

Usha Bajwa

List of Publications by Year in descending order

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14
papers

476
citations

1163117

8
h-index

1199594

12
g-index

14
all docs

14
docs citations

14
times ranked

628
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of handling and processing on pesticide residues in food- a review. Journal of Food Science and Technology, 2014, 51, 201-220.	2.8	278
2	Enhancing the functional properties and nutritional quality of ice cream with processed amla (Indian Tj ETQq0 0 0 ggBT /Overlock 10 Tf	2.8	45
3	Physicochemical, melting and sensory properties of ice cream incorporating processed ginger (<i>Zingiber officinale</i>). International Journal of Dairy Technology, 2018, 71, 190-197.	2.8	39
4	Rheological and baking properties of cowpea and wheat flour blends. Journal of the Science of Food and Agriculture, 1999, 79, 657-662.	3.5	33
5	Effect of fat and sugar substitution on the quality characteristics of low calorie milk drinks. Journal of Food Science and Technology, 2012, 49, 704-712.	2.8	21
6	Effect of acidulants on the recovery of milk constituents and quality of Mozzarella processed cheese. Journal of Food Science and Technology, 2015, 52, 1561-1569.	2.8	13
7	Composition, texture and microstructure appraisal of paneer coagulated with sour fruit juices. Journal of Food Science and Technology, 2019, 56, 253-261.	2.8	11
8	Effects of glyceryl monostearate and α -amylase supplements on rheological and breadmaking properties of medium protein wheat flour. Journal of the Science of Food and Agriculture, 1990, 52, 97-105.	3.5	10
9	Effect of heat treatment on the storage stability of low calorie milk drinks. Journal of Food Science and Technology, 2014, 51, 1875-1883.	2.8	8
10	Quality characteristics of no added sugar ready to drink milk supplemented with mango pulp. Journal of Food Science and Technology, 2015, 52, 2112-2120.	2.8	7
11	Impact of sodium alginate gelling and ingredient amalgamating order on ingredient interactions and structural stability of ice cream. LWT - Food Science and Technology, 2021, 147, 111558.	5.2	6
12	Intransience of functional components and distinctive properties of amla (Indian gooseberry) ice cream during short-term storage. Journal of Food Science and Technology, 2018, 55, 1746-1755.	2.8	5
13	BLACK TIP DISCOLORATION IN INDIAN RICE. EFFECT OF EXTENDED MILLING ON MILLING CHARACTERISTICS, CHEMICAL COMPOSITION AND COOKING QUALITY. Journal of Food Quality, 1999, 22, 329-340.	2.6	0
14	Effect of sugar substitution by natural high intensity sweetener on the quality characteristics of cookies and muffins. Agricultural Research Journal, 2019, 56, 517.	0.2	0