

Sheweta Barak

List of Publications by Citations

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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.

25
papers

1,736
citations

18
h-index

25
g-index

25
ext. papers

2,159
ext. citations

5.2
avg. IF

5.51
L-index

#	Paper	IF	Citations
25	Guar gum: processing, properties and food applications-A Review. <i>Journal of Food Science and Technology</i> , 2014 , 51, 409-18	3.3	402
24	Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber: a review. <i>International Journal of Biological Macromolecules</i> , 2013 , 61, 1-6	7.9	338
23	X-ray diffraction, IR spectroscopy and thermal characterization of partially hydrolyzed guar gum. <i>International Journal of Biological Macromolecules</i> , 2012 , 50, 1035-9	7.9	209
22	Locust bean gum: processing, properties and food applications--a review. <i>International Journal of Biological Macromolecules</i> , 2014 , 66, 74-80	7.9	161
21	Biochemical and functional properties of wheat gliadins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 357-68	11.5	87
20	Effect of enzymatic depolymerization on physicochemical and rheological properties of guar gum. <i>Carbohydrate Polymers</i> , 2012 , 90, 224-8	10.3	61
19	Effect of flour particle size and damaged starch on the quality of cookies. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1342-8	3.3	52
18	Exudate gums: chemistry, properties and food applications - a review. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2828-2835	4.3	50
17	Cookie texture, spread ratio and sensory acceptability of cookies as a function of soluble dietary fiber, baking time and different water levels. <i>LWT - Food Science and Technology</i> , 2017 , 80, 537-542	5.4	44
16	Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough. <i>International Journal of Food Properties</i> , 2014 , 17, 1428-1438	3	42
15	Optimization of textural properties of noodles with soluble fiber, dough mixing time and different water levels. <i>Journal of Cereal Science</i> , 2016 , 69, 104-110	3.8	40
14	Partially hydrolyzed guar gum as a potential prebiotic source. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 207-210	7.9	38
13	Optimization of bread firmness, specific loaf volume and sensory acceptability of bread with soluble fiber and different water levels. <i>Journal of Cereal Science</i> , 2016 , 70, 186-191	3.8	31
12	Development of functional yoghurt via soluble fiber fortification utilizing enzymatically hydrolyzed guar gum. <i>Food Bioscience</i> , 2016 , 14, 28-33	4.9	30
11	Effect of partially hydrolyzed guar gum on pasting, thermo-mechanical and rheological properties of wheat dough. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 131-135	7.9	27
10	Texture profile analysis of yogurt as influenced by partially hydrolyzed guar gum and process variables. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3810-3817	3.3	25
9	Optimization of enzymatic hydrolysis of guar gum using response surface methodology. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1600-5	3.3	19

8	Effect of composition of gluten proteins and dough rheological properties on the cookie-making quality. <i>British Food Journal</i> , 2013 , 115, 564-574	2.8	19
7	Effect of Compositional Variation of Gluten Proteins and Rheological Characteristics of Wheat Flour on the Textural Quality of White Salted Noodles. <i>International Journal of Food Properties</i> , 2014 , 17, 731-740	3	17
6	Development and characterization of functional cultured buttermilk utilizing Aloe vera juice. <i>Food Bioscience</i> , 2016 , 15, 105-109	4.9	13
5	Mesquite gum (Prosopis gum): Structure, properties & applications - A review. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 1094-1102	7.9	12
4	Classification, Technological Properties, and Sustainable Sources 2019 , 27-58		11
3	Dairy-Based Functional Beverages 2019 , 67-93		5
2	Development and characterization of soluble fiber enriched noodles via fortification with partially hydrolyzed guar gum. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 156-163	2.8	3
1	Exudate Gums. <i>Reference Series in Phytochemistry</i> , 2022 , 1-12	0.7	