Sudesh Jood

List of Publications by Year in Descending Order

31 papers	868 citations	17 h-index	29 g-index
31 ext. papers	946 ext. citations	4.7 avg, IF	3.82 L-index

#	Paper	IF	Citations
31	Effect of storage on Spirulina platensis powder supplemented breads. *Journal of Food Science and Technology*, **2021**, 58, 978-984	3.3	1
30	Efficacy of barley based probiotic food mixture in treatment of pathogenic E.coli induced diarrhoea in mice. *Journal of Food Science and Technology*, **2012**, 49, 200-6	3.3	8
29	Effect of germination and probiotic fermentation on nutrient profile of pearl millet based food blends. *British Food Journal*, **2011**, 113, 470-481	2.8	21
28	Effect of germination and probiotic fermentation on nutrient composition of barley based food mixtures. *Food Chemistry*, **2010**, 119, 779-784	8.5	38
27	Chemical composition and digestibility (in vitro) of green gram as affected by processing and cooking methods. *British Food Journal*, **2009**, 111, 235-242	2.8	3
26	EFFECT OF PROCESSING TREATMENTS ON NUTRITIONAL AND ANTINUTRITIONAL CONTENTS OF GREEN GRAM. *Journal of Food Biochemistry*, **2006**, 30, 535-546	3.3	37
25	Effect of fenugreek flour blending on physical, organoleptic and chemical characteristics of wheat bread. *Nutrition and Food Science*, **2005**, 35, 229-242	1.5	17
24	Organoleptic and nutritional evaluation of wheat biscuits supplemented with untreated and treated fenugreek flour. *Food Chemistry*, **2005**, 90, 427-435	8.5	137
23	Nutritional evaluation of wheat-fenugreek blends for product making. *Plant Foods for Human Nutrition*, **2004**, 59, 149-54	3.9	17
22	EFFECT OF SOAKING AND GERMINATION ON NUTRIENT AND ANTINUTRIENT CONTENTS OF FENUGREEK (TRIGONELLA FOENUM GRAECUM L.). *Journal of Food Biochemistry*, **2003**, 27, 165-176	3.3	31
21	Organoleptic and nutritional evaluation of wheat breads supplemented with soybean and barley flour. *Food Chemistry*, **2002**, 77, 479-488	8.5	117
20	Nutritional status of rural pregnant women of Haryana State, Northern India. *Nutrition and Health*, **2002**, 16, 121-31	2.1	6
19	Nutritional status of rural pre-school children of Haryana state. *Indian Journal of Pediatrics*, **2000**, 67, 189-96	3	6
18	Improvement in bioavailability of minerals of chickpea and blackgram cultivars through processing and cooking methods. *International Journal of Food Sciences and Nutrition*, **1997**, 48, 307-312	3.7	9
17	Effect of Insect Infestation and Storage on Lipids of Cereal Grains. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 1502-1506	5.7	15
16	Evaluation of some plant products against Trogoderma granarium everts in sorghum and their effects on nutritional composition and organoleptic characteristics. *Journal of Stored Products Research*, **1996**, 32, 345-352	2.5	13
15	Amino acid composition and chemical evaluation of protein quality of cereals as affected by insect infestation. *Plant Foods for Human Nutrition*, **1995**, 48, 159-67	3.9	25

14	Polyphenol and Phytic Acid Contents of Cereal Grains As Affected by Insect Infestation. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 435-438	5.7	10
13	Evaluation of some plant products against Trogoderma granarium Everts in stored maize and their effects on nutritional composition and organoleptic characteristics of kernels. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 1644-1648	5.7	9
12	Available carbohydrates of cereal grains as affected by storage and insect infestation. *Plant Foods for Human Nutrition*, **1993**, 43, 45-54	3.9	29
11	Effect of insect infestation on the organoleptic characteristics of stored cereals. *Postharvest Biology and Technology*, **1993**, 2, 341-348	6.2	6
10	Biological evaluation of protein quality of maize as affected by insect infestation. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 2439-2442	5.7	5
9	Mineral contents of cereal grains as affected by storage and insect infestation. *Journal of Stored Products Research*, **1992**, 28, 147-151	2.5	14
8	Biological evaluation of protein quality of wheat as affected by insect infestation. *Food Chemistry*, **1992**, 45, 169-174	8.5	10
7	Effect of storage and insect infestation on protein and starch digestibility of cereal grains. *Food Chemistry*, **1992**, 44, 209-212	8.5	17
6	Protein digestibility (in vitro) of chickpea and blackgram seeds as affected by domestic processing and cooking. *Plant Foods for Human Nutrition*, **1989**, 39, 149-54	3.9	24
5	Contents and digestibility of carbohydrates of chickpea and black gram as affected by domestic processing and cooking. *Food Chemistry*, **1988**, 30, 113-127	8.5	55
4	Polyphenols of chickpea and blackgram as affected by domestic processing and cooking methods. *Journal of the Science of Food and Agriculture*, **1987**, 39, 145-149	4.3	44
3	Saponin content of chickpea and black gram: Varietal differences and effects of processing and cooking methods. *Journal of the Science of Food and Agriculture*, **1986**, 37, 1121-1124	4.3	47
2	Effect of processing on available carbohydrates in legumes. *Journal of Agricultural and Food Chemistry*, **1986**, 34, 417-420	5.7	32
1	Effect of processing on flatus-producing factors in legumes. *Journal of Agricultural and Food Chemistry*, **1985**, 33, 268-271	5.7	65