

# Sunil Kumar

## List of Publications by Year in descending order

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Version: 2024-02-01

42  
papers

1,412  
citations

279798

23  
h-index

330143

37  
g-index

42  
all docs

42  
docs citations

42  
times ranked

837  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive peptides of animal origin: a review. <i>Journal of Food Science and Technology</i> , 2015, 52, 5377-5392.	2.8	212
2	Preservative effect of <i>Asparagus racemosus</i> : A novel additive for bioactive edible films for improved lipid oxidative stability and storage quality of meat products. <i>Meat Science</i> , 2018, 139, 207-212.	5.5	73
3	Pomegranate ( <i>Punica granatum</i> ) rind extract as a novel preservative in cheese. <i>Food Bioscience</i> , 2015, 12, 47-53.	4.4	63
4	The effects of bioactive edible film containing <i>Terminalia arjuna</i> on the stability of some quality attributes of chevon sausages. <i>Meat Science</i> , 2018, 140, 38-43.	5.5	60
5	Pine needles ( <i>Cedrus deodara</i> (Roxb.) Loud.) extract as a novel preservative in cheese. <i>Food Packaging and Shelf Life</i> , 2016, 7, 20-25.	7.5	57
6	Effect of sorghum bicolor and clove oil on the quality characteristics and storage quality of aerobically packaged chevon cutlets. <i>Nutrition and Food Science</i> , 2015, 45, 145-163.	0.9	48
7	Effect of oleuropein on the oxidative stability and storage quality of Tabaq-Maz, fried mutton ribs. <i>Food Bioscience</i> , 2015, 12, 84-92.	4.4	46
8	Effect of processed oats and clove oil on the characteristics and storage quality of aerobically packaged chevon cutlets. <i>Indian Journal of Small Ruminants</i> , 2015, 21, 76.	0.1	45
9	Effect of Aloe vera on the lipid stability and storage quality of chicken nuggets. <i>Nutrition and Food Science</i> , 2015, 45, 54-67.	0.9	44
10	<i>Terminalia arjuna</i> : A novel natural preservative for improved lipid oxidative stability and storage quality of muscle foods. <i>Food Science and Human Wellness</i> , 2017, 6, 167-175.	4.9	44
11	Effect of Mincing on the Quality Characteristics of Chevon Cutlets. <i>Journal of Animal Research</i> , 2014, 4, 193.	0.1	43
12	<i>Tinospora cordifolia</i> : A novel bioactive ingredient for edible films for improved lipid oxidative and microbial stability of meat products. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13774.	2.0	42
13	Effect of lemon peel extract on the oxidative stability and storage quality of Tabak-Maz, traditional fried mutton ribs. <i>Nutrition and Food Science</i> , 2015, 45, 662-676.	0.9	40
14	The quality and storage stability of chicken patties prepared with different additives. <i>Nutrition and Food Science</i> , 2015, 45, 728-739.	0.9	40
15	Effect of pomegranate seed powder, grape seed extract and tomato powder on the quality characteristics of chicken nuggets. <i>Nutrition and Food Science</i> , 2015, 45, 583-594.	0.9	40
16	Effect of processing technologies on the digestibility of egg proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4703-4738.	11.7	38
17	Effect of skin, enrobing and refrigerated storage on the quality characteristics of chicken meat balls. <i>Journal of Food Science and Technology</i> , 2013, 50, 890-899.	2.8	34
18	Utilization of pomegranate seed powder and tomato powder in the development of fiber-enriched chicken nuggets. <i>Nutrition and Food Science</i> , 2015, 45, 793-807.	0.9	34

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19	3D printing: Development of animal products and special foods. Trends in Food Science and Technology, 2021, 118, 87-105.	15.1	34
20	Effect of pumpkin on the quality characteristics and storage quality of aerobically packaged chicken sausages. SpringerPlus, 2014, 3, 39.	1.2	31
21	Functionalization of carrageenan based edible film using Aloe vera for improved lipid oxidative and microbial stability of frozen dairy products. Food Bioscience, 2021, 43, 101336.	4.4	31
22	Effect of ambient storage on the quality characteristics of aerobically packaged fish curls incorporated with different flours. SpringerPlus, 2014, 3, 106.	1.2	27
23	Effect of <i>Ocimum sanctum</i> Linn (Tulsi) on the oxidative stability and storage quality of chicken sausages. Nutrition and Food Science, 2015, 45, 510-523.	0.9	27
24	Effect of Apple Pulp and Celosia argentea on the Quality Characteristics of Shrikhand. American Journal of Food Technology, 2011, 6, 817-826.	0.2	24
25	<i>Rubia cordifolia</i> based novel edible film for improved lipid oxidative and microbial stability of meat products. Journal of Food Processing and Preservation, 2021, 45, e15654.	2.0	22
26	Pulsed Light and Pulsed Electric Field-emerging Non Thermal Decontamination of Meat. American Journal of Food Technology, 2012, 7, 506-516.	0.2	22
27	Development of composite meat chocolate fortified with calcium and plant extracts. Food Bioscience, 2021, 42, 101082.	4.4	20
28	Processing technologies for improved digestibility of milk proteins. Trends in Food Science and Technology, 2021, 118, 1-16.	15.1	19
29	Pomegranate ( <i>punica granatum</i> ) rind extract as an efficient alternative to synthetic preservatives in fat-rich meat products. Nutrition and Food Science, 2016, 46, 844-856.	0.9	16
30	Development of Bioactive Edible Film Using Phytochemicals from Aloe Vera for Improved Microbial and Lipid Oxidative Stability of Frozen Dairy Products. Food and Bioprocess Technology, 2021, 14, 2120-2133.	4.7	16
31	Epigallocatechin-3-gallate. Nutrition and Food Science, 2017, 47, 191-203.	0.9	15
32	Asparagus racemosus. Nutrition and Food Science, 2017, 47, 673-687.	0.9	15
33	Preservative potential of <i>Tinospora cordifolia</i> , a novel natural ingredient for improved lipid oxidative stability and storage quality of chevon sausages. Nutrition and Food Science, 2018, 48, 605-620.	0.9	14
34	Effect of tert-Butylhydroquinone on the quality characteristics of low fat Kalari, a hard and dry cheese. Nutrition and Food Science, 2015, 45, 783-792.	0.9	12
35	Effect of different fiber sources and tert-butylhydroquinone on the quality characteristics of chicken harrisa, a meat based product. Nutrition and Food Science, 2015, 45, 930-943.	0.9	12
36	Tribulus terrestris Linn: A Novel Natural Preservative for Improved Lipid Stability and Storage Quality of Meat Products. Journal of Meat Science, 2018, 13, 42.	0.0	12

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37	Ipomoea batatas as a novel binding agent for hot-set restructured binding systems and green coffee bean for improved lipid oxidative stability and storage quality. <i>Nutrition and Food Science</i> , 2017, 47, 659-672.	0.9	11
38	Effect of Green Coffee Bean Extract on the Lipid Oxidative Stability and Storage Quality of Restructured Mutton Blocks Containing Colocasia esculenta, a Novel Binding Agent. <i>Agricultural Research</i> , 2017, 6, 443-454.	1.7	11
39	Aloe vera and carrageenan based edible film improves storage stability of ice-cream. <i>Applied Food Research</i> , 2022, 2, 100128.	4.0	8
40	The impact of raspberry and blueberry extract on the microbial and lipid oxidative stability of calcium and chicken protein fortified composite chocolate. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	6
41	Improving the Lipid Oxidative and Microbial Stability of Chicken Protein-Based Shelf Stable Snacks using Solanum nigrum, a Natural Immune Booster. <i>Journal of Food Processing and Preservation</i> , 0, , e16182.	2.0	2
42	Development of Salmon Protein Based Shelf Stable Snacks and Improving Their Storage Quality Using Solanum nigrum, a Natural Immune Booster. <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 578-590.	1.4	2