Sheweta Barak

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/11237869/publications.pdf

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25 papers	2,619 citations	361296 20 h-index	677027 22 g-index
25 all docs	25 docs citations	25 times ranked	3240 citing authors

#	Article	IF	Citations
1	Guar gum: processing, properties and food applicationsâ€"A Review. Journal of Food Science and Technology, 2014, 51, 409-418.	1.4	627
2	Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber: A review. International Journal of Biological Macromolecules, 2013, 61, 1-6.	3.6	477
3	X-ray diffraction, IR spectroscopy and thermal characterization of partially hydrolyzed guar gum. International Journal of Biological Macromolecules, 2012, 50, 1035-1039.	3.6	287
4	Locust bean gum: Processing, properties and food applicationsâ€"A review. International Journal of Biological Macromolecules, 2014, 66, 74-80.	3.6	258
5	Biochemical and Functional Properties of Wheat Gliadins: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 357-368.	5.4	122
6	Exudate gums: chemistry, properties and food applications â€“ a review. Journal of the Science of Food and Agriculture, 2020, 100, 2828-2835.	1.7	93
7	Cookie texture, spread ratio and sensory acceptability of cookies as a function of soluble dietary fiber, baking time and different water levels. LWT - Food Science and Technology, 2017, 80, 537-542.	2.5	86
8	Effect of flour particle size and damaged starch on the quality of cookies. Journal of Food Science and Technology, 2014, 51, 1342-1348.	1.4	78
9	Effect of enzymatic depolymerization on physicochemical and rheological properties of guar gum. Carbohydrate Polymers, 2012, 90, 224-228.	5.1	76
10	Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough. International Journal of Food Properties, 2014, 17, 1428-1438.	1.3	62
11	Partially hydrolyzed guar gum as a potential prebiotic source. International Journal of Biological Macromolecules, 2018, 112, 207-210.	3.6	58
12	Texture profile analysis of yogurt as influenced by partially hydrolyzed guar gum and process variables. Journal of Food Science and Technology, 2017, 54, 3810-3817.	1.4	52
13	Optimization of bread firmness, specific loaf volume and sensory acceptability of bread with soluble fiber and different water levels. Journal of Cereal Science, 2016, 70, 186-191.	1.8	50
14	Optimization of textural properties of noodles with soluble fiber, dough mixing time and different water levels. Journal of Cereal Science, 2016, 69, 104-110.	1.8	45
15	Development of functional yoghurt via soluble fiber fortification utilizing enzymatically hydrolyzed guar gum. Food Bioscience, 2016, 14, 28-33.	2.0	39
16	Effect of partially hydrolyzed guar gum on pasting, thermo-mechanical and rheological properties of wheat dough. International Journal of Biological Macromolecules, 2016, 93, 131-135.	3.6	35
17	Effect of composition of gluten proteins and dough rheological properties on the cookieâ€making quality. British Food Journal, 2013, 115, 564-574.	1.6	31
18	Effect of Compositional Variation of Gluten Proteins and Rheological Characteristics of Wheat Flour on the Textural Quality of White Salted Noodles. International Journal of Food Properties, 2014, 17, 731-740.	1.3	30

#	Article	IF	Citations
19	Optimization of enzymatic hydrolysis of guar gum using response surface methodology. Journal of Food Science and Technology, 2014, 51, 1600-1605.	1.4	26
20	Development and characterization of functional cultured buttermilk utilizing Aloe vera juice. Food Bioscience, 2016, 15, 105-109.	2.0	25
21	Mesquite gum (Prosopis gum): Structure, properties & applications - A review. International Journal of Biological Macromolecules, 2020, 159, 1094-1102.	3.6	24
22	Classification, Technological Properties, and Sustainable Sources. , 2019, , 27-58.		20
23	Dairy-Based Functional Beverages. , 2019, , 67-93.		14
24	Development and characterization of soluble fiber enriched noodles via fortification with partially hydrolyzed guar gum. Journal of Food Measurement and Characterization, 2018, 12, 156-163.	1.6	4
25	Exudate Gums. Reference Series in Phytochemistry, 2022, , 1-12.	0.2	0