

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
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all docs

42
docs citations

42
times ranked

837
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Aloe vera and carrageenan based edible film improves storage stability of ice-cream. <i>Applied Food Research</i> , 2022, 2, 100128.	4.0	8
3	Development of Salmon Protein Based Shelf Stable Snacks and Improving Their Storage Quality Using <i>Solanum nigrum</i> , a Natural Immune Booster. <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 578-590.	1.4	2
4	<i>Rubia cordifolia</i> based novel edible film for improved lipid oxidative and microbial stability of meat products. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15654.	2.0	22
5	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
6	Development of composite meat chocolate fortified with calcium and plant extracts. <i>Food Bioscience</i> , 2021, 42, 101082.	4.4	20
7	Development of Bioactive Edible Film Using Phytochemicals from Aloe Vera for Improved Microbial and Lipid Oxidative Stability of Frozen Dairy Products. <i>Food and Bioprocess Technology</i> , 2021, 14, 2120-2133.	4.7	16
8	Processing technologies for improved digestibility of milk proteins. <i>Trends in Food Science and Technology</i> , 2021, 118, 1-16.	15.1	19
9	Functionalization of carrageenan based edible film using Aloe vera for improved lipid oxidative and microbial stability of frozen dairy products. <i>Food Bioscience</i> , 2021, 43, 101336.	4.4	31
10	3D printing: Development of animal products and special foods. <i>Trends in Food Science and Technology</i> , 2021, 118, 87-105.	15.1	34
11	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
12	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
13	<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
14	Preservative potential of <i>Tinospora cordifolia</i> , a novel natural ingredient for improved lipid oxidative stability and storage quality of chevon sausages. <i>Nutrition and Food Science</i> , 2018, 48, 605-620.	0.9	14
15	<i>Tribulus terrestris</i> Linn: A Novel Natural Preservative for Improved Lipid Stability and Storage Quality of Meat Products. <i>Journal of Meat Science</i> , 2018, 13, 42.	0.0	12
16	Epigallocatechin-3-gallate. <i>Nutrition and Food Science</i> , 2017, 47, 191-203.	0.9	15
17	<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
18	<i>Asparagus racemosus</i> . <i>Nutrition and Food Science</i> , 2017, 47, 673-687.	0.9	15

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19	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. Nutrition and Food Science, 2017, 47, 659-672.	0.9	11
20	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. Agricultural Research, 2017, 6, 443-454.	1.7	11
21	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
22	Pine needles (Cedrus deodara (Roxb.) Loud.) extract as a novel preservative in cheese. Food Packaging and Shelf Life, 2016, 7, 20-25.	7.5	57
23	Effect of lemon peel extract on the oxidative stability and storage quality of Tabak-Maz, traditional fried mutton ribs. Nutrition and Food Science, 2015, 45, 662-676.	0.9	40
24	Effect of <i>Ocimum sanctum</i> Linn (<i>Tulsi</i>) on the oxidative stability and storage quality of chicken sausages. Nutrition and Food Science, 2015, 45, 510-523.	0.9	27
25	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
26	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
27	Utilization of pomegranate seed powder and tomato powder in the development of fiber-enriched chicken nuggets. Nutrition and Food Science, 2015, 45, 793-807.	0.9	34
28	Effect of sorghum bicolor and clove oil on the quality characteristics and storage quality of aerobically packaged chevon cutlets. Nutrition and Food Science, 2015, 45, 145-163.	0.9	48
29	The quality and storage stability of chicken patties prepared with different additives. Nutrition and Food Science, 2015, 45, 728-739.	0.9	40
30	Bioactive peptides of animal origin: a review. Journal of Food Science and Technology, 2015, 52, 5377-5392.	2.8	212
31	Effect of Aloe vera on the lipid stability and storage quality of chicken nuggets. Nutrition and Food Science, 2015, 45, 54-67.	0.9	44
32	Effect of pomegranate seed powder, grape seed extract and tomato powder on the quality characteristics of chicken nuggets. Nutrition and Food Science, 2015, 45, 583-594.	0.9	40
33	Effect of oleuropein on the oxidative stability and storage quality of Tabaq-Maz, fried mutton ribs. Food Bioscience, 2015, 12, 84-92.	4.4	46
34	Pomegranate (Punica granatum) rind extract as a novel preservative in cheese. Food Bioscience, 2015, 12, 47-53.	4.4	63
35	Effect of processed oats and clove oil on the characteristics and storage quality of aerobically packaged chevon cutlets. Indian Journal of Small Ruminants, 2015, 21, 76.	0.1	45
36	Effect of Mincing on the Quality Characteristics of Chevon Cutlets. Journal of Animal Research, 2014, 4, 193.	0.1	43

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37	Effect of pumpkin on the quality characteristics and storage quality of aerobically packaged chicken sausages. SpringerPlus, 2014, 3, 39.	1.2	31
38	Effect of ambient storage on the quality characteristics of aerobically packaged fish curls incorporated with different flours. SpringerPlus, 2014, 3, 106.	1.2	27
39	Effect of skin, enrobing and refrigerated storage on the quality characteristics of chicken meat balls. Journal of Food Science and Technology, 2013, 50, 890-899.	2.8	34
40	Pulsed Light and Pulsed Electric Field-emerging Non Thermal Decontamination of Meat. American Journal of Food Technology, 2012, 7, 506-516.	0.2	22
41	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
42	Improving the Lipid Oxidative and Microbial Stability of Chicken Protein-Based Shelf Stable Snacks using Solanum nigrum, a Natural Immune Booster. Journal of Food Processing and Preservation, 0, , e16182.	2.0	2