

# C Anandharamakrishnan

## List of Publications by Year in descending order

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225  
papers

9,351  
citations

34105

52  
h-index

49909

87  
g-index

265  
all docs

265  
docs citations

265  
times ranked

8272  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoencapsulation Techniques for Food Bioactive Components: A Review. Food and Bioprocess Technology, 2013, 6, 628-647.	4.7	717
2	Electrospinning and electrospraying techniques: Potential food based applications. Trends in Food Science and Technology, 2014, 38, 21-33.	15.1	482
3	Intelligent packaging: Trends and applications in food systems. Trends in Food Science and Technology, 2019, 93, 145-157.	15.1	281
4	A critical analysis of extraction techniques used for botanicals: Trends, priorities, industrial uses and optimization strategies. TrAC - Trends in Analytical Chemistry, 2018, 100, 82-102.	11.4	278
5	Microencapsulation of Lactobacillus plantarum (MTCC 5422) with fructooligosaccharide as wall material by spray drying. LWT - Food Science and Technology, 2015, 60, 773-780.	5.2	182
6	Effects of Process Variables on the Denaturation of Whey Proteins during Spray Drying. Drying Technology, 2007, 25, 799-807.	3.1	177
7	Effect of whey protein alginate wall systems on survival of microencapsulated Lactobacillus plantarum in simulated gastrointestinal conditions. Journal of Functional Foods, 2012, 4, 891-898.	3.4	177
8	Iron deficiency anemia: A comprehensive review on iron absorption, bioavailability and emerging food fortification approaches. Trends in Food Science and Technology, 2020, 99, 58-75.	15.1	175
9	Spray-freeze-drying: A novel process for the drying of foods and bioproducts. Trends in Food Science and Technology, 2015, 41, 161-181.	15.1	171
10	Applications of 3D Printing in Food Processing. Food Engineering Reviews, 2019, 11, 123-141.	5.9	167
11	Microencapsulation of green tea polyphenols and its effect on incorporated bread quality. LWT - Food Science and Technology, 2015, 64, 289-296.	5.2	147
12	Freeze drying technique for microencapsulation of Garcinia fruit extract and its effect on bread quality. Journal of Food Engineering, 2013, 117, 513-520.	5.2	145
13	Multilayer packaging: Advances in preparation techniques and emerging food applications. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1156-1186.	11.7	142
14	Shrinkage and porosity effects on heat and mass transfer during potato drying. Journal of Food Engineering, 2015, 144, 119-128.	5.2	127
15	Effect of whey protein isolate and $\beta$ -cyclodextrin wall systems on stability of microencapsulated vanillin by spray freeze drying method. Food Chemistry, 2015, 174, 16-24.	8.2	121
16	3D printing of egg yolk and white with rice flour blends. Journal of Food Engineering, 2020, 265, 109691.	5.2	120
17	Spray freeze drying: Emerging applications in drug delivery. Journal of Controlled Release, 2019, 300, 93-101.	9.9	116
18	Techniques for Extraction of Green Tea Polyphenols: A Review. Food and Bioprocess Technology, 2015, 8, 935-950.	4.7	115

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19	Refractance window drying of foods: A review. <i>Journal of Food Engineering</i> , 2018, 222, 267-275.	5.2	115
20	Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom. <i>Journal of Food Engineering</i> , 2020, 287, 110116.	5.2	110
21	Loss of solubility of $\beta$ -lactalbumin and $\beta$ -lactoglobulin during the spray drying of whey proteins. <i>LWT - Food Science and Technology</i> , 2008, 41, 270-277.	5.2	108
22	Challenges associated in stability of food grade nanoemulsions. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1435-1450.	10.3	108
23	Computational fluid dynamics (CFD) applications in spray drying of food products. <i>Trends in Food Science and Technology</i> , 2010, 21, 383-398.	15.1	107
24	Nanoemulsion based delivery system for improved bioaccessibility and Caco-2 cell monolayer permeability of green tea catechins. <i>Food Hydrocolloids</i> , 2016, 56, 372-382.	10.7	104
25	Nanoencapsulation of green tea catechins by electrospraying technique and its effect on controlled release and in-vitro permeability. <i>Journal of Food Engineering</i> , 2017, 199, 82-92.	5.2	104
26	Enhancement of oral bioavailability of vitamin E by spray-freeze drying of whey protein microcapsules. <i>Food and Bioproducts Processing</i> , 2016, 100, 469-476.	3.6	97
27	Utilization of food waste streams for the production of biopolymers. <i>Heliyon</i> , 2020, 6, e04891.	3.2	95
28	Mycotoxin contamination in food: An exposition on spices. <i>Trends in Food Science and Technology</i> , 2019, 93, 69-80.	15.1	94
29	Spray freeze drying method for microencapsulation of <i>Lactobacillus plantarum</i> . <i>Journal of Food Engineering</i> , 2015, 166, 95-103.	5.2	91
30	Photocatalytic disinfection efficiency of 2D structure graphitic carbon nitride-based nanocomposites: a review. <i>Journal of Materials Science</i> , 2019, 54, 12206-12235.	3.7	91
31	Solar dryers for food applications: Concepts, designs, and recent advances. <i>Solar Energy</i> , 2020, 208, 321-344.	6.1	91
32	Improvement of bioavailability for resveratrol through encapsulation in zein using electrospraying technique. <i>Journal of Functional Foods</i> , 2019, 57, 417-424.	3.4	90
33	Microencapsulation of Docosahexaenoic Acid by Spray-Freeze-Drying Method and Comparison of its Stability with Spray-Drying and Freeze-Drying Methods. <i>Food and Bioprocess Technology</i> , 2013, 6, 2780-2790.	4.7	89
34	Spray-Freeze-Drying approach for soluble coffee processing and its effect on quality characteristics. <i>Journal of Food Engineering</i> , 2015, 149, 171-180.	5.2	89
35	Spray-freeze-drying of whey proteins at sub-atmospheric pressures. <i>Dairy Science and Technology</i> , 2010, 90, 321-334.	2.2	88
36	Microencapsulation of <i>Lactobacillus plantarum</i> (mtcc 5422) by spray-freeze-drying method and evaluation of survival in simulated gastrointestinal conditions. <i>Journal of Microencapsulation</i> , 2011, 28, 568-574.	2.8	86

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37	Ageing of rice: A review. <i>Journal of Cereal Science</i> , 2018, 81, 161-170.	3.7	86
38	3D Extrusion Printing and Post-Processing of Fibre-Rich Snack from Indigenous Composite Flour. <i>Food and Bioprocess Technology</i> , 2019, 12, 1776-1786.	4.7	84
39	The influence of droplet size on the stability, in vivo digestion, and oral bioavailability of vitamin E emulsions. <i>Food and Function</i> , 2016, 7, 2294-2302.	4.6	80
40	Enhancing omega-3 fatty acids nanoemulsion stability and in-vitro digestibility through emulsifiers. <i>Journal of Food Engineering</i> , 2016, 187, 92-105.	5.2	79
41	Valorisation of grape pomace (cv. <i>Muscat</i> ) for development of functional cookies. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1299-1305.	2.7	79
42	Micro- and nano-encapsulation of $\beta$ -carotene in zein protein: size-dependent release and absorption behavior. <i>Food and Function</i> , 2020, 11, 1647-1660.	4.6	77
43	Nanocellulose: Recent trends and applications in the food industry. <i>Food Hydrocolloids</i> , 2022, 127, 107484.	10.7	75
44	A review on source-specific chemistry, functionality, and applications of chitin and chitosan. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100036.	2.6	73
45	Computational fluid dynamics (CFD) modeling of an electrical heating oven for bread-baking process. <i>Journal of Food Engineering</i> , 2010, 100, 452-460.	5.2	65
46	Microencapsulation of <i>Garcinia Cowa</i> Fruit Extract and Effect of its use on Pasta Process and Quality. <i>International Journal of Food Properties</i> , 2012, 15, 590-604.	3.0	64
47	Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. <i>Drying Technology</i> , 2020, 38, 279-292.	3.1	64
48	3D Extrusion Printability of Rice Starch and Optimization of Process Variables. <i>Food and Bioprocess Technology</i> , 2020, 13, 1048-1062.	4.7	61
49	Microencapsulation of <i>Garcinia</i> fruit extract by spray drying and its effect on bread quality. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1116-1123.	3.5	60
50	Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. <i>Food Bioscience</i> , 2020, 36, 100669.	4.4	60
51	Microencapsulation of <i>Lactobacillus plantarum</i> MTCC 5422 in fructooligosaccharide and whey protein wall systems and its impact on noodle quality. <i>Journal of Food Science and Technology</i> , 2015, 52, 4029-4041.	2.8	59
52	Customized Shapes for Chicken Meat-Based Products: Feasibility Study on 3D-Printed Nuggets. <i>Food and Bioprocess Technology</i> , 2020, 13, 1968-1983.	4.7	59
53	Valorization of food industry waste and by-products using 3D printing: A study on the development of value-added functional cookies. <i>Future Foods</i> , 2021, 4, 100036.	5.4	55
54	Co-delivery of curcumin and resveratrol through electrospayed core-shell nanoparticles in 3D printed hydrogel. <i>Food Hydrocolloids</i> , 2022, 124, 107200.	10.7	52

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55	3D printing of encapsulated probiotics: Effect of different post-processing methods on the stability of <i>Lactiplantibacillus plantarum</i> (NCIM 2083) under static in vitro digestion conditions and during storage. <i>LWT - Food Science and Technology</i> , 2021, 146, 111461.	5.2	50
56	Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 15-48.	3.9	49
57	Chemical Composition of Turmeric Oil -A Byproduct from Turmeric Oleoresin Industry and Its Inhibitory Activity against Different Fungi. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2001, 56, 40-44.	1.4	47
58	Techniques for Nanoencapsulation of Food Ingredients. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2014, , .	0.5	47
59	A Study of Particle Histories during Spray Drying Using Computational Fluid Dynamic Simulations. <i>Drying Technology</i> , 2010, 28, 566-576.	3.1	45
60	Effect of encapsulation methods on the physicochemical properties and the stability of <i>Lactobacillus plantarum</i> (NCIM 2083) in synbiotic powders and in-vitro digestion conditions. <i>Journal of Food Engineering</i> , 2020, 283, 110033.	5.2	45
61	Water decontamination using non-thermal plasma: Concepts, applications, and prospects. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 104377.	6.7	43
62	Synergistic radical scavenging potency of curcumin-in- $\beta$ -cyclodextrin-in-nanomagnetoliposomes. <i>Materials Science and Engineering C</i> , 2016, 64, 293-302.	7.3	42
63	Effects of Microwave and Cold Plasma Assisted Hydrodistillation on Lemon Peel Oil Extraction. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	38
64	Resource recovery from fish waste: Prospects and the usage of intensified extraction technologies. <i>Chemosphere</i> , 2022, 299, 134361.	8.2	38
65	Computational fluid dynamics modeling of bread baking process. <i>Food Research International</i> , 2011, 44, 978-983.	6.2	37
66	Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine. <i>Food and Function</i> , 2020, 11, 9317-9337.	4.6	37
67	Fabrication of a nutrient delivery system of docosahexaenoic acid nanoemulsions via high energy techniques. <i>RSC Advances</i> , 2016, 6, 3501-3513.	3.6	36
68	Encapsulation of Nutraceutical Ingredients in Liposomes and Their Potential for Cancer Treatment. <i>Nutrition and Cancer</i> , 2018, 70, 1184-1198.	2.0	35
69	Nanofibre-based bilayer biopolymer films: enhancement of antioxidant activity and potential for food packaging application. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1477-1484.	2.7	33
70	Disinfestation techniques for major cereals: A status report. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1125-1155.	11.7	32
71	3D Printing of Grinding and Milling Fractions of Rice Husk. <i>Waste and Biomass Valorization</i> , 2021, 12, 81-90.	3.4	32
72	Solid lipid nanoparticle enhances bioavailability of hydroxycitric acid compared to a microparticle delivery system. <i>RSC Advances</i> , 2016, 6, 53784-53793.	3.6	31

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73	Cross-linked chitosan microparticles preparation by modified three fluid nozzle spray drying approach. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1268-1277.	7.5	31
74	Foaming Characteristics of Beverages and Its Relevance to Food Processing. <i>Food Engineering Reviews</i> , 2020, 12, 229-250.	5.9	31
75	Electrohydrodynamic drying of foods: Principle, applications, and prospects. <i>Journal of Food Engineering</i> , 2021, 295, 110449.	5.2	31
76	3D printed MCT oleogel as a co-delivery carrier for curcumin and resveratrol. <i>Biomaterials</i> , 2022, 287, 121616.	11.4	31
77	Computational Fluid Dynamics (CFD) Modeling for Bread Baking Process—A Review. <i>Food and Bioprocess Technology</i> , 2012, 5, 1157-1172.	4.7	30
78	Valorization of Food Industry Waste Streams Using 3D Food Printing: A Study on Noodles Prepared from Potato Peel Waste. <i>Food and Bioprocess Technology</i> , 2021, 14, 1817-1834.	4.7	30
79	4D Printing of Sago Starch with Turmeric Blends: A Study on pH-Triggered Spontaneous Color Transformation. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 669-679.	2.7	29
80	Modern frontiers and applications of spray-freeze-drying in design of food and biological supplements. <i>Journal of Food Process Engineering</i> , 2018, 41, e12881.	2.9	28
81	Coffee oil as a natural surfactant. <i>Food Chemistry</i> , 2019, 295, 180-188.	8.2	28
82	Diarylheptanoids as nutraceutical: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101109.	3.1	28
83	Conductive hydro drying through refractance window drying – An alternative technique for drying of <i>Lactobacillus plantarum</i> (NCIM 2083). <i>Drying Technology</i> , 2020, 38, 610-620.	3.1	28
84	Modeling of Shrinkage, Rehydration and Textural Changes for Food Structural Analysis: A Review. <i>Journal of Food Process Engineering</i> , 2014, 37, 199-210.	2.9	27
85	Current Perspectives on Non-conventional Heating Ovens for Baking Process—a Review. <i>Food and Bioprocess Technology</i> , 2019, 12, 1-15.	4.7	27
86	Spray drying of <i>Tinospora cordifolia</i> leaf and stem extract and evaluation of antioxidant activity. <i>Journal of Food Science and Technology</i> , 2012, 49, 119-122.	2.8	26
87	The glyceic response to fibre rich foods and their relationship with gastric emptying and motor functions: an MRI study. <i>Food and Function</i> , 2016, 7, 3964-3972.	4.6	26
88	Antibacterial Activity of <i>Aristolochia bracteata</i> Root Extracts. <i>Journal of Medicinal Food</i> , 2003, 6, 401-403.	1.5	25
89	Aqueous Two-Phase Extraction For Recovery Of Proteins From Cheese Whey. <i>Food and Bioprocess Processing</i> , 2005, 83, 191-197.	3.6	25
90	A comparative study on conventional and microwave-assisted extraction for microencapsulation of <i>Garcinia</i> fruit extract. <i>Food and Bioprocess Processing</i> , 2013, 91, 103-110.	3.6	25

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91	Physical, sensory, in vitro starch digestibility and glycaemic index of granola bars prepared using sucrose alternatives. <i>International Journal of Food Science and Technology</i> , 2020, 55, 348-356.	2.7	25
92	Zein-based anti-browning cling wraps for fresh-cut apple slices. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1238-1245.	2.7	25
93	Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications. <i>Food Reviews International</i> , 2021, 37, 538-571.	8.4	25
94	Multimodal magnetic nano-carriers for cancer treatment: Challenges and advancements. <i>Journal of Magnetism and Magnetic Materials</i> , 2016, 401, 1159-1172.	2.3	24
95	Effect of material composition and 3D printing temperature on hot-melt extrusion of ethyl cellulose based medium chain triglyceride oleogel. <i>Journal of Food Engineering</i> , 2022, 329, 111055.	5.2	24
96	Bran-induced effects on the evolution of bubbles and rheological properties in bread dough. <i>Journal of Texture Studies</i> , 2017, 48, 415-426.	2.5	23
97	Three fluid nozzle spray drying for co-encapsulation and controlled release of curcumin and resveratrol. <i>Journal of Drug Delivery Science and Technology</i> , 2020, 57, 101678.	3.0	23
98	Impact of processing techniques on the glycemic index of rice. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3323-3344.	10.3	23
99	Conventional and emerging approaches for reducing dietary intake of salt. <i>Food Research International</i> , 2022, 152, 110933.	6.2	23
100	Medium chain triglycerides (MCT): State-of-the-art on chemistry, synthesis, health benefits and applications in food industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 843-867.	11.7	23
101	Size-dependent enhancement in salt perception: Spraying approaches to reduce sodium content in foods. <i>Powder Technology</i> , 2021, 378, 237-245.	4.2	22
102	Heat transfer analysis of pasteurization of bottled beer in a tunnel pasteurizer using computational fluid dynamics. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 156-163.	5.6	20
103	Computational and numerical modeling of rice hydration and dehydration: A review. <i>Trends in Food Science and Technology</i> , 2013, 31, 100-117.	15.1	19
104	Computational Fluid Dynamics Modeling of the Thermal Processing of Canned Pineapple Slices and Titbits. <i>Food and Bioprocess Technology</i> , 2013, 6, 882-895.	4.7	19
105	Stability of Instant Coffee Foam by Nanobubbles Using Spray-Freezing Drying Technique. <i>Food and Bioprocess Technology</i> , 2020, 13, 1866-1877.	4.7	19
106	One step synthesis of fluorescent carbon dots from <i>neera</i> for the detection of silver ions. <i>Spectroscopy Letters</i> , 2020, 53, 407-415.	1.0	19
107	Application of Computational Fluid Dynamics (CFD) Simulations to Spray-Freezing Operations. <i>Drying Technology</i> , 2009, 28, 94-102.	3.1	18
108	Engineered small intestinal system as an alternative to in-situ intestinal permeability model. <i>Journal of Food Engineering</i> , 2018, 222, 110-114.	5.2	18

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109	Photolytic and photocatalytic detoxification of mycotoxins in foods. <i>Food Control</i> , 2021, 123, 107748.	5.5	18
110	Improvement of nutrient bioavailability in millets: Emphasis on the application of enzymes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4869-4878.	3.5	18
111	Effect of parboiling methods on the physicochemical characteristics and glycemic index of rice varieties. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3122-3137.	3.2	17
112	Preparation of Fiber-enriched Chicken Meat Constructs Using 3D Printing. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 127-138.	1.4	17
113	Advances in microfluidic systems for the delivery of nutraceutical ingredients. <i>Trends in Food Science and Technology</i> , 2021, 116, 501-524.	15.1	17
114	Computational Fluid Dynamics Applications in Food Processing. , 2013, , .		16
115	Temperature and Moisture Based Modeling for Prediction of Starch Gelatinization and Crumb Softness during Bread Baking Process. <i>Journal of Texture Studies</i> , 2014, 45, 462-476.	2.5	16
116	Trends in Approaches to Assist Freeze-Drying of Food: A Cohort Study on Innovations. <i>Food Reviews International</i> , 2022, 38, 552-573.	8.4	16
117	Development of a method for qualitative detection of lead chromate adulteration in turmeric powder using X-ray powder diffraction. <i>Food Control</i> , 2021, 126, 107992.	5.5	16
118	Conductive hydro drying as an alternative method for egg white powder production. <i>Drying Technology</i> , 2021, 39, 324-336.	3.1	15
119	Mucilages: sources, extraction methods, and characteristics for their use as encapsulation agents. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4186-4207.	10.3	15
120	Nanoencapsulation of roasted coffee bean oil in whey protein wall system through nanospray drying. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13893.	2.0	15
121	Total conjugated linoleic acid content of ruminant milk: The world status insights. <i>Food Chemistry</i> , 2021, 334, 127555.	8.2	14
122	An Investigation of Bread Baking Process in a Pilot Scale Electrical Heating Oven Using Computational Fluid Dynamics. <i>Journal of Food Science</i> , 2010, 75, E605-11.	3.1	13
123	Computational fluid dynamics modeling of bun baking process under different oven load conditions. <i>Journal of Food Science and Technology</i> , 2014, 51, 2030-2037.	2.8	13
124	Nano and Microencapsulation Using Food Grade Polymers. , 2018, , 357-400.		13
125	Conductive hydro drying of beetroot ( <i>Beta vulgaris</i> L) pulp: Insights for natural food colorant applications. <i>Journal of Food Process Engineering</i> , 2020, 43, e13557.	2.9	13
126	Recent Developments in Freeze Drying of Foods. , 2021, , 82-99.		13



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127	Nanoencapsulation of Food Bioactive Compounds. SpringerBriefs in Food, Health and Nutrition, 2014, , 1-6.	0.5	12
128	Influence of electrical and hybrid heating on bread quality during baking. Journal of Food Science and Technology, 2015, 52, 4467-4474.	2.8	12
129	Effect of conductive hydro-drying on physicochemical and functional properties of two pulse protein extracts: Green gram ( <i>Vigna radiata</i> ) and black gram ( <i>Vigna mungo</i> ). Food Chemistry, 2021, 343, 128551.	8.2	12
130	Effect of post-processing treatments on the quality of three-dimensional printed rice starch constructs. Journal of Food Process Engineering, 2021, 44, e13772.	2.9	12
131	Computational fluid dynamics studies on pasteurisation of canned milk. International Journal of Dairy Technology, 2011, 64, 305-313.	2.8	11
132	Droplet coalescence as a potential marker for physicochemical fate of nanoemulsions during in-vitro small intestine digestion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 553, 278-287.	4.7	11
133	Instant coffee foam: An investigation on factors controlling foamability, foam drainage, coalescence, and disproportionation. Journal of Food Process Engineering, 2019, 42, e13173.	2.9	11
134	Formulation and characterization of $\beta$ -carotene loaded solid lipid nanoparticles. Journal of Food Processing and Preservation, 2019, 43, e14212.	2.0	11
135	Development of $\beta$ -carotene aerosol formulations using a modified spray dryer. Journal of Food Process Engineering, 2020, 43, e13233.	2.9	11
136	Computational fluid dynamics simulation studies on pasteurization of egg in stationary and rotation modes. Innovative Food Science and Emerging Technologies, 2011, 12, 38-44.	5.6	10
137	Performance of an atmospheric plasma discharge reactor for inactivation of <i>Enterococcus faecalis</i> and <i>Escherichia coli</i> in aqueous media. Journal of Environmental Chemical Engineering, 2020, 8, 103891.	6.7	10
138	Nanoliposomal encapsulation of chia oil for sustained delivery of $\gamma$ -linolenic acid. International Journal of Food Science and Technology, 2021, 56, 4206-4214.	2.7	10
139	Nanosensing and nanobiosensing: Concepts, methods, and applications for quality evaluation of liquid foods. Food Control, 2021, 126, 108017.	5.5	10
140	3D printed food package casings from sugarcane bagasse: a waste valorization study. Biomass Conversion and Biorefinery, 0, , 1.	4.6	10
141	Emerging techniques for the processing and preservation of edible flowers. Future Foods, 2021, 4, 100094.	5.4	10
142	3D Extrusion Printability of Sugarcane Bagasse Blended with Banana Peel for Prospective Food Packaging Applications. Sugar Tech, 2022, 24, 764-778.	1.8	10
143	Performance of non-thermal plasma reactor for removal of organic and inorganic chemical residues in aqueous media. Journal of Electrostatics, 2022, 115, 103671.	1.9	10
144	Advancement of Imaging and Modeling Techniques for Understanding Gastric Physical Forces on Food. Food Engineering Reviews, 2016, 8, 323-335.	5.9	9

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145	Impact of wheat bran addition on the temperature-induced state transitions in dough during bread-baking process. International Journal of Food Science and Technology, 2018, 53, 404-411.	2.7	9
146	Potential Applications of Nanofibers in Beverage Industry. , 2020, , 333-368.		9
147	Nanoencapsulation of nutraceutical ingredients. , 2020, , 311-352.		9
148	Development of anacardic acid incorporated biopolymeric film for active packaging applications. Food Packaging and Shelf Life, 2021, 28, 100656.	7.5	9
149	Co-electrospun-electrosprayed ethyl cellulose-gelatin nanocomposite pH-sensitive membrane for food quality applications. Food Chemistry, 2022, 394, 133420.	8.2	9
150	Spray-Freeze-Drying of Coffee. , 2019, , 337-366.		8
151	Mass transfer approach to <i>in vitro</i> glycemic index of different biscuit compositions. Journal of Food Process Engineering, 2020, 43, e13559.	2.9	8
152	Prediction of in-vitro glycemic responses of biscuits in an engineered small intestine system. Food Research International, 2021, 147, 110459.	6.2	8
153	Impact of nonthermal food processing techniques on mycotoxins and their producing fungi. International Journal of Food Science and Technology, 2022, 57, 2140-2148.	2.7	8
154	Electrospun nanofibrous membrane for filtration of coconut neera. Nanotechnology for Environmental Engineering, 2021, 6, 1.	3.3	7
155	Biopolymer Nanocomposites and Its Application in Food Processing. Advanced Structured Materials, 2020, , 283-317.	0.5	7
156	Characterisation of Green Nanomaterials. Advanced Structured Materials, 2020, , 43-79.	0.5	7
157	Drying Techniques for Nanoencapsulation. SpringerBriefs in Food, Health and Nutrition, 2014, , 51-60.	0.5	6
158	Liquid-Based Nanoencapsulation Techniques. SpringerBriefs in Food, Health and Nutrition, 2014, , 29-41.	0.5	6
159	Food-Grade Nanoemulsions for Protection and Delivery of Nutrients. Sustainable Agriculture Reviews, 2017, , 99-139.	1.1	6
160	Nanoencapsulation of Green Tea Polyphenols. , 2020, , 229-261.		6
161	Trends and Impact of Nanotechnology in Agro-Food Sector. , 2021, , 523-531.		6
162	Predicting human glucose response curve using an engineered small intestine system in combination with mathematical modeling. Journal of Food Engineering, 2021, 293, 110395.	5.2	6

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164	Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. Drying Technology, 2021, 39, 358-370.	3.1	6
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