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Food Process Engineering  
Bioprocess Engineering  
Food Safety & Quality Control

	All	Since 2019
Citations	2722	1964
h-index	26	23
i10-index	43	38

5 articles

7 articles

not available

available

Based on funding mandates

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<a href="#">Characterization of finger millet (Eleusine Coracana) starch isolated by conventional and ultrasound-assisted starch isolation methods</a> S Yadav, S Mishra, K Vivek, S Mishra International Journal of Food Science & Technology, 1-11		2024
<a href="#">Effects of dry-heat treatment on amylose content, hydration, structural and pasting properties of Kodo flour for application in breakfast cereal</a> A Gaurav, CG Dalbhagata, J Kedia, MF Rahi, RC Pradhan, S Mishra Journal of Food Measurement and Characterization		2024
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<a href="#">Optimization of spray-drying process for the microencapsulation of L. Plantarum (MCC 2974) in ultrasound hydrated finger millet milk</a> S Yadav, S Mishra Food Science and Biotechnology	3	2024
<a href="#">An Apparatus for Peeling and Cutting of Tender Jackfruit</a> SS Rana, RC Pradhan, S Mishra IN Patent 495,171		2024
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<a href="#">Membrane Processing in the Food Industry</a> S Abdullah, RC Pradhan, S Mishra Advances in Food Process Engineering: Novel Processing, Preservation, and ...	3	2023
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<a href="#">Pressure-driven crossflow microfiltration coupled with centrifugation for tannin reduction and clarification of cashew apple juice: modeling of permeate flux decline and ...</a> S Abdullah, S Karmakar, RC Pradhan, S Mishra Journal of Food Processing and Preservation, e16497	14	2022
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