

Rajeev Bhat

List of Publications by Year in descending order

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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	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). <i>Industrial Crops and Products</i> , 2022, 175, 114257.	5.2	41
2	Nanotechnology in paper and wood engineering: an introduction. , 2022, , 3-13.		6
3	Neurobiology of food addiction. , 2022, , 425-431.		1
4	Emerging trends and sustainability challenges in the global agri-food sector. , 2022, , 1-21.		1
5	Restoring the values of traditional foods. , 2022, , 515-525.		0
6	Global Dairy Sector: Trends, Prospects, and Challenges. <i>Sustainability</i> , 2022, 14, 4193.	3.2	10
7	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
8	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
9	Valorization of seeds of the genera Cucumis, Citrullus, and Cucurbita. , 2021, , 317-329.		0
10	Bioactive Compounds of Allium Species. <i>Reference Series in Phytochemistry</i> , 2021, , 277-295.	0.4	1
11	Bioactive Compounds of Rhubarb (Rheum Species). <i>Reference Series in Phytochemistry</i> , 2021, , 239-254.	0.4	3
12	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
13	Extraction of Carotenoids from Pumpkin Peel and Pulp: Comparison between Innovative Green Extraction Technologies (Ultrasonic and Microwave-Assisted Extractions Using Corn Oil). <i>Foods</i> , 2021, 10, 787.	4.3	49
14	Bio-Based Formulations for Sustainable Applications in Agri-Food-Pharma. <i>Biomolecules</i> , 2021, 11, 768.	4.0	2
15	Quercetin: A Bioactive Compound Imparting Cardiovascular and Neuroprotective Benefits: Scope for Exploring Fresh Produce, Their Wastes, and By-Products. <i>Biology</i> , 2021, 10, 586.	2.8	23
16	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
17	Recovery of Polyphenols from Vineyard Pruning Wastes—Shoots and Cane of Hybrid Grapevine (<i>Vitis</i>) Tj ETQq1 1,0,784314,rgBT /O	5.1	6
18	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

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19	Sustainability challenges in the valorization of agri-food wastes and by-products. , 2021, , 1-27.		13
20	Agro-waste-derived silica nanoparticles (Si-NPs) as biofertilizer. , 2021, , 881-897.		3
21	Antioxidants Characterization of the Fruit, Juice, and Pomace of Sweet Rowanberry (<i>Sorbus aucuparia</i>) Tj ETQq1 1 0.784314 15 BT /Over	5.1	15
22	Valorization of food processing wastes and by-products for bioplastic production. Sustainable Chemistry and Pharmacy, 2020, 18, 100326.	3.3	73
23	Pretreatment of plant feedstocks and agrofood waste using ionic liquids. , 2020, , 393-413.		0
24	Dietary Fiber from Underutilized Plant Resourcesâ€™A Positive Approach for Valorization of Fruit and Vegetable Wastes. Sustainability, 2020, 12, 5401.	3.2	92
25	Bioactive Compounds of Allium Species. Reference Series in Phytochemistry, 2020, , 1-20.	0.4	1
26	The Sorbus spp.â€™Underutilised Plants for Foods and Nutraceuticals: Review on Polyphenolic Phytochemicals and Antioxidant Potential. Antioxidants, 2020, 9, 813.	5.1	27
27	Polyphenols and Resveratrol from Discarded Leaf Biomass of Grapevine (<i>Vitis</i> sp.): Effect of Cultivar and Viticultural Practices in Estonia. Agriculture (Switzerland), 2020, 10, 393.	3.1	2
28	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
29	Ionic liquid based pretreatment of lignocellulosic biomass for enhanced bioconversion. Bioresource Technology, 2020, 304, 123003.	9.6	257
30	Bioactives from Agri-Food Wastes: Present Insights and Future Challenges. Molecules, 2020, 25, 510.	3.8	240
31	Engineered Microbes for Pigment Production Using Waste Biomass. Current Genomics, 2020, 21, 80-95.	1.6	31
32	Bioactive Compounds of Rhubarb (<i>Rheum</i> Species). Reference Series in Phytochemistry, 2020, , 1-16.	0.4	0
33	Applications of Lignin in the Agri-Food Industry. Springer Series on Polymer and Composite Materials, 2020, , 275-298.	0.7	3
34	Bioactive Compounds of Plum Mango (<i>Bouea microphylla</i> Griffith). Reference Series in Phytochemistry, 2020, , 529-541.	0.4	0
35	Bioactive Compounds of Rambutan (<i>Nephelium lappaceum</i> L.). Reference Series in Phytochemistry, 2020, , 145-156.	0.4	2
36	Healthy food traditions of Asia: exploratory case studies from Indonesia, Thailand, Malaysia, and Nepal. Journal of Ethnic Foods, 2019, 6, .	1.9	85

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37	Emerging issues and challenges in agri-food supply chain. , 2019, , 23-37.		16
38	Quality enhancement of chicken sausage by semi-refined carrageenan. Journal of Food Processing and Preservation, 2019, 43, e13988.	2.0	8
39	Batch and Fed-Batch Ethanol Fermentation of Cheese-Whey Powder with Mixed Cultures of Different Yeasts. Energies, 2019, 12, 4495.	3.1	11
40	Bioactive Compounds of Rambutan (<i>Nephelium lappaceum</i> L.). Reference Series in Phytochemistry, 2019, , 1-12.	0.4	2
41	Bioactive Compounds of Plum Mango (<i>Bouea Microphylla</i> Griffith). Reference Series in Phytochemistry, 2019, , 1-13.	0.4	0
42	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
43	Effect of potassium hydroxide on rheological and thermo-mechanical properties of semi-refined carrageenan (SRC) films. Food Bioscience, 2018, 26, 104-112.	4.4	15
44	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
45	Volatile constituents of unripe and ripe kundang fruits (<i>Bouea macrophylla</i> Griffith). International Journal of Food Properties, 2017, 20, 1751-1760.	3.0	13
46	Challenges and issues concerning mycotoxins contamination in oil seeds and their edible oils: Updates from last decade. Food Chemistry, 2017, 215, 425-437.	8.2	125
47	Sonication treatment convalesce the overall quality of hand-pressed strawberry juice. Food Chemistry, 2017, 215, 470-476.	8.2	89
48	Impact of Convectonal and Superheated-Steam Roasting on the Physicochemical and Microstructural Properties of Cocoa Butter Extracted from Cocoa Beans. Journal of Food Processing and Preservation, 2017, 41, e13005.	2.0	5
49	Fruits of Tropical Climates: Biodiversity and Dietary Importance. , 2016, , 138-143.		8
50	Composition of Papaya Fruit and Papaya Cultivars. , 2016, , 497-516.		5
51	Fruits of Tropical Climates: Dietary Importance and Health Benefits. , 2016, , 144-149.		11
52	Impact of Combination Treatments of Modified Atmosphere Packaging and Refrigeration on the Status of Antioxidants in Highly Perishable Strawberries. Journal of Food Process Engineering, 2016, 39, 121-131.	2.9	7
53	Impact of ultraviolet radiation treatments on the quality of freshly prepared tomato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	60
54	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

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55	Antioxidant compounds and antioxidant activities in unripe and ripe kundang fruits (<i>Bouea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	6.4	16
56	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
57	A Promising Approach Toward Exploring Nutritional and Functional Qualities of Boko (<i>O</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	2.0	5
58	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
59	Preserving Strawberry Quality by Employing Novel Food Preservation and Processing Techniques – Recent Updates and Future Scope – An Overview. <i>Journal of Food Process Engineering</i> , 2015, 38, 536-554.	2.9	26
60	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
61	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
62	Development of novel fruit bars by utilizing date paste. <i>Food Bioscience</i> , 2015, 9, 20-27.	4.4	46
63	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
64	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
65	Exploring the potential nutraceutical values of durian (<i>Durio zibethinus</i> L.) – An exotic tropical fruit. <i>Food Chemistry</i> , 2015, 168, 80-89.	8.2	82
66	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
67	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
68	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
69	In vitro control of food-borne pathogenic bacteria by essential oils and solvent extracts of underutilized flower buds of <i>Paeonia suffruticosa</i> (Andr.). <i>Industrial Crops and Products</i> , 2014, 54, 203-208.	5.2	23
70	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
71	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1932-1938.	2.0	26
72	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

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73	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
74	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
75	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
76	The free radical scavenging and antioxidant activities of pod and seed extract of <i>Clitoria fairchildiana</i> (Howard)- an underutilized legume. <i>Journal of Food Science and Technology</i> , 2013, 50, 535-541.	2.8	22
77	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (<i>Etlingera elatior</i> Jack.). <i>International Journal of Food Properties</i> , 2013, 16, 1200-1210.	3.0	22
78	Antioxidant and antibacterial activities of hibiscus (<i>Hibiscus rosa-sinensis</i> L.) and Cassia (Senna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	3.5	90
79	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
80	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. <i>International Journal of Food Properties</i> , 2013, 16, 1371-1379.	3.0	22
81	Genoprotective effects of lignin isolated from oil palm black liquor waste. <i>Environmental Toxicology and Pharmacology</i> , 2013, 36, 135-141.	4.0	11
82	Effects of thermosonication on the fate of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Enteritidis in mango juice. <i>Letters in Applied Microbiology</i> , 2013, 56, 251-257.	2.2	52
83	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
84	Potential Use of Fourier Transform Infrared Spectroscopy for Identification of Molds Capable of Producing Mycotoxins. <i>International Journal of Food Properties</i> , 2013, 16, 1819-1829.	3.0	23
85	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
86	Effects of Thermosonication on <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Enteritidis as A Function of pH and Temperature. <i>Journal of Medical and Bioengineering</i> , 2013, 2, 177-181.	0.5	1
87	The Sticky Science of Malaysian Dodol. , 2013, , 52-58.		0
88	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
89	Bioactive property of soymilk fermented by agrowastes-immobilized lactobacilli. <i>British Food Journal</i> , 2012, 114, 1339-1353.	2.9	3
90	Probiotic properties of bifidobacteria and lactobacilli isolated from local dairy products. <i>Annals of Microbiology</i> , 2012, 62, 1079-1087.	2.6	33

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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	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
93	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
94	Effect of Addition of Halloysite Nanoclay and SiO ₂ Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. <i>Food and Bioprocess Technology</i> , 2012, 5, 1766-1774.	4.7	120
95	Pithecellobium jiringa 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
96	Progress in starch modification in the last decade. <i>Food Hydrocolloids</i> , 2012, 26, 398-404.	10.7	389
97	Effect of deproteinization on degree of oxidation of ozonated starch. <i>Food Hydrocolloids</i> , 2012, 26, 339-343.	10.7	29
98	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
99	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 160-173.	8.2	55
100	Evaluation of processed green and ripe mango peel and pulp flours (<i>Mangifera indica</i> var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 557-563.	3.5	97
101	The Effects of Different Extraction Temperatures of the Screw Press on Proximate Compositions, Amino Acid Contents and Mineral Contents of Nigella sativa Meal. <i>American Journal of Food Technology</i> , 2012, 7, 180-191.	0.2	7
102	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
103	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
104	Emulsifying and Foaming Properties of Ultraviolet-Irradiated Egg White Protein and Sodium Caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4111-4118.	5.2	71
105	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
106	Development of a Probiotic Delivery System from Agrowastes, Soy Protein Isolate, and Microbial Transglutaminase. <i>Journal of Food Science</i> , 2011, 76, H108-15.	3.1	20
107	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
108	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

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109	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
110	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. <i>Food Chemistry</i> , 2011, 128, 748-753.	8.2	69
111	Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. <i>Food Chemistry</i> , 2011, 126, 1019-1024.	8.2	111
112	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
113	Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (<i>Etligeria elatior</i> Jack.) inflorescence. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 615-619.	3.9	121
114	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
115	Sonication improves kasturi lime (<i>Citrus microcarpa</i>) juice quality. <i>Ultrasonics Sonochemistry</i> , 2011, 18, 1295-1300.	8.2	295
116	ACE inhibitory activity and bioconversion of isoflavones by <i>Lactobacillus</i> in soymilk supplemented with B vitamins. <i>British Food Journal</i> , 2011, 113, 1127-1146.	2.9	15
117	Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. <i>British Food Journal</i> , 2011, 113, 1147-1172.	2.9	23
118	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
119	Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. <i>Food Analytical Methods</i> , 2010, 3, 181-187.	2.6	65
120	Tongkat Ali (<i>Eurycoma longifolia</i> Jack): A review on its ethnobotany and pharmacological importance. <i>FÄ-toterapÄ-tÄt</i> , 2010, 81, 669-679.	2.2	173
121	Inhibitory effects of lactic acid and lauricidin on spoilage organisms of chicken breast during storage at chilled temperature. <i>International Journal of Food Microbiology</i> , 2010, 144, 152-159.	4.7	22
122	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
123	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
124	Comparative susceptibilities of sago, potato and corn starches to alkali treatment. <i>Food Chemistry</i> , 2010, 121, 1053-1059.	8.2	134
125	Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. <i>Food Chemistry</i> , 2010, 120, 703-709.	8.2	116
126	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

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127	Lactic Acid as a Potential Decontaminant of Selected Foodborne Pathogenic Bacteria in Shrimp (<i>Penaeus merguensis</i> de Man). Foodborne Pathogens and Disease, 2010, 7, 1531-1536.	1.8	14
128	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. Foodborne Pathogens and Disease, 2010, 7, 1435-1440.	1.8	11
129	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
130	Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. Innovative Food Science and Emerging Technologies, 2010, 11, 666-671.	5.6	145
131	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
132	Impact of Radiation Processing on Starch. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 44-58.	11.7	131
133	Exploring the Nutritional Potential of Wild and Underutilized Legumes. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 305-331.	11.7	128
134	Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. Food Hydrocolloids, 2009, 23, 563-576.	10.7	924
135	Probing the sol-gel transition of egg white proteins by pulsed-NMR method. European Food Research and Technology, 2009, 228, 367-371.	3.3	12
136	Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. Food Chemistry, 2009, 115, 785-788.	8.2	580
137	Ultraviolet irradiation improves gel strength of fish gelatin. Food Chemistry, 2009, 113, 1160-1164.	8.2	103
138	Influence of γ -Radiation on the Nutritional and Functional Qualities of Lotus Seed Flour. Journal of Agricultural and Food Chemistry, 2009, 57, 9524-9531.	5.2	22
139	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
140	Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. Comptes Rendus - Biologies, 2009, 332, 827-831.	0.2	32
141	Effects of radiation processing on phytochemicals and antioxidants in plant produce. Trends in Food Science and Technology, 2009, 20, 201-212.	15.1	197
142	UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. Innovative Food Science and Emerging Technologies, 2009, 10, 512-516.	5.6	168
143	Physicochemical and Functional Properties of Ozone-Oxidized Starch. Journal of Agricultural and Food Chemistry, 2009, 57, 5965-5970.	5.2	127
144	Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. International Journal of Food Sciences and Nutrition, 2009, 60, 9-20.	2.8	2

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145	Nutritional quality evaluation of electron beam-irradiated lotus (<i>Nelumbo nucifera</i>) seeds. <i>Food Chemistry</i> , 2008, 107, 174-184.	8.2	143
146	Composition and functional properties of raw and electron beam-irradiated <i>Mucuna pruriens</i> seeds. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1338-1351.	2.7	51
147	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
148	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
149	<i>Canavalia cathartica</i> free radicals studied by ESR. <i>Acta Alimentaria</i> , 2008, 37, 337-345.	0.7	1
150	Free radicals in velvet bean seeds (<i>Mucuna pruriens</i> L. DC.) and their status after γ -irradiation and conventional processing. <i>LWT - Food Science and Technology</i> , 2007, 40, 1570-1577.	5.2	25
151	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
152	^{210}Po 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
153	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
154	Flavoring Components of Raw Monsooned Arabica Coffee and Their Changes during Radiation Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7945-7950.	5.2	57
155	Status of Free Radicals in Indian Monsooned Coffee Beans γ -Irradiated for Disinfestation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4960-4964.	5.2	15