

Navdeep Singh Sodhi

List of Publications by Year in descending order

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31
papers

2,706
citations

471061

17
h-index

433756

31
g-index

31
all docs

31
docs citations

31
times ranked

2553
citing authors

#	ARTICLE	IF	CITATIONS
1	Morphological, thermal and rheological properties of starches from different botanical sources. Food Chemistry, 2003, 81, 219-231.	4.2	1,350
2	Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. Food Chemistry, 2003, 80, 99-108.	4.2	210
3	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. Food Chemistry, 2002, 79, 183-192.	4.2	190
4	Characteristics of acetylated starches prepared using starches separated from different rice cultivars. Journal of Food Engineering, 2005, 70, 117-127.	2.7	152
5	Physicochemical, cooking, textural and roasting characteristics of chickpea (<i>Cicer arietinum</i> L.) cultivars. Journal of Food Engineering, 2005, 69, 511-517.	2.7	99
6	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. Food Chemistry, 2002, 79, 177-181.	4.2	87
7	Structure and Functional Properties of Acid Thinned Sorghum Starch. International Journal of Food Properties, 2009, 12, 713-725.	1.3	87
8	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. Journal of the Science of Food and Agriculture, 2002, 82, 1376-1383.	1.7	72
9	Properties of starches separated from potatoes stored under different conditions. Food Chemistry, 2009, 114, 1396-1404.	4.2	61
10	Characterisation of starches separated from sorghum cultivars grown in India. Food Chemistry, 2010, 119, 95-100.	4.2	55
11	Diversity in properties of seed and flour of kidney bean germplasm. Food Chemistry, 2009, 117, 282-289.	4.2	46
12	Structure and Functional Properties of Acetylated Sorghum Starch. International Journal of Food Properties, 2012, 15, 312-325.	1.3	40
13	Physicochemical, cooking and textural characteristics of some Indian black gram (<i>Phaseolus mungo</i> L) varieties. Journal of the Science of Food and Agriculture, 2004, 84, 977-982.	1.7	29
14	EFFECT OF MILLING VARIABLES ON THE DEGREE OF MILLING OF UNPARBOILED AND PARBOILED RICE. International Journal of Food Properties, 2002, 5, 193-204.	1.3	26
15	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. Starch/Staerke, 2011, 63, 291-301.	1.1	25
16	Texture Evaluation of Cooked Rice Prepared from Japanese Cultivars Using Twoâ€Bite Instrumental Test and Electromyography. Journal of Texture Studies, 2016, 47, 188-198.	1.1	24
17	Phenomenological viscoelasticity of some rice starch gels. Food Hydrocolloids, 2010, 24, 512-517.	5.6	21
18	Effect of shearing on functional properties of starches isolated from Indian kidney beans. Starch/Staerke, 2013, 65, 808-813.	1.1	16

#	ARTICLE	IF	CITATIONS
19	Effects of Milling Ratio and Water-Rice Ratio on Mastication Effort for Cooked Rice Measured by Electromyography. <i>Journal of Texture Studies</i> , 2014, 45, 477-486.	1.1	16
20	A study on physicochemical, antioxidant and microbial properties of germinated wheat flour and its utilization in breads. <i>Journal of Food Science and Technology</i> , 2020, 57, 2800-2808.	1.4	16
21	Molecular Structure and Physicochemical Properties of Acid-Methanol-Treated Chickpea Starch. <i>International Journal of Food Properties</i> , 2013, 16, 125-138.	1.3	15
22	Pulsed light, Pulsed Electric Field and Cold plasma modification of Starches: Technological Advancements & Effects on Functional Properties. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 4092-4109.	1.6	14
23	Effect of Acidified Methanol Modification on Physico Chemical Properties of Black-Eyed Pea (<i>Vigna</i>) Tj ETQq1 1 0.784314 ggBT /Over	1.3	12
24	Seabuckthorn (<i>Hippophae rhamnoides</i> L.), a novel seed protein concentrate: isolation and modification by high power ultrasound and characterization for its functional and structural properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4371-4379.	1.6	11
25	Physico-chemical and textural (sensorial and electromyographic) evaluation of idlis formulated with brown rice and pearl millet flours. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2898-2906.	1.6	10
26	Physico-chemical and textural (sensorial and electromyographic) evaluation of cookies formulated using different ratios of brown rice flour and refined wheat flour. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 219-227.	1.6	9
27	Physicochemical and structural characteristics of sorghum starch as affected by acid-ethanol hydrolysis. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2377-2385.	1.6	4
28	A comparative study to investigate the effects of addition of milk and sugar on total polyphenol, flavonoid, catechin and tannin contents of green and black teas consumed in India. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4652-4658.	1.6	3
29	Relationship of electromyography (EMG) masticatory variables with sensory texture and instrumental texture parameters of different textured foods. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 391-399.	1.6	3
30	Physicochemical, antioxidant and microbial properties of whole wheat breads formulated with the incorporation of vegetable paste. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1068-1074.	1.6	2
31	Physico-chemical, antioxidant, textural and sensory analyses of jelly bars formulated with the incorporation of beetroot extract and guava pectin. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2801-2810.	1.6	1