectin modification - A review. Carbohydrate Polymers, 2022, 278, 118967.	5.1	52
2	Recent trends in the application of cold plasma for the modification of plant proteins - A review. Future Foods, 2022, 5, 100119.	2.4	42
3	Recent trends in the development of healthy and functional cheese analogues-a review. LWT - Food Science and Technology, 2022, 155, 112991.	2.5	31
4	Pasteurization of fruit juices by pulsed light treatment: A review on the microbial safety, enzymatic stability, and kinetic approach to process design. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 499-540.	5.9	27
5	Succinylation of food proteins- a concise review. LWT - Food Science and Technology, 2022, 154, 112866.	2.5	24
6	Immunity boosting nutraceuticals: Current trends and challenges. Journal of Food Biochemistry, 2022, 46, e13902.	1.2	23
7	The potential of nonthermal techniques to achieve enzyme inactivation in fruit products. Trends in Food Science and Technology, 2022, 123, 114-129.	7.8	23
8	Changes in quality attributes of pulsed light and thermally treated mixed fruit beverages during refrigerated storage (4°C) condition. Innovative Food Science and Emerging Technologies, 2022, 78, 103025.	2.7	17
9	Development of a mixed fruit beverage and pulsed light treatment thereof to obtain a microbially safe and enzymatically stable product. Food Bioscience, 2022, 45, 101508.	2.0	16
10	Impact of atmospheric pressure cold plasma on the rheological and gelling properties of high methoxyl apple pectin. Food Hydrocolloids, 2022, 129, 107639.	5.6	16
11	Optimization of spray-dried probiotic buttermilk powder using response surface methodology and evaluation of its shelf stability. Journal of Food Processing and Preservation, 0, , .	0.9	1