# C Anandharamakrishnan

List of Publications by Year
in descending order

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Version: 2024-02-01

| 225 | 9,351 | 34105 | 49909 |
|---|---|---|---|
| papers | citations | 52 h-index | 87 g-index |

| 265 | 265 | 265 | 8272 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Preparation of Fiber-enriched Chicken Meat Constructs Using 3D Printing. Journal of Culinary Science and Technology, 2023, 21, 127-138. | 1.4 | 17 |
| 2 | Production of Low Glycemic Index Chocolates with Natural Sugar Substitutes. Journal of Culinary Science and Technology, 2023, 21, 620-645. | 1.4 | 2 |
| 3 | COVID-19, Food Safety, and Consumer Preferences: Changing Trends and the Way Forward. Journal of Culinary Science and Technology, 2023, 21, 719-736. | 1.4 | 2 |
| 4 | Impact of processing techniques on the glycemic index of rice. Critical Reviews in Food Science and Nutrition, 2022, 62, 3323-3344. | 10.3 | 23 |
| 5 | Trends in Approaches to Assist Freeze-Drying of Food: A Cohort Study on Innovations. Food Reviews International, 2022, 38, 552-573. | 8.4 | 16 |
| 6 | Mucilages: sources, extraction methods, and characteristics for their use as encapsulation agents. Critical Reviews in Food Science and Nutrition, 2022, 62, 4186-4207. | 10.3 | 15 |
| 7 | Determining the glycaemic responses of foods: conventional and emerging approaches. Nutrition Research Reviews, 2022, 35, 1-27. | 4.1 | 6 |
| 8 | Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. Probiotics and Antimicrobial Proteins, 2022, 14, 15-48. | 3.9 | 49 |
| 9 | Green nanomaterials and nanotechnology for the food industry. , 2022, , 215-256. | | 0 |
| 10 | Co-delivery of curcumin and resveratrol through electrosprayed core-shell nanoparticles in 3D printed hydrogel. Food Hydrocolloids, 2022, 124, 107200. | 10.7 | 52 |
| 11 | Liposomal encapsulation of omegaâ€3 fatty acid and Î±â€lipoic acid conjugate for cow milk fortification. Journal of Food Processing and Preservation, 2022, 46, e16082. | 2.0 | 2 |
| 12 | Encapsulation of Î²â€carotene in 2â€hydroxypropylâ€Î²â€cyclodextrin/carrageenan/soy protein using a modified spray drying process. International Journal of Food Science and Technology, 2022, 57, 2680-2688. | 2.7 | 5 |
| 13 | 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 |
| 14 | Powder X-ray diffraction conditions for screening curcumin in turmeric powder. Journal of Food Measurement and Characterization, 2022, 16, 1105-1113. | 3.2 | 4 |
| 15 | Nanocellulose: Recent trends and applications in the food industry. Food Hydrocolloids, 2022, 127, 107484. | 10.7 | 75 |
| 16 | Conventional and emerging approaches for reducing dietary intake of salt. Food Research International, 2022, 152, 110933. | 6.2 | 23 |
| 17 | 3D Extrusion Printability of Sugarcane Bagasse Blended with Banana Peel for Prospective Food Packaging Applications. Sugar Tech, 2022, 24, 764-778. | 1.8 | 10 |
| 18 | Novel powder-XRD method for detection of acrylamide in processed foods. Food Research International, 2022, 152, 110893. | 6.2 | 3 |

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|---|---|---|---|
| 19 | 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 |
| 20 | Potential applications of nanosensors in the food supply chain. , 2022, , 369-388. | | 0 |
| 21 | Curcumin. , 2022, , 159-175. | | 2 |
| 22 | Nano delivery systems for food bioactives. , 2022, , 205-230. | | 0 |
| 23 | Medium chain triglycerides (MCT): Stateâ€ofâ€theâ€art on chemistry, synthesis, health benefits and applications in food industry. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 843-867. | 11.7 | 23 |
| 24 | Influence of drying techniques on sensory profile and chlorogenic acid content of instant coffee powders. Measurement Food, 2022, 6, 100030. | 1.6 | 4 |
| 25 | Resource recovery from fish waste: Prospects and the usage of intensified extraction technologies. Chemosphere, 2022, 299, 134361. | 8.2 | 38 |
| 26 | Effect of material composition and 3D printing temperature on hot-melt extrusion of ethyl cellulose based medium chain triglyceride oleogel. Journal of Food Engineering, 2022, 329, 111055. | 5.2 | 24 |
| 27 | Gastronomy: An extended platform for customized nutrition. Future Foods, 2022, 5, 100147. | 5.4 | 5 |
| 28 | 3D printed MCT oleogel as a co-delivery carrier for curcumin and resveratrol. Biomaterials, 2022, 287, 121616. | 11.4 | 31 |
| 29 | Co-electrospun-electrosprayed ethyl cellulose-gelatin nanocomposite pH-sensitive membrane for food quality applications. Food Chemistry, 2022, 394, 133420. | 8.2 | 9 |
| 30 | 3D Printing of Grinding and Milling Fractions of Rice Husk. Waste and Biomass Valorization, 2021, 12, 81-90. | 3.4 | 32 |
| 31 | Recent Trends in Nanocomposite Packaging Materials. , 2021, , 731-755. | | 4 |
| 32 | Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications. Food Reviews International, 2021, 37, 538-571. | 8.4 | 25 |
| 33 | Trends and Impact of Nanotechnology in Agro-Food Sector. , 2021, , 523-531. | | 6 |
| 34 | Conductive hydro drying as an alternative method for egg white powder production. Drying Technology, 2021, 39, 324-336. | 3.1 | 15 |
| 35 | 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 |
| 36 | Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices. , 2021, , 567-583. | | 3 |

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| 37 | Total conjugated linoleic acid content of ruminant milk: The world status insights. Food Chemistry, 2021, 334, 127555. | 8.2 | 14 |
| 38 | Nanofibers in Food Applications. , 2021, , 634-650. | | 6 |
| 39 | Recent Developments in Freeze Drying of Foods. , 2021, , 82-99. | | 13 |
| 40 | Effect of conductive hydro-drying on physiochemical and functional properties of two pulse protein extracts: Green gram (Vigna radiata) and black gram (Vigna mungo). Food Chemistry, 2021, 343, 128551. | 8.2 | 12 |
| 41 | Photolytic and photocatalytic detoxification of mycotoxins in foods. Food Control, 2021, 123, 107748. | 5.5 | 18 |
| 42 | Electrohydrodynamic drying of foods: Principle, applications, and prospects. Journal of Food Engineering, 2021, 295, 110449. | 5.2 | 31 |
| 43 | Size-dependent enhancement in salt perception: Spraying approaches to reduce sodium content in foods. Powder Technology, 2021, 378, 237-245. | 4.2 | 22 |
| 44 | Pretreatment eliminates throat irritation by water yam and facilitates the development of functional cookies. International Journal of Food Science and Technology, 2021, 56, 1473-1481. | 2.7 | 1 |
| 45 | Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. Drying Technology, 2021, 39, 358-370. | 3.1 | 6 |
| 46 | Advances in Supercritical Carbon dioxide Assisted Sterilization of Biological Matrices. , 2021, , 660-677. | | 3 |
| 47 | Modern Applications of Supercritical Fluids Extraction in Food Toxicology. , 2021, , 640-659. | | 2 |
| 48 | Toxicology Aspects of Nanomaterials. , 2021, , 756-774. | | 0 |
| 49 | Gastric emptying pattern and disintegration kinetics of cooked rice in a 3D printed in vitro dynamic digestion model ARK<sup>Â®</sup>. International Journal of Food Engineering, 2021, 17, 385-393. | 1.5 | 5 |
| 50 | Solid Lipid Nanoparticles: Formulation and Applications in Food Bioactive Delivery. , 2021, , 580-604. | | 0 |
| 51 | Nanopatterning of Biomolecules. , 2021, , 651-665. | | 0 |
| 52 | Nano-aerosols and Its Applications. , 2021, , 666-687. | | 0 |
| 53 | Isochoric Freezing and Its Emerging Applications in Food Preservation. Food Engineering Reviews, 2021, 13, 812-821. | 5.9 | 6 |
| 54 | Electrospun nanofibrous membrane for filtration of coconut neera. Nanotechnology for Environmental Engineering, 2021, 6, 1. | 3.3 | 7 |

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| 55 | 4D Printing of Sago Starch with Turmeric Blends: A Study on pH-Triggered Spontaneous Color Transformation. ACS Food Science & Technology, 2021, 1, 669-679. | 2.7 | 29 |
| 56 | Improvement of nutrient bioavailability in millets: Emphasis on the application of enzymes. Journal of the Science of Food and Agriculture, 2021, 101, 4869-4878. | 3.5 | 18 |
| 57 | Nanoliposomal encapsulation of chia oil for sustained delivery of Î±â€linolenic acid. International Journal of Food Science and Technology, 2021, 56, 4206-4214. | 2.7 | 10 |
| 58 | Development of anacardic acid incorporated biopolymeric film for active packaging applications. Food Packaging and Shelf Life, 2021, 28, 100656. | 7.5 | 9 |
| 59 | Effect of postâ€processing treatments on the quality of threeâ€dimensional printed rice starch constructs. Journal of Food Process Engineering, 2021, 44, e13772. | 2.9 | 12 |
| 60 | Valorization of Food Industry Waste Streams Using 3D Food Printing: A Study on Noodles Prepared from Potato Peel Waste. Food and Bioprocess Technology, 2021, 14, 1817-1834. | 4.7 | 30 |
| 61 | 3D printing of encapsulated probiotics: Effect of different post-processing methods on the stability of Lactiplantibacillus plantarum (NCIM 2083) under static in vitro digestion conditions and during storage. LWT - Food Science and Technology, 2021, 146, 111461. | 5.2 | 50 |
| 62 | Nanosensing and nanobiosensing: Concepts, methods, and applications for quality evaluation of liquid foods. Food Control, 2021, 126, 108017. | 5.5 | 10 |
| 63 | Development of a method for qualitative detection of lead chromate adulteration in turmeric powder using X-ray powder diffraction. Food Control, 2021, 126, 107992. | 5.5 | 16 |
| 64 | Development and validation of a screening method for simultaneous detection of KBrO3 and KIO3 in baking ingredients and additives using powder XRD. Journal of Food Composition and Analysis, 2021, 102, 104007. | 3.9 | 1 |
| 65 | Prediction of in-vitro glycemic responses of biscuits in an engineered small intestine system. Food Research International, 2021, 147, 110459. | 6.2 | 8 |
| 66 | Advances in microfluidic systems for the delivery of nutraceutical ingredients. Trends in Food Science and Technology, 2021, 116, 501-524. | 15.1 | 17 |
| 67 | An investigation on gastric emptying behavior of apple in the dynamic digestion model ARKÂ® and its validation using MRI of human subjects â€“ A pilot study. Biochemical Engineering Journal, 2021, 175, 108134. | 3.6 | 1 |
| 68 | Valorization of food industry waste and by-products using 3D printing: A study on the development of value-added functional cookies. Future Foods, 2021, 4, 100036. | 5.4 | 55 |
| 69 | A review on source-specific chemistry, functionality, and applications of chitin and chitosan. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100036. | 2.6 | 73 |
| 70 | Nanospray Drying: Principle and Food Processing Applications. , 2021, , 605-633. | | 2 |
| 71 | Nanotechnology approaches for food fortification. , 2021, , 161-186. | | 2 |
| 72 | A Powder X-Ray Diffraction Method for Qualitative Detection of Potassium Bromate in Bakery Ingredients and Products. Food Analytical Methods, 2021, 14, 1054-1063. | 2.6 | 6 |

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| 73 | Comparative study of stabilization of coffee bubbles at the air-water interface through different surfactants. Applied Food Research, 2021, 1, 100012. | 4.0 | 3 |
| 74 | Matrixâ€dependent oral processing, oroâ€sensory perception, and glycemic index of chocolate bars. Journal of Food Processing and Preservation, 2021, 45, e16067. | 2.0 | 6 |
| 75 | Effect of varietal differences on the oral processing behavior and bolus properties of cooked rice. International Journal of Food Engineering, 2021, 17, 177-188. | 1.5 | 6 |
| 76 | Emerging techniques for the processing and preservation of edible flowers. Future Foods, 2021, 4, 100094. | 5.4 | 10 |
| 77 | Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. Drying Technology, 2020, 38, 279-292. | 3.1 | 64 |
| 78 | Conductive hydro drying through refractance window drying â€“ An alternative technique for drying of Lactobacillus plantarum (NCIM 2083). Drying Technology, 2020, 38, 610-620. | 3.1 | 28 |
| 79 | Development of Î²â€carotene aerosol formulations using a modified spray dryer. Journal of Food Process Engineering, 2020, 43, e13233. | 2.9 | 11 |
| 80 | 3D printing of egg yolk and white with rice flour blends. Journal of Food Engineering, 2020, 265, 109691. | 5.2 | 120 |
| 81 | Physical, sensory, inâ€vitro starch digestibility and glycaemic index of granola bars prepared using sucrose alternatives. International Journal of Food Science and Technology, 2020, 55, 348-356. | 2.7 | 25 |
| 82 | Zeinâ€based antiâ€browning cling wraps for freshâ€cut apple slices. International Journal of Food Science and Technology, 2020, 55, 1238-1245. | 2.7 | 25 |
| 83 | Potential Applications of Nanofibers in Beverage Industry. , 2020, , 333-368. | | 9 |
| 84 | Nanoencapsulation of Green Tea Polyphenols. , 2020, , 229-261. | | 6 |
| 85 | Cross-linked chitosan microparticles preparation by modified three fluid nozzle spray drying approach. International Journal of Biological Macromolecules, 2020, 147, 1268-1277. | 7.5 | 31 |
| 86 | Nanofibreâ€based bilayer biopolymer films: enhancement of antioxidant activity and potential for food packaging application. International Journal of Food Science and Technology, 2020, 55, 1477-1484. | 2.7 | 33 |
| 87 | Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine. Food and Function, 2020, 11, 9317-9337. | 4.6 | 37 |
| 88 | Customized Shapes for Chicken Meatâ€“Based Products: Feasibility Study on 3D-Printed Nuggets. Food and Bioprocess Technology, 2020, 13, 1968-1983. | 4.7 | 59 |
| 89 | Effect of parboiling methods on the physicochemical characteristics and glycemic index of rice varieties. Journal of Food Measurement and Characterization, 2020, 14, 3122-3137. | 3.2 | 17 |
| 90 | Solar dryers for food applications: Concepts, designs, and recent advances. Solar Energy, 2020, 208, 321-344. | 6.1 | 91 |

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| 91 | Water decontamination using non-thermal plasma: Concepts, applications, and prospects. Journal of Environmental Chemical Engineering, 2020, 8, 104377. | 6.7 | 43 |
| 92 | Mass transfer approach to inâ€vitro glycemic index of different biscuit compositions. Journal of Food Process Engineering, 2020, 43, e13559. | 2.9 | 8 |
| 93 | Conductive hydro drying of beetroot (<scp>Beta vulgaris</scp> L) pulp: Insights for natural food colorant applications. Journal of Food Process Engineering, 2020, 43, e13557. | 2.9 | 13 |
| 94 | Stability of Instant Coffee Foam by Nanobubbles Using Spray-Freeze Drying Technique. Food and Bioprocess Technology, 2020, 13, 1866-1877. | 4.7 | 19 |
| 95 | Empirical characterization of hydration behavior of Indian paddy varieties by physicochemical characterization and kinetic studies. Journal of Food Science, 2020, 85, 3303-3312. | 3.1 | 2 |
| 96 | One step synthesis of fluorescent carbon dots from neera for the detection of silver ions. Spectroscopy Letters, 2020, 53, 407-415. | 1.0 | 19 |
| 97 | Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom. Journal of Food Engineering, 2020, 287, 110116. | 5.2 | 110 |
| 98 | Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. Food Bioscience, 2020, 36, 100669. | 4.4 | 60 |
| 99 | Effect of encapsulation methods on the physicochemical properties and the stability of Lactobacillus plantarum (NCIM 2083) in synbiotic powders and in-vitro digestion conditions. Journal of Food Engineering, 2020, 283, 110033. | 5.2 | 45 |
| 100 | International Conference on Recent Advances in Food Processing Technology (iCRAFPT'18) â€•India. Journal of Food Process Engineering, 2020, 43, e13391. | 2.9 | 0 |
| 101 | Three fluid nozzle spray drying for co-encapsulation and controlled release of curcumin and resveratrol. Journal of Drug Delivery Science and Technology, 2020, 57, 101678. | 3.0 | 23 |
| 102 | Foaming Characteristics of Beverages and Its Relevance to Food Processing. Food Engineering Reviews, 2020, 12, 229-250. | 5.9 | 31 |
| 103 | Performance of an atmospheric plasma discharge reactor for inactivation of Enterococcus faecalis and Escherichia coli in aqueous media. Journal of Environmental Chemical Engineering, 2020, 8, 103891. | 6.7 | 10 |
| 104 | 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 |
| 105 | Nanoencapsulation of nutraceutical ingredients. , 2020, , 311-352. | | 9 |
| 106 | Biomedical and food applications of biopolymer-based liposome. , 2020, , 167-192. | | 3 |
| 107 | Micro- and nano-encapsulation of Î²-carotene in zein protein: size-dependent release and absorption behavior. Food and Function, 2020, 11, 1647-1660. | 4.6 | 77 |
| 108 | Disinfestation techniques for major cereals: A status report. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1125-1155. | 11.7 | 32 |

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| 109 | 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 |
| 110 | Biopolymer Nanocomposites and Its Application in Food Processing. Advanced Structured Materials, 2020, , 283-317. | 0.5 | 7 |
| 111 | 3D Extrusion Printability of Rice Starch and Optimization of Process Variables. Food and Bioprocess Technology, 2020, 13, 1048-1062. | 4.7 | 61 |
| 112 | Utilization of food waste streams for the production of biopolymers. Heliyon, 2020, 6, e04891. | 3.2 | 95 |
| 113 | Characterisation of Green Nanomaterials. Advanced Structured Materials, 2020, , 43-79. | 0.5 | 7 |
| 114 | Surface Modification of Bio-polymeric Nanoparticles and Its Applications. Advanced Structured Materials, 2020, , 261-282. | 0.5 | 4 |
| 115 | Applications of 3D Printing in Food Processing. Food Engineering Reviews, 2019, 11, 123-141. | 5.9 | 167 |
| 116 | Optimizing Beverage Pasteurization Using Computational Fluid Dynamics. , 2019, , 237-271. | | 1 |
| 117 | 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 |
| 118 | Effects of Microwave and Cold Plasma Assisted Hydrodistillation on Lemon Peel Oil Extraction. International Journal of Food Engineering, 2019, 15, . | 1.5 | 38 |
| 119 | Formulation and characterization of Î²â€carotene loaded solid lipid nanoparticles. Journal of Food Processing and Preservation, 2019, 43, e14212. | 2.0 | 11 |
| 120 | 3D Extrusion Printing and Post-Processing of Fibre-Rich Snack from Indigenous Composite Flour. Food and Bioprocess Technology, 2019, 12, 1776-1786. | 4.7 | 84 |
| 121 | Mycotoxin contamination in food: An exposition on spices. Trends in Food Science and Technology, 2019, 93, 69-80. | 15.1 | 94 |
| 122 | Intelligent packaging: Trends and applications in food systems. Trends in Food Science and Technology, 2019, 93, 145-157. | 15.1 | 281 |
| 123 | Photocatalytic disinfection efficiency of 2D structure graphitic carbon nitride-based nanocomposites: a review. Journal of Materials Science, 2019, 54, 12206-12235. | 3.7 | 91 |
| 124 | Coffee oil as a natural surfactant. Food Chemistry, 2019, 295, 180-188. | 8.2 | 28 |
| 125 | Improvement of bioavailability for resveratrol through encapsulation in zein using electrospraying technique. Journal of Functional Foods, 2019, 57, 417-424. | 3.4 | 90 |
| 126 | Spray freeze drying: Emerging applications in drug delivery. Journal of Controlled Release, 2019, 300, 93-101. | 9.9 | 116 |

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| 127 | Diarylheptanoids as nutraceutical: A review. Biocatalysis and Agricultural Biotechnology, 2019, 19, 101109. | 3.1 | 28 |
| 128 | Spray-Freeze-Drying of Coffee. , 2019, , 337-366. | | 8 |
| 129 | Valorisation of grape pomace (cv. Muscat) for development of functional cookies. International Journal of Food Science and Technology, 2019, 54, 1299-1305. | 2.7 | 79 |
| 130 | Current Perspectives on Non-conventional Heating Ovens for Baking Processâ€"a Review. Food and Bioprocess Technology, 2019, 12, 1-15. | 4.7 | 27 |
| 131 | Nanoencapsulation of roasted coffee bean oil in whey protein wall system through nanospray drying. Journal of Food Processing and Preservation, 2019, 43, e13893. | 2.0 | 15 |
| 132 | Refractance Window Drying and Its Applications in Food Processing. , 2019, , 61-72. | | 3 |
| 133 | Nanocomposite for Food Packaging. , 2019, , 275-307. | | 1 |
| 134 | Electrospraying and Spinning Techniques. , 2019, , 187-216. | | 6 |
| 135 | Characteristics and Behavior of Nanofluids. , 2019, , 29-44. | | 0 |
| 136 | Biological Fate of Nanoparticles. , 2019, , 259-274. | | 0 |
| 137 | Fabrication of Nanomaterials. , 2019, , 95-124. | | 0 |
| 138 | Multilayer Encapsulation Techniques. , 2019, , 411-434. | | 0 |
| 139 | Ethical and Regulatory Issues in Applications of Nanotechnology in Food. , 2019, , 67-92. | | 1 |
| 140 | Understanding the Risk. , 2019, , 45-66. | | 0 |
| 141 | Fundamentals of Nanotechnology. , 2019, , 9-28. | | 0 |
| 142 | Nanosensors for Food Contaminant Detection. , 2019, , 309-340. | | 2 |
| 143 | Stability and Viability of Food Nanoparticles. , 2019, , 239-258. | | 0 |
| 144 | Effect of High Molecular Weight Maltodextrin and Spray Drying Conditions for Developing an Encapsulated Noni Juice Powder. International Journal of Electrical Energy, 2019, , 92-98. | 0.4 | 0 |

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| 145 | Thermal Processing of Foods. , 2019, , 555-586. | | 0 |
| 146 | Fundamentals of Computational Fluid Dynamics Modeling and Its Applications in Food Processing. , 2019, , 697-746. | | 0 |
| 147 | Fundamentals and Applications of Reaction Kinetics. , 2019, , 273-300. | | 0 |
| 148 | Units and Dimensions. , 2019, , 1-42. | | 0 |
| 149 | Characterization Methods for Nanoparticles. , 2019, , 375-396. | | 1 |
| 150 | Impact of wheat bran addition on the temperatureâ€induced state transitions in dough during breadâ€baking process. International Journal of Food Science and Technology, 2018, 53, 404-411. | 2.7 | 9 |
| 151 | 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 |
| 152 | Ageing of rice: A review. Journal of Cereal Science, 2018, 81, 161-170. | 3.7 | 86 |
| 153 | Refractance window drying of foods: A review. Journal of Food Engineering, 2018, 222, 267-275. | 5.2 | 115 |
| 154 | Engineered small intestinal system as an alternative to in-situ intestinal permeability model. Journal of Food Engineering, 2018, 222, 110-114. | 5.2 | 18 |
| 155 | Encapsulation of Nutraceutical Ingredients in Liposomes and Their Potential for Cancer Treatment. Nutrition and Cancer, 2018, 70, 1184-1198. | 2.0 | 35 |
| 156 | Testing Methods for Packaging Materials. , 2018, , 57-79. | | 4 |
| 157 | Interaction Phenomena Between Packaging and Product. , 2018, , 33-56. | | 2 |
| 158 | Modern frontiers and applications of sprayâ€freezeâ€drying in design of food and biological supplements. Journal of Food Process Engineering, 2018, 41, e12881. | 2.9 | 28 |
| 159 | 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 |
| 160 | Nano and Microencapsulation Using Food Grade Polymers. , 2018, , 357-400. | | 13 |
| 161 | Challenges associated in stability of food grade nanoemulsions. Critical Reviews in Food Science and Nutrition, 2017, 57, 1435-1450. | 10.3 | 108 |
| 162 | Food-Grade Nanoemulsions for Protection and Delivery of Nutrients. Sustainable Agriculture Reviews, 2017, , 99-139. | 1.1 | 6 |

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| 163 | Nanoencapsulation of green tea catechins by electrospraying technique and its effect on controlled release and in-vitro permeability. Journal of Food Engineering, 2017, 199, 82-92. | 5.2 | 104 |
| 164 | Branâ€induced effects on the evolution of bubbles and rheological properties in bread dough. Journal of Texture Studies, 2017, 48, 415-426. | 2.5 | 23 |
| 165 | Nanodelivery of nutrients for improved bioavailability. , 2017, , 369-411. | | 3 |
| 166 | Synergistic radical scavenging potency of curcumin-in-Î²-cyclodextrin-in-nanomagnetoliposomes. Materials Science and Engineering C, 2016, 64, 293-302. | 7.3 | 42 |
| 167 | The influence of droplet size on the stability, in vivo digestion, and oral bioavailability of vitamin E emulsions. Food and Function, 2016, 7, 2294-2302. | 4.6 | 80 |
| 168 | Enhancing omega-3 fatty acids nanoemulsion stability and in-vitro digestibility through emulsifiers. Journal of Food Engineering, 2016, 187, 92-105. | 5.2 | 79 |
| 169 | Solid lipid nanoparticle enhances bioavailability of hydroxycitric acid compared to a microparticle delivery system. RSC Advances, 2016, 6, 53784-53793. | 3.6 | 31 |
| 170 | Advancement of Imaging and Modeling Techniques for Understanding Gastric Physical Forces on Food. Food Engineering Reviews, 2016, 8, 323-335. | 5.9 | 9 |
| 171 | Enhancement of oral bioavailability of vitamin E by spray-freeze drying of whey protein microcapsules. Food and Bioproducts Processing, 2016, 100, 469-476. | 3.6 | 97 |
| 172 | The glycemic response to fibre rich foods and their relationship with gastric emptying and motor functions: an MRI study. Food and Function, 2016, 7, 3964-3972. | 4.6 | 26 |
| 173 | Fabrication of a nutrient delivery system of docosahexaenoic acid nanoemulsions via high energy techniques. RSC Advances, 2016, 6, 3501-3513. | 3.6 | 36 |
| 174 | Nanoemulsion based delivery system for improved bioaccessibility and Caco-2Âcell monolayer permeability of green tea catechins. Food Hydrocolloids, 2016, 56, 372-382. | 10.7 | 104 |
| 175 | Multimodal magnetic nano-carriers for cancer treatment: Challenges and advancements. Journal of Magnetism and Magnetic Materials, 2016, 401, 1159-1172. | 2.3 | 24 |
| 176 | Influence of electrical and hybrid heating on bread quality during baking. Journal of Food Science and Technology, 2015, 52, 4467-4474. | 2.8 | 12 |
| 177 | Spray freeze drying method for microencapsulation of Lactobacillus plantarum. Journal of Food Engineering, 2015, 166, 95-103. | 5.2 | 91 |
| 178 | Techniques for Extraction of Green Tea Polyphenols: A Review. Food and Bioprocess Technology, 2015, 8, 935-950. | 4.7 | 115 |
| 179 | Microencapsulation of green tea polyphenols and its effect on incorporated bread quality. LWT - Food Science and Technology, 2015, 64, 289-296. | 5.2 | 147 |
| 180 | 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 |

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| 181 | Spray-Freeze-Drying approach for soluble coffee processing and its effect on quality characteristics. Journal of Food Engineering, 2015, 149, 171-180. | 5.2 | 89 |
| 182 | Effect of whey protein isolate and Î²-cyclodextrin wall systems on stability of microencapsulated vanillin by sprayâ€“freeze drying method. Food Chemistry, 2015, 174, 16-24. | 8.2 | 121 |
| 183 | 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 |
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