

# Rajeev Bhat

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8804463/publications.pdf>

Version: 2024-02-01

155  
papers

9,946  
citations

38742

50  
h-index

39675

94  
g-index

254  
all docs

254  
docs citations

254  
times ranked

10989  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. <i>Food Hydrocolloids</i> , 2009, 23, 563-576.	10.7	924
2	Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. <i>Food Chemistry</i> , 2009, 115, 785-788.	8.2	580
3	Mycotoxins in Food and Feed: Present Status and Future Concerns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 57-81.	11.7	463
4	Progress in starch modification in the last decade. <i>Food Hydrocolloids</i> , 2012, 26, 398-404.	10.7	389
5	Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 513-529.	11.7	317
6	Sonication improves kasturi lime ( <i>Citrus microcarpa</i> ) juice quality. <i>Ultrasonics Sonochemistry</i> , 2011, 18, 1295-1300.	8.2	295
7	Gelatin alternatives for the food industry: recent developments, challenges and prospects. <i>Trends in Food Science and Technology</i> , 2008, 19, 644-656.	15.1	284
8	Ionic liquid based pretreatment of lignocellulosic biomass for enhanced bioconversion. <i>Bioresource Technology</i> , 2020, 304, 123003.	9.6	257
9	Bioactives from Agri-Food Wastes: Present Insights and Future Challenges. <i>Molecules</i> , 2020, 25, 510.	3.8	240
10	Effects of radiation processing on phytochemicals and antioxidants in plant produce. <i>Trends in Food Science and Technology</i> , 2009, 20, 201-212.	15.1	197
11	Tongkat Ali ( <i>Eurycoma longifolia</i> Jack): A review on its ethnobotany and pharmacological importance. <i>FĀ-toterapĀ-Āç</i> , 2010, 81, 669-679.	2.2	173
12	UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 512-516.	5.6	168
13	Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 666-671.	5.6	145
14	Nutritional quality evaluation of electron beam-irradiated lotus ( <i>Nelumbo nucifera</i> ) seeds. <i>Food Chemistry</i> , 2008, 107, 174-184.	8.2	143
15	Comparative susceptibilities of sago, potato and corn starches to alkali treatment. <i>Food Chemistry</i> , 2010, 121, 1053-1059.	8.2	134
16	Impact of Radiation Processing on Starch. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 44-58.	11.7	131
17	Exploring the Nutritional Potential of Wild and Underutilized Legumes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 305-331.	11.7	128
18	Pretreatment of lignocelluloses for enhanced biogas production: A review on influencing mechanisms and the importance of microbial diversity. <i>Renewable and Sustainable Energy Reviews</i> , 2021, 135, 110173.	16.4	128

#	ARTICLE	IF	CITATIONS
19	Physicochemical and Functional Properties of Ozone-Oxidized Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5965-5970.	5.2	127
20	Challenges and issues concerning mycotoxins contamination in oil seeds and their edible oils: Updates from last decade. <i>Food Chemistry</i> , 2017, 215, 425-437.	8.2	125
21	Effect of ionizing radiation on antinutritional features of velvet bean seeds ( <i>Mucuna pruriens</i> ). <i>Food Chemistry</i> , 2007, 103, 860-866.	8.2	124
22	Valorization of fruits and vegetable wastes and by-products to produce natural pigments. <i>Critical Reviews in Biotechnology</i> , 2021, 41, 535-563.	9.0	122
23	Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan ( <i>Etilingera elatior</i> Jack.) inflorescence. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 615-619.	3.9	121
24	Effect of Addition of Halloysite Nanoclay and SiO <sub>2</sub> Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. <i>Food and Bioprocess Technology</i> , 2012, 5, 1766-1774.	4.7	120
25	Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. <i>Food Chemistry</i> , 2010, 120, 703-709.	8.2	116
26	Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. <i>Food Chemistry</i> , 2011, 126, 1019-1024.	8.2	111
27	Producing novel sago starch based food packaging films by incorporating lignin isolated from oil palm black liquor waste. <i>Journal of Food Engineering</i> , 2013, 119, 707-713.	5.2	107
28	Composition, physicochemical properties and thermal inactivation kinetics of polyphenol oxidase and peroxidase from coconut ( <i>Cocos nucifera</i> ) water obtained from immature, mature and overly-mature coconut. <i>Food Chemistry</i> , 2014, 142, 121-128.	8.2	104
29	Ultraviolet irradiation improves gel strength of fish gelatin. <i>Food Chemistry</i> , 2009, 113, 1160-1164.	8.2	103
30	Quality attributes of starfruit ( <i>Averrhoa carambola</i> L.) juice treated with ultraviolet radiation. <i>Food Chemistry</i> , 2011, 127, 641-644.	8.2	103
31	Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. <i>Journal of Food Science and Technology</i> , 2012, 49, 510-514.	2.8	103
32	Flower Extracts and Their Essential Oils as Potential Antimicrobial Agents for Food Uses and Pharmaceutical Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 34-55.	11.7	98
33	Evaluation of processed green and ripe mango peel and pulp flours ( <i>Mangifera indica</i> var.) <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 557-563.	3.5	97
34	Radiation processing of food proteins – A review on the recent developments. <i>Trends in Food Science and Technology</i> , 2013, 30, 105-120.	15.1	93
35	Dietary Fiber from Underutilized Plant Resources – A Positive Approach for Valorization of Fruit and Vegetable Wastes. <i>Sustainability</i> , 2020, 12, 5401.	3.2	92
36	Antioxidant and antibacterial activities of hibiscus ( <i>Hibiscus rosa-sinensis</i> L.) and Cassia ( <i>Senna</i> )	3.5	90

#	ARTICLE	IF	CITATIONS
37	Sonication treatment convalesce the overall quality of hand-pressed strawberry juice. Food Chemistry, 2017, 215, 470-476.	8.2	89
38	Healthy food traditions of Asia: exploratory case studies from Indonesia, Thailand, Malaysia, and Nepal. Journal of Ethnic Foods, 2019, 6, .	1.9	85
39	Exploring the potential nutraceutical values of durian ( <i>Durio zibethinus</i> L.) – An exotic tropical fruit. Food Chemistry, 2015, 168, 80-89.	8.2	82
40	Producing novel edible films from semi refined carrageenan (SRC) and ulvan polysaccharides for potential food applications. International Journal of Biological Macromolecules, 2018, 112, 1164-1170.	7.5	79
41	Functional, physicochemical and sensory properties of novel cookies produced by utilizing underutilized jering ( <i>Pithecellobium jiringa</i> Jack.) legume flour. Food Bioscience, 2016, 14, 54-61.	4.4	73
42	Valorization of food processing wastes and by-products for bioplastic production. Sustainable Chemistry and Pharmacy, 2020, 18, 100326.	3.3	73
43	Emulsifying and Foaming Properties of Ultraviolet-Irradiated Egg White Protein and Sodium Caseinate. Journal of Agricultural and Food Chemistry, 2011, 59, 4111-4118.	5.2	71
44	Chemical and functional properties of the native banana ( <i>Musa acuminata</i> – <i>balbisiana</i> Colla cv. Awak) pseudo-stem and pseudo-stem tender core flours. Food Chemistry, 2011, 128, 748-753.	8.2	69
45	Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. Food Analytical Methods, 2010, 3, 181-187.	2.6	65
46	Advancement in valorization technologies to improve utilization of bio-based waste in bioeconomy context. Renewable and Sustainable Energy Reviews, 2020, 131, 109965.	16.4	63
47	Impact of ultraviolet radiation treatments on the quality of freshly prepared tomato ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT /Oyerlock 10	8.2	60
48	Flavoring Components of Raw Monsooned Arabica Coffee and Their Changes during Radiation Processing. Journal of Agricultural and Food Chemistry, 2003, 51, 7945-7950.	5.2	57
49	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. Ultrasonics Sonochemistry, 2012, 19, 160-173.	8.2	55
50	Effects of thermosonication on the fate of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Enteritidis in mango juice. Letters in Applied Microbiology, 2013, 56, 251-257.	2.2	52
51	Composition and functional properties of raw and electron beam-irradiated <i>Mucuna pruriens</i> seeds. International Journal of Food Science and Technology, 2008, 43, 1338-1351.	2.7	51
52	Extraction of Carotenoids from Pumpkin Peel and Pulp: Comparison between Innovative Green Extraction Technologies (Ultrasonic and Microwave-Assisted Extractions Using Corn Oil). Foods, 2021, 10, 787.	4.3	49
53	Development of novel fruit bars by utilizing date paste. Food Bioscience, 2015, 9, 20-27.	4.4	46
54	Valorization of seabuckthorn pomace to obtain bioactive carotenoids: An innovative approach of using green extraction techniques (ultrasonic and microwave-assisted extractions) synergized with green solvents (edible oils). Industrial Crops and Products, 2022, 175, 114257.	5.2	41

#	ARTICLE	IF	CITATIONS
55	Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. <i>Journal of Food Science and Technology</i> , 2014, 51, 1326-1333.	2.8	40
56	Consumers Perceptions and Preference for Strawberries—A Case Study from Germany. <i>International Journal of Fruit Science</i> , 2015, 15, 405-424.	2.4	40
57	Microbial quality evaluation and effective decontamination of nutraceutically valued lotus seeds by electron beams and gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2010, 79, 976-981.	2.8	37
58	Evaluating belinjau ( <i>Gnetum gnemon</i> L.) seed flour quality as a base for development of novel food products and food formulations. <i>Food Chemistry</i> , 2014, 156, 42-49.	8.2	35
59	Enhancement of nutritional value of finger millet-based food (Indian <i>dosa</i> ) by co-fermentation with horse gram flour. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 5-15.	2.8	34
60	<i>Pithecellobium jiringa</i> legume flour for potential food applications: Studies on their physico-chemical and functional properties. <i>Food Chemistry</i> , 2012, 130, 528-535.	8.2	34
61	Probiotic properties of bifidobacteria and lactobacilli isolated from local dairy products. <i>Annals of Microbiology</i> , 2012, 62, 1079-1087.	2.6	33
62	Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. <i>Comptes Rendus - Biologies</i> , 2009, 332, 827-831.	0.2	32
63	Nutritional and sensory quality evaluation of sponge cake prepared by incorporation of high dietary fiber containing mango ( <i>Mangifera indica</i> var. Chokanan) pulp and peel flours. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 559-567.	2.8	32
64	Management of <i>Aspergillus ochraceus</i> and Ochratoxin-A contamination in coffee during on-farm processing through commercial yeast inoculation. <i>Biological Control</i> , 2011, 57, 215-221.	3.0	32
65	Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya ( <i>Carica papaya</i> L.). <i>International Journal of Food Properties</i> , 2014, 17, 283-292.	3.0	32
66	Engineered Microbes for Pigment Production Using Waste Biomass. <i>Current Genomics</i> , 2020, 21, 80-95.	1.6	31
67	An eco-friendly approach to enhance the extraction and recovery efficiency of isoflavones from kudzu roots and soy molasses wastes using ultrasound-assisted extraction with natural deep eutectic solvents (NADES). <i>Industrial Crops and Products</i> , 2022, 182, 114886.	5.2	31
68	Nutritional quality evaluation of velvet bean seeds ( <i>Mucuna pruriens</i> ) exposed to gamma irradiation. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 261-278.	2.8	30
69	Effect of deproteinization on degree of oxidation of ozonated starch. <i>Food Hydrocolloids</i> , 2012, 26, 339-343.	10.7	29
70	Impact of ultraviolet radiation treatments on the physicochemical properties, antioxidants, enzyme activity and microbial load in freshly prepared hand pressed strawberry juice. <i>Food Science and Technology International</i> , 2015, 21, 354-363.	2.2	29
71	Physicochemical characterization of alkali treated fractions from corncob and wheat straw and the production of nanofibres. <i>Food Research International</i> , 2011, 44, 2822-2829.	6.2	28
72	In vitro starch digestibility of bread with banana ( <i>Musa acuminata</i> X <i>balbisiana</i> ABB cv. Awak) pseudo-stem flour and hydrocolloids. <i>Food Bioscience</i> , 2015, 12, 10-17.	4.4	27

#	ARTICLE	IF	CITATIONS
73	Influences of superheated steam roasting on changes in sugar, amino acid and flavour active components of cocoa bean ( <i>Theobroma cacao</i> ). Journal of the Science of Food and Agriculture, 2017, 97, 4429-4437.	3.5	27
74	The Sorbus spp. Underutilised Plants for Foods and Nutraceuticals: Review on Polyphenolic Phytochemicals and Antioxidant Potential. Antioxidants, 2020, 9, 813.	5.1	27
75	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. Journal of Food Processing and Preservation, 2014, 38, 1932-1938.	2.0	26
76	Preserving Strawberry Quality by Employing Novel Food Preservation and Processing Techniques – Recent Updates and Future Scope – An Overview. Journal of Food Process Engineering, 2015, 38, 536-554.	2.9	26
77	Free radicals in velvet bean seeds ( <i>Mucuna pruriens</i> L. DC.) and their status after $\gamma$ -irradiation and conventional processing. LWT - Food Science and Technology, 2007, 40, 1570-1577.	5.2	25
78	Coffee Berry Borer ( <i>Hypothenemus hampei</i> ) – A Vector for Toxigenic Molds and Ochratoxin A Contamination in Coffee Beans. Foodborne Pathogens and Disease, 2010, 7, 1279-1284.	1.8	23
79	Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. British Food Journal, 2011, 113, 1147-1172.	2.9	23
80	Potential Use of Fourier Transform Infrared Spectroscopy for Identification of Molds Capable of Producing Mycotoxins. International Journal of Food Properties, 2013, 16, 1819-1829.	3.0	23
81	In vitro control of food-borne pathogenic bacteria by essential oils and solvent extracts of underutilized flower buds of <i>Paeonia suffruticosa</i> (Andr.). Industrial Crops and Products, 2014, 54, 203-208.	5.2	23
82	Quercetin: A Bioactive Compound Imparting Cardiovascular and Neuroprotective Benefits: Scope for Exploring Fresh Produce, Their Wastes, and By-Products. Biology, 2021, 10, 586.	2.8	23
83	Influence of $\gamma$ -Radiation on the Nutritional and Functional Qualities of Lotus Seed Flour. Journal of Agricultural and Food Chemistry, 2009, 57, 9524-9531.	5.2	22
84	Inhibitory effects of lactic acid and lauricidin on spoilage organisms of chicken breast during storage at chilled temperature. International Journal of Food Microbiology, 2010, 144, 152-159.	4.7	22
85	The free radical scavenging and antioxidant activities of pod and seed extract of <i>Clitoria fairchildiana</i> (Howard)- an underutilized legume. Journal of Food Science and Technology, 2013, 50, 535-541.	2.8	22
86	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence ( <i>Etilingera elatior</i> Jack.). International Journal of Food Properties, 2013, 16, 1200-1210.	3.0	22
87	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. International Journal of Food Properties, 2013, 16, 1371-1379.	3.0	22
88	A synbiotic containing <i>Lactobacillus acidophilus</i> CHO-220 and inulin improves irregularity of red blood cells. Journal of Dairy Science, 2010, 93, 4535-4544.	3.4	21
89	Effects of Ultraviolet Irradiation on the Physicochemical and Functional Properties of Gum Arabic. Journal of Agricultural and Food Chemistry, 2009, 57, 9154-9159.	5.2	20
90	Development of a Probiotic Delivery System from Agrowastes, Soy Protein Isolate, and Microbial Transglutaminase. Journal of Food Science, 2011, 76, H108-15.	3.1	20

#	ARTICLE	IF	CITATIONS
91	Changes in the physico-chemical and biological quality attributes of soil following amendment with untreated coffee processing wastewater. <i>European Journal of Soil Biology</i> , 2012, 50, 39-43.	3.2	20
92	Valorisation of Sea Buckthorn Pomace by Optimization of Ultrasonic-Assisted Extraction of Soluble Dietary Fibre Using Response Surface Methodology. <i>Foods</i> , 2021, 10, 1330.	4.3	17
93	Influence of ionizing radiation and conventional food processing treatments on the status of free radicals in lotus seeds: An ESR study. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 563-567.	3.9	16
94	Emerging issues and challenges in agri-food supply chain. , 2019, , 23-37.		16
95	Use of Wild Edible Plants: Can They Meet the Dietary and Nutritional Needs of Indigenous Communities in Central India. <i>Foods</i> , 2021, 10, 1453.	4.3	16
96	Antioxidant compounds and antioxidant activities in unripe and ripe kundang fruits ( <i>Bouea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 T	0.4	16
97	Status of Free Radicals in Indian Monsooned Coffee Beans $\hat{1}^3$ -Irradiated for Disinfestation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4960-4964.	5.2	15
98	Impact of delay in processing on mold development, ochratoxin-A and cup quality in arabica and robusta coffee. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 1809-1816.	3.6	15
99	ACE inhibitory activity and bioconversion of isoflavones by <i>Lactobacillus</i> in soymilk supplemented with Bâ€vitamins. <i>British Food Journal</i> , 2011, 113, 1127-1146.	2.9	15
100	Application of Response Surface Methodology to Optimize Roasting Conditions in Cocoa Beans Subjected to Superheated Steam Treatments in Relevance to Antioxidant Compounds and Activities. <i>Drying Technology</i> , 2014, 32, 1104-1111.	3.1	15
101	Effect of potassium hydroxide on rheological and thermo-mechanical properties of semi-refined carrageenan (SRC) films. <i>Food Bioscience</i> , 2018, 26, 104-112.	4.4	15
102	Antioxidants Characterization of the Fruit, Juice, and Pomace of Sweet Rowanberry ( <i>Sorbus aucuparia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T	5.1	15
103	Lactic Acid as a Potential Decontaminant of Selected Foodborne Pathogenic Bacteria in Shrimp ( <i>Penaeus merguensis</i> de Man). <i>Foodborne Pathogens and Disease</i> , 2010, 7, 1531-1536.	1.8	14
104	Functional and Pasting Properties of Locally Grown and Imported Exotic Rice Varieties of Malaysia. <i>Food Science and Technology Research</i> , 2014, 20, 469-477.	0.6	14
105	Volatile constituents of unripe and ripe kundang fruits ( <i>Bouea macrophylla</i> Griffith). <i>International Journal of Food Properties</i> , 2017, 20, 1751-1760.	3.0	13
106	Sustainability challenges in the valorization of agri-food wastes and by-products. , 2021, , 1-27.		13
107	Probing the solâ€gel transition of egg white proteins by pulsed-NMR method. <i>European Food Research and Technology</i> , 2009, 228, 367-371.	3.3	12
108	Storage studies of bread prepared by incorporation of the banana pseudo-stem flour and the composite breads containing hydrocolloids. <i>CYTA - Journal of Food</i> , 2014, 12, 141-149.	1.9	12

#	ARTICLE	IF	CITATIONS
109	Influence of Dehydration Techniques on Physicochemical, Antioxidant and Microbial Qualities of <i>Pomoea aquatica</i> Forsk.: An Underutilized Green Leafy Vegetable. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1118-1124.	2.0	12
110	Impact of Drying Surface and Raking Frequencies on Mold Incidence, Ochratoxin A Contamination, and Cup Quality During Preparation of Arabica and Robusta Cherries at the Farm Level. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 1435-1440.	1.8	11
111	Genoprotective effects of lignin isolated from oil palm black liquor waste. <i>Environmental Toxicology and Pharmacology</i> , 2013, 36, 135-141.	4.0	11
112	Fruits of Tropical Climates: Dietary Importance and Health Benefits. , 2016, , 144-149.		11
113	Batch and Fed-Batch Ethanol Fermentation of Cheese-Whey Powder with Mixed Cultures of Different Yeasts. <i>Energies</i> , 2019, 12, 4495.	3.1	11
114	Electron spin resonance studies on gamma-irradiated coffee bean parts. <i>International Journal of Food Science and Technology</i> , 2003, 38, 11-16.	2.7	10
115	Global Dairy Sector: Trends, Prospects, and Challenges. <i>Sustainability</i> , 2022, 14, 4193.	3.2	10
116	Development of probiotic carriers using microbial transglutaminase-crosslinked soy protein isolate incorporated with agrowastes. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1406-1415.	3.5	9
117	210Po bioaccumulation in coastal sand dune wild legumes "Canavalia spp. of southwest coast of India. <i>Journal of Environmental Monitoring</i> , 2005, 7, 856.	2.1	8
118	Fruits of Tropical Climates: Biodiversity and Dietary Importance. , 2016, , 138-143.		8
119	Quality enhancement of chicken sausage by semi-refined carrageenan. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13988.	2.0	8
120	Impact of Combination Treatments of Modified Atmosphere Packaging and Refrigeration on the Status of Antioxidants in Highly Perishable Strawberries. <i>Journal of Food Process Engineering</i> , 2016, 39, 121-131.	2.9	7
121	The Effects of Different Extraction Temperatures of the Screw Press on Proximate Compositions, Amino Acid Contents and Mineral Contents of <i>Nigella sativa</i> Meal. <i>American Journal of Food Technology</i> , 2012, 7, 180-191.	0.2	7
122	Recovery of Polyphenols from Vineyard Pruning Wastes "Shoots and Cane of Hybrid Grapevine ( <i>Vitis</i> ) Tj ETQq0 0,0 rgBT /Overlock 10	3.1	6
123	Nanotechnology in paper and wood engineering: an introduction. , 2022, , 3-13.		6
124	Comparison between Superheated Steam and Convectional Roasting on Changes in the Phenolic Compound and Antioxidant Activity of Cocoa Beans. <i>Food Science and Technology Research</i> , 2013, 19, 949-956.	0.6	5
125	A Promising Approach Toward Exploring Nutritional and Functional Qualities of Beko ( <i>O</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Processing and Preservation, 2015, 39, 47-55.	2.0	5
126	Composition of Papaya Fruit and Papaya Cultivars. , 2016, , 497-516.		5

#	ARTICLE	IF	CITATIONS
127	Impact of Convectonal and Superheated-Steam Roasting on the Physicochemical and Microstructural Properties of Cocoa Butter Extracted from Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13005.	2.0	5
128	Effects of Temperature Abuse on the Survival, Growth, and Inactivation of <i>Salmonella typhimurium</i> in Goat Milk. <i>Foodborne Pathogens and Disease</i> , 2011, 8, 1235-1240.	1.8	3
129	Composting coffee wastes, a potential source of ochratoxigenic fungi and ochratoxin A contamination. <i>World Mycotoxin Journal</i> , 2012, 5, 373-376.	1.4	3
130	Bioactive property of soymilk fermented by agrowastes-immobilized lactobacilli. <i>British Food Journal</i> , 2012, 114, 1339-1353.	2.9	3
131	Bioactive Compounds of Rhubarb ( <i>Rheum Species</i> ). <i>Reference Series in Phytochemistry</i> , 2021, , 239-254.	0.4	3
132	Agro-waste-derived silica nanoparticles (Si-NPs) as biofertilizer. , 2021, , 881-897.		3
133	Applications of Lignin in the Agri-Food Industry. <i>Springer Series on Polymer and Composite Materials</i> , 2020, , 275-298.	0.7	3
134	Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 9-20.	2.8	2
135	Growth characteristics of agrowaste-immobilised lactobacilli in soymilk during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2089-2095.	2.7	2
136	Influence of Chemical Preservatives on Survival and Growth of <i>Zygosaccharomyces Rouxii</i> in Glycerol-Based Pineapple Model Systems and Intermediate Moisture Pineapple Products. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 56-69.	2.0	2
137	Polyphenols and Resveratrol from Discarded Leaf Biomass of Grapevine ( <i>Vitis sp.</i> ): Effect of Cultivar and Viticultural Practices in Estonia. <i>Agriculture (Switzerland)</i> , 2020, 10, 393.	3.1	2
138	Bio-Based Formulations for Sustainable Applications in Agri-Food-Pharma. <i>Biomolecules</i> , 2021, 11, 768.	4.0	2
139	Bioactive Compounds of Rambutan ( <i>Nephelium lappaceum L.</i> ). <i>Reference Series in Phytochemistry</i> , 2019, , 1-12.	0.4	2
140	Bioactive Compounds of Rambutan ( <i>Nephelium lappaceum L.</i> ). <i>Reference Series in Phytochemistry</i> , 2020, , 145-156.	0.4	2
141	<i>Canavalia cathartica</i> free radicals studied by ESR. <i>Acta Alimentaria</i> , 2008, 37, 337-345.	0.7	1
142	Influence of temperature variations on growth, injury survival and inactivation of <i>Listeria monocytogenes</i> in goat milk samples at laboratory scale. <i>International Journal of Dairy Technology</i> , 2014, 67, 437-447.	2.8	1
143	Mechanisms of Repair of Low Water Activity and pH-Injured <i>Zygosaccharomyces rouxii</i> in Glycerol and Sucrose/CPB Liquid Holding System. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1132-1147.	2.0	1
144	Bioactive Compounds of Allium Species. <i>Reference Series in Phytochemistry</i> , 2020, , 1-20.	0.4	1

#	ARTICLE	IF	CITATIONS
145	Bioactive Compounds of Allium Species. Reference Series in Phytochemistry, 2021, , 277-295.	0.4	1
146	Effects of Thermo-sonication on Escherichia coli O157:H7 and Salmonella Enteritidis as A Function of pH and Temperature. Journal of Medical and Bioengineering, 2013, 2, 177-181.	0.5	1
147	Neurobiology of food addiction. , 2022, , 425-431.		1
148	Emerging trends and sustainability challenges in the global agri-food sector. , 2022, , 1-21.		1
149	Pretreatment of plant feedstocks and agrofood waste using ionic liquids. , 2020, , 393-413.		0
150	Valorization of seeds of the genera Cucumis, Citrullus, and Cucurbita. , 2021, , 317-329.		0
151	The Sticky Science of Malaysian Dodol. , 2013, , 52-58.		0
152	Bioactive Compounds of Plum Mango (Bouea Microphylla Griffith). Reference Series in Phytochemistry, 2019, , 1-13.	0.4	0
153	Bioactive Compounds of Rhubarb (Rheum Species). Reference Series in Phytochemistry, 2020, , 1-16.	0.4	0
154	Bioactive Compounds of Plum Mango (Bouea microphylla Griffith). Reference Series in Phytochemistry, 2020, , 529-541.	0.4	0
155	Restoring the values of traditional foods. , 2022, , 515-525.		0