

# Navdeep Singh Sodhi

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

29  
papers

2,166  
citations

16  
h-index

31  
g-index

31  
ext. papers

2,364  
ext. citations

4.6  
avg, IF

4.6  
L-index

#	Paper	IF	Citations
29	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> , <b>2021</b> , 15, 4371-4379	2.8	0
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> , <b>2021</b> , 15, 4652-4658	2.8	1
27	Physicochemical, antioxidant and microbial properties of whole wheat breads formulated with the incorporation of vegetable paste. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 1068-1074	2.8	0
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> , <b>2021</b> , 15, 219-227	2.8	2
25	Physicochemical and structural characteristics of sorghum starch as affected by acid-ethanol hydrolysis. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 2377-2385	2.8	1
24	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> , <b>2020</b> , 57, 2800-2808	3.3	6
23	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> , <b>2020</b> , 14, 2898-2906	2.8	4
22	Texture Evaluation of Cooked Rice Prepared from Japanese Cultivars Using Two-Bite Instrumental Test and Electromyography. <i>Journal of Texture Studies</i> , <b>2016</b> , 47, 188-198	3.6	15
21	Effect of Acidified Methanol Modification on Physico Chemical Properties of Black-Eyed Pea ( <i>Vigna unguiculata</i> ) Starch. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 2635-2648	3	10
20	Effects of Milling Ratio and Water-to-Rice Ratio on Mastication Effort for Cooked Rice Measured by Electromyography. <i>Journal of Texture Studies</i> , <b>2014</b> , 45, 477-486	3.6	12
19	Effect of shearing on functional properties of starches isolated from Indian kidney beans. <i>Starch/Staerke</i> , <b>2013</b> , 65, 808-813	2.3	13
18	Molecular Structure and Physicochemical Properties of Acid-Methanol-Treated Chickpea Starch. <i>International Journal of Food Properties</i> , <b>2013</b> , 16, 125-138	3	12
17	Structure and Functional Properties of Acetylated Sorghum Starch. <i>International Journal of Food Properties</i> , <b>2012</b> , 15, 312-325	3	30
16	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. <i>Starch/Staerke</i> , <b>2011</b> , 63, 291-301	2.3	23
15	Phenomenological viscoelasticity of some rice starch gels. <i>Food Hydrocolloids</i> , <b>2010</b> , 24, 512-517	10.6	21
14	Characterisation of starches separated from sorghum cultivars grown in India. <i>Food Chemistry</i> , <b>2010</b> , 119, 95-100	8.5	41
13	Properties of starches separated from potatoes stored under different conditions. <i>Food Chemistry</i> , <b>2009</b> , 114, 1396-1404	8.5	46

12	Diversity in properties of seed and flour of kidney bean germplasm. <i>Food Chemistry</i> , <b>2009</b> , 117, 282-289	8.5	36
11	Structure and Functional Properties of Acid Thinned Sorghum Starch. <i>International Journal of Food Properties</i> , <b>2009</b> , 12, 713-725	3	63
10	Characteristics of acetylated starches prepared using starches separated from different rice cultivars. <i>Journal of Food Engineering</i> , <b>2005</b> , 70, 117-127	6	128
9	Physicochemical, cooking, textural and roasting characteristics of chickpea ( <i>Cicer arietinum</i> L.) cultivars. <i>Journal of Food Engineering</i> , <b>2005</b> , 69, 511-517	6	78
8	Physicochemical, cooking and textural characteristics of some Indian black gram ( <i>Phaseolus mungo</i> L) varieties. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 977-982	4.3	20
7	Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. <i>Food Chemistry</i> , <b>2003</b> , 80, 99-108	8.5	181
6	Morphological, thermal and rheological properties of starches from different botanical sources. <i>Food Chemistry</i> , <b>2003</b> , 81, 219-231	8.5	1110
5	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1376-1383	4.3	58
4	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. <i>Food Chemistry</i> , <b>2002</b> , 79, 177-181	8.5	75
3	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. <i>Food Chemistry</i> , <b>2002</b> , 79, 183-192	8.5	161
2	EFFECT OF MILLING VARIABLES ON THE DEGREE OF MILLING OF UNPARBOILED AND PARBOILED RICE. <i>International Journal of Food Properties</i> , <b>2002</b> , 5, 193-204	3	19
1	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> , 1	2.8	0